



Bear Creek Wedding Menu Sample

*5 Hour Reception
(including cocktail hour)*

*Cocktail Hour
Choice of Six Butler passed hors d' oeuvres
Gourmet cheese & garden crudité display*

4 Hour Open Bar

Champagne Toast

Served Dinner or Buffet Option

Cake Cutting Service for Your Wedding Cake

White Floor Length Tablecloths and a Variety of Napkin Colors

Private Area for Bridal Party during Cocktail Hour

Complimentary Bridal Suite for the Wedding Couple on Wedding Night

*Special Rates for Your Out-of-Town Guests at The Hotel at Bear Creek
(restrictions apply see hotel information page)*

The perfect place for your perfect day.



Cocktail Hour

Stationary Display

International and domestic cheeses, garden fresh crudité, assorted dips, crackers & crostini

Butler Passed Hors d' Oeuvres (Choice of Six)

Bacon Wrapped Scallop with apricot horseradish chutney

Warm Artichoke & Cheese Beignet

Raspberry & Brie in phyllo

Coconut Chicken Skewer with sweet chili sauce

Miniature Beef Wellington with Maytag blue cheese

Miniature Maryland Crab Cake with Chesapeake aioli

Cocktail Frank wrapped in puff pastry with stone ground mustard

Swiss Cheese & Spinach Crescent

Miniature Vegetable Spring Roll with sweet chili sauce

Four Cheese Garlic Puff

Smoked Chicken & Pepper Quesadilla

French Onion Soup Boule

Tomato Mozzarella Bruschetta

Mediterranean Bruschetta

Crispy Asparagus & Fontina Risotto Ball with basil aioli

Spicy Korean Meatball

Miniature Pork Tamale with red chili sauce

Maple Bacon Wrapped Shrimp

** See salesperson for gluten free choices*



Served Dinner

Priced Per Person

Salad Course (Choice of One)

- *Mixed Baby Greens with cucumber, tomato, carrot & house sherry vinaigrette*
- Classic Caesar Salad with shaved parmesan and focaccia croutons*

Upgrade:

- *Bear Creek Salad with candied walnuts, goat cheese, dried cranberries & blood orange vinaigrette*
- *Baby Iceberg Salad with blue cheese dressing, crisp bacon, hard-boiled egg, diced tomatoes & fresh chives*

Entrée Course

(Choice of two entrees plus one vegetarian option)

Poultry

- *Citrus Glazed Airline Chicken Breast*
- *Grilled Chicken Bruschetta with mozzarella pearls and balsamic glaze*
- *Chicken Florentine stuffed with spinach, parmesan cheese with a roasted garlic cream sauce*
- *Stuffed Chicken Breast Cape Cod - wild rice, dried cranberry, apples & country sausage with sauce supreme*

Seafood

- *Grilled BBQ Salmon with caramelized pineapple*
- Maryland Crab Cakes with Chesapeake aioli*
- Baked Flounder with crab stuffing & creole lobster sauce*

Beef

- *Sliced Beef Bistro Tender au poivre*
- *Slow Roasted Black Angus Prime Rib au jus with horseradish sauce on the side*
- *Grilled Flatiron Steak with caramelized onions, bordelaise sauce & blue cheese crème fraiche on the side*
- *Seared Filet Mignon with red wine sauce*

Dual Entrée

- Filet medallions with red wine demi-glace and Crab Cake with Chesapeake aioli*
- Filet medallions with red wine demi-glace and Crab Stuffed Shrimp with Chesapeake aioli*

Vegetarian

- Vegetable Lasagna Roulade with tomato basil sauce*
- *Tofu & Vegetable Napoleon (Vegan option)*

*Dinners include chef's seasonal vegetable & starch, assorted rolls & butter, coffee & tea service or station.
Choice of three entrees is additional cost (excludes offering vegetarian entrée as third option).
Beef entrees prepared 'medium' unless otherwise requested.
All items with an * are Gluten Free.*

*Plated Kids Meals (12 and under) Chicken Fingers & French fries (includes sodas/juices from bar)
Vendor Meal for DJ, photographer, etc.*



