



**BLACK BEAR**  
**BBQ**

# CATERING

blackbearBBQavl.com

**Buffet Attendant            \$30 per hr**

2 attendants required per 60 guest.  
4 hr & 60 guest minimum  
Busses disposable plates and utensils

**Room Attendant            \$30 per hr**

Sets place settings , refill water, tea or coffee service and cake cutting  
Clears, scrapes and stacks rental plates and utensils

**Catering Service Fee            15%**

This covers buffet line set up with decorative chafing dishes with lids, platters, bowls, condiment saucers, service utensils and/or drink urns

**Delivery with drop off    \$3.00 per mile**

Food will be delivered at preferred temperature in recyclable aluminum pans. This does not include set up or chafing dishes

**Buffet Set-up                    \$30-75**

After delivery our team will set up a buffet line using disposable chafers, service utensils & pans MAX 60 ppl  
greater than 60 requires an attendant

**\$15 per chafing rack, water pan & sterno**

## SERVICES

### Buffet Line

A quick and efficient way to feed your guests. The line can be set up as single file, stations or double sided.

### Family Style

Your guests will be served with self service platters for reception. Salad & bread would be first. Then a vegetable, starch, protein.

### Hors D'oeuvres

Most of our appetizers can be presented as a grazing table, platter stations, or pre fixed bites.  
Passed hors d'oeuvres require a server.

### Live Fire

On site chef cooking multi course menu over wood fire. The menu is custom created. Plates, flatware and napkins provided with this service.  
\$2000- 10-16 guest, 4 course, amuse-bouche, salad, protein & dessert.  
Extra courses can be made available.  
\$125 per additional person, max 24 guest.

### Family / Buffet

Salad and bread will be delivered to guest at the table and the entree will be served buffet style. This is great for large parties in a tighter setting

### Plated

Guests Must pre order and will receive each course plated and served. This takes extra staff and cooking on site.

### Cocktail Stations

Great for a standing room, 3-5 hors d'oeuvres stations will be spread out around the room to allow for mingling

### Spit Roasted Pig

30-60 pound pigs available  
6 hours on site minimum.  
Price is for pit master and pork only.  
\$1200- \$1600



# APPETIZERS

## Deviled Eggs

Per 2 pc 1 dozen minimum (24 halves)

- **O.G. Whipped Yolk & Paprika Dust**

Original Granny recipe, dukes mayo, dash of spice & lots of love

- **Candied Jalapeno Relish, Brisket Bark & Rub**

Whipped yolk with white sauce and candied jalapeno relish, dusted with dried brisket & brisket spice run

- **Bacon, Cheddar, Chive & Ranch Powder**

Whipped yolk with sharp cheddar cheese, garnished with crispy bacon, chives and ranch powder

- **Creole Pickled Shrimp**

Whipped yolk with fresh dill, marinated shrimp cocktail, hot sauce & oyster cracker

- **Beet Brined, Grilled Sausage & Whole Grain Mustard**

Bright purple outer layer really make these stand out, yolk is whipped with a dash of oriental hot mustard powder, garnished with grilled house made sausage & whole grain mustard

- **Smoked shiitake, Wasabi & Japanese Rice Seasoning**

Yolk whipped with a dash of wasabi powder, garnished with smoked shiitake bacon and a shake of veggie furikake

- **Crunchy Curry Potato**

Yolk whipped with curry powder, red onion, bell pepper, garlic & parsley, garnished with crispy curry potato sticks & almond slivers

- **Fiesta Deviled Egg**

Yolk whipped with pico de gallo, avocado & cilantro, garnished with tortilla strips & cotija cheese

- **Dilly Deviled Egg**

Yolk whipped with fresh dill, pimento & dill relish, garnished with a gherkin

## Cheese Balls

All items served with 10% gluten free crackers. Serves approx 25 people

- **Pimento Cheese Ball, Spiced Pecan**

Classic pimento cheese, crusted in spiced pecan (can sub pumpkin seed) served with butter crackers

- **Cranberry-Chipotle Goat Cheese Ball**

Blend of goat cheese and cream cheese mix with rehydrated dried cranberries & chipotle in adobo.

Served with graham and butter crackers

- **Brisket Bark Cheese Ball with Green Onion**

Alabama white sauce, brisket bark & green onion, whipped with cream cheese. Garnished with fried onions.

