

BEAR DEN Grille

off-site catering menu 2022



Local delivery is available.

Wire racks, water pans, sterno, plastic serving spoons & forks and utensils available at an additional cost. No return necessary.

To place an order, contact Julie Hoffmann
at 973.864.8110, cell 973.534.2700
or jhoffmann@csresort.com



Catered by Black Bear Golf Club
Executive Chef – Andy Lagana
Chef de Cuisine – David Koromi

a la carte

CHEESE PLATTER

\$60/\$85/\$95

four cheeses, assorted crackers, grapes

CHARCUTERIE BOARD

\$15 per person

prosciutto di parma, salami, capicola, sopressata, assorted olives

COLD CUT PLATTER

\$12 per person

ham, salami, roast beef, turkey, american, swiss

GRILLED VEGGIE PLATTER **\$60/\$85/\$95**

olive oil, balsamic glaze

– PLATTER SIZES –

Small: 8-10 people Medium: 11-18 people

Large: 16-25 people

CRUDITÉ PLATTER

\$40/\$50/\$85

celery, carrots, broccoli, cauliflower, red peppers, cherry tomatoes, english cucumbers

SEASONAL FRUIT PLATTER

\$50/\$65/\$75

arrangement of fresh fruits

SPINACH DIP: PUMPERNICKEL BOWL **\$45**

pumpernickel cubes for dipping

large sub sandwiches

TURKEY + SWISS

lettuce, tomato

\$18.95/ft

HAM, SALAMI, PROVOLONE

lettuce, tomato, onion

\$18.95/ft

ROAST BEEF + SWISS

lettuce, tomato

\$21.95/ft

GRILLED SUMMER VEGGIES + FRESH MOZZARELLA

balsamic vinegar

\$18.95/ft

salads

{Serves 8-10 PEOPLE}

CAESAR

homemade croutons, parmigiano reggiano

\$40

SPINACH

baby spinach, shaved vidalia onion, bacon, hard cooked eggs, homemade croutons, balsamic vinaigrette

\$50

ANTIPASTO

prosciutto, sopressata, capicola, fresh mozzarella, roasted peppers, pepperoncini, kalamata olives, artichoke hearts, marinated mushrooms,

\$75

GREEK

romaine lettuce, tomatoes, onions, black olives, feta cheese, herb vinaigrette

\$50

FRESH MOZZARELLA

roma tomatoes, fresh basil, extra virgin olive oil, balsamic glaze

\$75

PEAR

mixed greens, pears, toasted walnuts, gorgonzola

\$55

ASIAN CRISPY CHICKEN

mixed greens, toasted peanuts, water chestnuts, fried noodles, orange ginger dressing

\$55

BROCCOLI RABE

cannellini beans, italian sausage, anchovies, extra virgin olive oil, parmigiano reggiano

\$55

sides

{Serves 8-10 People}

ISRAELI COUS COUS

sautéed shallots, toasted pine nuts, fresh parsley, parmigiano reggiano

\$35

BAKED HALF POTATO

sour cream, butter, chives

\$35

RICE PILAF

sautéed shallots, pine nuts, carrots, red peppers, thyme

\$35

HARICOT VERT

{French Green Beans} toasted almond butter

\$45

ROASTED RED POTATOES

rosemary butter

\$35

SAUTÉED BOK CHOY

toasted sesame seeds, orange ginger, soy sauce

\$35

SMASHED POTATOES

yukon gold, gourmet butter

\$35

SWEET PEAS

sautéed pancetta, garlic, extra virgin olive oil

\$35

JULIENNED SEASONAL VEGGIES

yellow squash, zucchini, red pepper, carrots, garlic butter, olive oil

\$35

STEAMED BROCCOLI OR CAULIFLOWER

garlic butter

\$40

GRILLED SEASONAL VEGGIES

extra virgin olive oil, balsamic vinaigrette

\$45

BROCCOLI RABE

sautéed anchovies, roasted garlic olive oil

\$45

A full tray serves 20 people.

pasta {Half or Full Trays}

PENNE ALLA VODKA	\$40/75
homemade creamy vodka sauce, parmigiano reggiano	
PAPPARDELLE BOLOGNESE	\$40/75
hearty meat sauce	
FARFALLE POMODORO	\$30/65
chunky homemade marinara sauce	
LINGUINI + CLAM SAUCE	\$40/75
white or red sauce	
GEMELLI + PESTO CREAM	\$35/65
homemade pesto, parmigiano reggiano	

SEAFOOD PERCIATELLI FRA DIAVOLO	\$75/140
shrimp, calamari, mussels	
BAKED ZITI	\$45/75
LASAGNA	\$75/105
VEGETABLE LASAGNA	\$75/105
HOMEMADE MANICOTTI	\$80/115
ricotta impastata, parmigiano reggiano, mozzarella, fresh marinara	
STUFFED SHELLS	\$60/95
ricotta impastata, parmigiano, reggiano, mozzarella, fresh marinara	

chicken {Half or Full Trays}

SAUTÉED CHICKEN	\$60/95	ROASTED HALF CHICKEN	\$60/95
française, marsala or piccata		rosemary garlic rub	
CHICKEN SALTIMBOCCA	\$60/95	BBQ CHICKEN	\$60/95
prosciutto, mozzarella, spinach, sage brown sauce		hickory smoked, homemade bbq sauce	
GRILLED CHICKEN PORCINI	\$60/95	CHICKEN ROLLATINI	\$60/95
porcini + wild mushroom cream sauce		impastata ricotta, homemade marinara, fresh mozzarella	
GRILLED BALSAMIC CHICKEN	\$60/95	CHICKEN PARMIGIANA	\$60/95
roma tomatoes, red onion, fresh basil, balsamic glaze		homemade marinara, fresh mozzarella	

