



~ Tray Passed Hors d'oeuvres ~

These items are designed for 20 or more people

Ahi Carpaccio
On Crispy Wonton

Mozzarella Basil Tomato
On Herbed Crostini

**Caramelized
Onion-Gorgonzola**
On Garlic Crostini

Chicken Cashew
On Belgium Endive

Prosciutto Pinwheels
Served right out of the oven

Mini Thai Crab Cakes
with red curry aioli

Chicken Chipotle Canapé
With tomato-avocado relish

Beef Asparagus Roulade
with pickled Ginger

Olive Tapenade Crostini
With Chevre Cheese

Salmon Lox
Cream Cheese on Crisp Cucumber

Curried Shrimp Salad
In puff pastry bouchée

Smoked Scallop Ceviche
on crispy Wonton on Tortilla chip

~ Hors d'oeuvres Platters ~

Buffalo Wings
with Blue Cheese Dip

Pot Stickers
with Soy-Chili Dipping Sauce

Vegetarian Egg Rolls
Chili-Ginger sauce

Crab & Artichoke Dip
Served hot with crostini

Baked Brie en Croûte
with Crackers and Grapes
(minimum of 25 people)

Seasonal Fruit Display
Five kinds of fresh fruit

Swedish Meatballs
Sour cream Demiglaze

Bear Creek Crudite
Herb Ranch dipping sauce

Crab Stuffed Mushrooms

Chinese BBQ Pork
With Hot Mustard

Chicken Sate
with Thai Peanut Sauce

California Sushi Rolls
House made with all the condiments

Chilled Jumbo Shrimp
with Cocktail Sauce

Hot Smoked Salmon
with Sour Cream Dill Sauce

Select Cheese Selection
with Crackers and Grape

Grilled Vegetable Platter
Grilled fresh with herb oil

Pacific Oysters
On the Half shell

Mediterranean Platter
Babba Ganoosh, Hummus
Tomato-feta salsa
Grilled Pita Bread

A customary 20% service charge and 9.1% sale tax will be added to all food and beverage selections.
All food and beverage prices are subject to change without notice

Wedding Brunch Buffet

Table One

Crab Oscar Benedict,
Potato O'Brien,
Bacon,
Sausage,
Chicken Rice & Vegetables

Table Two

Baked Pastries (Breads, Cinnamon
Rolls, & Donuts),
Fruit Display

Table Three

Yakisoba Salad, Pasta Salad,
Smoke Salmon,
Garden Green Salad with Dress-
ings

Table Four

Waffle & French Toast Station

Table Five

Ham Carving Station
Omelet Station

Mimosas

Afternoon Wedding Buffet

Salad Selections:

Choice of two:

House Caesar, Bear Creek, Yakisoba
Noodle or Pea and Bacon

Appetizer Selections:

Choice of two:

Seasonal Fruit Platter, Grilled Vegetable
Presentation or Select Cheese Display

Entrée Selections:

Choice of two:

Stuffed Chicken Breast
With Smoked Pepper Butter

Roasted Pork Loin
With Rosemary Demi-glaze

Balsamic Chicken
With Mushroom Balsamic Sauce

Sake Steamed Salmon
With Shiitake Ginger Butter

Carved Baron of Beef
With Select Horseradish Sauces

Accompaniments

Choice of Roasted Red Potatoes, Rice
Pilaf or Garlic Mashed Potatoes

Chef Seasonal Vegetables
Fresh Baked Rolls and Whipped Butter

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Evening Buffet

Tray Passed Hors d'oeuvres

Choice of two:

Please select from the Hors d'oeuvre menu

Salad Selections:

Choice of two:

Caesar Salad, Bear Creek Salad, Tomato and Mozzarella, Pea and Bacon

Appetizer Selections:

Choice of one:

Seasonal Fruit Platter, Grilled Vegetable Presentation or Select Cheese Display

Carving Station

Choice of one:

Roasted Baron of Beef
Double Breast of Turkey
Honey Glazed Ham

Bear Creek Pasta Station

Penne Pasta Marinara
Cheese Tortellini with Garlic Cream Sauce
Garlic Herb Bread Sticks

