

Thanksgiving Lunch at **BLACK BEAR**

Starters

CHEESES + CURED MEATS

gourmet crackers, fresh baked breads

SEASONAL FRUIT

FRESHLY BAKED

bread, danish, muffins, bagels, honey pan rolls

Salads

ORGANIC MIXED GREENS

assorted dressings

CAESAR

CHERRY TOMATO + BOCCONCINI MOZZARELLA

HOLIDAY CRANBERRY SALAD

MACARONI + TUNA SALAD

Shrimp Station

UNLIMITED

homemade cocktail sauce, lemons

Carving Station

ROASTED NATURAL TURKEY

traditional stuffing, natural pan gravy

ROASTED PORK LOIN

rosemary dijon au jus

Hot Buffet

GRILLED ATLANTIC SALMON

pesto cream

CHICKEN SALTIMBOCCA

CHICKEN FINGERS + FRIES

FLANK STEAK OREGANATA

MACARONI + THREE CHEESES

PENNE VODKA

MAPLE GLAZED YAMS

toasted marshmallows

YUKON MASHED POTATOES

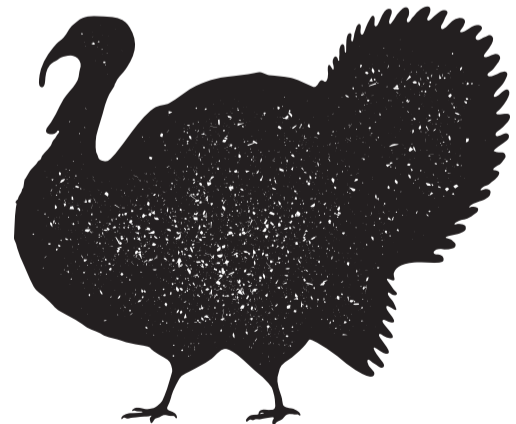
CREAMED SPINACH

GREEN BEAN CASSEROLE

Dessert

PUMPKIN PIE – APPLE PIE – PECAN PIE

BLUEBERRY PIE – APPLE CRUMBLE



Thursday, November 24th 2022

LIVE MUSIC!

\$52 per person – \$19.95 Kids 4-11 years old {plus tax and administrative charge}

Seatings from 11:30am to 3:00pm – Reservations are required, call 855.256.3084