

# Thanksgiving Lunch

AT BLACK BEAR GOLF CLUB

Thursday, November 27, 2025  
11:30am - 3:30pm



## Freshly Baked

- BAGELS
- CROISSANTS
- DANISH
- ARTISAN BREADS
- MUFFINS
- DOUGHNUTS
- CINNABUNS
- CEREAL

## Antipasto

- CURED MEATS
- ROASTED PEPPERS
- ARTICHOKE HEARTS
- MARINATED OLIVES + MUSHROOMS
- BOCCONCINI MOZZARELLA
- STUFFED GRAPE LEAVES
- HOT STUFFED CHERRY PEPPERS

## Hot Dishes

- BUCATINI SCAMPI
- GRILLED SALMON  
pesto cream
- SPINACH + SAUSAGE CANNELLONI
- SLICED PORK LOIN  
apple cranberry compote
- CHICKEN FRANCESE
- BREADED CHICKEN TENDERS
- YUKON GOLD MASHED POTATOES
- CREAMED SPINACH
- JULIENNE SUMMER VEGGIES  
garlic butter



## Snacks

- FRESH FRUIT
- CHEESE
- CRUDITÉ
- CRACKERS

## Salads

Served with assorted dressings.

- TOMATO, ENGLISH CUCUMBER, RED ONION,  
FRESH BASIL + AGED BALSAMIC
- WEDGE SALAD
- TRADITIONAL CAESAR SALAD
- JÍCAMA + MANGO SALAD
- GRILLED SEASONAL VEGGIES + BALSAMIC
- GEMELLI PESTO SALAD

## Shrimp + Seafood Salad

- HOMEMADE COCKTAIL SAUCE
- FRESH LEMONS

## Carving Board

- THANKSGIVING TURKEY  
natural gravy
- PRIME RIB  
au jus, horseradish sauce

## Dessert

- PASTRIES, CAKES + PIES

\$67 PER PERSON [AGES 12 & OVER]  
\$29 PER PERSON [AGES 4-11]  
FREE [3 & UNDER]  
TAX + ADMINISTRATIVE CHARGE ARE NOT INCLUDED  
RESERVATIONS ARE REQUIRED, CALL 866.990.9431  
LIMITED SEATING AVAILABLE.

