

Events at the Blue Bear Inn

The Blue Bear Inn offers many catering options to fit a variety of event sizes, types and styles. We work closely with our guests to deliver exceptional food options for any event: brunches, luncheons, showers, rehearsal dinners, cocktail parties, weddings, and receptions.

Overview:

The Blue Bear Inn is a fully renovated 13 room Bed and Breakfast situated on the side of Crotched Mountain. With a full service restaurant and bar, over 60 landscaped and wooded acres, and scenic vistas of the valley below, the Inn is an ideal place to host your special event.

We have an indoor capacity of 65 guests for seated dinners, and 120 guests for standing receptions. Outdoors we can offer seated events for up to 120 guests.

Most of our events fall into three categories:

- Cocktail Receptions (Passed and Buffet Style Hors-d'Oeuvres & Platters up to 120 guests)
- Plated Meals (Formal Dinners up to 30 guests)
- Buffet Meals (Brunches, Luncheons, and Dinners up to 120 guests)

We offer Five distinct menus (Brunches, Luncheons, Platters & Hors-d'Oeuvres, Buffet Meals, and Plated Meals) which can be mixed and matched to create your perfect event.

Pricing for our Brunch, Luncheon, Buffet, and Plated menus are priced per person, and our Platters & Hors-d'Oeuvres menu is priced by the piece/platter. Please see the individual catering menus for specific pricing and options.

The Blue Bear Inn makes every effort to source our ingredients from local and regional farms. Many of these small farms have restricted inventory, so substitutions or custom requests may not be fully available. We will do our best to find the products you want, but may have to reach beyond our local farm network to do so.

Usage Fees:

The Inn consists of several common areas that are available to rent individually or collectively. In addition to our catering pricing, a usage fee is assessed to cover the cost of setup/breakdown, cleaning, bar services, servers & support staff, and use of the selected spaces for **2.5-6 Hours** depending on event type. See individual event types below for more details. The Blue Bear Inn and Winslow Tavern are open to the public for accommodations and dining. Unless the Inn is reserved in its entirety by your party, we cannot guarantee the exclusive use of the property. We make every effort possible to limit access during private events, but Inn and Tavern guests may have to access some common areas.

A full schedule of Usage Fees can be found below:

Interior Spaces:

Dining Room: \$350 (\$100/hour over)

Living Room: \$350 (\$100/hour over)

Green Room: \$200 (\$100/hour over)

Pine Room : \$350 (\$100/hour over)

Outdoor Spaces:

Pool & Patio: \$200 base fee +\$15/Person (\$250 for Lifeguard/every 25 bathers)

Full Inn Rental

The following fee schedule includes 6 hour events (plus two hour set up), Use of all Interior and Outdoor Spaces, and the Restaurant Impact Fee. Event time can be extended at a rate of \$750/hour.

Party Size:

2-20 Guests \$4000

21-75 Guests \$7500

76-120 guests \$9000

Inn Room Rates:

For parties wishing to book the entire Inn for guests, we offer a special nightly rate of \$200 per room. All wedding bookings include a complimentary One-Night Stay in one of our King Rooms (Room #5 or #8).

Cake Cutting Fees:

Our culinary/catering team is more than happy to slice and serve your wedding/event cake. The following fees apply to all cakes and desserts brought into the Inn from outside vendors.

2-25 Guests: \$25

26-50 Guests: \$40

51-75 Guests: \$55

76-100 Guests: \$70

101-120 Guests: \$85

Restaurant Impact Fees:

The Winslow Tavern is currently open to the public (Thursday through Saturday, 5PM-9PM) and is a popular dining option for many locals and visitors alike. If your event requires us to close the Tavern to the public for a night or a weekend, and additional Restaurant Impact Fee will be assessed. Impact fees can be avoided by scheduling your event Sunday-Wednesday.

Thursday Impact Fee: \$1500

Friday or Saturday Impact Fee: \$2500

Services & Access:

In addition to the standard servers and bartenders provided in your contract, the Inn can provide support staff to assist in ushering, directing traffic/parking, and managing the flow of your event.