meat {Half or Full Trays}

MARINATED FLANK STEAK	\$65/105	BRAISED BEEF TIPS	\$80/125
teriyaki demi glace, frizzled onions		egg noodles, shallot, rosemary + thyme gravy	
DIJON ROASTED PORK LOIN	\$55/95	BBQ RACK OF LAMB	\$150/245
rosemary scented jus		mint pesto crust	
SLICED HONEY GLAZED HAM	\$55/95	SAUTÉED VEAL	\$90/125
pineapple mustard glaze		française, marsala or piccata	
ROASTED TURKEY BREAST	\$55/95	VEAL OSSO BUCCO	\$90/125
traditional turkey gravy		braised in red wine, rosemary, thyme	
MONTREAL CRUSTED PRIME RIB	\$150/270	ROASTED HALF PEKING DUCK	\$100/185
natural au jus		orange ginger duck sauce	
ROASTED BEEF TENDERLOIN	\$150/270	WHOLE ROASTED PIG	Market Price
wild mushroom cabernet sauce		cooked on premises with our own special smoker	

seafood

{Half or Full Trays}

GRILLED ATLANTIC SALMON \$75/110
sun-dried tomato pesto, red onion, artichoke hearts

POACHED ATLANTIC SALMON \$75/110
pesto or dill cream sauce

CRAB STUFFED FLOUNDER \$95/135
citrus beurre blanc

SHRIMP SCAMPI \$75/110
sautéed shallots + garlic, white wine butter sauce

MUSSELS FRA DIAVOLO \$50/75
spicy homemade marinara

SEAFOOD STUFFED CRÊPES \$75/110
bay scallop alfredo sauce

FLOUNDER MILANESE \$75/110
white wine lemon garlic herb sauce

GRILLED SWORD FISH KABOB \$105/145
roasted garlic + lemon aioli

8oz LOBSTER TAILS Market Price
seasoned bread crumbs, parsley, garlic butter

sandwich platters

{Half or Full Trays}

SLOPPY JOES \$12 per sandwich
triple decker of roast beef, turkey, coleslaw, 1000 island

ASSORTED WRAPS \$12 per wrap
spinach, plain or sun-dried tomato wraps

FOCACCIA \$10 per sandwich
meats + cheeses on triangle italian herb focaccia

TEA SANDWICH PLATTER \$85
{Serves 25 people}
egg salad + arugula
ham + brie
fresh mozzarella, tomato + basil

hors d'oeuvres

{Call for Pricing}

BRUSCHETTA

BACON WRAPPED SCALLOPS

COCONUT SHRIMP

MINI CRAB CAKES

BEEF SATE

CHICKEN SATE

CHICKEN CORDON BLEU BITES

BEEF WELLINGTON

CHICKEN WELLINGTON

SPANAKOPITA

CHICKEN WINGS

STUFFED MUSHROOMS

SWEDISH MEATBALLS

CAPRESE STICKS

BABY LAMB CHOPS

LAMB SPARE RIBS

MINI DOGS IN PASTRY

ANDOUILLE SAUSAGE IN PASTRY

FRIED RAVIOLI

VEGGIE SPRING ROLLS

SHRIMP SPRING ROLLS

PORK POT DUMPLINGS

sweet 16 or quinceañera {Minimum 50 people} \$31.95 per person

starters and snacks

ASSORTED SNACK MIXES

CHIP + POPCORN BOWLS

dips + salsa

WHOLE SEASONAL FRESH FRUIT

MIXED GREENS + SEASONAL VEGETABLES

creamy garlic + herb dressing

entrees {Select 3}

BAKED ZITI OR MACARONI + CHEESE

TOASTED RAVIOLI

parmesan cheese, marinara sauce

EMPANADAS

PIZZA

BUFFALO CHICKEN WINGS

CHICKEN FINGERS

ASSORTED FINGER SANDWICHES

build your own tacos

WARM CRISPY FRIED + SOFT FLOUR TORTILLAS

SEASONED GROUND BEEF + BONELESS CHICKEN STRIPS

JACK + CHEDDAR CHEESES

SHREDDED LETTUCE, DICED ONION, TOMATO

FRESH GUACAMOLE + SOUR CREAM

enhancements

ICE CREAM SUNDAE BAR \$11.95 PER person

vanilla bean, chocolate + strawberry ice cream

TOPPINGS:

wet walnuts, sprinkles, chopped peanuts, chocolate sauce, hot fudge, butterscotch syrup,
fresh whipped cream, maraschino cherries

tailgate party

{Minimum 25 people}

\$28.95 per person

starters and snacks

ASSORTED SNACK MIXES

CHIP + POPCORN BOWLS

dips + salsa

MIXED GREENS + SEASONAL VEGETABLES

creamy garlic + herb dressing

entrees

{Select 3}

CHICKEN WINGS {HOT + BBQ}

CHICKEN FINGERS

honey mustard

ASSORTED FINGER SANDWICHES

HOT DOGS

all the fixings

MINI PIZZAS

BAKED ZITI OR MACARONI + CHEESE

dessert

PERSONALIZED SHEET CAKE

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