

# BEAR DEN Grille

## off-site catering menu 2023



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](mailto:jhoffmann@csresort.com)



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

### *a la carte*

#### CHEESE PLATTER

**\$75/\$105/\$125**

four cheeses, assorted crackers, grapes

#### CHARCUTERIE BOARD

**\$18 per person**

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

#### COLD CUT PLATTER

**\$15 per person**

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

#### GRILLED VEGGIE PLATTER

**\$75/\$95/\$105**

olive oil, balsamic glaze

### – PLATTER SIZES –

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

Large: 16-25 people

#### CRUDITÉ PLATTER

**\$60/\$70/\$95**

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

#### SEASONAL FRUIT PLATTER

**\$70/\$85/\$105**

arrangement of fresh fruits

#### SPINACH DIP: PUMPERNICKEL BOWL

**\$65**

pumpernickel cubes for dipping

# large sub sandwiches

## TURKEY + SWISS

lettuce, tomato

\$21.95/ft

## HAM, SALAMI, PROVOLONE

lettuce, tomato, onion

\$21.95/ft

## ROAST BEEF + SWISS

lettuce, tomato

\$24.95/ft

## GRILLED SUMMER VEGGIES + FRESH MOZZARELLA

balsamic vinegar

\$21.95/ft

# salads

{Serves 8-10 PEOPLE}

## CAESAR

homemade croutons, parmigiano reggiano

\$50

## SPINACH

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

\$65

## ANTIPASTO

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

\$105

## GREEK

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

\$65

## FRESH MOZZARELLA

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

\$95

## PEAR

mixed greens, pears, toasted walnuts, gorgonzola

\$75

## 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

\$65

# sides

{Serves 8-10 People}

## ISRAELI COUS COUS

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

\$40

## BAKED HALF POTATO

sour cream, butter, chives

\$40

## RICE PILAF

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

\$40

## HARICOT VERT

{French Green Beans} toasted almond butter

\$65

## ROASTED RED POTATOES

rosemary butter

\$40

## SAUTÉED BOK CHOY

toasted sesame seeds, orange ginger, soy sauce

\$45

## SMASHED POTATOES

yukon gold, gourmet butter

\$40

## SWEET PEAS

sautéed pancetta, garlic, extra virgin olive oil

\$40

## JULIENNED SEASONAL VEGGIES

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

\$40

## STEAMED BROCCOLI OR CAULIFLOWER

garlic butter

\$45

## GRILLED SEASONAL VEGGIES

extra virgin olive oil, balsamic vinaigrette

\$55

## BROCCOLI RABE

sautéed anchovies, roasted garlic olive oil

\$55

A full tray serves 20 people.

## *pasta* {Half or Full Trays}

<b>PENNE ALLA VODKA</b>	<b>\$60/95</b>
homemade creamy vodka sauce, parmigiano reggiano	
<b>PAPPARDELLE BOLOGNESE</b>	<b>\$60/95</b>
hearty meat sauce	
<b>FARFALLE POMODORO</b>	<b>\$50/85</b>
chunky homemade marinara sauce	
<b>LINGUINI + CLAM SAUCE</b>	<b>\$60/95</b>
white or red sauce	
<b>GEMELLI + PESTO CREAM</b>	<b>\$55/85</b>
homemade pesto, parmigiano reggiano	

<b>SEAFOOD PERCIATELLI FRA DIAVOLO</b>	<b>\$75/140</b>
shrimp, calamari, mussels	
<b>BAKED ZITI</b>	<b>\$60/95</b>
<b>LASAGNA</b>	<b>\$95/125</b>
<b>VEGETABLE LASAGNA</b>	<b>\$95/125</b>
<b>HOMEMADE MANICOTTI</b>	<b>\$95/125</b>
ricotta impastata, parmigiano reggiano, mozzarella, fresh marinara	
<b>STUFFED SHELLS</b>	<b>\$80/105</b>
ricotta impastata, parmigiano, reggiano, mozzarella, fresh marinara	

