

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 | \$26 | \$14 |
| Green Beans Almondine | \$26 | \$14 |

Dinner Rolls & Butter \$5/dozen

Freshly Baked Cookies \$15 (24 pc) \$30 (48 pc)
chocolate chip, oatmeal raisin, & white chocolate
macadamia nut

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

2 Sternos & 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. 120

laura@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 | |
| 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 | \$12 | \$7 |
| Marinara Sauce | \$9 | \$5 |
| Moroccan Coconut 7-Spice Sauce | \$12 | \$7 |

PASTA

| | | |
|---|--------------|------|
| Half tray serves approx. 12-15 pp full 25-30 pp | Full | Half |
| Penne a la Vodka | \$56 | \$28 |
| Macaroni & Cheese | \$56 | \$28 |
| Ryan's Buffalo Chicken Mac & Cheese | \$68 | \$36 |
| Jake's Lobster Mac & Cheese | market price | |

ENTREES

| | | |
|--|------|------|
| Half tray has approx. 20 pc and full 40 pc | Full | Half |
| Chicken Marsala -sautéed with mushrooms, marsala wine, brown demi-glace | \$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 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 | | |