Served with assorted crackers

- **Cheddar, Bacon, Ranch**

All combined with cream cheese and smoked gouda, and green onion. Served with assorted crackers

- **Smoked Salmon, Dill, Caper, & Red onion**

All combined with cream cheese, garnished with fresh dill and everything seasoning. Served with everything bagel chips and assorted crackers

- **Buffalo Chicken Cheeseball**

Pulled chicken, buffalo sauce, carrot, celery & blue cheese whipped with cream cheese. Served with assorted crackers



# APPETIZERS

## Dips & Spreads

All items served with 10% gluten free crackers. Serves approx 25 people

- **Smoked tomato bruschetta dip**

Smoked roma tomato, red onion & garlic, blended with roasted red pepper, fresh basil, balsamic vinegar & herbs. Served with crostini

- **Smoked french onion dip**

Smoked & Caramelized onion blended with sour cream and gruyere cheese. Served with assorted crackers

- **Smoked fish - white bean dip**

No smoked trout, fresh herbs, roasted garlic blended with stewed white beans and cream cheese, Served warm with crostini

- **Smoked Mushroom Pate, pickled mushroom & spicy mustard**

No smoked trout, fresh herbs, roasted garlic blended with stewed white beans and cream cheese, Served with crostini

- **Tzatziki with veggies & pita chips**

Middle eastern yogurt dip with cucumber, red onion, garlic, herbs and spices. Served with soft naan & pita chips

- **Crab rangoon dip with wonton chips**

Crab, scallion, garlic blended with cream cheese. Garnished with sesame oil, sesame seed & green onion. Served warm with wonton & tortilla chips

- **Hummus, roasted garlic & pita chips**

Chickpea, tahini, lemon and olive oil, blended until smooth. Garnished with roasted garlic. Served with pita chips

- **Artisan bread with herb oil, roasted garlic oil & pesto oil**

Whole grain & rustic farm bread cut into chunks. Served with dipping oils

- **Pico de gallo with tortilla chips**

Fresh cut pico de gallo. Served with corn tortilla chips

- **Queso fundido with tortilla chips**

Chorizo, pico de gallo, pinto beans & cilantro with 7 blend cheese. Served warm with tortilla chips

- **Buffalo chicken dip**

Shredded chicken, cream cheese, blue cheese, buffalo sauce & spices. Served warm with tortilla chips, carrot chips & celery

## Cheese Platters

All items served with assorted crackers and 10% gluten free crackers. Serves approx 25 people

- **6 Cheese, dried fruit, jams & mustard**

Brie, colby jack, pepper jack, gouda, white cheddar, sharp cheddar. Mixed dried fruit. Seasonal jams. Sweet and spicy mustard.

- **Charcuterie platter**

Brisket bark cream cheese, colby jack, pepper jack, mozzarella, house pickles, house made sausage, prosciutto, mustard & pepper jelly

- **Feta, goat cheese, olives & house pickles**

Marinated feta cubes, crumbled feta, herb goat cheese, crumbled goat cheese, assorted olives, house pickles, sumac pickled onion & roasted garlic. Served with pita chips and assorted crackers

- **Brie, blue cheese, apples & citrus**

Brie, Blue cheese, assorted apples, mixed seasonal citrus, orange marmalade, apple butter & pumpkin seeds. Served with pumpkin toast and assorted crackers.

# APPETIZERS

## Fruit & Vegetable Platters

Each platter is built to serve aprox 25 people

- **Pickles & Olives**

Mix of house made pickles and assorted olives.

- **Pickled Veg**

House brined quick pickles. Carrots, cucumber, green bean, cauliflower, radish, garlic, onion.

- **Vegetable Crudite**

Mixed raw vegetables with ramp ranch dip. Carrots, cauliflower, broccoli, radish, cucumber, tomato, sweet peppers.

- **Seasonal Citrus & Berries**

Mixed seasonal citrus and berries.

- **Mixed Fruit Platter**

Apples, citrus, grapes, berries, pineapple, melon.

- **Dried Fruit, Mixed Nuts, Seeds & Chocolate**

Mix of dried fruit, nuts, seeds, dark and milk chocolate.

- **Roasted New Potato & Rosemary Oil**

Bite size new potatoes roasted with rosemary oil. Served with roasted garlic oil and ramp ranch.

- **Cucumber & Melon with Smoked Lavender Lava Salt**

Cucumber, watermelon, cantaloupe, honeydew garnished with a Cypress lava salt blend.

- **Watermelon Poke, Charred Cashew & Yuzu Ponzu**

If you are looking for a conversation piece, this is perfect. Soy marinated watermelon with charred cashew, scallion and furikake.

- **Bacon wrapped fingerling potato with ramp ranch**

Fingerling potato wrapped in bacon, slow smoked then finished in the oven. Comes skewered and served with ramp ranch.