We can also provide a list of preferred partners for the following:

- Justice of the Peace
- DJs/Bands
- Party Supplies/Equipment Rentals
- Cakes and Pastries
- Wedding Designers/Decorators

- Photographers

The Inn provides limited decoration for events. We will grant some members of your party access to the event space(s) up to two hours prior to the start of the event.

Bar Services:

All events include the access to the Tavern for bar-related services. We offer a cash bar for Beer, Wine and Cocktail sales. Our bar is fully stocked with well and premium spirits. However due to the limited size of our bar, not all brands of spirits are available. If you would like a signature cocktail, or particular wine(s) or spirit(s), we can make special arrangements to provide those as well. We also offer by-the-bottle house wine service at a 10% discount off our menu price (see our house wine list for variety and pricing).

Parking:

The Blue Bear Inn has limited hard-pack parking available. Carpooling is highly recommended. During warmer months we do have the option of field parking next to the Inn for up to 60 vehicles. A limited number of accessible spaces is available at the main entrance of the Inn.

Accessibility:

The main floor and most common areas of the Inn are accessible by ramp. An accessible restroom is available to our guests as well. The Living Room, Tavern, Green Room, and Pine Room are all accessible on the main floor, however our main Dining Room is two steps (with a hand rail) down from the main floor common areas. The rear lawn is accessible via path from the main entrance.

Rentals:

For most events the Inn can provide tents, service ware, outdoor staging, tables and chairs, table cloths, dance floors, porta-potties, etc through one of our event supply partners. Any equipment rented for the purpose of hosting your event shall be billed at cost plus 10%.

Restrictions:

The Inn is fully licensed and insured to provide all food and alcohol sales on premises. Being open to the public for accommodations and dining, the Inn has several restrictions to ensure the health and wellbeing of our historic buildings, guests, staff, and local wildlife.

- No Confetti
- No Glitter
- No Pets (Except for Service Animals)
- No Eucalyptus
- No Open Flames
- No outside alcohol
- No outside food (unless pre-approved)
- No glass wares, bottles, or containers allowed in outdoor spaces.

Pool Access:

The Inn's pool has a spectacular view of rolling hills, mountains and the valley below. It is open from May to September, and can be included in event rentals. The Maximum bathing capacity for the pool is XX swimmers. The presence of a lifeguard for every 25 swimmers is required at any events that use the pool. A Fee of \$250 per life guard will be assessed for the duration of the party. The pool and pool deck close at 8:00PM promptly. No glass wares, bottles or containers are allowed in outdoor spaces. Our pool is not currently wheelchair accessible.

Service Fee:

All Food and Beverage Items will be assessed an automatic 18% Service Fee (this is similar to a gratuity and is split between our service and kitchen staff). Additional gratuity may be added at the time of final payment, at the customers discretion.

Catering Options:

Brunches:

Number of Guests: 16-65

Duration: 2.5 Hours

Available Spaces: Dining Room (up to 30) + Green Room (+16) + Living Room (+19)

We charge a flat rate of \$45 per person for a Standard Brunch Buffet. Coffee, Tea, Water, Juice (Orange & Cranberry) and Milk (1% & Whole) are included in the quoted price.

Standard Brunch Buffets Include:

Breakfast Meats (Fruitwood Smoked Bacon, Maple Sausage)

Scrambled Egg Station (Includes a variety of toppings)

Bagels (Assorted Bagels and Cream Cheeses)

Belgian Waffles (Syrup, Seasonal Fruit Topping, Whipped Cream)

Yogurt Parfaits

Assorted Pastries

Assorted Sliced Fruit and Berries

Additional items, upgrades, and substitutions are available. Please see the full Brunch Menu for details.

Luncheons:

Number of Guests: 16-65

Duration: 2.5 Hours

Available Spaces: Dining Room (up to 30) + Green Room (+16) + Living Room (+19)

We charge a flat rate of \$55 per person for a Standard Luncheon Buffet. Coffee, Tea, Water, and Soda are included in the quoted price.

