



LAKE HOUSE

AT THE INDIAN TRAIL CLUB

DELUXE BUFFET DINNER

A three-hour event

BAR SERVICE

Lake House, Top Shelf, or Premium Bar is available by Consumption, Cash, or Per Person Fee. \$300 minimum required. Soft drinks are included with bar service.

BUTLER STYLE HORS D'OEUVRES – SELECT 6

Mini Reuben

Roasted Butternut Squash Dim Sum Spoon with Coconut Crème Fraîche with Jumbo Lump Crab Meat GF

Wild Mushroom, Herbs, and Goat Cheese in Phyllo V

Mini Taco with Pulled Pork, Beef, or Fish with Pico de Gallo

Chicken & Waffles with Maple Bourbon Glaze

Prosciutto Palmeries

Fennel and Chorizo Strudel

Brie and Raspberry in Phyllo Cups V

Baked White Creamer Potatoes Stuffed with Bacon & Jack Cheese or Crème Fraîche & Caviar GF

Peking Duck & Scallion Rolls with Hoisin Sauce

Coney Island Franks

Franks in Pastry

Shrimp & Corn Fritter with Remoulade

Spinach and Feta in Phyllo V

Scallops Wrapped in Apple-wood Bacon GF

Grilled Chicken and Black Bean Quesadilla with Salsa

Jamaican Jerk Pork Tenderloin on Scallion Crouton with Pineapple Chutney

Seasonal Quiche

Fried Ginger Marinated Sesame Chicken

Potato Latkes with Lingonberry Cream Sauce V

Pan Fried Vegetable or Duck Pot Stickers

Mediterranean Tartlet with Spinach, Olives, Sun-dried Tomatoes, and Goat Cheese V

Buffalo Chicken Spring Rolls

Cream of Tomato Soup Shots with Gruyere Grilled Cheese V

Lobster Mac & Cheese Bites

Southwest Quinoa Bite with Avocado Cream V

Sliders: Choice of Hamburger, Hot Dog, Pulled Pork, Beef Brisket, Philly Cheese Steak, Meatball, or Grilled Chicken

Sliders: Choice of Crab Cake or Ahi Tuna (add \$5)

Prosciutto, Peach, & Ricotta Crostini

Smoked Salmon Cone with Dill Cream Cheese

Smoked Salmon Tart

Grilled Fig with Mascarpone and Prosciutto (Seasonal: June-October) GF

Sushi Rolls: California, Spicy Tuna, and Shrimp Tempura

Shrimp or Crab Canapés

Grilled Polenta with Fresh Mozzarella, Roasted Peppers, Cherry Tomato, Basil, and Olive Oil V

Spinach Cream Cheese, Oven-dried Tomatoes, and Manchego Cheese on Crostini V

Tuna Tartare in Wonton Cup with Wasabi Foam V DF

Caprese Skewer V GF

Pita Triangle Tapanade V

Ceviche Shooter GF

ADDITIONAL BUTLER STYLE HORS D'OEUVRES – SELECT 2 - \$6

Buffalo Fried Shrimp or Chicken served with Bleu Cheese Dipping Sauce and Julienne Celery Sticks
Sliced Beef Tenderloin with Hollandaise on Crostini
Mini Crab Cakes with Sauce Remoulade
Coconut Fried Shrimp with Orange Ginger Glaze
Lobster Risotto Cake
Risotto and Shrimp Croquette
Marinated Grilled Baby Lamb Chops with Blackberry Jalapeno Mint Yogurt (add market price)

CHEF'S FARM TABLE

Lake House Charcuterie and Cheese Boards
Marinated & Roasted Vegetables
Dips & Spreads
Artisanal Cracker & Bread Display
Seasonal Fruit

SERVED SALAD – SELECT 1

Garden Greens, Caesar Salad, Spinach Salad, Lake House Salad v
Artisanal Rolls

MAIN COURSE – SELECT 3

Grilled Breast of Chicken Provencal, served with Tomato Butter Sauce, garnished with Julienne Prosciutto, Calamata Olives and Chiffonnade Basil GF

Sautéed Chicken Breast, with Wild Mushrooms, Artichoke Hearts and Madeira Glace

Orecchiette tossed with Grilled Chicken, Italian Sausage, Broccoli Rabe, Sun-dried Tomatoes, and Black Olives, finished with Pesto Cream Sauce

Baked Swordfish Medallions, topped with Herb Breadcrumbs, finished with a Lemon Herb Butter

Poached Stuffed Flounder, with a Seafood Stuffing and Lobster Flavored Cream Sauce

Grilled Salmon, with Dill Beurre Blanc, garnished with Baby Shrimp GF

Penne, with Tomato Basil Sauce and Italian Style Meatballs

Tri-Colored Tortellini, with Baby Shrimp and Scallops in an Alfredo Primavera Sauce

Sautéed Veal Medallions, with Choice of Sauce

Herb Marinated Flank Steak, with Shiitake Mushrooms in a Bordelaise Sauce GF

Sautéed Tenderloin Tips, garnished with Pearl Onions and Mushroom Caps, in a Hearty Burgundy Sauce GF

Vegetable – Select 1

Rice or Potato – Select 1

Pasta – Select 1

DESSERT

Ice Cream Brownie Sundae or
Choice of Two: Chocolate Chip Cookies, Oatmeal Raisin Cookies
Brownies, Assorted Cake Squares, Mini Italian Pastries
Freshly Brewed Coffee and a Selection of Fine Tea

-continued-

Wednesday or Thursday

75 guest minimum: \$68 per person,
50-74 guest minimum: \$88 per person

Friday - 125 guest minimum:

Sunday - 100 guest minimum:
\$73 per person

*Minimum must be met **April through October**.*

*Lower minimum accepted on a Friday or Sunday, **November through March** only.*

50-100 guest minimum: \$93 per person

Overtime: \$5.00 per person, per half hour

Stations are available at additional cost. Please see our Additions menu.

