

Mother's Day Brunch

AT BLACK BEAR GOLF CLUB

Sunday, May 10, 2026
11:00am - 3:30pm

Freshly Baked

BAGELS
DANISH
MUFFINS
CINNABUNS
CROISSANTS
ARTISAN BREADS
CEREAL

Antipasto

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

Hot Dishes

PENNE VODKA
STUFFED RIGATONI BOLOGNESE
BLACKENED SWORDFISH
pineapple + mango salsa
CHICKEN FRANCESE
GRILLED CHICKEN THIGHS ITALIAN STYLE
ROASTED PORK LOIN
rosemary mustard crust
OVEN ROASTED BRUSSEL SPROUTS
truffle butter
JULIENNE SUMMER VEGGIES
garlic butter
YUKON GOLD MASHED POTATOES
SCRAMBLED EGGS
SAUSAGE + BACON
BELGIAN WAFFLES
vermont maple syrup
HOME FRIES

Snacks

FRESH FRUIT
CRUDITÉ
CHEESE
CRACKERS

Salads

Served with assorted dressings.

TOMATO, ENGLISH CUCUMBER, RED ONION,
FRESH BASIL + AGED BALSAMIC
WEDGE SALAD
TRADITIONAL CAESAR SALAD
SPINACH SALAD
GRILLED SEASONAL VEGGIES + BALSAMIC
MACARONI + TUNA SALAD

Omelets

Made to order.

CHOOSE YOUR TOPPINGS

Seafood Station

homemade cocktail sauce, lemons
JUMBO SHRIMP
MARINATED GREEN MUSSELS
SEAFOOD SALAD

Carving Board

HOUSE MADE PASTRAMI
coarse mustard, sauerkraut
PRIME RIB
au jus, horseradish sauce

Dessert

PASTRIES, CAKES + PIES

\$68 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.