



Catering Menu

	Full Tray	Half Tray
Hors D' oeuvres		
Swedish Style Meatballs	\$28	\$15
Stuffed Mushrooms 50 pcs Stuffed With:		
Duxelles	\$30	\$16
Sweet Italian Sausage	\$33	\$17
Surimi Crab/Cheese	\$36	\$19
Chicken Tenders- 35 pcs	\$35	\$18
Russian Style Dumplings with Side of Sour Cream & Mustard	\$40	\$21
Mini Chicken Cordon Bleu with Ham & Cheese Filling- 60 pcs	\$38	\$19
Mountain Bread Wrap- Roasted Asparagus, Peppers & Fresh Mozzarella	\$32	\$18
With Prosciutto	\$32	\$18
With Turkey & Swiss	\$30	\$16
With Smoked Salmon	\$35	\$19
Roasted Balsamic Vegetable Mountain Bread Wrap- Zucchini, Squash, Peppers, Asparagus, Mushroom & Mozzarella w/ Pesto Cream Cheese	\$30	\$16
Cheese Display with Monterey Jack, Cheddar, Fontina, Bleu Cheese, and Crackers	\$40	\$21
Fresh Sliced Fruit Display- Honeydew, Cantaloupe, Grapes, Strawberries & Pineapple	\$40	\$21
Salads		
Garden Green Salad- Tomato, Cucumbers, Spring Mix & Romaine	\$28	\$15
Four Cheese Sachet with Chicken, Scallions, Red Peppers and Orange Citrus Dressing	\$55	\$28
Mesclin Salad Crumbled Bleu Cheese Candied Walnuts & Grape	\$30	\$16
Dressings- Balsamic, Raspberry, Italian, Bleu Cheese, Parmesan Peppercorn		
Pasta		
Mushroom & Goat Cheese Ravioli with Sundried Tomato Champignon Sauce	\$60	\$32
Sautee Shrimp Orecchiette- Diced Tomato, Mushroom, and Parmesan Basil Cream Sauce	\$70	\$36
Cavatelli & Broccoli with garlic olive oil	\$50	\$26
Penne with Vodka Cream Sauce	\$55	\$28
Entrees		
Eggplant Rollatini	\$55	\$28
Sausage & Peppers	\$58	\$30
Beef Stroganoff with Buttered Egg Noodles	\$65	\$33



Catering Menu

	Full Pan	Half Pan
Seafood		
Seafood Paella- Shrimp, Scallops, Clams, Mussels Chorizo and Chicken with Saffron Rice	\$95	\$46
Shrimp Francaise 40 pcs	\$75	\$38
Arctic Char Sweet Soy Sesame Hoi Sin Glaze	\$70	\$36
Flounder Florentine Stuffed with Spinach & Cheese with Lemon Caper Wine Sauce	\$70	\$36
Red Snapper Seared with Pineapple-Mango Chutney	\$70	\$36
Poultry		
Raspberry-Balsamic Chicken with Demi-Glace	\$68	\$36
Chicken Marsala- Mushrooms & Marsala Wine Sauce	\$65	\$35
Chicken Piccata White Wine Lemon-Butter and Caper Sauce	\$65	\$35
Grilled Chicken Greek Style, Marinated with Lemon, Oregano, and Garlic with Feta & Olives	\$68	\$36
Chicken Curry- Mild Madras Spices & Basmati Rice Side	\$68	\$36
Roasts		
Roasted Pork Loin Medallions with Caramelized Apple, Onion & Cranberry Compote	\$65	\$33
Honey Glazed Sliced Smoked Ham with Pineapple-Cranberry Sauce	-	\$45
Roast Beef with Au Jus & Horseradish	\$70	\$36
Seared Roasted Beef Filet Mignon Served Whole or Sliced with Caramelized Onions and Mushrooms		MP
Accompanied By		
Sautéed Broccoli Olive Oil & Garlic	\$25	\$13
Julienne of Seasonal Vegetables Sauté	\$28	\$15
Green Beans with Toasted Almonds	\$26	\$14
Roasted Garlic Mashed Potatoes	\$25	\$13
Potatoes Au Gratin	\$28	\$15
Herb Roasted Potatoes	\$23	\$12
Fresh Baked Cookies 40pcs	\$20	-
Gravy	\$5	-

Take Us Home and Have A Party

Phone (973) 729-6156

Please place all orders a week in advance. Pre-payment Required

Full pan feeds 30 people, Half pan feeds 15

For reheating purposes

Full pan measures 21" x 13" x 2 1/2"

Half pan measures 10 1/2" x 12 1/2" x 2 1/2"

Contact Larry Patton- catering@lakemohawkcountryclub.com