Standard Buffet Luncheons Includes:

Salad Bar (Two types of greens, 6 Toppings, and Three Dressings)

Bread Service (Parker House Rolls or Sliced Baguettes, Served w/ Whipped Butter)

TWO Entree Choices

TWO Side Choices

ONE Dessert Choice

If you would like THREE Entree options for your guests, the price will increase to \$65 per person. Some Items may require additional per-person surcharges (Indicated by *asterisks*).

Luncheons include a Two-And-A-Half Hour room rental with a minimum of two wait staff. Luncheons may be scheduled Any Day between the hours of 10AM and 4PM (i.e. 10:00-12:30, 12:00-2:30, etc). Luncheons scheduled Thursday through Saturday must be concluded by 4PM, so we may prepare for restaurant service.

Platters & Hors-d'Oeuvres (cocktail parties and receptions):

Number of Guests: 16-120

Duration: 2.5-6 Hours

Available Spaces: Living Room, Tavern, Dining Room, Green Room, Pine Room, Outdoors

Hors D'Oeuvres are priced Per Piece, we recommend a total of two to three pieces of mixed hors d'oeuvres per guest (i.e. for 50 guests we recommend a minimum total of 100-150 pieces). Minimum

quantities noted in the catering menu. Our Platters are designed to accommodate approximately 12 servings per platter.

Buffet Dinners:

Number of Guests: 16-65 (indoors) up to 120 (outdoors)

Duration: 3 Hours

Available Spaces: Dining Room (up to 30) + Green Room (+16) + Living Room (+19)

We charge a flat rate of \$55 per person for a Standard Buffet Dinner. Coffee, Tea, Water, and Soda are included in the quoted price.

Standard Buffet Dinners Include:

Salad Bar (Two types of greens, 6 Toppings, and Three Dressings)

Bread Service (Parker House Rolls or Sliced Baguettes, Served w/ Whipped Butter)

TWO Entree Choices

TWO Side Choices

ONE Dessert

Some entree items automatically come with specific sides, or due to cost/complexity, will be noted by “(Subtract One Side)” in the item description. If one of these items is selected, the number of side options is reduced by one (i.e. If you select Bolognese as one of your entree options, you may choose only two side dishes instead of three).

If you would like THREE Entrees options for your guests, the price will increase to \$65 per person, and will include a third side dish as well.

A La Carte/Additional side dishes may be purchased at a cost of \$5 per person, per side. Buffet Dinners have a minimum of 16 diners and a maximum of 60 diners. Some Premium Items may require additional per-person surcharges (Indicated by *asterisks*).

Plated Dinners:

Number of Guests: 8-30

Duration: 3 Hours

Available Spaces: Dining Room (up to 30)

We charge a flat rate of \$65 per person for a Four-Course plated dinner service. Plated Meals are served on our antique Rose China. Coffee, Tea, Water, and Soda are included in the quoted price.

Standard Plated Dinners Include:

Bread Service (Parker House Rolls or Sliced Baguettes, Served w/ Whipped Butter)

ONE Soup Choice

ONE Salad Choice

TWO Entree Choices (Includes ONE starch & ONE vegetable choice per entree)

ONE Dessert Choice

If you would like THREE Entrees options for your guests, the price will increase to \$75 per person. Each Entree may be accompanied by One Starch Side and One Vegetable Side.

Terms & Conditions:

Final catering orders must be received by 10:00 PM, two Thursdays prior to the event to accommodate our food ordering schedule and product acquisition. For meals (Brunches, Luncheons, Buffets and Plated Meals) Non-Alcoholic Beverages are included in the quoted price. We offer a cash bar for Beer, Wine and Cocktail sales. If you would like a signature cocktail, or particular wine(s) or spirit(s), we can make special arrangements to provide those as well.

Due to the volatile market and supply chain issues there may be a need to substitute an item or ingredient to meet the quoted price. If overall item prices increase more than 10% of the quoted price, we will offer the party an option to pay the new price or offer an alternative item at the same price point. We will make every effort to find as close a substitution as possible.

Please contact Chef Kenn directly with any menu questions or concerns about allergies and dietary restrictions as early as possible at chefkenn@bluebearinn.com or (603) 487-7898.

