

Black Bear Inn Conference Center & Suites  
*Meeting & Banquet Guide*

Hors d'oeuvres and Canapés at The Black Bear Inn

Jumbo Shrimp Cocktail--cooked in a special seasoning to bring out the full flavor of the shrimp and served with our own cocktail sauce

Barbeque Shrimp--wrapped in Maplewood smoked bacon brushed with honey mustard barbeque sauce

Chilled Scallops wrapped in Prosciutto - lightly marinated and wrapped in prosciutto ham

Lobster Crab Puffs-- homemade puffs, baked golden and filled with fresh cooked lobster and crab meat salad

Warm Scallops wrapped in Bacon--Sea scallops wrapped with bacon and baked

Chilled Beef Tenderloin Medallions--served on toasted rounds with a special mild horseradish sauce

Fresh Poached Salmon Rounds--salmon of your choice on toasted rounds. Beautifully garnished

Baked Stuffed Mushrooms--each mushroom is hand chosen and filled with your choice of the following: Florentine (with spinach); Walnuts and cheese; or Fresh Crab Meat

Spanikopita--made with our own spinach, feta and herb filling each individually wrapped with several layers of phyllo dough and baked golden

Assorted Open Faced Finger Sandwiches--Very European and one of our most requested items. Following are the 3 varieties you will receive:

*Turkey and brie with roasted sweet peppers*

*Imported ham with sweet pickled cucumbers and dill*

*Pesto with fresh mozzarella, tomato and basil*

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Assorted Bruschetta--served on garlic oil rubbed toasts.

*Traditional with tomato and basil*

*Roasted eggplant, onions and garlic*

*Olive salad medley (house recipe)*

*Sprinkled with fresh crushed pepper corns and sea salt*

Open Faced Baked Brie Rounds--topped with fresh apples and brown sugar pecans

Skewered Pecan Crusted Chicken--with apricot ginger sauce; these as well as the coconut chicken have remained as some of the most requested foods. They are not only hearty and flavorful but also fun to eat.

Skewered Coconut Chicken--with satay sauce, again one of the most popular items. The coconut is really brought out during baking and our coconut peanut sauce is a great compliment to that

Skewered Cherry tomato, Prosciutto and Fresh Mozzarella--rolled in diced black olive and sprinkled with olive oil and fresh basil

Sweet Curried Chicken Puffs--this unique salad is seasoned with curry and sweetened with bits of raisins then filled in our homemade golden puffs

Chicken Walnut Cranberry Salad--this is a spin off one of our most popular sandwiches. Filled into a golden puff.

Boursin Cherry Tomatoes--tender cherry tomatoes filled with herb cheese

Fresh Fruit Kabobs--always a must, each little skewer has 3 varieties of fresh fruit and is garnished with grapes or berries

Baked Cheese Straws and Pesto Palmiers--light, flaky and absolutely flavorful, seasoned with cheese, twisted and baked then some are filled with pesto, wrapped in coils and baked. These are an excellent compliment to our cheese platters.

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Fresh Crab or Shrimp Dip with Toasted Pita--creamy and perfectly seasoned with fresh herbs and shallots.

Hummus Dip with Toasted Pita Triangles--Chef Montes' homemade hummus dip is made from chick peas that have been slowly simmered, mashed and seasoned with his own spice blend.

Spinach and Artichoke Dip with Corn Chips--fresh spinach and artichoke hearts are combined, simmered and seasoned to a creamy dip

Baked Brie en Croute--a large wheel of French Brie is wrapped in flaky pastry hand decorated and baked golden--served with crackers; filled with pears and almonds; with mushroom duxelle; or with fresh apple, cranberry and pecans

Salmon Mousse--fresh poached salmon mousse seasoned to bring out the full flavor of the salmon--served with sliced French bread

Lightly Spicy Snack Mix--Honey Roast Sesame Chips, Honey Roast Peanuts, Cajun Corn Sticks, Oriental Rice Crackers, Almonds, Wasabi Peas

*The following items are priced based on individual servings:*

Vegetable Crudités--assortment of fresh vegetables to include carrots, broccoli, celery cauliflower, sweet peppers, green beans, asparagus etc. Some items are seasonal and may not always be available.

Domestic Cheeses with crackers an assortment of 3 domestic cheeses and a variety of crackers

Imported Cheeses with French Bread--an assortment of 3 imported cheese and crackers or toasts

Homemade Salsa Bar--Here's a great way to try some of our favorite salsas. These are real crowd pleasers. Black bean and corn salsa, medium cilantro lime salsa, Pico de gallo and corn chips.