



# *2022 Bear Dance Golf Club Banquets, Rehearsal Dinners and Private Events*

## **Banquet Room Specifics**

The Main Room (ballroom)

*96 ppl seated at 12 x 5-foot round*

Bear Dance Golf Club offers a wide range of options for your event! From a small gathering of 24 to a larger event of up to 96 guests, Bear dance has the perfect setting for your private event.

*Site Fee includes chairs, tables, place settings and in house linens for up to 100 guests*

## **Deposits & Final Payment**

A minimum deposit of the room rental will be due to hold the space (non-refundable within 120 days of function). Pre-payment of final estimated charges will be due 3 days prior to the event (less deposit). A valid credit card will be required and kept on file for any balances due. Final payment is due immediately following the event (no exceptions).

Estimated charges will include:

- *Number of guests*
- *Meal price*
- *Estimated beverage consumption*
- *Bartender fees if applicable*
- *20% service charge & local sales tax*

## **Food & Beverage**

No outside food or beverage, including alcohol, is allowed to be brought into the clubhouse or on the grounds of Bear Dance Golf Club.

## **Guarantee**

Actual guaranteed attendance number must be specified 3 business days prior to the event. If no guarantee is given, the expected number will be charged as your guarantee. Your account will be charged for the guarantee, or the actual number of guests served, whichever is greater.

## **Linen**

Bear Dance Golf Club provides white or ivory table linens and napkins at no charge. Specialty linens, napkins and chair covers may be rented at an additional cost.

## **Centerpieces & Decorations**

Access to your function room for decoration and setup prior to the scheduled event time is subject to availability and may incur an additional charge.

Due to the personal nature and wide range of preferences Bear Dance Golf Club does not provide centerpieces or anything other than existing décor. We will gladly coordinate with the florist and/or decorator of your choice.

Absolutely no glitter or confetti is allowed in our clubhouse or on the grounds.

Unscented Candles may be used in centerpieces.

All other candles set around the room must be contained in a glass case.

# Bear Dance Room Rental

*(These rates do not apply to weddings)*

*Your event at Bear Dance includes set up & break down of room & in-house linens.  
For events over 110 people, a \$12/person charge will be added for  
chairs, place settings & glassware rental.*

	<u>Main Room</u> <i>Up to 110 guests</i>	<u>Conference Room</u> <i>Up to 10 guests</i>
<b><u>Prime Time (Evening)</u></b> <i>For events starting after 4:00pm</i>		
Weekday	\$250	\$100
Friday	\$500	\$100
Saturday	\$500	\$100
Sunday	\$250	\$100
 <b><u>All Day Events (6:00 am – 4:00 pm)</u></b>		
Weekday	\$250	\$250
Friday	\$250	\$250
Saturday	\$500	\$250
Sunday	\$250	\$250
 <b><u>Mid-Day (10:00 am – 3:00 pm)</u></b>		
Weekday	\$100	\$100
Friday	\$200	\$100
Saturday	\$250	\$100
Sunday	\$200	\$100
 <b><u>Morning (6:00 am – 10:00am)</u></b>		
Weekday	\$100	\$100
Friday	\$150	\$100
Saturday	\$200	\$100
Sunday	\$100	\$100