Scheduling:

FOOD ORDER DEADLINE: Based on our food order/delivery schedules, **all order quantities** as well as a **50% deposit** must be received **by 10PM two Thursdays prior to the event**. Adjustments to order quantities after the food order deadline will be charged a per-item fee based on the actual cost of acquiring additional product/ingredients.

Payments:

Unless other arrangements have been made, a \$300 Reservation Deposit is required to reserve the your event for the date indicated. Reservation Deposits are due at the time of signing.

50% of the remaining balance is due by the Food Order Deadline (see above).

The remaining balance is due at the Beginning of the Event.

Cancellation Policy:

Customer cancellations prior to 90 days before the event are subject to a full refund. Cancellations between 90 to 14 days of the event forfeit the Reservation Deposit (\$300). Cancellations within 14 days of the event forfeit any actual food and labor costs accrued, plus a 10% stocking fee.

If an alternate date cannot be rescheduled, cancellations by the Blue Bear Inn, due to power outages, property damage, equipment failures, staffing issues, or other reasons will result in a full refund regardless of proximity to date of the event.

Blue Bear Inn Hors d'Oeuvres & Platters Menu (Updated Summer 2023)

House Hors d'Oeuvres \$2.50/Piece (Minimum 12 Pieces Each Item)

Chilled:

- Bruschetta w/Fromage Blanc & Blistered Tomatoes (V)
- Caprese Skewers, Tomato, Fresh Mozzarella & Basil (V, GF)
- Chicken Rillettes Crostini w/Apple-Rhubarb Compote

Warm:

- Olive Tapenade Filled Puff Pastry Batons
- Warm Bacon Wrapped Dates (GF)

Premium Hors d'Oeuvres \$4.50/Piece (Minimum 12 Pieces Each Item)

Warm:

- Tomato Soup Shooter & Grilled Cheese (V)
- Chicken & Waffle Chips (Fried Chicken Croquette Served On Potato Gaufrette)
- Grilled Shrimp Skewer, Sweet Sriracha Glaze (CS, GF)

Chilled:

- Smoked Prosciutto Wrapped Melon Skewer (GF)
- Shaved Steak & Horseradish Cream Toast
- Smoked Duck Breast Crostini w/Apple-Rhubarb Compote

Finger Sandwiches (12 Pieces Each) \$24

- Pimento Cheese (V)
- Uncured Smoked Ham, Brie & Apple
- Tomato, Cheddar & Watercress (V)
- Shaved Steak w/Peppercorn Cream
- Smoked Salmon, Cream Cheese & Cucumber
- Aged Gouda & Orange Marmalade (Toasted/warm) (V)

Flatbreads (12 Pieces Each) \$20

- Margarita: Tomato Sauce, Roasted Tomato, Fresh Mozzarella, Basil (V)
- Spring Fling: Fromage Blanc, Spring Onion, Asparagus, Arugula, Fig Balsamic Glaze (V)
- French Onion: Caramelized Onion, Gruyere Cheese, Thyme, Beef Demi Drizzle

Focaccia (24 Pieces Each) \$36

- Garlic & Olive: Kalamata Olives, Confit Garlic, Rosemary (V)
- Tomato & Mushroom: Roasted Tomatoes, Oyster Mushrooms, Thyme (V)

Platters (~12 Servings/Platter)

- ___ Deviled Eggs, \$24 (V, GF)
- ___ Sliced Fruit & Berries Platter, \$36 (V+, GF)
- ___ Crudité Platter: Chilled Seasonal Vegetables, Green Goddess Dip, \$36 (GF)
- ___ Charcuterie Platter: 6 Meats/Cheeses, Relish, Crostini, Nuts, Sliced Apple, \$78 (TN)
- ___ Mezze Platter: Hummus, Whipped Feta, Olives, Marinated Artichoke Hearts, Pita, \$42 (V)
- ___ Maine Smoked Salmon: Crostini, Cream Cheese, Onion, Capers, Tomatoes, Lemon, \$78
- ___ Spinach & Gruyere Quiche, \$36 (V)
- ___ Chicken Wings (Choice of Seasonal Sauce, Classic Buffalo, or Salt + Vinegar Dry Rub), \$24

Dessert Platters (~12 Servings/Platter)