- **Prosciutto Wrapped Melon or Stone Fruit**

Seasonal fruit wrapped in prosciutto.

# APPETIZERS

## Meat & Seafood

Each platter is built to serve approx 25 people

- **Lamb Meatballs, Tzatziki, Cucumber & Pepper Jelly**

Mix of lamb, pork, spices and herbs. Served on a cucumber slice with tzatziki sauce and garnished with pepper jelly.

- **Pickled Shrimp, Smoked Cocktail Sauce**

Boiled shrimp marinated with citrus, herbs and olive oil. Accompanied with smoked tomato cocktail sauce and saltine crackers.

- **Sausage & Cheese Satay**

House made polish sausage with colby jack, cheddar or mozzarella on a skewer served with mustard bbq sauce.

- **Chicken Cherry-Yaki Satay**

Chicken thigh marinated in cherry teriyaki sauce, Smoked and fried. Garnished with sesame seed and scallion.

- **Sweet Chili BBQ Glazed Salmon Bites**

Salmon "burnt ends". Brined, dry rubbed and smoked. Finished with a sweet chili bbq glaze.  
Garnished with scallion and sesame seed

- **Cheerwine BBQ Glazed Pork Belly**

Pork belly "burnt ends". Dry rubbed and smoked. Finished with cheerwine glaze. Garnished with scallion and sesame seed

- **Memaw's Great Grape BBQ Meatballs**

Beef meatballs slow cooked in grape bbq sauce.

- **Shrimp & Sausage Satay**

House made polish sausage & large shrimp. Seasoned in bbq rub, skewered and grilled.

- **Hot Smoked Salmon Side**

Wet brined, seasoned and slow smoked. Served with dilly cream cheese, cucumber, capers, red onion & assorted crackers

## Biscuit & Toast Canapes

- **Sweet potato biscuits, honey goat cheese, smoked garden salt**

Sweet potato biscuit topped with whipped honey goat cheese, garnished with smoked salt, lavender & bee pollen

- **Cheddar biscuit, pimento, crispy ham**

Mini cheddar biscuits with pimento cheese

- **Sweet potato biscuit, apple butter, ham**

Wet brined, seasoned and slow smoked. Served with dilly cream cheese, cucumber, capers, red onion & assorted crackers

- **Buttermilk biscuit, chicken salad, crisp lettuce**

Wet brined, seasoned and slow smoked. Served with dilly cream cheese, cucumber, capers, red onion & assorted crackers

- **Sausage & cheese biscuit balls**

Wet brined, seasoned and slow smoked. Served with dilly cream cheese, cucumber, capers, red onion & assorted crackers

- **Pickled mushroom toast, herb goat cheese, fried ham**

Wet brined, seasoned and slow smoked. Served with dilly cream cheese, cucumber, capers, red onion & assorted crackers

# BREAD

- SWEET ROLLS
- CORN BREAD
- DINNER ROLLS
- WHOLE GRAIN & SEEDED LOAF
- WHITE BREAD
- PITA
- FRESH TORTILLAS
- CROISSANT
- CHEDDAR BISCUITS
- SWEET POTATO BISCUITS

# SALAD

- APPLE, FENNEL, ORANGE , ARUGULA, RED ONION & BLUE CHEESE
- ENDIVE, SQUASH NOODLES , GINGER & SESAME-YUZU DRESSING
- SEASONAL GARDEN, SEEDS, CHEESE AND CATALINA DRESSING
- SPINACH, ROASTED MUSHROOM, STRONG SOFT CHEESE, CURED TOMATO
- SHOOTS & BLOSSOMS, HARD CHEESE, CHARRED FENNEL, WILDFLOWER FRENCH
- KALE CEASER, PEPETIAS, CROUTON , PARM
- FLOWERING KALE, PUMPKIN, LEMON, JALAPENO , GINGER-POPPY BUTTERMILK
- MIXED GREENS, RED CABBAGE, CARROT, TOMATO & BALSAMIC
- BIB LETTUCE , MIXED BERRIES , SPICED NUTS & PLUM DRESSING

