

Thanksgiving Lunch at **BLACK BEAR**

Starters

CHEESES + CURED MEATS

gourmet crackers, fresh baked breads

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

FRESHLY BAKED

bread, danish, muffins, bagels, honey pan rolls

SEASONAL FRUIT

Soup + Salad

BUTTERNUT SQUASH – ITALIAN WEDDING

ORGANIC MIXED GREENS

assorted dressings

CAESAR – GREEK – CAPRESE

HOLIDAY CRANBERRY SALAD

Shrimp Station

JUMBO CHILLED SHRIMP

homemade cocktail sauce, lemons

Eggs Any Style Station

CHOOSE YOUR TOPPINGS

Carving Station

ROASTED NATURAL TURKEY

traditional stuffing, natural pan gravy

COUNTRY HAM

pineapple cherry glaze

Hot Buffet

SCRAMBLED EGGS – SAUSAGE + BACON – HOME FRIES – BELGIAN WAFFLES

OVEN ROASTED COD

citrus volute

CHICKEN FINGERS + FRIES

CHICKEN FRANCAISE

FLANK STEAK TERIYAKI

MACARONI + THREE CHEESES

PENNE VODKA

MAPLE GLAZED YAMS

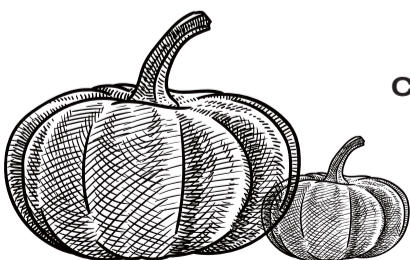
toasted marshmallows

YUKON MASHED POTATOES

CREAMED SPINACH – GREEN BEAN CASSEROLE

Dessert

ASSORTED PIES – CAKES – PASTRIES



Thursday, November 28th 2024 **LIVE MUSIC!**

\$65 per person – \$25.95 Kids 4-11 years old {plus tax and administrative charge}

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