



## **BEAR CAVE MENUS 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**

**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**
- BUFFALO CHICKEN**
- CHEESEBURGER SLIDERS, BEER BACON ONION JAM**
- CRAB CAKE SLIDER, SPICY AIOLI**

### ***WINGS \$450***

- PICK 2 TYPES (BUFFALO, BBQ, PARMESAN GARLIC)**
- CARROTS, CELERY, BLUE CHEESE, RANCH**

### ***NACHO BAR \$475***

- PICK 2 PROTEINS (CHICKEN, CHORIZO, GROUND BEEF, STEAK)**
- QUESO, SALSA, GUACAMOLE, SOUR CREAM, JALAPENOS, CHIPS**

**SLICED FRUIT BOARD \$375**

**EACH PLATTER SERVES 25PPL**

### ***DIPS:***

- CRAB \$375.00**
- BUFFALO CHICKEN \$300.00**
- SPINACH ARTICHOKE \$250**
- HUMMUS \$250**
- GUACAMOLE \$250**

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



## **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  
CHEESE, SOUR CREAM, SALSA, GUACAMOLE, JALAPENOS  
FLOUR TORTILLAS  
RICE & BEANS**

**DESSERT  
CHURROS, COOKIES & BROWNIES**

**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**

**GREEN BEANS, COLE SLAW, MACARONI & CHEESE**

**DESSERT  
CHEF'S SELECTION OF SEASONAL DESSERTS**

**MENU REQUIRES A MINIMUM OF 25PPL  
\$65.00 PER PERSON**