**\*\*Bear Dance Golf Club does not allow any outside food & beverage to be brought onto the premises.**

**\*\*No dates will be held without a deposit equal to room rental fee.**

**Food & Beverage Minimums**

**Breakfast \$10 per person**

**Breakfast & Lunch: \$30 per person**

**Lunch Only: \$25pp**

**Dinner: \$32pp Meal or \$25pp HD party**

# 2022 Banquet Menus



## **Dinner Buffet #1**

**Plated and served salads  
(Please select one)**

### **Caesar Salad**

*With herb croutons, grape tomatoes & parmesan cheese.*

– or –

### **Mixed Greens Salad**

*Mixed greens, grape tomatoes, carrots, cucumbers & house vinaigrette.*

\*\*\*\*\*

### **Buffet style entrées**

**(\$32.00++ per person for 2 entrées)**

**(\$36.00++ per person for 3 entrées)**

### **Chicken Piccata**

*Egg battered and pan seared chicken breast with a lemon caper cream*

### **Baked Four Cheese Penne Pasta**

*With grilled sweet Italian sausage, roasted red peppers & marinara.*

### **Grilled Salmon**

*Served with a cilantro lime butter & pineapple salsa.*

### **Pork Scaloppini Marsala**

*Pan seared Pork loin in a roasted mushroom Marsala demi-glace.*

### **Mediterranean Braised Beef**

*Caramelized slow roasted beef served with Portobello pan jus.*

### **Garlic & Rosemary Roasted Potatoes**

### **Seasonal Vegetables**

\*\*\*\*\*

### **Dessert**

**(Buffet style station or Plated sampler plate with both)**

### **Traditional Carrot Cake**

### **Chocolate Ganache Cake**

### **Coffee Station**

**4% sales tax and 20% service charge will be applied  
to all food and beverage purchases (++)**

## **Dinner Buffet #2**

**Plated and served salads  
(Please select one)**

**Caesar Salad**

*With herb croutons, cherry tomatoes & parmesan cheese.*

- or -

**Bear Dance Salad**

*Mesclun mixed greens, candied walnuts, dried cranberries, gorgonzola cheese  
& raspberry champagne vinaigrette.*

- or -

**Spinach Salad**

*Sliced strawberries, mushrooms, mandarin oranges & balsamic vinaigrette.*

\*\*\*\*\*

**Buffet style entrées**

**(\$34.00++ per person for 2 entrées)**

**(\$38.00++ per person for 3 entrées)**

**Potato Crusted Salmon**

*Roasted garlic and caper butter sauce.*

**Bourbon & Molasses Pork Loin**

*Topped with an apple chutney.*

**Seafood & Sausage Paella**

*Shrimp, scallop, sausage paella  
with bell peppers & saffron rice.*

**Champagne Chicken**

*Pan seared chicken breast topped with a champagne cream*

**Grilled Beef Top Sirloin**

*Coulotte steak in a red wine jus with crispy onion strings.*

**Jasmine Rice Pilaf**

**Garlic & Rosemary Roasted Potatoes**

**Seasonal Vegetables**

\*\*\*\*\*

**Dessert**

**(Buffet style station or Plated sampler plate with both)**

**Cheese Cake with Raspberry Sauce**

**Chocolate Ganache Cake**

**Coffee Station**

***4% sales tax and 20% service charge will be applied  
to all food and beverage purchases (++)***

## **Dinner Buffet #3**

### **Plated and served salads (Please select one)**

#### **Bear Dance Salad**

*Mesclun mixed greens, candied walnuts, dried cranberries, gorgonzola cheese,  
& raspberry champagne vinaigrette.*

- or -

#### **Baby Spinach Salad**

*With bleu cheese, almonds, red onion, & maple Dijon vinaigrette.*

- or -

#### **Butter Leaf Wedge**

*Crisp butter leaf with cabernet poached pears, walnuts,  
Gorgonzola cheese, & a champagne vinaigrette.*

\*\*\*\*\*

### **Buffet style entrées (\$38.00++ per person 2 entrées) (\$42.00++ per person 3 entrées)**

#### **Pan Roasted Chicken**

*Over roasted tomatoes, artichokes and kalamata olives and red pepper coulis*

#### **Three Cheese Ravioli**

*Over a lobster nage and a shrimp and asparagus fricassee*

#### **Pan Seared Colorado Trout**

*With sautéed mushrooms and spinach and a Dijon crème fraîche*

#### **NY Strip Au Poivre**

*Grilled New York strip over a cognac peppercorn demi-glace*

#### **Four Cheese Truffle Potato Ragout Jasmine Rice Pilaf Honey Spiced Carrots & Grilled Asparagus**

\*\*\*\*\*

#### **Dessert**

**(Buffet style station or Plated sampler plate with all 3)**

#### **Dessert Station**

*Chocolate mousse cups with fresh berries,  
White chocolate carrot cake,  
Vanilla bean cheesecake with berry sauce.*

#### **Coffee Station**

***4% sales tax and 20% service charge will be applied  
to all food and beverage purchases (++)***

## **Dinner Buffet #4**

### **Plated and served salads (Please select one)**

#### **Bear Dance Salad**

*Mesclun mixed greens, candied walnuts, dried cranberries, gorgonzola cheese,  
& raspberry champagne vinaigrette.*

- or -

#### **Baby Spinach Salad**

*With bleu cheese, almonds, red onion, & maple Dijon vinaigrette.*

- or -

#### **Butter Leaf Wedge**

*Crisp butter leaf with cabernet poached pears, walnuts,  
Gorgonzola cheese crumbles & champagne vinaigrette.*

