



BLACK BEAR BBQ

CATERING

blackbearBBQavl.com

Buffet Attendant **\$25 per hr**

*One attendant is required per 50 guest.
3 Hr Minimum
Does not clear plates*

Room Attendant **\$25 per hr**

*Refil water, tea or coffee service.
Clear plates and reset utensils. 50 guest
per attendant*

Catering Service Fee **15%**

*This covers buffet line set up with
decorative chafing dishes with lids,
platters, bowls, condiment saucers,
service utensils and or drink urns*

Delivery with drop off **\$2.50 per mile**

*Food will be delivered at preferred
temperature in recyclable
aluminum pans. This does not include
set up or chafing dishes*

Buffet Set-up **\$30**

*After delivery our team will set up a
buffet line using disposable chafers,
service utensils & pans MAX 50 ppl
\$8 per chafing rack, water pan & sterno*

Bar Tender **\$25 per hr**

*Will be responsible for 3-4 mixed drinks,
beer and wine. One bar tender per 25
people.*

SERVICES

Buffet Line

*A quck and effcient way to feed your
guest. The line can be set up as single
file , stations or double sided.*

Familly Style

*You guest will be served a pass around
the table meal. i.e, Cheese ball on table
for reception. Salad & bread would be
next. Then a vegetable , starch , protien.*

Platter , Canape or Passed

*Platters are set for 20-25 people
Canape - each peice is constructed and
arranged on a platter
A room attendant is required for passes
hours*

Family / Buffet

*Salad or Appetizer will be delivered to
guest at the table and the entree will be
served buffet style. This is great for large
parties in a tighter setting*

Plated

*Guest Must pre order and will recieve
each course plated and served. This
takes extra staff and cooking on site.*

Cocktail Stations

*Great for a standing room, 3-5 hors
devours stations will be spread out
around the room allowing for
mingling*

ON SITE COOKING PER HR, 2 HR MIN

Fryer or Grill	\$30
Carving Station	\$35
Chef on Site	\$45
Pit Master	\$45
Food Truck	\$500

BEVERAGES

Tea	\$5 GL
Lemonade	\$5 GL
Ice	\$1 per #
Coffee/Tea Service	\$2.75 pp

serves 25 guests with sweetner & cream



APPETIZERS

CUCUMBER & MELON WITH SMOKED LAVENDER LAVA SALT

WATERMELON POKE, CHARRED CASHEW & PONZU

ZUCHINNI ROLL-UPS & DILLY GOAT CHEESE

PICKLED MUSHROOMS & COUNTRY HAM

ROASTED BUTTERNUT SQUASH & JERK MAPLE SYRUP

DEVILED EGGS WITH COWBOY CANDY & BRISKET BARK

ROASTED BEETS AND BLUE CHEESE

CHEESE PLATTER WITH DRIED FRUITS, MUSTARD, AND JAMS

GRILLED ANDOUILLE SAUSAGE, PICKLED EGG, PIMENTO CHEESE & ORIENTAL MUSTARD

FRESH FRUIT PLATTER

PIMENTO CHEESE BALL WITH SPICED PECAN & CRACKERS

LAMB MEATBALLS WITH TZATZIKI AND PEPPER JELLY ON CUCUMBER SLICE

PICKLED MUSHROOMS AND GOAT CHEESE

MELON & COUNTRY HAM

ARTISAN BREAD AND HOT DIPS

BLUE CHEESE-BUFFALO CHICKEN DIP WITH PICKLED CELERY & TOAST POINTS

CRANBERRY-CHIPOTLE COMPOTE, CHEESE BALL WITH GINGER SNAP COOKIE

SAUSAGE BISCUIT BALLS & HOUSE MUSTARD

SWEET POTATO BISCUITS WITH HONEY GOAT CHEESE & SMOKED SALT

PIMENTO CHEESE & SPICED PECANS WITH CRACKERS

PICKLED SHRIMP, TOMATO-HORSERADISH-DILL DIPNEY & SESAME CRACKER

PORK RILLETES, CURRANT'N' PORT JAM, DEHYDRATED SERRANO CHIP

SMOKED MUSHROOM PATE, PICKLED ONIONS & STRONG MUSTARD

BACON WRAPPED NEW POTATO WITH RAMP SOUR CREAM

SMOKED FISH DIP, WHITE BEAN & FRIED OREGANO

DEVILED EGGS WITH PICKLED HOT PEPPER & BRISKET BARK

SMOKED TOMATO BRUSCHETTA WITH CRUSTY BAGUETTE

BAKED POTATO SKINS, CHEESE, SOURCREAM & BRISKET BARK

SOUP

BRUNSWICK STEW
VEGGIE, MEAT OR SEAFOOD GUMBO
RED CURRY BUTTERNUT SQUASH
CHICKEN AND NOODLE
BURNT END CHILI
BLACK BEAN ENCHALADDA
ROASTED VEGETABLE
GOLDEN COCONUT & CURRY
BEEF , MUSHROOM & BARLEY

