

All-inclusive service complete with an on-site catering team to prepare a buffet and serve your guests!



CHOOSE YOUR ADD-ONS

APPETIZERS

Recommended Portion: 2-3 pieces per guest

Smoked Wings 🛨 \$24/doz

Drv rubbed & slow smoked **Moink Balls**

\$16/doz

Bacon wrapped meatballs - sprinkled w/ Bear's BBQ Beef Rub & smoked to perfection

Classic Deviled Eggs \$15/doz

Bear's blend of seasonings

Stuffed Mini Sweet Peppers \$28/16pcs Stuffed w/ seasoned cream cheese & cheddar

cheese blend. Garnished w/ crumbled bacon

The following serve approximately 12-15 guests

Spinach & Artichoke Dip \$27 Served w/ tortilla chips

Smoked Buffalo Chicken Dip \$27

Served w/ tortilla chips 👚

The following serve approximately 40 guests **Vegetable Platter** \$50

Broccoli, baby carrots, cucumbers, celery, tomatoes & ranch dressing

Cheese/Cracker Platter \$80

Cheddar, pepper jack & monterrey jack

Serves approximately 15 guests

\$40 per side

Smoked BBO Beans∀ Mac & Cheese Potato Salad Broccoli Salad Collard Greens Mashed Sweet Potatoes Mashed Red Bliss Potatoes Roasted Corn Medley Roasted Red Potatoés VEGAN

Roasted Pepper Trio Vegan

\$25 per side

Traditional Coleslaw Garden Salad

ADD: Cranberries, candied +\$10 walnuts, bacon & cheese Smoked Beet Salad VEGAN

50 GUEST MINIMUM | PRICING PER GUEST

CHOOSE YOUR PACKAGE

	1 Side	2 Sides	3 Sides
1 Meat	\$15	\$18.25	\$21.50
$\frac{1}{2}$ Rack Ribs	\$21	\$25	\$29
2 Meats	\$17	\$20.25	\$23.50
3 Meats	\$18	\$21.25	\$25

CHOOSE FROM INCLUDED MEAT CHOICES

Pulled Pork, Pulled Chicken, Turkey Breast, Kielbasa, Texas Sausage, Portobello Mushrooms

PREMIUM MEAT CHOICES (UP CHARGE ADDED TO BASE PRICE ABOVE)

Impossible Meatloaf

+\$1 Per Item/Per Guest

Brisket, Burnt Ends, Baby Back Ribs, Salmon +\$4 Per Item/Per Guest

Choose from any side in left column of "Sides" section

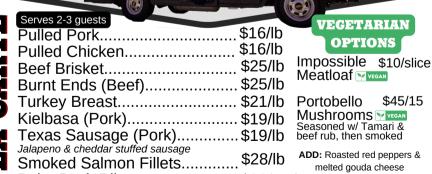
ADD ON:

Garden Salad w/ Ranch and Balsamic +\$2 Per Item/Per Guest +\$2 Per Item/Per Guest **Traditional Coleslaw** Cornbread w/ Honey Butter (1 Per Guest) +\$2 Per Item/Per Guest Sandwich Roll (1 Per Guest) +\$.60 Per Item/Per Guest

Slider Rolls (2 Per Guest) +\$.40 Per Item/Per Guest

All full service packages include: Standard paper products & serving equipment (Chafers etc...)

MAKE IT A FOOD TRUCK! +\$2 PER GUEST



Portobello \$45/15 Mushrooms Y VEGAN Seasoned w/ Tamari & beef rub, then smoked ADD: Roasted red peppers &

melted gouda cheese

VEGETARIAN

OPTIONS

Baby Back Ribs......\$32/rack

ONTAIN TRACE GLUTEN

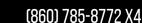












...ADD-ONS (CONTINUED)

DRINKS

Bottled Water \$2 each

Soda by the can \$2 each

Sweet Tea \$6 gallon Unsweetened Tea \$6 gallon Lemonade \$8 gallon Gallon drinks include cups

PACKAGES!