\*\*\*\*\*

### **Buffet style entrées**

**(\$40.00++ per person 2 entrées)**

**(\$44.00++ per person 3 entrées)**

#### **Prosciutto Chicken**

*Roulade of chicken breast with prosciutto, fresh mozzarella and basil  
with a roasted tomato and pepper velouté*

#### **Seared Ahi Tuna**

*With a pineapple salsa and sweet soy*

#### **Crab Stuffed Sole**

*Creamy pan jus and sautéed spinach*

#### **Tornedos of Beef**

*Grilled petit filet with a chevre cream and red wine reduction*

#### **Peach and Bacon stuffed Pork Loin**

*Roasted pork loin stuffed with Ripe Peaches, sage, bacon, goat cheese, viognier glaze*

#### **Truffle Cheese Potatoes, Jasmine Rice Pilaf Honey Spiced Carrots & Grilled Asparagus**

\*\*\*\*\*

### **Dessert**

**(Buffet style station or Plated sampler plate with all 3)**

*Chocolate mousse cups with fresh berries,  
White chocolate carrot cake,  
Mini Grand Marnier Crème Brule.*

### **Coffee Station**

***4% sales tax and 20% service charge will be applied  
to all food and beverage purchases (++)***





# BREAKFAST BUFFETS

## The Pastry & Coffee Bar

Platter of assorted muffins & Danish,  
Coffee, tea, decaf,  
\$ 5.61++ (\$7.00 incl.)

## The Burrito & Coffee Bar

Breakfast burritos with scrambled eggs, shredded  
cheese, potato, & pork green chili  
wrapped in a tortilla  
Coffee, tea, decaf,  
\$ 8.81++ (\$11.00 incl.)

## The Continental Breakfast

Platter of assorted muffins & Danish, fresh fruit  
cups, granola bars, assorted yogurts  
Coffee, tea, decaf, orange juice & cranberry juice.  
\$9.61++ (\$12.00 incl.)

## The Burrito Breakfast

Breakfast burritos with scrambled eggs, shredded  
cheese, potato, & pork green chili wrapped in a  
tortilla. Whole fruit & assorted health bars,  
assorted yogurts, coffee, tea, decaf,  
orange juice & cranberry juice.  
\$12.02++ (\$15.00 incl.)

## The Bear Dance Scramble

Green chili, Applewood smoked bacon, link  
sausage, breakfast potatoes and scrambled eggs  
Fresh baked Danish & muffins, fresh fruit  
display. Served with coffee, tea, decaf, orange  
juice & cranberry juice.  
\$12.82++ (\$16.00 incl.)

## The Big Breakfast Buffet

Farm fresh scrambled eggs, pork green chili,  
link sausage, Applewood smoked bacon,  
breakfast potatoes, Grand Marnier French toast  
with maple syrup, fresh fruit display, fresh  
baked Danish & muffins, yogurt with granola.  
Served with coffee, tea, decaf, orange juice &  
cranberry juice.  
\$16.03++ (\$20.00 incl.)

**\*\* Add an Omelet Station for \$3.50++  
per person**

**\*\* Add a Breakfast Burrito for \$3.50++  
per person**

***4% sales tax and 20% service charge will be applied  
to all food and beverage purchases (++)***

# HEARTY DISPLAYS

30 ppl per platter

## Antipasti \$140

*Pesto marinated artichoke hearts, Genoa salami, marinated mozzarella, provolone & prosciutto stuffed baby peppers, stuffed queen olives, capicola, fresh tomato & basil bruschetta, with garlic rubbed baguette crostinis.*

## Asian Platter \$140

*Mini vegetable spring rolls & Ginger pork pot stickers  
With soy dipping sauce & sweet chili dipping sauce*

## Domestic Cheese Board \$130

*Served with assorted crackers & juicy grapes.*

## International Cheese Board \$150

*Served with assorted crackers & fresh fruit.*

## Baked Brie \$90

*French double-cream brie cheese baked in a light puff pastry topped with apricot glaze, fresh grapes and walnuts*

## Crudités \$110

*Carrot sticks, celery sticks, broccoli, radishes, cauliflower  
Served with bleu cheese & ranch dipping sauces.*

