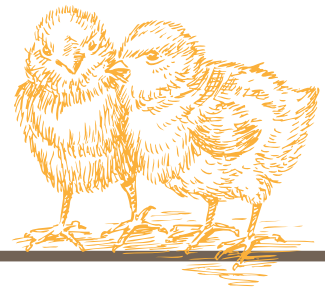


Easter Brunch

AT BLACK BEAR GOLF CLUB



Freshly Baked

BAGELS CROISSANTS
DANISH ARTISAN BREADS
MUFFINS EASTER BREADS
CINNABUNS CEREALS

Antipasto

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

Hot Dishes

SCRAMBLED EGGS
SAUSAGE + BACON
HOME FRIES
BELGIAN WAFFLES
vermont maple syrup
RIGATONI CARBONARA
bacon, peas, cream
STUFFED SHELLS
marinara
STUFFED FLOUNDER
citrus volute
CHICKEN FRANCAISE
TERIYAKI FLANK STEAK
JULIENNE SUMMER VEGGIES
garlic butter
ROSEMARY ROASTED POTATOES
sautéed onion
MAC + CHEESE

Snacks

FRESH FRUIT CHEESES
CRUDITÉ CRACKERS

Salads

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

Omelets *Made to order.*

CHOOSE YOUR TOPPINGS

Shrimp Station

HOMEMADE COCKTAIL SAUCE + LEMONS

Carving Board

ROASTED TURKEY
natural pan gravy
LEG OF LAMB
mint pesto

Dessert

PASTRIES, CAKES + PIES

Easter Sunday – March 31st 2024 11:00am - 3:30pm

\$65 {Ages 12 & over} \$26 per person {4-11}

FREE {3 & UNDER} All prices do not include tax + administrative charge.

Reservations are required, please call 866.990.9431.