# STARCH

- **WHIPPED POTATO & GRAVY**  
whipped with butter and milk, served with mushroom gravy (gf,veg)
- **ROASTED RED POTATO**  
roasted garlic oil & fresh herbs. (gf,vegan)
- **ROASTED FINGERLING**  
roasted garlic oil & fresh herbs (gf,vegan)
- **DIRTY RED MASHED**  
red bliss potato with some skin still attached, roasted garlic, parmesan cheese (gf,veg)
- **SCALLOP POTATO**  
sliced potato, cream of celery soup, garlic, onion & spices (veg)
- **BAKED POTATO**  
served with butter, sour cream & chives (gf,vegan) . Add ons cheese, brisket bark, bacon or fried onions
- **AU GRATIN POTATO**  
potato slices layered with cheddar cheese sauce, garlic, onion & parmesan cheese (veg)
- **ROASTED ROOT VEG**  
turnip, rutabaga, parsnip, carrot, potato, garlic & onion (gf,vegan)
- **ROOT VEG MASH**  
rutabaga, parsnip, potato, celery root (gf,veg)
- **GRITS ( CHEESY, JALAPENO, PIMENTO CHEESE)**  
we can fix theses any way you'd like. (gf,veg)
- **BROWN BUTTER POLENTA**  
toasted butter, white wine & vegetable stock (gf,veg)
- **COCONUT RICE**  
jasmine rice, coconut milk, butter & toasted coconut (gf,veg)
- **DIRTY RICE**  
a creole classic with sausage, tomato gravy, herbs and spices (gf)
- **WILD RICE PILAF**  
blended wild rice, sweet pea, carrot & corn (gf,vegan)
- **CREAMED CORN**  
(gf,veg)
- **BAKED BEANS**  
(gf,vegan)
- **PINTO BEANS**  
garlic, onion & seasoning (gf,vegan)
- **BLACK EYE PEA**  
smoked sausage, garlic, onion & seasoning (gf)
- **MAC N CHEESE**  
5 cheese & elbow mac (veg)
- **CORNBREAD DRESSIN'**  
corn bread stuffing with herbs and boiled eff (veg)
- **RUSTIC BREAD STUFFING**  
chunky bread stuffing with chicken stock & fresh herbs

# VEGETABLES

- **SAFFRON CARROT**  
butter, saffron, salt & pinch of sugar. Garnished with fresh parsley. can be made vegan using oil. (gf,veg)
- **SOUTHERN SUCCOTASH**  
corn, tomato, onion, garlic, lima beans, bell pepper, butter & herbs. garnished with crispy okra straw. (gf,veg)
- **ROASTED BEETS, WITH BLUE CHEESE**  
garnished with balsamic honey, scallion & pumpkin seeds. (gf,veg)
- **GREEN BEANS & BUTTERNUT**  
Roasted butternut squash cubes mix with the green beans in a veggie stock. (gf,vegan)
- **VEGGIE COLLARD GREENS**  
onion, garlic, collards, herbs & spices in a vegetable stock base. (gf,vegan)
- **ROASTED CAULIFLOWER**  
roasted garlic, olive oil, salt & pepper. (gf,vegan)
- **ROASTED MEDLEY**  
cauliflower, carrot, mushroom, squash, zucchini, bell pepper, onion, garlic. (gf,vegan)
- **LIMA BEANS & HAM**  
stewed lima beans, city ham, onion, garlic, butter & spices (gf)
- **ROASTED MUSHROOM**  
oyster, button, crimini, shiitake, onion, garlic & fresh herbs. (gf,vegan)
- **PEAS AND CARROTS**  
sweet peas, onion, garlic, & baby carrots (gf,vegan)
- **RED CURRY CAULIFLOWER**  
thai red curry paste, honey, butter, roasted garlic. (gf,veg)
- **FRIED CABBAGE**  
onion & garlic sautéed with fresh green cabbage. (gf,vegan)
- **BROCCOLI CASSEROLE**  
broccoli & cheese mixed with cream of celery, herbs & spices. topped with cheese-it's. (veg)
- **SQUASH CASSEROLE**  
squash, zucchini, onion, cheddar cheese & garlic. mixed with cream of mushroom , topped with parmesan panko crust. (veg)
- **SPINACH & MUSHROOM**  
button, crimini & shiitake sautéed with garlic and onion then mixed with blanched spinach. (gf,vegan)
- **ROASTED ROOT VEGETABLE & APPLE**  
Turnip, rutabaga, parsnip, yam, potato, garlic & onion with seasonal apple (gf,vegan)
- **GREEN BEANS**  
fresh green beans with a veggie broth. (gf,vegan)
- **LEMON ASPARAGUS**  
fresh asparagus with butter, shallot, garlic, white wine & lemon. (gf,veg)
- **ROASTED BRUSSEL SPROUTS**  
roasted with garlic, onion & seasoning (gf,vegan)



