



## BEAR CAVE MENUS

### LIGHT FARE

#### *HORS D'OEUVRE*

- RASPBERRY AND BRIE WRAPPED IN PHYLLO DOUGH \$5
- SMOKED GOUDA ARANCINI \$5
- CHICKEN POTSTICKER, SOY SAUCE \$5
- MINIATURE BEEF WELLINGTONS \$6
- VEGETARIAN ANTIPASTO SKEWER \$6

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

**SOFT PRETZEL BITES, SPICY BROWN MUSTARD  
3 POUNDS PER SERVING \$75**

**SLIDER TRIO \$550  
BUFFALO CHICKEN, BLUE CHEESE & RANCH  
CHEESEBURGER SLIDERS, KETCHUP, MUSTARD  
CRAB CAKE SLIDER, SPICY AIOLI  
SERVES 25PPL**

**WINGS \$450  
BBQ AND BUFFALO WINGS  
CARROTS, CELERY, BLUE CHEESE, RANCH  
SERVES 25PPL**

**NACHO BAR \$475  
PICK 2 PROTEINS (CHICKEN, CHORIZO, GROUND BEEF)  
QUESO, SALSA, GUACAMOLE, SOUR CREAM, JALAPENOS, TORTILLA CHIPS  
SERVES 25PPL**

**MAC N CHEESE BAR \$475  
TRADITIONAL MAC N CHEESE, ACCOMPANIED BY SOUR CREAM, SCALLIONS, BACON, JALAPENOS  
BUFFALO CHICKEN MAC N CHEESE, CRUMBLLED BLUE CHEESE  
SERVES 25PPL**

**SLICED FRUIT BOARD \$375  
SERVES 25PPL**

#### *DIPS:*

- HUMMUS \$250
- GUACAMOLE \$250
- SPINACH ARTICHOKE \$250
- BUFFALO CHICKEN \$300
- CRAB \$375

**EACH DIP SERVES 25PPL AND IS ACCOMPANIED BY  
VEGETABLES AND TOASTED PITA BREAD OR HOUSE MADE TORTILLA CHIPS**

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

#### STARTER

SOUTHWESTERN CHOPPED SALAD, CORN, BLACK BEANS, TOMATOES  
CHEDDAR CHEESE, CHIPOTLE RANCH

#### ENTREES

MAKE YOUR OWN TACOS  
GROUND BEEF, CHICKEN  
CHEESE, SOUR CREAM, SALSA, GUACAMOLE, JALAPENOS  
ONIONS, PEPPERS  
FLOUR TORTILLAS

#### ACCOMPANIMENTS

RICE & BEANS

#### DESSERTS

CHURROS & BROWNIES  
\$65.00 PER PERSON

### BBQ BUFFET

#### STARTER

GARDEN GREENS SALAD  
MIXED GREENS, ASSORTED TOPPINGS, BALSAMIC & RANCH DRESSING

#### ENTREES

BBQ CHICKEN  
PULLED PORK SANDWICHES

#### ACCOMPANIMENTS

GREEN BEANS WITH BACON, COLE SLAW, MACARONI & CHEESE

#### DESSERTS

COOKIES, BROWNIES & CUPCAKES  
\$65.00 PER PERSON



## BEAR CAVE MENUS

### PASTA BUFFET

#### STARTERS

CAPRESE SALAD  
SLICED TOMATOES, MOZZARELLA, FRESH BASIL, BALSAMIC GLAZE DRIZZLE  
CAESAR SALAD  
ROMAINE LETTUCE, FRESH PARMESAN, CROUTONS, CAESAR DRESSING  
GARLIC BREAD

#### ENTREES

GRILLED CHICKEN ALFREDO, FUSILLI PASTA  
SPICY ITALIAN SAUSAGE, PENNE PASTA, HOUSE MADE TOMATO BASIL SAUCE  
PARMESAN CHEESE, RED PEPPER FLAKES

#### DESSERTS

MACAROONS & CUPCAKES  
\$65.00 PER PERSON

### SEASONAL BUFFET

#### STARTER

HOUSE SALAD  
SPRING MIX, ASSORTED TOPPINGS, RASPBERRY VINAIGRETTE, RANCH DRESSING

#### ENTREES

MARINATED CHICKEN BREAST, MUSHROOM JUS  
BRAISED SHORT RIB, STOUT GRAVY

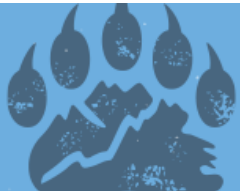
#### ACCOMPANIMENTS

MASHED POTATOES, SEASONAL VEGETABLE

#### DESSERTS

MACAROONS & CUPCAKES

MENU REQUIRES A MINIMUM OF 25PPL  
\$80.00 PER PERSON



**ADD A SWEET TREAT ONTO YOUR EVENT!  
BEAR CHASE HAS PARTNERED WITH NOTHING BUNDT CAKES**

**FLAVORS INCLUDE**

**RED VELVET, CHOCOLATE CHOCOLATE CHIP, WHITE CHOCOLATE RASPBERRY, LEMON STRAWBERRIES & CREAM, SNICKERDOODLE, CONFETTI, CARROT, VANILLA**

**ALL SERVED WITH THEIR SIGNATURE CREAM CHEESE FROSTING**

**\$9.00 PER BUNDLE PLUS TAX AND SERVICE CHARGE  
72 HOUR ADVANCE NOTICE TO ORDER**



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