

BIG BEAR CAFÉ PRIVATE EVENTS MENUS

WEEKEND BRUNCH EVENT MENU

SIMPLE BREAKFAST (24 pp)

Seasonal Fruit Salad

Pastries and Baked Goods *sweet and savory scones, muffins, and other fresh-baked items from our bakery*

Michele's Granola with Trickling Springs Yogurt *with seasonal fruit from Reid's Orchard and other vendors from our Bloomingdale Farmer's Market*

Toast and Preserves *fresh baked breads from our bakery with whipped butter, Langley Elementary Rooftop honey, or fruit preserves*

French-Press Coffee, Cold-Brew Coffee, and Iced Tea

Orange Juice

LARGE BRUNCH (30 pp)

Seasonal Fruit Salad

Michele's Granola with Trickling Springs Yogurt *seasonal fruit from Reid's Orchard and other vendors from our farmer's market*

Baker's Quiche *a vegetarian option made with seasonal roasted vegetables, and a meat eaters option with ham and cheddar (Can be made gluten free on request)*

Farmer's Market Salad *greens and seasonal vegetables served with a shallot vinaigrette.*

House Pastries *a selection of fresh made pastries from our bakery including scones, muffins, biscuits and other baked goods.*

French-Press Coffee, Cold-Brew Coffee, and Iced Tea

Orange Juice

A LA CARTE

Bacon (+\$3 pp)

Ham (+\$2.50 pp)

Breakfast Potatoes (+\$3 pp)

Housemade Buttermilk Biscuits *with sweet cream butter & jam* (+\$4 pp)

Note: All menu items subject to change based on ingredient availability and seasonality. Big Bear Café updates its events menu regularly so specific items cannot be guaranteed until 2 weeks prior to your event.

**available for full buyout events only

Sour Cream Coffee Cake (+\$3.00 pp)
Lox with pickled onions, cucumbers capers with housemade bread (+\$7 pp)

LUNCH EVENT MENU

STARTERS / RECEPTION APPETIZERS

Housemade Buttermilk Biscuits served with seasonal jam and sweet cream butter

Seasonal Chilled Soup

Mediterranean Platter house baked pita served with a trio Mediterranean dips
Kalamata olives, cucumbers and pickled onions

Cured Lox Crostini (+\$6 pp) cured salmon, capers, red onions, sour cream, and toast points. (2 sizes)

Garden Salad greens with carrots, cucumber, pickled red onions,
croutons and hard-boiled egg dressed in herbed vinaigrette

Seasonal Bear Salad kale, arugula, maple sweet potatoes, shaved beets and carrots, sunflower seeds feta
cheese & house vinaigrette

Red Quinoa & Kale Salad lemon tahini dressing and seasonal vegetables

Market Vegetable Bruschetta maple balsamic reduction on a toasted baguette

LUNCH ENTREES

Vegetable Skewers seasonal farmers market vegetables with a balsamic glaze

Spanakopita entrée sized baked filo spinach pie with feta, scallions, and egg.

Spiced Chicken or Lamb Kabobs flatbread, sliced red onion & dill tzatziki

Deconstructed Turkey Sandwich Roasted Turkey, Cranberry Chutney, Arugula, Onion Jam,
Housemade Potato Rolls

Big Bear Quiche: (meat) made with ham or bacon, 2-year aged Shelburne Farms cheddar, and roasted
vegetables, served with toast freshly made from our bakery, and a small vinaigrette salad.
(Can be made gluten free on request)

OR

(vegetarian) made with seasonal roasted vegetables, served with toast freshly made from our bakery,
and a small vinaigrette salad.
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DESSERT (choose one)

Miniature Cookies with Milk *selection of housemade cookies and milk or chocolate milk cortados*

Fruit Cobbler *served warm with whipped cream*

Pie *seasonal fruit, salted chocolate cream, lemon meringue, or other custom ingredients upon request*

French Lemon Tart *trickling springs whipped cream*

Chocolate Bundt Cake *Seasonal Fruit Compote (g/f)*

Tiramisu *with Ceremony Coffee*

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EVENING FULL BUYOUT EVENTS MENU