## *chicken* {Half or Full Trays}

<b>SAUTÉED CHICKEN</b>	<b>\$75/115</b>
française, marsala or piccata	
<b>CHICKEN SALTIMBOCCA</b>	<b>\$75/115</b>
prosciutto, mozzarella, spinach, sage brown sauce	
<b>GRILLED CHICKEN PORCINI</b>	<b>\$75/115</b>
porcini + wild mushroom cream sauce	
<b>GRILLED BALSAMIC CHICKEN</b>	<b>\$75/115</b>
roma tomatoes, red onion, fresh basil, balsamic glaze	

<b>ROASTED HALF CHICKEN</b>	<b>\$75/115</b>
rosemary garlic rub	
<b>BBQ CHICKEN</b>	<b>\$75/115</b>
hickory smoked, homemade bbq sauce	
<b>CHICKEN ROLLATINI</b>	<b>\$75/115</b>
impastata ricotta, homemade marinara, fresh mozzarella	
<b>CHICKEN PARMIGIANA</b>	<b>\$75/115</b>
homemade marinara, fresh mozzarella	

## *meat* {Half or Full Trays}

<b>MARINATED FLANK STEAK</b>	<b>\$95/135</b>
teriyaki demi glace, frizzled onions	
<b>DIJON ROASTED PORK LOIN</b>	<b>\$85/125</b>
rosemary scented jus	
<b>SLICED HONEY GLAZED HAM</b>	<b>\$85/125</b>
pineapple mustard glaze	
<b>ROASTED TURKEY BREAST</b>	<b>\$85/125</b>
traditional turkey gravy	
<b>MONTREAL CRUSTED PRIMERIB</b>	<b>\$225/350</b>
natural au jus	
<b>ROASTED BEEF TENDERLOIN</b>	<b>\$225/350</b>
wild mushroom cabernet sauce	

<b>BRAISED BEEF TIPS</b>	<b>\$125/165</b>
egg noodles, shallot, rosemary + thyme gravy	
<b>BBQ RACK OF LAMB</b>	<b>\$180/360</b>
mint pesto crust	
<b>SAUTÉED VEAL</b>	<b>\$125/165</b>
française, marsala or piccata	
<b>VEAL OSSO BUCCO</b>	<b>\$125/165</b>
braised in red wine, rosemary, thyme	
<b>ROASTED HALF PEKING DUCK</b>	<b>\$110/195</b>
orange ginger duck sauce	
<b>WHOLE ROASTED PIG</b>	<b>Market Price</b>
cooked on premises with our own special smoker	

# seafood

{Half or Full Trays}

## GRILLED ATLANTIC SALMON \$135/165

sun-dried tomato pesto, red onion, artichoke hearts

## POACHED ATLANTIC SALMON \$135/165

pesto or dill cream sauce

## CRAB STUFFED FLOUNDER \$125/165

citrus beurre blanc

## SHRIMP SCAMPI \$110/155

sautéed shallots + garlic, white wine butter sauce

## MUSSELS FRA DIAVOLO \$75/105

spicy homemade marinara

## SEAFOOD STUFFED CRÊPES \$105/145

bay scallop alfredo sauce

## FLOUNDER MILANESE \$105/145

white wine lemon garlic herb sauce

## GRILLED SWORD FISH KABOB \$125/165

roasted garlic + lemon aioli

## 8oz LOBSTER TAILS Market Price

seasoned bread crumbs, parsley, garlic butter

# sandwich platters

{Half or Full Trays}

## SLOPPY JOES \$15 per sandwich

triple decker of roast beef, turkey, coleslaw, 1000 island

## ASSORTED WRAPS \$15 per wrap

spinach, plain or sun-dried tomato wraps

## FOCACCIA \$15 per sandwich

meats + cheeses on triangle italian herb focaccia

## TEA SANDWICH PLATTER \$125

{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} \$48.95 per person

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## *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 \$15.95 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

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# *tailgate party*

{Minimum 25 people}

\$35.95 per person

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## *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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