Accompaniments:

Choice of Roasted Red Potatoes, Rice Pilaf or Garlic Mashed Potatoes
Chef Seasonal Vegetables
Fresh Baked Rolls and Whipped Butter

The Romance Buffet

Tray Passed Hors d'oeuvres

Please select Three from our Hors d'oeuvre menu

Salad Selections:

Choice of two:

House Caesar, Bear Creek or Pear and Walnut

Appetizers

Smoked Salmon Display with sour cream dill sauce

And

Fresh Seasonal Fruit Display

Carving Station:

Choose one:

Roasted Herb Prime Rib
With Au Jus and Horseradish

Pork Tenderloin
With Rosemary Gravy

Entrée Selections:

Choice of one:

Stuffed Chicken
With Smoked Pepper Butter

Sake Steamed Salmon
With Shiitake Ginger Butter

Seafood Stuffed Sole
With Lemon Cream Buerre Blanc

Accompaniments:

Choice of Roasted Red Potatoes, Rice Pilaf or Garlic Mashed Potatoes
Chef Seasonal Vegetables
Fresh Baked Rolls and Whipped Butter

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Ultimate Wedding Package

Tray Passed Hors d'oeuvres

Please select Three Choices from our Hors d'oeuvre menu

Salad Selections

Choice of two:

House Caesar, Bear Creek, Tomato Mozzarella and Cucumber or Pea and Bacon

Appetizer Selections

Choice of two:

Seasonal Fruit Platter, Grilled Vegetable Display, Select Cheese Display or House Smoked Salmon

Carving Station

Choose one:

Baron of Beef
Select Horseradish Sauces

Honey Glazed Ham
Whole Grain Mustard Sauce

Double Breast of Turkey

Roasted Herbed Prime Rib

Roasted Pan Gravy

Au Jus and Horseradish Sauces
(Prime Rib add \$2.99)

Entrée Selections

Choose one:

Stuffed Chicken
Smoked Pepper Butter

London Broil
Caramelized Onion Gravy

Sake Steamed Salmon
Shiitake Ginger Butter

Accompaniments

Choice of Roasted Red Potatoes, Rice Pilaf or Garlic Mashed Potatoes
Chef Seasonal Vegetables
Fresh Baked Rolls and Whipped Butter

Four Hour Hosted Bar Service

Well Cocktails, Beer, House Wine and Soft Drinks

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Reception Enhancements

Cake Cutting and Champagne Toast

Four Hour Hosted Bar Package

Unlimited* Well Cocktails, Beer, House Wine and Soft Drinks

Chef Attended Carving Station

Bear Creek Gourmet Coffee Station

Assortment of Syrup Flavorings, Fresh Whipped Cream, Chocolate Shavings, Cinnamon Sprinkles, Chocolate Mints and Several Tea Varieties

Chocolate Fountain Condiments

Lady Fingers, Pretzels, Marshmallows, Strawberries and Pineapple

Wedding Mints and Nuts

Custom Ice Creations

Bar Options

Well Brand Liquors

Kirov Vodka
Seagrams Gin
Castillo Rum
Monarch Gold Tequila
Early Times Bourbon
Clan Macgregor Scotch
Black Velvet Whiskey

Premium Brand Liquors

Grey Goose Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Jose Cuervo 1800 Tequila
Markers Mark Bourbon
Johnnie Walker Red Label Scotch
Crown Royal Whiskey

Call Brand Liquors

Absolute Vodka
Tanqueray Gin
Bacardi Rum
Jose Cuervo Gold Tequila
Jack Daniels Bourbon
J & B Scotch
Canadian Club Whiskey

**No Substitutions Please

Beer Choices

Kegs

Bud Light
Mac & Jack African Amber
Widmer Hefeweizen
Red Hook
Winterhook and ESB
Longboard Ale

Bottles and Cans

Budweiser, Bud Light,
Miller Light, MGD, Coors Light,
Amstel, Corona, Corona Light,
Heineken, O`Doul's,
Mikes Hard Lemonade and
Mikes Hard Cranberry

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