

Reunions, Meetings and Special Occasions

At Bear Tree



We offer a varied selection of banquet menus to suit any size group or function. Whether you're looking to hold a business lunch, family or class reunion or special event, we have something to suit your needs.

Breakfast Buffets

Conn. Lakes Continental

*Fresh Fruit, Cinnamon Rolls or Morning Breads, Toasting Breads, Cereal, Coffee, Tea and assorted Juices
Per Person Cost~ \$7.00*

Murphy's Breakfast Buffet

*Continental Items Listed Above, with the addition of scrambled eggs or scrambled egg casserole. French Toast or Pancakes, Bacon and Sausage Patties.
Per Person Cost~ \$13.00*

Meeting Coffee Break

*Coffee, Tea, Soda, Homemade Assorted Cookies and Whole Fruit
Per Person Cost~ \$5.00*



Soup and Sandwich

Choice of One each soup and sandwich

*Tomato Cheddar
Minestrone
Turkey Mushroom
Beef Barley
Broccoli Cheddar*

Assorted Mini Sandwiches and Pinwheels

*Assorted Wraps
(Turkey, Ham, Tuna and Veggie)*

*Kettle Chips
Assorted Homemade Cookies
Coffee, Tea, Soda*

Per Person Cost ~ \$9.00

Stew and Salad

Choose One Salad and Stew combination

*Mixed Green Salad
Caesar Salad*

*Beef Stew, Chicken Stew or Chili
Homemade Rolls*

*Apple Crisp with Whipped Cream
Coffee, Tea, Soda*

Per Person Cost ~ \$12.00

North Country Cook-Out!

Grilled Angus Beef Hamburgers
Grilled All Beef Hot-Dogs
Lettuce, Tomato, Onion and Condiments
Potato Salad
Pasta Salad
Red Cabage Coleslaw
Kettle Chips
Watermelon

Homemade Chocolate Chip Cookies or Brownies

Ice Tea, Lemonade, Coffee

Per Person Cost ~\$15.00

Add BBQ Breast of Chicken for an additional \$3.00 per person

Italian Buffet

Caesar Salad
Minestrone or Italian Wedding Soup
Garlic Bread
Homemade Beef Lasagna
Cheese Tortellini With Fresh Pesto Sauce
Chicken Marsala or Chicken Parmesean
Tiramisu
Coffee, Tea, Soda

Per Person Cost~ \$26.00

Clam Bake

*Fresh Maine Lobster
And Steamers
Corn on the Cob
Assorted Cold Salads
Assorted Breads
Baked Beans
Roasted Red Potato
Fruit Cobbler with Fresh Whipped Cream
Ice Tea or Lemonade, Coffee, Tea*

Per Person Cost ~ Market Price

Buffet or Plated Dinner Options

Served Soup or Salad, Bread

Two Entrée Selections

Two Starch Options

Two Vegetable Options

Dessert

Coffee, Tea

(Hor D'Oeuvres and Stationed Appetizers can be purchased a la carte)

Per Person Cost ~ \$25.00

Entrée Choices

Chicken Marsala

Chicken Parmesan

Chicken Broccoli Alfredo

Marinated Sirloin Tips

Bake Stuffed Haddock

Roast Pork Loin

Mushroom Risotto

Pasta Primavera

Brined Salmon Filet

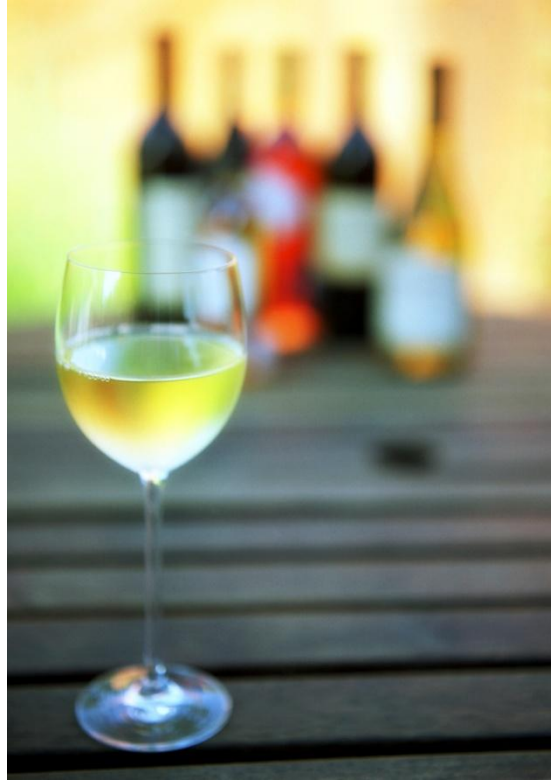
Grilled Tuna Steak with Hoisin Brown Sugar Glaze and Ginger Oil

Pan Roasted Duck with Orange Grand Marnier Glaze

We would be happy to customize a menu to suit your taste and budget, please let us know how we can help make your event as special as it can be.



Cocktails and Hor D'Oeuvres



Passed Hor D'Oeuvres

Meat Selections

Chicken Sate with Spicy Thai Peanut Sauce~

Spicy Beef Slider~

Hickory Smoked Shaved Duck Canapé

Pepper Crusted Beef Tenderloin on a Crostini with Horseradish

Cream and Camelized Onions~

BBQ Pulled Pork Sliders~

Seafood Selections

*Wonton Wrapped Shrimp with Garlic Chili Sauce~
Bite-size Lobster Salad Rolls~
Sesame Seared Tuna on Fried Wonton~
Crispy Bacon Wrapped Scallop~*

Vegetarian Selections

*Sweet Fennel Cucumbers~
Bruschetta Cups~
Sundried Tomato and Feta Stuffed Mushroom Caps~
Deviled Eggs*

Stationed Appetizers

*Jumbo Shrimp Cocktail~
Assorted International and Domestic Cheese and Fruit Display
with Artisan Crackers~
Assorted Vegetable Crudites with Chefs Choice of Dipping Sauce~
Warm Spinach and Artichoke Dip served with Grilled Pita Chips~
Baked Brie in Puff Pastry with Strawberry Balsamic Compote~
Homemade Salsa with Chips~
Assorted Tea Sandwiches and Pinwheels~*

Four Passed Hor D'Oeuvres, Three Stationed Appetizers

Per Person Cost~ \$15.00