# PROTEIN

- **SMOKED SALMON**  
brined, dry rubbed and smoked to perfection (gf.)
- **SHRIMP ETOUFFEE**  
small shrimp simmered in a creole brown stew full of flavor and vegetables
- **CAJUN CATFISH**  
fried NC catfish filets topped with our cajun tomato gravy
- **BBQ SHRIMP**  
large shrimp, dry rubbed and lightly smoked. Tossed in bbq sauce and finished in the oven (gf.)
- **SHRIMP & GRITS**  
medium shrimp with garlic, bell pepper, onion & a little tomato juice served with stone ground grits (gf)
- **SMOKED TURKEY**  
whole turkey , brined, butter injected & smoked. arrives pre carved (gf)
- **SMOKED PORK LOIN**  
dusted with our bbq rub and slow smoked (gf)
- **MOJO PULLED PORK**  
roasted with garlic, onion & seasoning (gf,vegan)
- **PORK BELLY BURNT ENDS**  
large diced pork belly chunks, dry rubbed, smoked, sauced and smoked a little more. (gf)
- **PORK LOIN WITH MUSTARD & HERBS**  
fresh herbs and whole grain mustard crusted and roasted (gf,)
- **SMOKED CHICKEN**  
8 pieces per bird, dry rubbed and smoked (gf,)
- **JERKED CHICKEN**  
8 pieces per chicken, seasoned with a medium caribbean jerk spice and smoked. (gf,)
- **SPIRAL HAM**  
10 pound average, brown sugar and spice glazed (gf,)
- **CHICKEN CHERRY YAKI**  
cherry juice base teriyaki sauce over chicken thighs (gf,)
- **SMOKED PRIME RIB**  
slow smoked and finished in hot cast iron, served with alabama white sauce (gf)
- **BEEF MEDALLIONS**  
eye of round steak sliced, grill marked and served with au jus (gf,)
- **TEXAS STYLE BEEF BRISKET**  
20 hour beef brisket smoked over white oak, (gf,)
- **GRILLED CHICKEN BREAST**  
seasoned with fresh herbs and spices (gf,)
- **PORK SPARE RIBS**  
fall off the bone smoked and fried pork ribs tossed on your choice of bbq sauce (gf,)
- **COUNTRY STYLE RIBS**  
boneless boston butt sliced into thick strips. smoked, fried & tossed in bbq sauce (gf,)



# VEGAN/VEGETARIAN PROTEIN

- **Curry Tempeh**

Braised, fried and tossed in curry spice blend. (gf,vegan)

- **Cajun Tempeh**

braised, fried & tossed in cajun spice blend. (gf,vegan)

- **Spicy Tofu**

Extra firm tofu, marinated in red curry paste. served grilled. (gf,vegan)

- **BBQ Soy Curls**

braised and smoked these soy curls look and taste like pulled chicken (gf,vegan)

- **Smoked Jackfruit**

seasoned with bbq rub and sweet sauce. Slow smoked, resembling pulled pork (gf,vegan)

- **Jerk Soy Curls**

jerk "chicken" for vegans. (gf,vegan)

- **Seitan Sausage**

stretched gluten italian sausage. (,vegan)

- **BBQ Mushroom**

button, shiitake, crimini & king oyster blend with our sweet bbq sauce (gf,vegan)

## BEVERAGES

- **SWEET TEA**

- **UNSWEET TEA**

- **LEMONADE**

- **HIBISCUS TEA**

- **YUZU LEMONADE**

- **ORANGEADE**

- **COFFEE SERVICE**

cups, stirrers, creamer, sugar & sweetener

# DESSERTS

- **PINEAPPLE CRUSH**

crushed pineapple , white cake mix & coconut icing

- **APPLE CRUMBLE**

cinamon sugar roasted apples with streusel topping

- **BERRY COBBLER**

served with whipped topping

- **PEACH COBBLER**

served with whipped topping

- **CHOCOLATE POKE CAKE**

white cake mix, after baking we poke holes and pour warm chocolate icing all over

- **LEMON POUND CAKE**

with vanilla icing

- **PECAN PIE**

8 inch pie

- **DARK CHOCOLATE BROWNIE**

served by the piece or tray

- **PECAN BLONDIE**

It's like a brownie with out the chocolate and extra brown sugar and pecans

- **ASSORTED COOKIES**

peanut butter, chocolate chip & sugar cookies 10 of each

- **BANANA PUDDING**

banana pudding, whipped cream, nilla wafers & chocolate teddy grahams

- **MUD PIE**

oreo crust, ganache, chocolate pudding, whipped cream & chocolate sprinkles. 8 inch pie

- **S'MORE STATION**

graham crackers, marshmallows, chocolate bars & skewers. Fire not provided