

BEAR CHASE MANOR **LIGHT FARE**

HORS D'OEUVRE

MINIATURE BEEF WELLINGTONS \$5
BUFFALO CHICKEN SKEWERS \$5
RASPBERRY AND BRIE WRAPPED IN PHYLLO DOUGH \$4
SMOKED GOUDA ARANCINI \$4
TOMATO AND FRESH MOZZARELLA SKEWER \$4
PIMENTO CHEESE SQUARES \$4

HORS D'OEUVRES ARE PRICED PER PIECE AND MUST BE ORDERED IN INCREMENTS OF 25

PLATTERS

SLIDER TRIO \$525
**PULLED PORK SLIDERS, CHEESEBURGER SLIDERS, BEER BACON ONION JAM, CRAB CAKE SLIDER,
SPICY AIOLI**

WINGS \$450

**BUFFALO, BBQ, PARMESAN GARLIC
CARROTS, CELERY
BLUE CHEESE, RANCH**

SANDWICH/WRAP \$650

**CHICKEN CAESAR WRAP
ROAST BEEF, CHEDDAR, HORSERADISH, BRIOCHE
CHICKEN SALAD WRAP
ROUTE 11 POTATO CHIPS**

FLATBREADS \$450

**MARGHERITA
FIG GOAT CHEESE, ARUGULA, BALSAMIC DRIZZLE
BBQ CHICKEN PIZZA, CHEDDAR CHEESE, BBQ SAUCE, PICKLED RED ONIONS**

CHEESE AND CHARCUTERIE \$725

CHEF'S SELECTION OF MEATS AND CHEESE ACCOMPANIED BY CRACKERS AND BAGUETTES

SLICED FRUIT BOARD \$375

EACH PLATTER SERVES 25PPL

DIPS:

CRAB DIP \$375.00
BUFFALO CHICKEN DIP \$300.00
SPINACH ARTICHOKE DIP \$250

EACH DIP SERVES 25PPL AND IS ACCOMPANIED BY VEGETABLES AND TOASTED PITA BREAD



PRIVATE DINING MENUS **STATIONS**

MAKE YOUR OWN SALAD BAR:
MIXED GREENS, ROMAINE
CHERRY TOMATOES, CUCUMBERS, RED ONIONS, SHREDDED CARROTS
CROUTONS, PARMESAN CHEESE, SHREDDED CHEESE
CAESAR DRESSING, BALSAMIC VINAIGRETTE

PASTA STATION
TORTELLINI, MARINARA SAUCE AND MEATBALLS
PENNE, SAUTEED MUSHROOMS, ITALIAN SAUSAGE, SPINACH, ALFREDO SAUCE
BOWTIE, GRILLED CHICKEN, SUNDRIED TOMATOES, PESTO
PARMESAN CHEESE, RED PEPPER FLAKES

***CARVING STATION**
PRIME RIB, AU JUS, HORSERADISH
MASHED POTATOES
SILVER DOLLAR ROLLS

DESSERTS
CHEF'S SELECTION OF ASSORTED DESSERT

MENU REQUIRES A MINIMUM OF 10PPL
\$95.00 PER PERSON
***ONE ATTENDANT REQUIRED PER 50 GUESTS - \$200 PER ATTENDANT**



PRIVATE DINING MENUS **STATIONS**

STARTER

**TORTILLA CHIPS, GUACAMOLE, SALSA, QUESO
ROASTED CORN, BLACK BEAN SALAD
SOUTHWESTERN CHOPPED SALAD, CORN, BLACK BEANS, TOMATOES, CHEDDAR CHEESE, TORTILLA
CHIPS, CHIPOLTE RANCH**

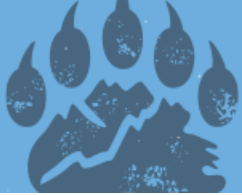
MAKE YOUR OWN TACOS

**GROUND BEEF, CHICKEN, SHRIMP (SELECT 2 PROTEINS)
CHEESE, SOUR CREAM, SALSA, GUACAMOLE, JALAPENOS
FLOUR TORTILLAS
RICE & BEANS**

