



BIG BEAR CAFÉ

PRIVATE EVENTS MENU

SUMMER 2020

BAR BITES & APPETIZER BOARDS

not included in standard meal pricing

- candied nuts (\$2.50 pp)
- marinated olives (\$2.50 pp)
- local cheese board with house made jams, jellies, candied nuts & pickles (\$9 pp)
- charcuterie board with house made jams, jellies and candied nuts pickles (\$10 pp)
- vegetable antipasti, assortment of cooked and pickled seasonal vegetables (\$8 pp)
- mixed board of local cheeses and charcuterie (\$14 pp)
- sunchoke farrinata chickpea crepe (\$5 pp)
- seasonal vegetable crudité with aioli and blue cheese dressing (\$5 pp)
- focaccia with pistachios, red onion, rosemary & fontina (\$4 pp)
- rutabaga croquette with shelburne cheddar (\$4 pp)
- shashito peppers with lemon aioli (\$4 pp)

COCKTAIL HOUR APPETIZERS

most can be passed or served buffet style

- focaccia pizetta
- focaccia pizza crushed tomato sauce, fontina and basil*
- focaccia with pistachios, red onion, rosemary & fontina*
- housemade buttermilk biscuits fried chicken, cabbage slaw, sriracha mayo
- sweet potato biscuits with country ham and wild berry jam
- md crab cake with bitter greens and old bay aioli* (+\$4.50 pp)
- spicy md crab dip with crostini (stationary only) (+\$3 pp)
- summer vegetable crostata *housemade pastry dough & local goat cheese*
- ceviche (or poached shrimp) & avocado crema, on a miniature tostada (passed only)
- * (+\$4.50 pp)
- avocado tostada with cojeta cheese and little wild things microgreens
- sweet and spicy salmon fritters with cucumber salad* (+\$2 pp)
- pulled chicken tostada with reid's orchard apples and aioli
- beef skewer with jalapeno salsa verde

(*) = +\$2-\$12 per person additional charge

prosciutto wrapped dates stuffed with gorgonzola (+\$2 pp)
farinata chickpea crepe, red onion, olives, rosemary
nashville hot chicken wings with b&b pickles and blue cheese sauce

DINNER STARTERS

standard meals include two starters

simple greens salad, herb dressing
shashito peppers with lemon aioli
watermelon radish and baby kale salad with poppy seed dressing and green garlic
escarole salad with orange slices and pomegranates and a citrus dressing
beef tataki, frisee, parmesan reggiano, charred lemon vinaigrette*
asparagus, charred onion vinaigrette, cheddar, mint and a sunny side up egg
baked crespelle with ricotta in a crushed tomato sauce
arugula, roasted peaches, candied pecans, firefly farms goat cheese
panzanella salad, tomatoes, cucumbers, crostini, sheep's milk feta & red wine vinaigrette
melon and prosciutto, mint, lemon, olive oil
grilled zucchini, charred onion vinaigrette, cheddar, mint and a sunny side up egg
little gems salad, shelburne cheddar, buttermilk dressing, bread crumbs
grassfed beef meatballs with parmesan reggiano and crushed tomato sauce
red quinoa & bitter green salad house dressing and seasonal roasted vegetables
frisee and radicchio, roasted beets, dates and pecan pesto
fennel citrus salad, orange blossom honey, parsley
grilled caesar salad, romaine spears, roasted garlic aioli and breadcrumbs
(anchovies upon request)
maryland crab cake with bitter greens, pepper jam & aioli*
grilled eggplant with heirloom tomatoes, queso fresco, peanuts and plum sauce

DINNER ENTREES

standard meals include one entrée & two sides

lasagna, tomato sauce, béchamel, parmigiana reggiano, basil
asparagus croustade local goat cheese, puff pastry, caramelized onions
charred broccoli, fresno chilies, virginia peanuts & caramelized onions
polenta steak, fava beans and wild mushroom ragout
slow roasted chicken rubbed with heirloom tomatoes
breaded chicken with heirloom tomato salsa
double cut pork chops pickled rhubarb and grilled tomatoes

(*) = +\$2-\$12 per person additional charge

sweet and spicy glazed salmon, farro, quinoa, roasted shallot, red wine dressing*
pochano mountain trout roasted with fingerling potato and Kalamata olives
local grass fed beef short ribs, potato and herb crust
day boat scallop and carolina shrimp risotto, saffron, mascarpone, tarragon *
happy valley grass fed NY strip, pepperonatta, rosemary brown butter *
grass fed beef scallopini, celery root remoulade, lemon caper sauce

sides

bbq sweet potatoes with crispy onions and garlic
summer squash salad tarragon dressing
watermelon salad fennel & citrus
roasted fennel dill & kohlrabi, dried spices
wood roasted eggplant lemon and crushed heirloom tomatos
smashed broccoli chili flakes, roasted garlic, EVOO
sautéed Karma Farms greens *garlic & shallots*
ancient grain farro *carolina rice risotto style*
butterball potatoes *parmigiano reggiano, stone ground mustard sauce*
crispy stone ground polenta *fava beans & wild mushroom ragout*
skillet macaroni and cheese *2 year aged shelburne farm cheddar with trickling springs cream*

DESSERT

standard meals include one dessert

miniature cookies and milk
carolina gold rice putting *topped with Spring fruit puree*
fruit cobbler with michele's granola a la mode
wild berry croustata, flakey pie crust, whipped cream
vanilla sponge cake, vanilla custard, butter cream
chocolate flourless cake whipped cream and berries (g/f)
tiramisu, ceremony coffee marinated sponge cake, mascarpone cream, egg custard
whole egg vanilla or lemon custard pie with creme brulee topping (*can be made gluten free on request*)

(*) = +\$2-\$12 per person additional charge



SAMPLE COCKTIAL MENU STATIONS

smoked turkey (or porchetta) spread

smoked heritage breed turkey or porchetta
housemade sweet potato rolls
winter relish of olives, fennel & red onion
escarole salad with pomegranates & persimmons

\$20

make your own steak sandwich

Sliced herb rubbed roseda farm steak
housemade miniature brioche rolls
horseradish cream & caramelized onion jam
shaved brussels sprouts salad

\$19

cheese, meat & housemade treats

local cheese board with housemade flatbread
charcuterie board with house made jams, jellies and candied nuts pickles
vegetable antipasti, assortment of vegetables cooked in varies differ methods and
flavor profiles
focaccia with apple jam, red onion, rosemary, fontina

\$17.50

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