- ___ Sugar Cookies, Simply Iced in Colors to Match Your Party's Theme, \$24 (V)
- ___ Flourless Chocolate Cake Bites, \$24 (GF, V)
- ___ Seasonal Puff Pastry Fritters, \$36 (V)
- ___ Chocolate Dipped Meringue Roses, \$38 (GF)
- ___ Chocolate Dipped Strawberries, \$28 (GF, V)
- ___ French Macarons, Seasonal Fruit Jam Filled, \$26 (V, TN, GF)
- ___ DIY S'mores Board, \$60 (Includes: Graham Crackers, Marshmallows, Chocolate, PB Cups, Peppermint Patties, Skewers, and Self-Contained Flames) (TN)

Beverages:

- ___ Round of Prosecco: \$6/Person
- ___ Round of Champagne: \$8/Person
- ___ Bar Drink Tickets: 10\$/Person
- ___ Coffee, Tea, Soda, Water Service: \$1.50/Person (Includes glasses, ice, and Choice of 4 Bev Pitchers)

Full Cash Bar Available (Bartender Included w/Inn Use Fee)

V = Vegetarian CS = Crustacean Shellfish
V+ = Vegan TN = Tree Nuts/Peanuts

GF = Gluten Free

Blue Bear Inn Luncheon Buffet Menu

(Updated Summer 2023)

Gluten-Free options may be available for some pasta and grain dishes. Please let us know of any dietary restrictions or allergies as early as possible.

SALAD BAR:

Lettuce/Greens Options - Choose Two (2)

- Mixed Baby Lettuces
- Chopped Romaine (Caesar)
- Baby Spinach
- Baby Arugula
- Baby Kale

Salad Bar Toppings – Choose Up To Six (6):

- | | | |
|------------------------------------|---|--|
| <input type="checkbox"/> Cucumber | <input type="checkbox"/> Tomato | <input type="checkbox"/> Mixed Bell Peppers |
| <input type="checkbox"/> Bacon | <input type="checkbox"/> Goat Cheese | <input type="checkbox"/> Shaved Parmesan |
| <input type="checkbox"/> Croutons | <input type="checkbox"/> Parmesan Crumble | <input type="checkbox"/> Roasted Sunflower Seeds |
| <input type="checkbox"/> Red Onion | <input type="checkbox"/> Roasted Pecans | <input type="checkbox"/> Dried Cranberries |

Dressings – Choose Three (3)

- | | | |
|----------------------------------|---|--|
| <input type="checkbox"/> Caesar | <input type="checkbox"/> Buttermilk Ranch | <input type="checkbox"/> House (Maple Dijon) |
| <input type="checkbox"/> Italian | <input type="checkbox"/> Balsamic Vinaigrette | <input type="checkbox"/> Citrus Vinaigrette |

BREAD OPTIONS, Choose One (1):

- Sliced French Baguettes (Includes Whipped Butter)
- Parker House Rolls (Includes Whipped Butter)

ENTREE OPTIONS

Choose Two (\$55/p) or Three (\$65/p).

Cold Pasta/Grain Salads

- Asian Noodles, Broccoli, Carrot, Cabbage, Ginger-Sesame Dressing (V+)
- Fusilli Pizzaiolo w/Grilled Tomato & Red Onion, Fresh Mozzarella & Basil (V)
- Mediterranean Orecchiette w/Tomato, Black Olives, Artichoke Hearts, Oregano & Feta (V)
- Middle Eastern Farro, Roasted Chick Peas, Cucumber, Radish, Cilantro & Peanuts (V+, TN)
- Southwest Rice Bowl, Roasted Green Chiles, Black Beans, Grilled Corn, Lime Crema (GF, V)
- Tabbouleh, Bulgur Wheat, Parsley, Tomato, Green Onion, Mint & Lemon (V+)

Chicken Salads

- Curried Chicken, Mango, Tamarind, Raisins, Cashews (TN, GF)
- Chipotle Chicken, Roasted Corn, Red Onion, Tortilla Crisps (GF)
- Chicken Waldorf, Grapes, Apple, Pecans, Honey-Poppyseed Dressing (GF, TN)
- Chicken Club, Grilled Chicken, Tomato, Bacon, Charred Onion-Buttermilk Ranch (GF)
- Chicken Pesto, Sun-dried Tomatoes, Basil, Fresh Mozzarella (GF)