RECEPTION APPETIZERS

Miniature Buttermilk Biscuit *with whipped butter and seasonal jam*

Puff Pastry *filled with wild mushroom*

Puff Pastry *filled with figs, dates & walnuts*

Griddled Flatbread *seasonal vegetable with manchego cheese on faro flatbread (v)*

Seasonal Soup Cortado (gf)

Grilled Cheese Strips *2-year aged Shelburne Farms cheddar with sliced apples on house-made brioche.*

Buttermilk Chicken Wings *honey sriracha dip*

Chicken Skewers *chimichurri marinated with tzatziki (gf)*

Lamb Skewer (+\$2pp) *red wine marinated with tzatziki (gf)*

Cured Lox Crostini (+\$4 pp) *housecured salmon, capers, red onions, sour cream, and toast points.*

Beef Burger Sliders *with caramelized onion, Shelburne Farm aged cheddar, Roseda Farm aged beef*

Fried Chicken Sliders *buttermilk fried chicken, red cabbage slaw, sriracha mayo*

Falafel Bocas *pickled cucumber, pickled onion and ginger yogurt in a wrap*

Market Board (+\$3 pp) *artisan cheese, housemade dip, pickled vegetables and house-baked bread*

Market Vegetable Bruschetta *maple balsamic reduction on a toasted baguette*

DINNER STARTERS

Griddled Flatbread *seasonal vegetable with manchego cheese on faro flatbread (v)*

Garden Salad *greens, carrots, cucumber, pickled red onions, croutons,
and hard-boiled egg dressed in herbed vinaigrette*

Seasonal Bear Salad *kale, arugula, maple sweet potatoes, shaved beets and carrots, sunflower seeds,
feta cheese & house vinaigrette*

Falafel *mashed chickpeas with parsley, lemon and a tzatziki dipping sauce*

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Skillet Macaroni and Cheese *2-year aged Shelburne Farm cheddar with Tricking Springs cream (v)*

Red Quinoa & Kale Salad *lemon tahini dressing and seasonal vegetables*

Market Vegetable Bruschetta *maple balsamic reduction on a toasted baguette*

Mediterranean Platter *house baked pita served with a trio Mediterranean dips
Kalamata olives, cucumbers and pickled onions*

Mussels *classic Belgian style mussels with Housemade Baguette
Add baskets of fries for (+\$3 pp)*

Chicken Skewers *chimichurri marinated with tzatziki (gf)*

Lamb Skewer (+\$2pp) *red wine marinated with tzatziki (gf)*

DINNER ENTREES

Vegetable Skewers *seasonal farmers market vegetables with a balsamic glaze*

Stuffed Acorn Squash *farmers market vegetables, balsamic reduction, ginger yogurt*

****Spanakopita** *Entrée sized baked filo spinach pie with feta, scallions, and egg.*

Skillet Roasted Chicken *fresh herbs and lemon*

Braised Pork Shoulder *white wine braised boneless pork shoulder*

****Porchetta** *pork loin wrapped in a pork belly and stuffed with roasted garlic and herbs, served with a
cranberry chutney*

Farro Risotto *farro cooked in vegetable stock with seasonal vegetable
(polenta based version available for gluten free guests)*

****Pan Seared Salmon** *with lime, dill, and chive cream*

****NY Strip Steak** *garlic mustard marinade*

SIDES

Seasonal Vegetable *Roasted Rainbow Carrots*

Garlic Mashed Potatoes with Chives

Sautéed Greens with garlic

Mac N Cheese

Crispy Brussels Sprouts *ginger yogurt*

Roasted Sweet Potatoes *maple syrup glaze*

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DESSERT

Miniature Cookies and Milk *selection of housemade cookies and milk or chocolate milk*

Fruit Cobbler *served warm with trickling springs whipped cream*

****Chocolate Budino** *deep chocolate pudding cortado served with trickling springs whipped cream (g/f)*
(Available for Full Buyout Evening Events)

Pie *seasonal fruit, salted chocolate cream, lemon meringue, or other custom ingredients upon request*

French Lemon Tart *trickling springs whipped cream*

Chocolate Bundt Cake *seasonal fruit compote*

****Almond Pear Tart** *with frangipane*

Tiramisu *with Ceremony Coffee*

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