

BEAR DEN Grille

off-site catering menu 2025



Local delivery is available.

Wire racks, water pans, sterno, plastic serving spoons & forks and utensils available at an additional cost. No return necessary.

To place an order, contact Julie Hoffmann
at 973.864.8110, cell 973.534.2700
or jhoffmann@csresort.com



Catered by Black Bear Golf Club
Executive Chef – Andy Lagana

a la carte

CHEESE PLATTER

\$95/\$125/\$145

four cheeses, assorted crackers, grapes

CHARCUTERIE BOARD

\$22 per person

prosciutto di parma, salami, capicola, sopressata,
assorted olives

COLD CUT PLATTER

\$18 per person

ham, salami, roast beef, turkey, american, swiss

GRILLED VEGGIE PLATTER

\$85/\$105/\$115

olive oil, balsamic glaze

– PLATTER SIZES –

Small: 8-10 people Medium: 11-18 people

Large: 16-25 people

CRUDITÉ PLATTER

\$75/\$85/\$105

celery, carrots, broccoli, cauliflower, red peppers,
cherry tomatoes, english cucumbers

SEASONAL FRUIT PLATTER

\$85/\$100/\$120

arrangement of fresh fruits

SPINACH DIP: PUMPERNICKEL BOWL

\$75

pumpernickel cubes for dipping

large sub sandwiches

TURKEY + SWISS

lettuce, tomato

\$24/ft

HAM, SALAMI, PROVOLONE

lettuce, tomato, onion

\$24/ft

ROAST BEEF + SWISS

lettuce, tomato

\$26/ft

GRILLED SUMMER VEGGIES + FRESH MOZZARELLA

balsamic vinegar

\$25/ft

salads [Serves 8-10 PEOPLE]

CAESAR

homemade croutons, parmigiano reggiano

\$70

SPINACH

baby spinach, shaved vidalia onion, bacon, hard cooked eggs, homemade croutons, balsamic vinaigrette

\$75

ANTIPASTO

prosciutto, sopressata, capicola, fresh mozzarella, roasted peppers, pepperoncini, kalamata olives, artichoke hearts, marinated mushrooms,

\$120

GREEK

romaine lettuce, tomatoes, onions, black olives, feta cheese, herb vinaigrette

\$75

FRESH MOZZARELLA

roma tomatoes, fresh basil, extra virgin olive oil, balsamic glaze

\$105

PEAR

mixed greens, pears, toasted walnuts, gorgonzola

\$85

ASIAN CRISPY CHICKEN

mixed greens, toasted peanuts, water chestnuts, fried noodles, orange ginger dressing

\$75

BROCCOLI RABE

cannellini beans, italian sausage, anchovies, extra virgin olive oil, parmigiano reggiano

\$75

sides [Serves 8-10 People]

ISRAELI COUS COUS

sautéed shallots, toasted pine nuts, fresh parsley, parmigiano reggiano

\$50

BAKED HALF POTATO

sour cream, butter, chives

\$50

RICE PILAF

sautéed shallots, pine nuts, carrots, red peppers, thyme

\$50

HARICOT VERT

[French Green Beans] toasted almond butter

\$75

ROASTED RED POTATOES

rosemary butter

\$50

SAUTÉED BOK CHOY

toasted sesame seeds, orange ginger, soy sauce

\$55

SMASHED POTATOES

yukon gold, gourmet butter

\$50

SWEET PEAS

sautéed pancetta, garlic, extra virgin olive oil

\$50

JULIENNED SEASONAL VEGGIES

yellow squash, zucchini, red pepper, carrots, garlic butter, olive oil

\$50

STEAMED BROCCOLI OR CAULIFLOWER

garlic butter

\$55

GRILLED SEASONAL VEGGIES

extra virgin olive oil, balsamic vinaigrette

\$55

BROCCOLI RABE

sautéed anchovies, roasted garlic olive oil

\$65

A full tray serves 20 people.

pasta [Half or Full Trays]

PENNE ALLA VODKA	\$75/105
homemade creamy vodka sauce, parmigiano reggiano	
PAPPARDELLE BOLOGNESE	\$75/105
hearty meat sauce	
FARFALLE POMODORO	\$65/100
chunky homemade marinara sauce	
LINGUINI + CLAM SAUCE	\$75/105
white or red sauce	
GEMELLI + PESTO CREAM	\$70/100
homemade pesto, parmigiano reggiano	

SEAFOOD PERCIATELLI FRA DIAVOLO	\$90/155
shrimp, calamari, mussels	
BAKED ZITI	\$75/115
LASAGNA	\$105/135
VEGETABLE LASAGNA	\$105/135
HOMEMADE MANICOTTI	\$105/135
ricotta impastata, parmigiano reggiano, mozzarella, fresh marinara	
STUFFED SHELLS	\$95/125
ricotta impastata, parmigiano, reggiano, mozzarella, fresh marinara	

chicken [Half or Full Trays]

SAUTÉED CHICKEN	\$95/125	ROASTED HALF CHICKEN	\$95/125
française, marsala or piccata		rosemary garlic rub	
CHICKEN SALTIMBOCCA	\$95/125	BBQ CHICKEN	\$95/125
prosciutto, mozzarella, spinach, sage brown sauce		hickory smoked, homemade bbq sauce	
GRILLED CHICKEN PORCINI	\$95/125	CHICKEN ROLLATINI	\$95/125
porcini + wild mushroom cream sauce		impastata ricotta, homemade marinara, fresh mozzarella	
GRILLED BALSAMIC CHICKEN	\$95/125	CHICKEN PARMIGIANA	\$95/125
roma tomatoes, red onion, fresh basil, balsamic glaze		homemade marinara, fresh mozzarella	

meat [Half or Full Trays]