V = Vegetarian, GF= Gluten Free, DF = Dairy Free



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2024 CATERING INFORMATION

DEPOSITS, GUARANTEED GUEST COUNT AND FINAL PAYMENT: A \$1000.00 deposit will hold your preferred date. If the expected total cost exceeds \$15,000, a second deposit of 50% of the expected total cost of the event will be required, a minimum of 60 days prior to the event. All deposits are non-refundable. If cancellation occurs 15 days or more, prior to the event, the deposits may be transferred to another date within one year of the original date. If no booking of a future event is made, all deposits are forfeited. If cancellation occurs 14 days or less to the date of the event, all deposits are forfeited.

The final guest count is needed seven business days prior to the event. If attendance falls below this number, the host is responsible for payment of their guaranteed number at the full contract price. A credit will not be given for “no-shows”.

If estimated total bill exceeds \$10,000.00, final payment must be made with an official certified bank check, two business days prior. Otherwise, final payment is due seven business days prior to the event if paying with a personal or business check or two business days if paying with an official certified bank check. Indian Trail Club members and established corporate accounts have 30-day billing privileges.

All payments can be made by check, payable to Indian Trail Club. We do not accept credit cards.

MENU SELECTION AND CONTRACTS: Final menu and detailed requests must be contracted 60 days prior to your event.

MINORS: Minors (age 12-20) will be served the same meal as adults. Children (age 11 & under) may be served a children’s meal at a lower cost, plus service charge and tax. Any child eating the adult meal will be charged the minor price.

ALCOHOL SERVICE: The Indian Trail Club reserves the right to refuse alcoholic beverages to anyone who does not present proper identification. Anyone seen giving alcoholic beverages to a minor will be refused service.

SEATING: Our tables are round and can accommodate 8 to 12 persons.

CATERING: All food is prepared by our Executive Banquet Chef and his culinary team. Outside caterers are not permitted. If you’d like to have a special item brought in please discuss this with a manager. Per Health Department regulations and Indian Trail Club policy, leftover food remaining at the end of the event may not be packaged “to-go”.

EXTRAS: Linens, along with votive candles, lanterns, and table numbers, are available to you at no additional cost.

BRIDAL SUITE: Use of the Bridal Suite for a non-wedding event will incur a fee of \$500.00, plus tax.

AUDIO/VISUAL: We have a state-of-the-art audio/visual system. Projection screens, surround sound with wireless audio integration, and portable viewing monitors. Sirius & XM music, Direct TV. Compatible with your PC, MAC, ipod, & dvd.

NON-MEMBERS WELCOME: Our catering facility is open to the public. You do not have to be a member to host an event. However, only Members are permitted to use the McBride House facility.

VENDORS: Contracting for the Band/DJ, Photographer, and Florist/Decorator is the responsibility of the party. Please provide us with a valid certificate of liability insurance (with Indian Trail Club names as additionally insured) from any persons contracted for your event. Band/DJ members, Photographers, etc. may be provided food service in our employee dining area at a reduced rate of \$25.00 per person, plus service charge and New Jersey sales tax. A full guest meal may be provided at full price. Vendors do not count as guests towards your guaranteed count.

PHOTOGRAPHS: During your event, our entire facility is available for you to take photos. Please be advised, Club members may be on the property outside of the catering facility.

SPECIAL DIETARY NEEDS: Our Executive Chef can accommodate you or your guests that require a special meal.

FIRE RESTRICTIONS: Due to the town ordinance the use of Sparklers, Fireworks, Wish Lanterns, Smoke & Fog Machines are not permitted. All candles must be encased. Our fire pits & fireplaces cannot be used for any food preparation (i.e. S'mores).

MUSIC RESTRICTIONS: The town ordinance states that all **outdoor** music must cease at 11:00 pm.

CONFETTI RESTRICTIONS: Confetti, confetti cannons, poppers, or any non-biodegradable products are prohibited. If the host or any guest of an event uses confetti, a clean-up charge of \$300.00 plus sales tax, will be added to the host's bill.

GRATUITY: We are a non-tipping club, as is the practice in the private club industry. It is not required, nor expected, for you to leave a gratuity. Should you wish to leave a gratuity, this would be at your discretion.

PARKING: We do not have valet parking, but you are welcome to contract an insured parking service company.

FACILITIES: All guests must abide by Club policies when using facilities (Tennis, Swim, Paddle, etc.).

SWIMMING: All children 13 & under must pass a deep-water swim test to swim in the deep waters of the pool or lake. This includes use of the floating toys on the lake.

Please sign that you have read and agree to these terms.

_____ Date _____

Tom Savvides, General Manager
Debbie Pagerie, Lake House Manager, Dir. of Catering
Dana Kurdyla, Assistant Director of Catering
Jeffrey Habley, CEC, Executive Chef
John Latona, Executive Banquet Chef