## Hummus & Olive Tapenade Platter \$85

*Roasted red pepper hummus & olive tapenade with pita chips & sliced baguettes.*

## Deviled Egg Platter \$70

*Traditional deviled eggs served with a paprika garnish.*

## Smoked Salmon & Trout Display \$160

*Nova Scotia smoked salmon & hickory smoked trout with capers, chopped red onion, hard-boiled egg, & light dill sour cream.  
Served with basket of baguette slices & toast points.*

## Chilled Shrimp Cocktail Display \$180

*2 jumbo shrimps per person with cocktail sauce & lemon wedges.*

## Shrimp Ceviche \$125

*Citrus diced shrimp ceviche tossed with bell peppers, tomatoes, red onions & cilantro. Served with guacamole, fresh corn chips & a jalapeno lime tomatillo salsa.*

## Mini Crab Cakes \$165

*Lump crab served with a sweet chili aioli sauce.*

## Apple Wood Scallops \$140

*Oven roasted fresh scallops wrapped in Apple Wood smoked bacon in an herb citrus beurre blanc.*

## Three Cheese Artichoke Dip \$125

*Warm cheese and artichoke dip, crusty bread & crisp veggies.*

## Mini Stuffed Potatoes \$110

*Mini stuffed potatoes with cheese, bacon & sour cream.*

## Green Peppercorn & Brandy Meatballs \$120

*Savory hand-rolled meatballs served in a creamy mild green peppercorn & brandy sauce.*

## Slider Platter \$150

*Mini flat top sliders topped with American cheese, pickle chips & 1000 island.*

## Hot Wing Platter \$140

*Large chicken wings, celery & carrot sticks with bleu cheese dip.*

## Chili-Rubbed Drumsticks \$140

*Oven roasted chicken legs, served in a chili-lime cilantro sauce.*

## Carolina Pork Sliders \$150

*House smoked chopped pork with tangy Carolina BBQ sauce  
Topped with house slaw on steamed bun*

## Pork Rib Tips \$125

*Dry rubbed rib tips, & a buffalo dipping sauce.*

## Mini Italian Combos \$120

*Capicola, prosciutto, salami,  
& a sun dried tomato spread on mini fresh rolls*

## Mini Philly Cheese Steak \$140

*Shaved steak served with bell peppers, onions & cheese on mini rolls.*

## Mini Quesadillas \$120

*Smoked chicken or shrimp served with Pico de Gallo, guacamole & cilantro sour cream.*

## Chicken Alfredo \$135

*Penne pasta with sliced grilled chicken breast in a parmesan cream sauce.*

## Smoked Chicken Penne \$135

*House smoked chicken breast, penne pasta, mushrooms, & cherry tomatoes. Tossed in a tomato saffron cream & topped with parmesan cheese & fresh basil.*

## Italian Roasted Vegetable Pasta \$100

*Penne pasta with roasted fresh peppers, tomato, zucchini squash, garlic & parmesan cheese.  
Tossed in extra virgin olive oil with fresh basil.*



# HORS D'OEUVRES

- Serves 30 guests, 2 pieces pp –  
*Passed or displayed*



## **Sweet Italian Sausage Puff Pastry \$125**

*Sweet Italian sausage with caramelized onion in light puff pastry.*

## **Empanadas \$150**

*Flakey puff pastry filled with seasoned beef or spicy chicken topped with chimichurri sauce*

## **Smoked Salmon Flat Bread \$125**

*Nova Scotia smoked salmon, dill cream cheese, red onion & fried capers on warm flatbread*

## **Tomato Caprese Crostini \$110**

*Sliced Tomato, pesto & mozzarella, drizzled with balsamic vinegar & herb infused olive oil on crostini*

## **Shaved Prime Rib Crostini \$120**

*Crostini topped with shaved prime rib & horseradish cream.*

## **Wasabi Glazed Tuna \$125**

*Seared tuna, cucumbers, green onions, & pickled ginger, served on wonton crisps.*

## **Honey Smoked Salmon Tostada \$140**

*Honey smoked salmon over corn tostada  
with Feta cheese & guacamole.*

## **Chicken or Beef Skewers \$120**

*Glazed with a Thai peanut sauce*

## **Tomato Bruschetta \$110**

*Roasted tomatoes with capers, red onion, basil and olive on crostini*

## **Mushroom & Brie Risotto Cake \$125**

*Crispy risotto topped with mushroom duxelles, brie & balsamic reduction*

## **Shrimp Peppadew Canapé \$120**

*Sautéed shrimp over peppadew pimento cheese on a tartelette*

**4% sales tax and 20% service charge will be applied  
to all food and beverage purchases (++)**



## THEMED STATIONS

### **New York Strip Carving Station**

**\$11.00++ pp, minimum of 30 guests**

*(Chef-manned carving station)*

*Rosemary peppercorn rubbed New York Strip,  
Served with a creamy horseradish sauce, au jus & mini rolls.*