MARINATED FLANK STEAK	\$110/135	BRAISED BEEF TIPS	\$150/185
teriyaki demi glace, frizzled onions		egg noodles, shallot, rosemary + thyme gravy	
DIJON ROASTED PORK LOIN	\$105/145	BBQ RACK OF LAMB	\$10/385
rosemary scented jus		mint pesto crust	
SLICED HONEY GLAZED HAM	\$105/145	SAUTÉED VEAL	\$150/185
pineapple mustard glaze		française, marsala or piccata	
ROASTED TURKEY BREAST	\$105/145	VEAL OSSO BUCCO	\$150/185
traditional turkey gravy		braised in red wine, rosemary, thyme	
MONTREAL CRUSTED PRIME RIB	\$250/375	ROASTED HALF PEKING DUCK	\$130/215
natural au jus		orange ginger duck sauce	
ROASTED BEEF TENDERLOIN	\$250/375	WHOLE ROASTED PIG	Market Price
wild mushroom cabernet sauce		cooked on premises with our own special smoker	

seafood

[Half or Full Trays]

GRILLED ATLANTIC SALMON \$150/185

sun-dried tomato pesto, red onion, artichoke hearts

POACHED ATLANTIC SALMON \$150/185

pesto or dill cream sauce

CRAB STUFFED FLOUNDER \$145/185

citrus beurre blanc

SHRIMP SCAMPI \$130/175

sautéed shallots + garlic, white wine butter sauce

MUSSELS FRA DIAVOLO \$95/125

spicy homemade marinara

SEAFOOD STUFFED CRÊPES \$125/165

bay scallop alfredo sauce

FLOUNDER MILANESE \$125/165

white wine lemon garlic herb sauce

GRILLED SWORD FISH KABOB \$145/185

roasted garlic + lemon aioli

8oz LOBSTER TAILS Market Price

seasoned bread crumbs, parsley, garlic butter

sandwich platters

[Half or Full Trays]

SLOPPY JOES \$18 per sandwich

triple decker of roast beef, turkey, coleslaw, 1000 island

ASSORTED WRAPS \$18 per wrap

spinach, plain or sun-dried tomato wraps

FOCACCIA \$18 per sandwich

meats + cheeses on triangle italian herb focaccia

TEA SANDWICH PLATTER \$150

[Serves 25 people]

egg salad + arugula

ham + brie

fresh mozzarella, tomato + basil

hors d'oeuvres

[Call for Pricing]

BRUSCHETTA

BACON WRAPPED SCALLOPS

COCONUT SHRIMP

MINI CRAB CAKES

BEEF SATE

CHICKEN SATE

CHICKEN CORDON BLEU BITES

BEEF WELLINGTON

CHICKEN WELLINGTON

SPANAKOPITA

CHICKEN WINGS

STUFFED MUSHROOMS

SWEDISH MEATBALLS

CAPRESE STICKS

BABY LAMB CHOPS

LAMB SPARE RIBS

MINI DOGS IN PASTRY

ANDOUILLE SAUSAGE IN PASTRY

FRIED RAVIOLI

VEGGIE SPRING ROLLS

SHRIMP SPRING ROLLS

PORK POT DUMPLINGS

sweet 16 or quinceañera [Minimum 50 people] \$55 per person

starters and snacks

ASSORTED SNACK MIXES

CHIP + POPCORN BOWLS

dips + salsa

WHOLE SEASONAL FRESH FRUIT

MIXED GREENS + SEASONAL VEGETABLES

creamy garlic + herb dressing

entrees [Select 3]

BAKED ZITI OR MACARONI + CHEESE

TOASTED RAVIOLI

parmesan cheese, marinara sauce

EMPANADAS

PIZZA

BUFFALO CHICKEN WINGS

CHICKEN FINGERS

ASSORTED FINGER SANDWICHES

build your own tacos

WARM CRISPY FRIED + SOFT FLOUR TORTILLAS

SEASONED GROUND BEEF + BONELESS CHICKEN STRIPS

JACK + CHEDDAR CHEESES

SHREDDED LETTUCE, DICED ONION, TOMATO

FRESH GUACAMOLE + SOUR CREAM

enhancements

ICE CREAM SUNDAE BAR \$18.95 PER person

vanilla bean, chocolate + strawberry ice cream

TOPPINGS:

wet walnuts, sprinkles, chopped peanuts, chocolate sauce, hot fudge, butterscotch syrup,
fresh whipped cream, maraschino cherries

tailgate party

[Minimum 25 people]

\$45 per person

starters and snacks

ASSORTED SNACK MIXES

CHIP + POPCORN BOWLS

dips + salsa

MIXED GREENS + SEASONAL VEGETABLES

creamy garlic + herb dressing

entrees

[Select 3]

CHICKEN WINGS [HOT + BBQ]

CHICKEN FINGERS

honey mustard

ASSORTED FINGER SANDWICHES

HOT DOGS

all the fixings

MINI PIZZAS

BAKED ZITI OR MACARONI + CHEESE

dessert

PERSONALIZED SHEET CAKE

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