Buffet Dinner

Cocktail Hour Includes:

Stationary Display & Six Butler Passed Hors D'oeuvres

Buffet Dinner Includes:

(Choice of two salads)

- *Mixed Baby Greens with carrot, cucumber, tomato & house sherry vinaigrette*
- Classic Caesar Salad with shaved parmesan and focaccia croutons*

Upgrade:

- *Bear Creek Salad with candied walnuts, goat cheese, dried cranberries and blood orange vinaigrette*
- *Baby Iceberg Salad with stilton blue cheese dressing, crisp bacon, hard boiled eggs, diced tomatoes & fresh chives*

Buffet 1

- *Sliced Beef Bistro Tender with sauce au poivre*
- *Citrus Glazed Chicken Breast*
- Three Cheese Tortellini with tomato basil sauce*
- Chef's Fresh Seasonal Vegetable & Starch*

Buffet 2

- *Grilled Marinated Flank Steak with a peppercorn demi-glace*
- *Grilled Chicken Bruschetta with mozzarella pearls and balsamic glaze*
- Shrimp Cavatappi pasta in a garlic cream sauce*
- Chef's Fresh Seasonal Vegetable & Starch*

Buffet 3

- *Sliced Flatiron Steak with bordelaise sauce*
- Chicken Florentine stuffed with spinach, parmesan cheese & roasted garlic*
- *Grilled BBQ Salmon with caramelized pineapple*
- Penne Pasta with sundried tomatoes in a basil pesto sauce*
- Chef's Fresh Seasonal Vegetable & Starch*

Buffet includes assorted rolls and butter, coffee & tea service or a coffee station

*All items with an * are Gluten Free*

Plated Vegetarian/Vegan Meals available

Plated Kid's Meals (12 and under) Chicken Fingers & French fries (includes sodas/juices from bar)

Vendor Meal for DJ, photographer, etc.

Wedding Package 4 Hour Open Bar

Bar to close ½ hour after cocktail hour (during formalities) & ½ hour at end of evening

OR 1 hour after cocktail hour/during dinner

House Brand Liquors

New Amsterdam vodka, Beefeater gin, Bacardi rum, Captain Morgan rum, Malibu rum, Jim Beam bourbon, Seagram's 7 whiskey, J & B scotch, Jose Cuervo tequila, Peach Schnapps, Amaretto, Kamora coffee liqueur, vermouth

Domestic Bottled Beers (choice of three)

Miller Lite, Yuengling Lager, Budweiser, Bud Light, Coors Light, Rolling Rock

Wine

Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel

Assorted Sodas and Juice Mixers

Please inquire with your salesperson regarding any special bar requests.

~ BAR ADD-ONS AND UPGRADES ~

Call Brand Upgrade:

Tito's vodka, Vanilla & Orange flavored vodka, Tanqueray gin, Meyers dark rum, Jack Daniels bourbon, Canadian Club whiskey, Dewars scotch, Jose Cuervo Especial tequila, Baileys, Sambuca, Kahlua

Add Heineken, Corona, or Stella Artois as third beer choice

Premium Brand Upgrade:

Grey Goose vodka, Vanilla & Orange flavored vodka, Bombay Sapphire gin, Knob Creek bourbon, Chivas Regal scotch, Crown Royal whiskey, Grand Marnier, Chambord, Frangelico, Amaretto Di Saronno

Add Heineken, Corona, or Stella Artois as third beer choice

Wine Service

House brand Chardonnay and Cabernet

Wine may be placed on tables or passed by servers during dinner. One bottle serves approximately four guests.

Wine Selections subject to change. Special request wines are also available with one month notice.

Signature Drink

Make a personalized 'signature drink' from any liquor in our standard bar with a mixer

Or create your own signature drink (see salesperson for pricing)

Banquet Open Bar Policies

Shots are not permitted. Bear Creek strictly adheres to and enforces all PLCB laws. Identification will be requested if guests appear under 30 years of age. We reserve the right to refuse service to anyone not in accordance with these liquor laws. Intoxicated guests will be refused service.

Outside liquor, beer & wine is prohibited in public or private event areas.