



# Bear Dance 2012

## ST PATRICK'S DAY BUFFET



Saturday, March 17<sup>th</sup>

*Starting at 5:30pm*

Irish Cheddar Potato Soup , Irish Soda Bread

Corn Beef & Cabbage

Slow cooked corn beef served with braised cabbage, baby red potatoes and root vegetables

Lamb Sheppard's Pie

Tender chunks of braised lamb in a rich stout gravy with peas and pearl onions

topped with parsley whipped potatoes

Irish Cream Coffee Cake

Irish Whisky Laced Oatmeal Fruit Crisp

Coffee Station

For reservations, please call 303 996 1561

Price per person \$18.50

**Sunday,  
April 8<sup>th</sup>**

**EASTER BRUNCH**  
(Full menu on reverse)

**Starting  
Monday, April 2<sup>nd</sup>**

**"HAPPY HOUR"  
Monday-Friday**

**New expanded hours  
5:00pm to 7:30pm**

**\$2.50 Drafts,**

**\$3.00 House Wine**

**\$3.75 Well Drinks**

**Wine specials**

*(New happy hour menu)*

Save the date for these upcoming fun events at Bear Dance Golf Club

March 17<sup>th</sup>  
*St Patrick's Day Buffet*

March 31<sup>st</sup>  
*Spring Wine & Spirit Tasting*

April 6<sup>th</sup>  
*Good Friday Dinner*

April 8<sup>th</sup>  
*Easter Brunch*

April 21<sup>st</sup>  
*Southwestern Prime Rib Night*

May 13<sup>th</sup>  
*Mother's Day Brunch*

May 31<sup>st</sup>  
*9 & Dine Italian buffet*

June 9<sup>th</sup>  
*Frontier Night (Outdoor Country Western Night)*

June 24<sup>h</sup>  
*18 & Dine Grilled Sirloin & Seafood Boil Buffet*

July 14<sup>th</sup>  
*Island Party (Outdoor Event)*

August 11<sup>th</sup>  
*Wine & Jazz*

**PLANNING A PRIVATE FUNCTION?**  
For Banquet Information  
Call  
303 996.561

**Friday, April 6<sup>th</sup>**

***Starting at 5:00pm***

**GOOD FRIDAY**

**Fish Fry Dinner**  
includes  
**Seafood Chowder & Salad Bar**  
\*\*\*\*\*

**Fish Fry Plate**  
(Shrimp, Clams, Cod, Walleye, Fries & Slaw)  
\*\*\*\*\*

**Dessert Station**  
Ice tea, Lemonade  
Coffee, Tea  
\$17.95 per adult  
\$6.75 per child 5-12

**Reservations  
303 996 1561**

**SPRING WINE & SPIRITS TASTING**

**Saturday, March 31<sup>st</sup>,**

**Starts at 6:00pm**

***Celebrate the arrival of Spring with live music by***

***"The Micky Curtin Project"***

***Enjoy great food while sampling exciting new wines & spirits***

***Tickets are only***

***\$29.75 per person***

***Call 303 996 1561***

***Credit card reservations required***

**For full detail on featured wines & food stations prepared by Chef John, Please visit our web site [www.beardancegolf.com](http://www.beardancegolf.com)**

***Limited space, reserve early***

**SOUTHWESTERN  
PRIME RIB BUFFET**



**Saturday, April 21st**  
*Buffet opens at 5:30pm*

**Sunburst Avocado Salad**  
Avocados, grapefruit, smoked  
chicken, bell peppers,  
crispy tortillas,  
grilled corn citrus vinaigrette

**Spicy Mexican**

**Crab Tortilla Soup**

(Black Bean Salsa, cilantro cream)

**Brazilian Seafood Ceviche**

(Shrimp & white fish ceviche tossed  
with fresh chilies, tomato and  
fresh herbs served  
atop crisp pickled cabbage)

**Smoked Chicken Mole**

(Queso fresco and toasted almonds)

**Mexican rice**

**Grilled Chili Rubbed Salmon**

(Honey lime butter sauce)

**Anaheim rubbed Prime Rib**

(Southwest horseradish sauce)

**Cheddar & Chili Verde**

**Whipped Potatoes**

\*\*\*\*\*

**Vanilla Cheese Cake**

with Key Lime Sauce,

**Strawberry Churros,**

**Kalua Caramel Brownies,**

**Coffee & Tea**

Price per adult \$25.75

Kids 6-12 \$12.50



**Easter Brunch  
Buffet**

**Sunday, April 8th**

*Buffet opens at 10:30 am through 2:30 pm*

**Breakfast Station**

*Eggs Benedict with lemon dill Hollandaise  
Scrambled eggs, Apple Wood Smoked Bacon,  
Sausage Links, Green Chili,  
Breakfast Potatoes, Cheese Blintzes,  
Breakfast Breads  
Assorted Danish Display*



**Omelet Station**

*Create your own Masterpiece  
with the help of our Chef*

**Salad Station & Seafood Station**

*Cold poached Salmon lemon dill crème fraiche,  
Shrimp Cocktail, California Shrimp & Crab Salad,  
Smoked Thai Chicken Salad, Tomato Basil Pasta Salad  
Caesar Salad Station*

*Mixed bitter & sweet greens with assorted dressings*

**Carving Board & Entrée Station**

*Black pepper rubbed NY Strip Roast, Sun dried cherry demi  
Brown Sugar & Clove Glazed Ham,  
Lemon Peppadew Cod Fillets  
with toasted almonds and fresh basil  
Four Cheese Truffle Au Gratin Potatoes,  
Seasonal Vegetable Medley*

**Dessert Bar**

*Chocolate Decadence Cake  
Milk Chocolate Fountain with Pound Cake,  
Marshmallows & Skewered Fresh Fruit,  
White Chocolate Carrot Cake,  
NY Cheese Cake with fresh berry sauce  
Ice tea, Lemonade, Coffee, Tea*

*Adult price: \$26.95*

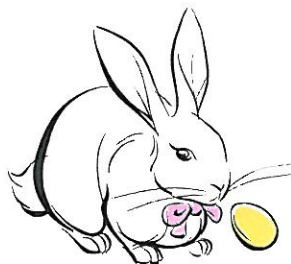
*Kids 5-12 \$13.50*

*4 & under free*

*Reservations required*

*72 hour cancellation policy*

*Please call 303 996 1561*



**Mothers Day Brunch**

is

**Sunday, May 13th**

**Don't disappoint**

**Mom**

**Reserve early**