Seafood Salads

- Niçoise Salad, Tuna, Olives, Green Beans, Potatoes, Boiled Eggs (GF)
- Seafood Salad, Lump Crab & Petite Shrimp, Celery, Old Bay Dressing (GF, CS)

SIDE OPTIONS:

Choose Two

- Warm French Potato Salad, Cornichon, Capers, Shallots & Herb Vinaigrette (GF, V+)
- Grilled Vegetable Platter (Seasonal Marinated, Grilled Vegetables) (GF, V+)
- Grilled Asparagus w/Hollandaise (GF, V)
- Haricot Vert, French Green Beans w/Crispy Shallots, Brown Butter, and Almonds (V, TN, GF)
- Mac-n-Cheese (Aged Cheddar, Smoked Cheddar, or Bacon-Jalapeno) (can be V)
- Herbed Couscous w/Almonds & Apricots (TN, V+)
- Wild Rice Pilaf w/Pine Nuts & Dried Fruit (TN, V, GF)

Dessert Options, Choose One (1):

- Strawberry & White Chocolate Puff Pastry Fritters, Honey, Powdered Sugar (V)
- Mixed Berry Pavlova, Meringue Disk w/Sugared Berries & Whipped Cream (V)
- Flourless Chocolate Torte, Espresso Whipped Cream (GF)

A LA CARTE ADDITIONS:

Finger Sandwiches (12 Pieces Each) \$24

- Pimento Cheese (V)
- Uncured Smoked Ham, Brie & Apple
- Tomato, Cheddar & Watercress
- Shaved Steak w/Peppercorn Cream
- Smoked Salmon, Cream Cheese & Cucumber
- Aged Gouda & Orange Marmalade (Toasted/warm)

Proteins \$8/Piece

- Sliced Grilled Boneless-Skinless Chicken Breast (6oz)
- Sliced Grilled Marinated Flank Steak (4oz)
- Roasted Skin-on Chicken Breast (6-8oz)
- Miso Glazed Salmon (3oz Portions)
- Smoked Tofu w/Green Onion Salsa (8oz)
- Grilled Pork Tenderloin Medallions (3@2oz each)
- Grilled Shrimp Skewers x2 (3 Shrimp Each)

Platters

- Deviled Eggs (12 Servings, \$24)
- Sliced Fruit & Berries Platter (~12 Servings, \$36)
- Crudité Platter: Chilled Seasonal Vegetables, Green Goddess Dip (~12, \$36)
- Charcuterie Platter: 6 Meats/Cheeses, Relish, Crostini, Nuts, Sliced Apple (Serves~12, \$78)
- Spinach & Gruyere Quiche (12 Servings, \$36)

V = Vegetarian
V+ = Vegan

CS = Crustacean Shellfish
TN = Tree Nuts/Peanuts

GF = Gluten Free

Blue Bear Inn Buffet Dinner Menu **(Updated Summer 2023)**

Salad Bar Options - Pick Two (2)

- Mixed Baby Lettuces
- Chopped Romaine (Caesar)
- Baby Spinach
- Baby Arugula

Salad Bar Toppings – Pick Five (5):

- | | | |
|------------------------------------|---|--|
| <input type="checkbox"/> Cucumber | <input type="checkbox"/> Tomato | <input type="checkbox"/> Mixed Bell Peppers |
| <input type="checkbox"/> Bacon | <input type="checkbox"/> Goat Cheese | <input type="checkbox"/> Shaved Parmesan |
| <input type="checkbox"/> Croutons | <input type="checkbox"/> Parmesan Crumble | <input type="checkbox"/> Roasted Sunflower Seeds |
| <input type="checkbox"/> Red Onion | <input type="checkbox"/> Roasted Pecans | <input type="checkbox"/> Dried Cranberries |

Dressings – Pick Three (3)

- | | | |
|----------------------------------|---|--|
| <input type="checkbox"/> Caesar | <input type="checkbox"/> Buttermilk Ranch | <input type="checkbox"/> House (Maple Dijon) |
| <input type="checkbox"/> Italian | <input type="checkbox"/> Balsamic Vinaigrette | <input type="checkbox"/> Citrus Vinaigrette |

Bread Options - Pick One (1):

- Sliced French Baguettes (Includes Whipped Butter)
- Parker House Rolls (Includes Whipped Butter)

Entree Options, Choose Two (\$55/P) or Three (\$65/p). Items with an *asterisk* indicate an addition \$5/ person charge.