SALAD

APPLE, FENNEL, ORANGE , ARUGULA, RED ONION & BLUE CHEESE
ENDIVE, SQUASH NOODLES , GINGER & SESAME-YUZU DRESSING
SEASONAL GARDEN, SEEDS, CHEESE AND APPROPRIATE DRESSING
SPINACH, ROASTED MUSHROOM, STRONG SOFT CHEESE, CURED TOMATO
SHOOTS & BLOSSOMS, HARD CHEESE, CHARRED FENNEL, WILD FLOWER FRENCH
KALE CEASER, PEPETIAS, CROUTON , PARM
FLOWERING KALE, PUMPKIN, LEMON, JALAPENO , GINGER-POPPY BUTTERMILK
MIXED GREENS, RED CABBAGE, CARROT, TOMATO & BALSAMIC
BIB LETTUCE , MIXED BERRIES , SPICED NUTS & PLUM DRESSING

STARCH

WHIPPED POTATO & GRAVY

ROASTED RED POTATO

ROASTED FINGERLING

DIRTY RED MASHED

SCALLOP POTATO

BAKED POTATO

AU GRATAN

ROASTED ROOT VEG / ROOT VEG MASH

GRITS

BROWN BUTTER POLENTA

COCONUT RICE

DIRTY RICE

WILD RICE PILAF

CREAMED CORN

BAKED BEANS

PINTO BEANS

LENTIL DAL

BLACK EYE PEA

MAC N CHEESE

PESTO PASTA

CORNBREAD STUFFING

BREAD

SWEET ROLLS

CORN BREAD

DINNER ROLLS

WHOLE GRAIN & SEEDED LOAF

WHITE BREAD

PITA

FRESH TORTILLAS

CROSSONT

CHEDDAR BISCUITS

SWEET POTATO BISCUITS



VEGETABLE

SAFFRON CARROT

EDAMAME SUCCOTASH

ROASTED BEETS

GREEN BEANS & BUTTERNUT

VEGGIE COLLARD GREENS

GARLIC & ORANGE KALE

ROASTED MEDLEY

LIMA BEANS & HAM

ROASTED MUSHROOM & SUGAR SNAP

PEAS AND CARROTS

RED CURRY CAULIFLOWER

ASIAN BLEND

STEWED EGGPLANT

VEGETABLE KORMA

STEWED CABBAGE

GINGER NAPPA CABBAGE

BROCCOLI CASSEROLE

SQUASH CASSEROLE

5 SPICE WINTER SQUASH

KUNG POW VEGGIES

SPINACH & MUSHROOM

ONIONS, CARROTS & APPLE

PROTEIN

SMOKED SALMON OR TROUT

CURRY WHITE FISH

SHRIMP ETOUFFEE

CAJUN CATFISH

KUNG POW SHRIMP

SHRIMP & GRITS

GREEN CURRY MUSSLES

ORANGE MISO SALMON

SMOKED PORK LOIN

MOJO PULLED PORK

PORK BELLY BURNT ENDS

PORK TENDERLOIN WITH MUSTARD & HERBS

SMOKED CHICKEN

JERKED CHICKEN

FRIED CHICKEN

CHICKEN CHERRY YAKI

SMOKED PRIME RIB

BEEF TENDERLOIN

TEXAS STYLE BEEF BRISKET

CHOPPED SMOKED BEEF

MONGOLIAN BEEF

DRY RUB SPARE RIBS

VEGAN PROTEIN

CURRY TEMPEH

CAJUN TEMPEH

SPICY TOFO

BBQ SOY CURLS

SMOKED JACKFRUIT

CURRY SOY CURLS

SETAIN SAUSAGE

TOFURURKEY



DESSERTS

MULLED PEARS & GRANOLA

APPLE CRUMBLE

BERRY COBBLER

PEACH COBBLER

SWEET POTATO BARS

LEMON PARS

PECAN BARS

DARK CHOCOLATE BROWNIE

PECAN BLONDIE

ASSORTED COOKIES

BANANA PUDDING

MUD PIE

S'MORE STATION

