



Hors D'oeuvres

All Prices are based on 50 pieces
Cold

Cheese and Cracker Display \$200

Vegetable Crudité and Dip \$135

Assorted Cold Canapés \$55

Salami Coronets \$55

Caprese Kebobs \$75

Crab and Shrimp Ceviche \$100

Duck Bacon BLT \$75

Cranberry and Walnut Chicken Tarts \$75

Fresh Fruit Display \$125

Antipasto Display \$150

Melon and Prosciutto \$65

Shrimp Cocktail \$120

Provençale Display \$85

BLT Crostini's \$50

Santa Fe Chicken Tarts \$75

Hot

Mini Egg Rolls \$100

Mini Crab Cakes \$120

Jalapeño Poppers \$75

Swedish Meatballs \$50

Sheet Pizza \$40

Chicken Fingers \$100

Beef Kebobs \$65

Bacon Wrapped Scallops \$150

Spinach Stuffed Mushrooms \$65

Chicken Quesadillas \$85

Assorted Crostini's \$55

Mini Quiche \$120

Clams Casino \$150

Spanakopita \$100

Italian Meatballs \$50

Chicken Wings \$75

Chicken Kebobs \$65

Vegetable Kebobs \$50

Fried Ravioli \$75

Crab Stuffed Mushrooms \$95

Breaded Scallops \$100

Assorted Grilled Flatbread \$35

**THE WOODS AT
BEAR CREEK**
Glamping Resort



DINNER MENU

Plate Enhancements

Soup

Italian Wedding, Hot Sausage, Carrot Ginger

\$2.00

Caesar Salad

\$2.50

Dessert

Apple Crisp, Brownie ala Mode, or Strawberry Shortcake

\$2.50



Dinner Entrées

Includes Fresh baked rolls, Chef Salad or soup, butter, and coffee, or Tea Service

Chicken Breast stuffed with toasted walnuts, sage, sundried tomatoes and Fontina Cheese served with Roasted Garlic Whipped Potatoes and Julienne vegetables

\$23

Lemon and Rosemary Roasted breast of chicken served with an artichoke risotto and sautéed green beans

\$22

Pan Seared filet of salmon with citrus beurre Blanc asparagus spears, and rice pilaf

\$24

Jumbo Lump Crab Cake with roasted red pepper cream, corn succotash and roasted broccoli with buttered bread crumbs

\$25

Bacon Wrapped Pork Tenderloin stuffed with Dried Cherries Apples and caramelized onions with Sweet duchess potato and carrot spikes

\$23

Beef Roulade Stuffed with pine nuts, raisins, and spinach accompanied by a horseradish and feta cream, pancetta roasted Brussels sprouts and Mediterranean cous cous

\$23

Sliced Tenderloin of beef with a rosemary red wine demi-glace, roasted blue potatoes and pan seared carrots and parsnips

\$25

Shrimp and crab stuffed chicken with béarnaise sauce Lemon Thyme Orzo and Grilled Asparagus

\$25



Luncheon Entrées

Luncheon Entrees served until 2pm. Served with a choice of a chef salad or soup, rolls and butter a seasonal vegetable and choice of potato. Coffee and hot tea will be served with the meal. Vanilla ice cream or rainbow sherbet for dessert.

Beef Burgundy

Tenderloin tips sautéed with mushrooms in a rich burgundy wine sauce served over rice or egg noodles

\$17

Beef Roulades

Beef Cutlets stuffed with a mushroom Duxcell served with a caramelized onion sauce

\$17

Chicken Marsala

Sautéed breast of chicken served with a mushroom Marsala wine sauce

\$17

Chicken Cappellini

Sautéed breast of chicken with artichokes and sundried tomatoes over a bed of angel hair pasta in a lemon garlic white wine sauce

\$17

Breaded Pork Chops

Breaded and pan fried served with apple compote

\$17



Luncheon Entrées Continued

Whitefish Provençale

Baked with bruschetta mix and served with a basil cream sauce

\$19

Poached Salmon

Lightly poached in a court bouillon and served with a light dill cream sauce

\$19

Seafood Stuffed Sole

Shrimp, scallops, and crab meat stuffing served with a roasted red pepper cream sauce

\$20

Sautéed Scallops

Sautéed with garlic, shallots and fresh herbs in a white wine sauce served over rice pilaf

\$21