

Thanksgiving Lunch at **BLACK BEAR**

Starters

CHEESES + CURED MEATS

gourmet crackers, fresh baked breads

**ROASTED PEPPERS, MIXED OLIVES, BOCCONCINI MOZZARELLA,
ARTICHOKES, MARINATED MUSHROOMS**

SEASONAL FRUIT

FRESHLY BAKED

bread, danish, muffins, bagels, honey pan rolls

Salads

CHOPPED ICEBERG

bacon, blue cheese, croutons

CAESAR

CHERRY TOMATO + BOCCONCINI MOZZARELLA

HOLIDAY CRANBERRY SALAD

Chilled Seafood Station

JUMBO SHRIMP, TUNA POKE, SEAFOOD SALAD

homemade cocktail sauce, lemons

Carving Station

ROASTED NATURAL TURKEY

sausage stuffing, natural pan gravy

COUNTRY HAM

pineapple cherry glaze

Hot Buffet

ROASTED ATLANTIC COD

beurre noisette

CHICKEN CORDON BLEU

CHICKEN FINGERS + FRIES

SLICED NY ROAST AU POIVRE

MACARONI + THREE CHEESES

PENNE ALFREDO

MAPLE GLAZED YAMS

toasted marshmallows

YUKON MASHED POTATOES

CREAMED SPINACH

CHARRED BRUSSELS SPROUTS

cinnamon + all spice cream

Dessert

ASSORTED PIES – CARROT CAKE – RED VELVET CAKE

CHOCOLATE CAKE – ITALIAN PASTRIES – COOKIES + BROWNIES



Thursday, November 23rd 2023

LIVE MUSIC!

\$58 per person – \$24 Kids 4-11 years old {plus tax and administrative charge}

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