



Bear Cave Menus

Light Fare

Hors D'Oeuvre

- Shrimp Cocktail, Cocktail Sauce \$6
- 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

Hors D'Oeuvres are Priced Per Piece and Must be Ordered in Increments of 25

Snacks

- Pretzel Bites, Mustard
- Served Per Pound \$25.00**

Platters

- Slider Trio \$550
- 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

- Cheese and Charcuterie \$725
- Chef's Selection of Meats and Cheese Accompanied by Crackers and Baguettes

- Sliced Fruit Board \$375
- Each Platter Serves 25 ppl**

Dips:

- Crab \$375.00
- Buffalo Chicken \$300.00
- Spinach Artichoke \$250
- Hummus \$250
- Guacamole \$250

Each Dip Serves 25 ppl and is Accompanied by Vegetables and Toasted Pita Bread

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.



Bear Cave Menus

Southwestern Buffet

Tortilla Chips, Guacamole, Salsa, Queso
Roasted Corn, Black Bean Salad
Southwestern Chopped Salad, Corn, Black Beans, Tomatoes, Cheddar Cheese, 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 25ppl
\$65.00 per person

BBQ Buffet

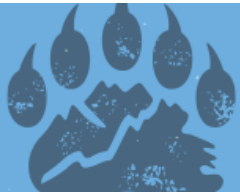
Garden Greens Salad
Assorted Toppings, Balsamic & Ranch Dressing

BBQ Chicken
Pulled Pork Sandwiches

Baked Bean, Cole Slaw, Macaroni & Cheese

Dessert
Chef's Selection of Seasonal Desserts

Menu Requires a Minimum of 25ppl
\$65.00 per person



Bear Cave Menus

Bear Chase Buffet

Caesar Salad
Seasonally Composed Salad
Rolls & Butter

Marinated Chicken Breast, Sauteed Mushrooms, Pan Jus
Pesto Herb Marinated Salmon with Sundried Tomato Cream Sauce

Accompanied by Starch and Vegetable

Dessert
Chef's Selection of Seasonal Desserts

Menu Requires a Minimum of 25 ppl
\$70.00 per person

Seasonal Buffet

Garden Greens Salad
Assorted Toppings, Balsamic & Ranch Dressing
Seasonally Composed Salad
Rolls & Butter

Pesto Marinated Chicken Breast, Sundried Tomato Cream Sauce
Strip Steak, Mushroom Jus

Accompanied by Starch and Vegetable

Dessert
Chef's Selection of Seasonal Desserts

Menu Requires a Minimum of 25 ppl
\$75.00 per person

All menu items are subject to 20% service charge and 6% state tax.
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Bear Cave 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

Composed 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 25 ppl

\$95.00 per person

*One Attendant Required Per 50 Guests - \$200 per attendant