Vegetarian

- Mixed Vegetable Curry, Fragrant Jasmine Rice (V+, GF) (Subtract One Side)
- Mushroom Stuffed Cabbage Leaves, Lentils, Rice, Herbs, Tomato Sauce (Tree Nuts, GF)
- Za'atar Roasted Cauliflower Wedge, Roasted Red Pepper & Walnut Sauce (TN, V+, GF)
- Spinach & Roasted Broccoli Lasagne, Bechamel, Tomato Sauce (V) (Subtract One Side)
- Spinach & Cheese Quiche (v, GF Option Available)

Poultry

- Crispy Skinned, Pan Seared Chicken Breast, Pan Sauce (GF)
- Mediterranean Braised Chicken Thigh, Tomatoes & Olives, w/Couscous (TN) (Subtract One Side)
- Fennel & Orange Roasted Chicken Breast (GF)
- Chicken Stir Fry w/Seasonal Vegetables & Fresh Herbs (GF)

Pork/Beef/Lamb

- Lamb Stuffed Cabbage Rolls, Rice, Mediterranean Herbs, Tomato Sauce (GF)
- Beef Bolognese (Served w/Pasta & Whole Milk Ricotta) (Subtract One Side)
- *Prime Rib* (Minimum 30 Guests), Horseradish Cream Sauce, Beef Jus (GF) (+\$5/Person)
- Porchetta, Sliced Garlic & Herb Stuffed Pork Loin (GF)

Seafood

- Baked Cod Picatta, Capers, Lemon, Breadcrumbs
- Pescado Rodrigo: Pan Fried Acadian Redfish, Green Onion Salsa
- *Seared Dayboat Scallops*, Sauce Vin Blanc (GF) (+\$5/Person)

Sides - Pick Two (2)

- Haricot Vert, French Green Beans w/Crispy Shallots, Brown Butter, and Almonds (V,TN, GF)
- Grilled Asparagus w/Hollandaise (GF)
- Spring Peas w/Sweet Pearl Onions & Mustard Cream (V+, GF)
- Sautéed Greens (Swiss Chard, Spinach &/or Kale) (V+, GF)
- Braised Fennel w/Roasted Oranges (V, GF)
- Crispy Smashed Tri-Color Potatoes w/Butter & Chives (V, GF)
- Creamy Mashed Potatoes (V, GF)
- Wild Rice Pilaf w/Pine Nuts (TN, V, GF)
- Fragrant Jasmine Rice, Cardamom, Anise, Coriander, Golden Raisins (V+, GF)
- Herbed Couscous w/Almonds & Apricots (TN, V+)
- Mac-n-Cheese (Aged Cheddar, Smoked Cheddar, or Bacon-Jalapeno) (can be V)

Additional Sides May Be Selected At A Cost of \$5/Person

Dessert Options, Choose One (1):

- Strawberry & White Chocolate Puff Pastry Fritters, Honey, Powdered Sugar (V)
- Mixed Berry Pavlova, Meringue Disk w/Sugared Berries & Whipped Cream (V)
- Flourless Chocolate Torte, Espresso Whipped Cream (GF)

V = Vegetarian

V+ = Vegan

GF = Gluten Free

CS = Crustacean Shellfish

TN = Tree Nuts

Blue Bear Inn Plated Dinner Menu

(Updated Summer 2023)

Soup Options:

- Chilled Asparagus Soup, Tarragon, Creme Fraiche, Roasted Asparagus Tips (GF)
- Fennel & White Bean Soup, Roasted Grape Tomatoes, Spinach (GF)
- Italian Wedding Soup, Pork & Beef Meatballs, Spinach, Pasta, Parmesan