### **Carved Tenderloin Station**

**\$15.00++ pp, minimum of 25 guests**

*(Chef-manned carving station)*

*Hand carved beef tenderloin, mini rolls, horseradish cream & Dijon sauce.*

### **Carved Ham &/or Turkey Station**

**\$9.00++pp for 1 entrée/ \$15.00++pp for 2 entrees**

*(Chef-manned carving station)*

*Carved herb roasted turkey breast, cranberry chutney  
with mini rolls OR carved slow roasted pit ham with pineapple glaze & mini rolls.*

### **Smashed Potato Bar \$12.00++ pp**

*Garlic mashed potatoes & whipped sweet potatoes. Garnish toppings of bacon,  
Green onions, fried onions, caramelized onions, sour cream, shredded cheese,  
Crispy shoestring potatoes & brown sugar.*

### **Nacho Station \$12.00++ pp**

*Tortilla chips with garnish toppings of queso dip, chopped steak, roasted chicken,  
Pico de Gallo, jalapenos, corn & black bean salsa, guacamole & sour cream.*

### **Street Taco Station \$12.00++ pp**

*Chili-rubbed steak & chicken breast, with garnish toppings of diced onions, Pico de Gallo,  
diced tomatoes, tomatillo salsa, sour cream, shredded cheese, guacamole & jalapenos.  
Served with mini corn & flour tortillas.*

### **Mac N' Cheese Bar \$12.00++ pp**

*Tossed elbow macaroni with traditional cheddar & parmesan alfredo sauces.  
Garnish toppings of bacon, green onions, fried onions, Pico de Gallo, broccoli, shrimp,  
diced chicken, pulled pork, shredded cheese & hot sauce.*

# SOMETHING SWEET

- Serves 30 Guests -

## Assorted Pastry Bites

\$135.00++ (60 pieces)

*One square inch portions of vanilla cheesecake, decadent chocolate cakes, pecan squares, white chocolate cream cheese carrot cakes.*

## Chocolate-Dipped Strawberries

\$120.00++ (60 pieces)

*Dark or milk chocolate hand-dipped strawberries.*

## Chocolate Chunk Brownie Display

\$80.00++ (60 pieces)

*Rich milk chocolate brownies that melt in your mouth!*

## Large Cookie Display

\$90.00++ (90 pieces)

*Assortment of large white chocolate macadamia nut cookies, Oatmeal raisin & double chocolate chip.*

## Chocolate Fountain

\$8.00++ per person

*Dual chocolate fountains of dark & milk chocolate. Includes sliced strawberries, Pineapple cubes, bananas, apples, pound cake, marshmallows, & sugar cookies.*

## Petit Four Display

\$145.00++ (120 count)

*Assorted chocolate truffles, macaroon cookies, wafers & marzipan treats.*



# BANQUET BAR OPTIONS

## Keg Beer (Hosted Bar Only)

Domestic beer \$225 / Keg      Microbrew \$325 / Keg

## Hosted Bar Packages

(Minimum of 30 people, per person price)

These packages allow your guests to enjoy an open bar featuring brand name liquors,

3 Domestic and 2 Imported Beers (or 1 import + 1 microbrew),

Champagne, house wine, non-alcoholic beers and assorted soft drinks and juices.

	Call brands	Premium brands	Beer & Wine Only
One hour	\$17.00	\$20.00	\$14.00
Two hours	\$22.00	\$26.00	\$19.00
Three hours	\$27.00	\$32.00	\$24.00
Four hours	\$32.00	\$38.00	\$29.00

\*\* \$75.00 Set-up & bartender fee if sales do not exceed \$350.00

## Liquor

### **Call Brands**

Titos / Kettle one  
Tanqueray  
Jose Cuervo Gold  
Jack Daniels  
Dewar's  
Bacardi & Capt. Morgan

### **Premium Brands**

Grey Goose  
Bombay Sapphire  
Jack Daniels  
Makers Mark  
Johnny Walker Black  
Bacardi + Capt. Morgan + Myers