Coffee & Tea Station \$2 Per Guest Regular & Decaf Coffee, Assorted Tea, Sugars, Cream & Milk

Infused Water Station \$2 Per Guest Cucumber Lemon or Strawberry Mint

BOTTLED SAUCES & RUBS

SAUCES INCLUDED W/ MEATS & SERVED ON SIDE (Kansas City Sweet & Texas Pepper)



BOTTLED RUBS \$10.99 EACH Pork Rub & Beef Rub

BOTTLED SAUCES \$8.99 EACH

ASK

ABOUT OUR BAR

Kansas City Sweet BBQ Sauce Texas Pepper BBQ Sauce Grizzly Ghost Pepper BBQ Sauce

Assorted Cookies \$12/doz Chocolate Brownies \$12/doz S'mores Cannolis \$72/3doz

DESSERTS

All desserts produced in facility that contains nuts

Bear's Bars Lemon

\$40/16pcs Berry Crumble \$40/16pcs Apple Crumble \$40/16pcs Chocolate Pecan \$48/16pcs Bourbon

Serves 10-12 guests

Banana Pudding \$40 Chocolate Parfait \$40 Strawberry Cornbread Shortcake



Bruschetta√

Marinated Shrimp, Cheesy Grits

Smoked Bacon, Pulled Pork,

Brisket French Dip Slider

Smoked Gouda, Crispy Onions,

Cheese, Mustard, Pickle

Chicken Philly Slider Peppers, Onions, Cheese Sauce

Marinated Tomato.

Basil, Olive Oil

Shrimp -n- Grits

Cuban Slider

Cornbread w/ **Honey Butter** \$2 each

\$8/doz

Gluten Free Roll \$2 each

Slider Rolls \$5/doz

Sandwich Rolls

Upgraded Paper \$5 Per

Products Biodegradable bamboo plates, plastic utensils & white dinner napkins

Guest

To-Go Boxes \$.30 Per Small Box Individual boxes for your guests \$.50 Per Large Box

Cake Cutting \$100

Table Clearing \$200 Basic Bears

Table Clearing \$300

Standard Glassware & Rentals

For Bear's Service Tables Only Linen Rental (Black)

Buffet Table Rental

For Bear's Service Tables Only

Caprese Skewers

Frèsh Mozzarella,

Cherry Tomatoes, Basil, Balsamic

Drizzle

\$30 Each

\$10 Each

Priced Based on On-site Trash Removal Venue Requirements

Appetizers Passed or Stationed

Choose: 3/\$14pp, 4/\$16pp, 5/\$19pp

Moink Ball Bacon Wrapped Meatball, Tossed in Garlic Parm Sauce

Buffalo Chicken Bite Homemade Dip in a Phyllo Cup

Pork Belly Burnt End Cornichon Pickle

Blue Cheese Crostini Thinly Sliced Tri-tip (Medium Rare), Horseradish Cream **Lemongrass Chicken**

Skewer Hoisin glaze

Burnt End Potato Skin Beef Burnt End, Cheddar Cheese, Scallions, Sour Cream

Lettuce Wrap Cilantro Lime Marinade, Mango Salsa

Veggie Crudité Cup√

Ranch, Celery,

Peppers

Cucumbers, Carrots

Blackened Shrimp

Variety of Cheeses, Cured Meats Assorted Crackers, Fruit, Veggies, Olives, & Spreads

Charcuterie Spread \$16pp

Our Mac & Cheese...Your Way!
Pick (2) Bear's Meats
Toppings Include: Cornbread Breadcrumbs,
Crumbled Bacon, Scallions, Shredded Cheddar,
Crispy Fried Onions, & Jalapeños _____

Mac Attack Station \$12pp

SERVICE FEE INCLUDES

- Bear's event staff & travel time
- Set up of a single buffet line (Additional costs for extra buffet stations)
- Use of Bear's serving equipment
- Standard paper products for serving Bear's products only
- · Foods held to temperature in insulated boxes .
- Serving guests & replenishment of Bear's foods for contracted buffet time (2 hours)
- Clean up of buffet line with remaining food wrapped per customer's request
- Removal of all trash created by Bear's (Additional costs dependent on venue's trash requirements)

CUSTOMER PROVIDES

Set up of tables & linens for buffet

Au Jus

- Set up of any separate appetizer or dessert stations if not catered by Bear's
- Trash receptacles & method for disposal
- Parking for Bear's vehicles & access to the venue at a minimum of 1 hour before service: FULL SERVICE EVENTS REQUIRE A DEPOSIT AND SIGNATURE
- If privately renting china, suggested sizes for proper portion control are: 9" dinner plate & 6" appetizer plate
- For non-Bear's food items, customer/other vendor responsible for providing the service as well as all necessary serving products (i.e. plates, cups, utensils, etc..)

INQUIRIES WILL BE RETURNED WITHIN 48 HOURS MON-FRI

PRICES SUBJECT TO CHANGE DUE TO MARKET PRICING

CATERING ORDERS REQUIRE 72 HOUR ADVANCE NOTICE.

ON EVENT CONTRACT TO BE BOOKED

BEAR'S GIFT CARDS NOT ACCEPTED ON CATERING ORDERS

SERVICE FEES ADDED ARE BASED ON THE SUB TOTAL OF FOOD & DISTANCE TRAVELED TO VENUE/EVENT









