

# Thanksgiving Lunch at **BLACK BEAR**

---

## *Starters*

### **CHEESES + CURED MEATS**

gourmet crackers, fresh baked breads

### **SEASONAL FRUIT**

### **FRESHLY BAKED**

bread, danish, muffins, gogels, honey pan rolls

## *Salads*

### **ORGANIC MIXED GREENS**

### **CAESAR**

### **GARDEN TOMATO + BOCCONCINI MOZZARELLA**

### **HOLIDAY CRANBERRY SALAD**

### **PASTA SALAD**

## *Shrimp Station*

### **UNLIMITED**

Homemade Cocktail Sauce, Fresh Lemons

## *Carving Station*

### **ROASTED NATURAL TURKEY**

Traditional Stuffing, Natural Pan Gravy

### **HONEY ROASTED HAM**

## *Hot Buffet*

### **OVEN ROASTED TILAPIA**

White Wine + Garlic Lemon Herb Sauce

### **CHICKEN FRANÇAISE**

### **TERIYAKI FLANK STEAK**

### **PENNE VODKA**

### **MACARONI + THREE CHEESES**

### **GREEN BEAN CASSEROLE**

### **WILD RICE**

### **MAPLE GLAZED YAMS**

Toasted Marshmallows

### **YUKON MASHED POTATOES**

## *Dessert*

### **PUMPKIN PIE – APPLE PIE – PECAN PIE**

### **FRUIT TARTS – MINI PASTRIES – APPLE CRUMBLE**



---

*Thursday, November 26, 2020*

**LIVE MUSIC!**

\$45 per person – \$19 Kids 4-11 years old {plus tax + gratuity}

Seatings from 11:30am to 3:30pm – Reservations are required, call 855.256.3084