<u>Hosted Bar</u>	Call	Premium
Cocktails Per Drink	\$8.00	\$9.00
Domestic Beer	\$5.00	
Imported Beer		\$6.00
Microbrews		\$5.00
Wine By The Glass	\$7.00	
Soft Drinks	\$2.00	

<u>Cash Bar</u>	Call	Premium
Cocktails	\$8.00	\$9.00
Domestic Beer	\$5.00	
Imported Beer		\$6.00
Microbrews		\$6.00
Wine By The Glass	\$7.00	
Soft Drinks	\$2.00	
House Wine Bottle	\$28.00	

*All food & beverage purchases are subject to 20% service charge & 4% sales tax.*

# LUNCH BUFFET OPTIONS

## New York Deli Express

*Tossed mixed green salad with ranch & house vinaigrette, potato salad, assorted fresh breads,  
Black Forest ham, roasted turkey breast, pastrami, assorted sliced cheeses, lettuce,  
tomato, onion, pickled peppers,  
Assorted cookies*

\$17.23++ (\$21.50 inclusive)

## The Tournament Buffet

*Tossed mixed green salad with dressings (ranch, house vinaigrette)  
Macaroni salad, Fresh fried Kettle chips,  
Bratwurst with sauerkraut, Spice rubbed grilled chicken breast.  
Grilled 1/3 lb. hamburgers,  
Sliced tomatoes, lettuce, onions, pickles, sliced cheese and buns  
Assorted cookies.*

\$20.03++ (\$25 inclusive)

## South of the Border Buffet

*Mexican Caesar, chicken & cheese enchiladas,  
Beef fajitas, Spanish rice, cumin black beans,  
onions, Jalapenos, shredded lettuce, salsa, shredded cheese & sour cream,  
with warm tortillas,*

*Assorted cookies and sopapillas*

\$20.83++ (\$26.00 inclusive)

## The Mediterranean Buffet

*Romaine lettuce with Caesar dressing, parmesan & herb croutons,  
Antipasti salad,*

*Chicken Picatta with garlic caper sauce*

*Penne pasta Bolognese with parmesan*

*Assorted cookies.*

\$22.44++ (\$28 inclusive)

## The Frontier Buffet

*Bone-in roasted BBQ chicken, Slow-roasted pulled pork,  
Fire grilled carved top sirloin, Cole slaw,  
house made potato salad, baked beans, lettuce, tomato,  
onion, pickled peppers, corn bread, buns  
& assorted cookies.*

\$24.04++ (\$30 inclusive)

**4% sales tax and 20% service charge will be applied  
to all food and beverage purchases (++)**

# LUNCH BUFFET OPTIONS

## The Big Grill

*Bitter sweet mixed greens with assorted dressings & toppings.  
Italian tomato mozzarella salad with roasted peppers, aged balsamic & fresh basil.  
Served with warm ciabatta rolls, butter, rosemary roasted red potatoes, seasonal vegetables,  
fresh baked cookies & chocolate brownies. With your choice of the below entrees.*

Choose two entrees below for \$27.24++ (\$34.00 inclusive)  
- OR -

Choose three entrees below for \$30.45++ (\$38.00 inclusive)

*Penne pasta Bolognese  
Chicken & shrimp paella with saffron rice  
Lemon caper chicken Piccata  
Herb grilled salmon with lime butter  
Bourbon molasses pork chop with apple chutney*

## BOXED LUNCH OPTIONS

### Smokemaster Ham

Boars Head smokemaster ham with Vermont cheddar on challah hoagie.  
Served with potato chips, whole fruit, condiments, and a cookie

### Italian Combo

Boars Head smokemaster ham, genoa salami, and provolone on challah hoagie  
Served with potato chips, whole fruit, condiments, and a cookie

### Pitcraft Turkey

Boars Head pitcraft turkey with Swiss cheese on challah hoagie  
Served with potato chips, whole fruit, condiments, and a cookie

### The Vegetarian

Grilled Portabella mushrooms, roasted red Peppers and spinach on toasted ciabatta roll.  
Chips, whole fruit, & a health bar.

### The Gluten Free

Cranberry walnut and Greek yogurt chicken salad  
With rice crackers  
Chips, whole fruit, & a Gluten free health bar.