DESSERT

CHURROS, TRES LECHES

**MENU REQUIRES A MINIMUM OF 10PPL
\$65.00 PER PERSON**



PRIVATE DINING MENUS

FAMILY STYLE MENUS

CESAR SALAD
DINNER ROLLS & BUTTER
PARMESAN CRUSTED CHICKEN BREAST, SUNDRIED TOMATO CREAM SAUCE
ASPARAGUS & MUSHROOM RISOTTO
GREEN BEANS ALMANDINE
CHEESECAKE, STRAWBERRY PUREE
\$95.00 PER PERSON

MIXED GREEN SALAD, CUCUMBERS, CHERRY TOMATOES, SHREDDED CARROTS, RED ONIONS
RANCH & BALSAMIC ON THE SIDE
DINNER ROLLS & BUTTER
GRILLED & SLICED BEEF TENDERLOIN, BURGUNDY DEMI GLACE
ROSEMARY GARLIC ROASTED PEEWEE POTATOES
TRICOLOR BABY CARROTS, FRENCH GREEN BEANS
CHOCOLATE MOLTEN BUNDT CAKE
\$115.00 PER PERSON

CAPRESE SALAD
GARLIC BREAD
GRILLED CHICKEN ALFREDO, PENNE PASTA
CHEF'S ANTHONY'S HOMEMADE LASAGNA
GRILLED ASPARAGUS, MUSHROOMS, CRISPY PANCETTA
CREME BRULEE
\$85.00 PER PERSON

BABY ARUGULA SALAD, GRILLED PEACHES, BLUEBERRIES, ALMONDS, CRUMBLLED GOAT CHEESE
WHITE BALSAMIC VINAIGRETTE
DINNER ROLLS & BUTTER
GRILLED FILET MIGNONS RED WINE DEMI
BROILED MAINE LOBSTER TAILS, CLARIFIED BUTTER
DAUPHINOISE POTATOES
BROCCOLINI WITH OLIVE OIL, ROASTED GARLIC
CHOCOLATE MOUSSE CAKE
\$150.00 PER PERSON



PRIVATE DINING MENUS
FAMILY STYLE MENUS

**GREEK SALAD, KALAMATA OLIVES, CHERRY TOMATOES, FETA CHEESE, RED ONIONS CUCUMBERS
RED WINE VINAIGRETTE
DINNER ROLLS & BUTTER
PAN SEARED SALMON, LEMON BEURRE BLANC
GARLIC HERB ROASTED FINGERLING POTATOES
ASPARAGUS
RED VELVET CAKE
\$95.00 PER PERSON**

**CHOPPED SALAD, BLUE CHEESE DRESSING
DINNER ROLLS & BUTTER
SLOW ROASTED PRIME RIB AU JUS HORSERADISH
YUKON GOLD MASHED POTATOES
ROASTED BROCCOLINI
CARROT CAKE
\$120.00 PER PERSON**



PRIVATE DINING MENUS
PLATED

CEASAR SALAD
DINNER ROLLS & BUTTER
PAN SEARED FILLETS, RED WINE DEMI-GLACE
YUKON GOLD MASHED POTATOES
ASPARAGUS
ASSORTED CUPCAKES
\$100.00 PER PERSON

TOMATO & BURRATA, BABY ARUGULA DRIZZLED WITH EXTRA VIRGIN OLIVE OIL,
BALSAMIC REDUCTION
DINNER ROLLS & BUTTER
GRILLED SALMON, TOMATO WHITE CHOCOLATE BEURRE BLANC
LOBSTER RISOTTO
BROCCOLINI
COCONUT CAKE
\$90.00 PER PERSON

BABY ARUGULA, STRAWBERRY TOASTED ALMONDS, GOAT CHEESE, RED ONION,
WHITE BALSAMIC VINAIGRETTE
DINNER ROLLS & BUTTER
PARMESAN CRUSTED CHICKEN BREAST SUNDRIED TOMATO CREAM
ROASTED FINGERLING POTATOES
FRENCH GREEN BEANS
LEMON CREAM CAKE
\$85.00 PER PERSON

MIXED GREEN SALAD, HEIRLOOM CHERRY TOMATOES, ENGLISH CUCUMBER RED
ONION, APPLE CIDER VINAIGRETTE
DINNER ROLLS & BUTTER
GRILLED FILET & PAN SEARED SALMON, GREEN PEPPERCORN BRANDY DEMI &
LEMON BEURRE BLANC
YUKON GOLD MASHED POTATOES
ASPARAGUS
HOT CHOCOLATE S'MORES CAKE
\$120.00 PER PERSON

All menu items are subject to 20% service charge and 6% state tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.