

SIDES

	Full	Half
Mashed Potatoes – Plain or Garlic	\$39	\$19
Potatoes Au Gratin	\$42	\$20
Herb Roasted Potatoes	\$38	\$18
Julienne of Seasonal Vegetables	\$38	\$18
Broccoli with Roasted Garlic	\$38	\$18
Dinner Rolls & Butter	\$5/dozen	

Freshly Baked Cookies \$15 (24 pc) \$32 (48 pc)
-chocolate chip, oatmeal raisin, & white chocolate
macadamia nut

1 Wire Chafing Dish, 2 Sternos, 1 Water Pan
\$12

2 Sternos & 1 Water Pan
\$5

*If you would like a certain item that is not listed,
please ask; we make every attempt to
accommodate all requests if possible.
Thank you!*

**We recommend that orders be placed
at least one week in advance**

**ALL ORDERS MUST BE PAID FOR AT
TIME OF ORDER**

(973) 729-6156 ext. 114

krysten@lakemohawkcuntryclub.com



**Lake Mohawk
Country Club Catering**

21 THE BOARDWALK

SPARTA, NJ 07871

WWW.LAKEMOHAWKCC.COM

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HORS D'OEUVRES

Spanakopita – Spinach Phyllo Triangles	\$20/dozen	
Sirloin Beef Sliders (2 dozen minimum)	\$24/dozen	
Turkey Burger Slider (2 dozen minimum)	\$24/dozen	
Jumbo Coconut Shrimp -apricot dipping sauce	\$28/dozen	
Scallops Wrapped in Bacon	\$24/dozen	
Mini Maryland Crab Cakes -with creole remoulade sauce	\$22/dozen	
Cocktail Meatballs (3 dozen minimum) -Italian, Swedish, or sweet & sour	\$5/dozen	
Stuffed Mushrooms Sausage & Herb Stuffing	\$12/dozen	
Seafood & Crab Stuffing	\$30/dozen	
Chicken Tenders 36 pcs	\$36	
Petit Franks en Croute	\$12/dozen	
Mini Chicken Cordon Bleu 60 pcs / 30pc	\$40	\$20
Tomato Bruschetta (Pint) -with crostini	\$18	
Cheese Platter 20pp/10pp -with crackers	\$68	\$42
Sliced Fruit Platter 20pp/10pp	\$48	\$28
Grilled Vegetable Platter 20pp/10pp	\$54	\$34
Deviled Eggs	\$9/dozen	
Spinach Artichoke Dip/Pita Chips	\$25	

SALADS

Mesclun Salad 15-20pp -field greens, candied walnuts, grapes, gorgonzola	\$35
Garden Greens 10-15pp -field greens, romaine, grape tomatoes, cucumber, & carrots	\$18
Caesar Salad 15-20pp -romaine, focaccia croutons, house dressing	\$24
Tri-Color Quinoa Salad 10-15pp -diced cucumber, tomato, & mint	\$25

DRESSINGS/SAUCES

	Quart	Pint
Balsamic Vinaigrette, Apple Cider Vinaigrette, or Buttermilk Ranch	\$6	\$3
LMCC Caesar Dressing	\$9	\$5
House Honey Mustard	\$9	\$5
Hutch's Citrus Vinaigrette	\$12	\$7
Vodka Sauce	\$11	\$7
Marinara Sauce	\$9	\$5
Moroccan Coconut 7-Spice Sauce	\$11	\$7

PASTA

Half tray serves approx. 12-15 pp. full 25-30 pp.	Full	Half
Penne a la Vodka	\$58	\$28
Macaroni & Cheese	\$56	\$28
Ryan's Buffalo Chicken Mac & Cheese	\$68	\$36
Jake's Lobster Mac & Cheese	market price	
Four Cheese Sacchettini	\$70	\$38
Lobster Ravioli	\$84	
Sweet Sausage & Shiitake Penne	\$64	\$34

ENTREES

Half tray has approx. 20 pc and full 40 pc	Full	Half
Chicken Marsala -sautéed with mushrooms, Marsala wine, brown demi-glaze	\$70	\$38
Chicken Francaise -sautéed with white wine, butter, lemon	\$70	\$38
Parmesan Encrusted Chicken -with tomato bruschetta and balsamic glaze	\$70	\$38
Sausage & Peppers, with Marinara Sauce	\$62	\$32
Eggplant Rollatini -breaded eggplant stuffed with ricotta & parmesan, topped with marinara sauce & mozzarella cheese	\$62	\$32

ROASTS

	Full	Half
Sliced Pork Tenderloin -cilantro/lime marinated, pineapple-mango chutney	\$72	\$38
Moroccan Hanger Steak	\$92	\$48
Beef Carvers -marinated sirloin, slow-roasted medium rare & thinly sliced, with horseradish & au jus	\$72	\$38
Seared Roasted Beef Tenderloin	market price	
-served whole with caramelized onions, Sautéed mushrooms, horseradish & au jus		

SEAFOOD

Grilled Atlantic Salmon -with pineapple mango salsa	\$92	\$48
Stuffed Flounder -shrimp, crab & scallop stuffing, lemon beurre blanc	\$92	\$48
Spanish Paella -shrimp, scallops, clams, mussels, chicken, & chorizo sausage with saffron rice	\$105	\$55

MOUNTAIN WRAPS

Full tray serves 15-20pp, half tray 8-10 pp	Full	Half
Roasted Balsamic Vegetables -zucchini, roasted red peppers, & mushrooms with fresh mozzarella & pesto cream cheese	\$48	\$24
Prosciutto & Asparagus -with roasted peppers and fresh Mozzarella cheese & sundried tomato cream cheese		
Turkey & Swiss -with lettuce, tomato & cranberry orange marmalade		