**\$12.82++ (\$16 inclusive)**

## BREAK TIME

*(Priced per person, snack options for meetings)*

### Tortilla Chips & Salsa

Tri-colored tortilla chips with chunky salsa  
\$4.00++

### Potato Chips & Dips

Assorted Dips  
\$4.00++

### Pretzel & Assorted Nut Bowls

\$4.00++

### Fresh Fruit & Health Bars

Sliced fresh fruit platter & granola bars with a honey lime yogurt dip  
\$5.00++

### Brownie & Cookie Tray

\$4.00++

### Domestic Cheese Platter

Assortment of cheese with crackers  
\$5.00++

### Crudités Platter

Raw vegetable display with ranch & bleu cheese dressing  
\$4.50++



## **THREE COURSE PLATED DINNER OPTIONS**

### **First course:**

*Plated and served salads (Please select one)*

#### ***Bear Dance Salad***

*Mesclun mixed greens, candied walnuts, dried cranberries, gorgonzola cheese,  
& Raspberry champagne vinaigrette*

#### ***Caesar Salad***

*With herb croutons, cherry tomatoes & parmesan cheese*

#### ***Mixed Greens Salad***

*Mixed greens, grape tomatoes, carrots, cucumbers & house vinaigrette*

***Warm ciabatta rolls with whipped butter***

\* \* \* \* \*

### **Second course:**

*Plated and served entrees*

*(Please offer two or three options in your invitations and have your guests pre-order)*

*Entrees come with choice of Jasmine rice pilaf or garlic rosemary potatoes  
and seasonal vegetables*

#### ***Chicken Piccata***

*Egg battered and pan seared chicken breast with a lemon caper cream  
\$34.00++ per person*

#### ***Champagne Chicken***

*Pan seared chicken breast topped with a champagne cream  
\$34.00++ per person*

#### ***Pork Scaloppini Marsala***

*Pan seared Pork loin in a roasted mushroom Marsala demi-glaze.  
\$35.00++ per person*

#### ***Grilled Salmon***

*Served with a cilantro lime butter & pineapple salsa.  
\$35.00++ per person*

#### ***Crab Stuffed Shrimp***

*Jumbo shrimp with blue crab stuffing and a tangy remoulade  
\$36.00 ++ per person*

#### ***NY Strip Au Poivre***

*Grilled New York strip over a cognac peppercorn demi-glaze  
\$42.00++ per person*

***4% sales tax and 20% service charge will be applied  
to all food and beverage purchases (++)***

**More second course options:**

***Herb Roasted Prime Rib***

*Au jus and horseradish sauce  
\$45.00++ per person/ 25 ppl min*

***Vegetarian Entrée***

***Mushroom Brie Risotto Cake***

*Crispy risotto cake topped with mushroom duxelles and Brie  
over herb bechamel and balsamic reduction  
\$32.00++ per person*

**Take away the headache of having your guests pre-order  
and impress them with a beautiful duet plate**

**DUET or COMBINATION PLATE**

***Duet of Champagne Chicken and Atlantic Salmon***

*Seared chicken breast in a champagne cream sauce paired with grilled salmon  
topped with a pineapple salsa  
\$42.00 ++per person*

***Duet of Angus Beef Coulotte and Champagne Chicken***

*Grilled beef culotte with a port peppercorn demi paired  
with seared chicken breast in a champagne cream sauce  
\$43.00++ per person*

***Duet of Petit Filet of Beef and Salmon***

*Beef tenderloin medallion with a port peppercorn demi paired  
with a grilled salmon fillet and pomegranate beurre blanc  
\$46.00++ per person*

***Duet of Petit Filet of Beef and Crab Stuffed Shrimp***

*Beef tenderloin medallion with a port peppercorn demi paired  
with grilled jumbo shrimp stuffed with crab and a light scampi sauce  
\$48.00++ per person*

\*\*\*\*\*

**We can accommodate any dietary restrictions very nicely  
with advance notice**

***4% sales tax and 20% service charge will be applied  
to all food and beverage purchases (++)***

**Third course:**

*Finish your meal in style by creating  
your own sampler dessert duo*

**Select 2 of the following:**

*Chocolate mousse cups with fresh berries*

*White chocolate carrot cake*

*Mini Grand Marnier Crème Brule*

*New York style cheesecake with raspberry sauce*

*Chocolate ganache cake with vanilla sauce*

*Coffee, Tea service included*

*Iced tea and lemonade included with dinner*



***4% sales tax and 20% service charge will be applied  
to all food and beverage purchases (++)***