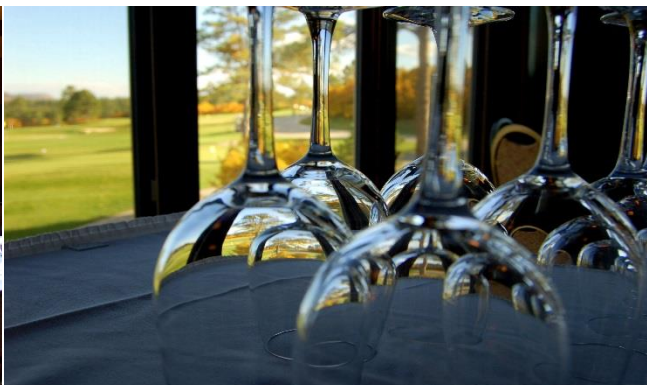


# 2018 Banquet Menus



## **Dinner Buffet #1**

**\$28.00++ per person (2 entrées)**

**\$32.00++ per person (3 entrées)**

### **Caesar Salad**

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

*- or -*

### **Mixed Greens Salad**

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

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### **Champagne Chicken**

*Pan seared chicken breast topped with a champagne cream sauce.*

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

*With grilled sweet Italian sausage, 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-glaze.*

### **Garlic & Rosemary Roasted Potatoes Seasonal Vegetables**

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### **Traditional Carrot Cake Chocolate Ganache Cake**

### **Coffee Service**

## **Dinner Buffet #2**

**\$30.00++ per person (2 entrées)**

**\$34.00++ per person (3 entrées)**

### **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.*

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### **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.*

### **Achiote Chicken & Shrimp**

*Grilled achiote rubbed chicken breast topped with grilled shrimp,  
lime cilantro butter & pineapple salsa.*

### **Mediterranean Braised Beef**

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

### **Jasmine Rice Pilaf**

**Garlic & Rosemary Roasted Potatoes**  
**Seasonal Vegetables**

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**Cheese Cake with Raspberry Sauce**  
**Chocolate Ganache Cake**

**Coffee Service**

## **Dinner Buffet #3**

**\$36.50++ per person (2 entrées)**

**\$40.50++ per person (3 entrées)**

(Selection of one salad & one soup)

### **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.*

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### **Wild Mushroom Bisque**

*With a gruyere crouton garnish.*

– or –

### **Roasted Chicken & Corn Chowder**

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### **Neapolitan Chicken Breast**

*Stuffed with pancetta, spinach, & almonds in a brandy mushroom cream.*

### **Smoked Chicken Tortellini**

*Cheese and spinach stuffed tortellini, with fresh basil in a pancetta parmesan cream sauce.*

### **Parsley Seared Halibut**

*Served with a shrimp & asparagus fricassee.*

### **Cracked Pepper New York Strip**

*Chef carved with traditional au jus & creamy horseradish.*

### **Grilled Beef Coulotte**

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

### **Four Cheese Truffle Potato Ragout**

### **Jasmine Rice Pilaf**

### **Honey Spiced Carrots & Grilled Asparagus**

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### **Dessert Station**

*Chocolate mousse cups with fresh berries, white chocolate carrot cake, & vanilla bean cheese cake with berry sauce.*

### **Coffee Service**

## **Dinner Buffet #4**

**\$40++ per person (2 entrées)**

**\$45++ per person (3 entrées)**

(Selection of one salad & one soup)

### **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.*

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### **Lobster Bisque**

*With a touch of Sherry and crème fraiche.*

– or –

### **Tomato Basil Bisque**

*With crème fraiche and Gruyere crostini*

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### **Gorgonzola Cipollini Chicken**

*Roulade of chicken breast stuffed with gorgonzola, Cipollini onions in a port wine reduction*

### **Seafood Pilaf**

*Oven roasted Shrimp and scallops, citrus butter sauce over rice pilaf*

### **Crab Stuffed Sole**

*Pomegranate and citrus beurre blanc.*

### **Herb Rubbed Prime Rib**

*Chef carved with traditional au jus & creamy horseradish.*

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

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

### **Au gratin Potatoes, Jasmine Rice Pilaf Honey Spiced Carrots & Grilled Asparagus**

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### **Dessert Station**

*Chocolate mousse cups with fresh berries, white chocolate carrot cake, & vanilla bean cheese cake with berry sauce.*

### **Coffee Service**

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



# BREAKFAST BUFFETS

## The Pastry & Coffee Breakfast

Platter of assorted muffins & Danish, coffee, tea, decaf, orange juice & cranberry juice.  
\$ 5.61++ (\$7.00 incl.)

## The Continental Breakfast

Platter of assorted muffins & Danish, fresh fruit cups, granola bars, coffee, tea, decaf, orange juice & cranberry juice.  
\$8.81++ (\$11.00 incl.)

## The Burrito Breakfast

Breakfast burritos with scrambled eggs, shredded cheese, potato, & pork green chili wrapped in a tortilla. Whole fruit & assorted health bars, served with coffee, tea, decaf, orange juice & cranberry juice.  
\$10.02++ (\$12.50 incl.)

## The Bear Dance Scramble

Green chili, Applewood smoked bacon, link sausage, breakfast potatoes and scrambled eggs  
Fresh baked Danish & muffins, yogurt with granola, fresh fruit display. Served with coffee, tea, decaf, orange juice & cranberry juice.  
\$12.63++ (\$15.50 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.  
\$15.23++ (\$19.00 incl.)

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

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

# 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 incl.)

## South of the Border Buffet

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

\$18.44++ (\$23.00 incl.)

## The Frontier Buffet

*Bone-in roasted BBQ chicken, slow-roasted pulled pork, fire roasted sirloin, Cole slaw, House made potato salad, baked beans, lettuce, tomato, onion, pickled peppers, corn bread, Rolls, & assorted cookies.*

\$21.23++ (\$26.50 incl.)

## Southern Fry Buffet

*Tossed mixed green salad with ranch & house vinaigrette, honey fried chicken, Chicken fried steak, Cole slaw, mashed potatoes, gravy, green beans, buttermilk biscuits, & fresh baked pie.*

\$21.23++ (\$26.50 incl.)

## The Mediterranean Buffet

*Romaine lettuce with Caesar dressing, parmesan & herb croutons, tomato mozzarella platter with aged balsamic and fresh basil, chicken picatta, penne pasta Bolognese with parmesan, sliced & assorted cookies.*

\$21.23++ (\$26.50 incl.)

# 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 picatta  
Herb grilled salmon with lime butter  
Bourbon molasses pork chop with apple chutney*

## BOXED LUNCH OPTIONS

### The Deli

*Smoked Turkey with cheddar or ham with  
Swiss on whole grain bread. Served with  
Potato chips, whole fruit, & a cookie.  
\$11.42++ (14.25 incl.)*

### The Italian Combo

*Sliced salami, cappicola, ham, provolone,  
sun dried tomato vinaigrette, lettuce,  
tomato, red onion, mayo on Italian roll.  
Served with potato chips, whole fruit,  
& a cookie.  
\$12.62++ (15.75 incl.)*

### The Vegetarian

*Grilled Portabella mushrooms, roasted red  
peppers and spinach on toasted ciabatta roll,  
chips, whole fruit, & a health bar.  
\$12.62++ (15.75 incl.)*

**\*\* Add a soft drink or bottled water for \$2.50**

## 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++