Salad Options:

- Arugula, Spring Mix, Grilled Asparagus, Shaved Pecorino Cheese, Lemon Vinaigrette (GF)
- Baby Kale Caesar, House Caesar Dressing, Roasted Parmesan Crumble
- Baby Kale, Spring Mix, Apple, Bacon, Sunflower Seeds, Maple Dijon Vinaigrette (GF)

Standard Entree Options:

Vegetarian

- Mushroom Stuffed Cabbage Leaves, Lentils, Rice, Herbs, Tomato Sauce (V+, GF)
- Spinach & Roasted Broccoli Lasagne, Bechamel, Tomato Sauce (V)
- Leek & Ricotta Tortellini w/Peas & Parmesan Broth (V)
- Roasted Vegetable Tamale, Heirloom Corn, Charred Tomato Relish (GF, V+)

Poultry

- Roasted Chicken Breast, Pan Jus (GF)
- Spring Mushroom & Red Wine Braised Whole Chicken Leg (GF)
- Indonesian Braised Cornish Hen, Lemongrass, Turmeric & Ginger (GF)

Beef

- Beef Bolognese, Whole Milk Ricotta (Requires Hand Cut Pappardelle as a Side Option)
- Grilled 10oz Flank Steak (GF)
- Grilled Bacon Wrapped Pork Tenderloin, Apple Chutney (GF)
- Braised Pork & Mushroom Ragu (Requires Polenta as a Side Option) (GF)

Seafood

- Sausage & Spring Greens Stuffed Point Judith Squid, Tomato Cream
- Brown Butter Poached Skate Wing, Capers, Herbs (GF)
- Cioppino, (Mussels, Clam, Cod & Shrimp Stew), Grilled Sourdough, Romesco (TN)

Premium Options (Additional Cost Noted):

- Grilled 12oz Ribeye, House Steak Sauce (+\$6/P)
- Grilled 8oz Filet Mignon, Fruitwood Smoked Bacon, Red Wine Demi-Glace (+\$12/P)
- Lavender Smoked Duck Breast, Rhubarb Compote (+\$6/P)
- Seared Dayboat Scallops, Beurre Blanc (+\$8/P) (GF)
- Grilled Bone-In, 12oz Berkshire Pork Chop (+\$4/P)

Starch Sides (Choose One for Each Entree)

- Potato Pavé, Seared Stacks of Laminated Potatoes
- Crispy Smashed Petite Potatoes, Butter, Chives (V, GF)
- Fondant Potatoes, Seared Potatoes, Braised in Beef Stock (GF)
- Creamy Mashed Potatoes (w/Beef Gravy)
- Herbed Cous Cous, Almonds, Apricots (TN, V+)
- Creamy Herbed Polenta
- Hand Cut Pappardelle Pasta (Choice of Roasted Tomato, Parmesan Cream, or Pesto)
- Fragrant Jasmine Rice, Cardamom, Anise, Coriander, Golden Raisins (V+, GF)
- Wild Rice Pilaf, Pine Nuts, Dried Fruit (TN, GF)

Vegetable Sides (Choose One for Each Entree)

- Haricot Vert, French Green Beans w/Crispy Shallots, Brown Butter, and Almonds (V, TN, GF)
- Grilled Asparagus w/Hollandaise (GF)
- Spring Peas w/Sweet Pearl Onions & Mustard Cream (V+, GF)
- Sautéed Greens (Swiss Chard, Spinach &/or Kale) (V+, GF)
- Braised Spring Onions, w/Butter & Chives
- Braised Fennel w/Roasted Oranges (V, GF)
- Sautéed Snow Peas w/Pancetta & Mint

Dessert Options, Choose One:

- Rhubarb Pavlova, Whipped Cream, Strawberry Syrup (GF, V)
- Rissolle aux Fraises, Strawberry & White Chocolate Puff Pastry, Honey, Powdered Sugar (V)
- Flourless Chocolate Torte, Espresso Whipped Cream (GF)

V = Vegetarian GF = Gluten Free CS = Crustacean Shellfish
V+ = Vegan TN = Tree Nuts