

# *Black Bear Inn & Suites*

*Gatlinburg, TN*

## *Wedding Reception Menu 2017*

*Prices based on minimum of thirty (30) people unless otherwise noted.*

*All items are subject to Sales Tax of 9.75% and Food Tax of 1.5% unless your organization is Tax Exempt in the State of Tennessee and documentation is on file with our Sales Office.*

*Prices do not include Service Charge of 22% and Sales Tax of 9.75%.*

*Menu items are prepared in an area where milk and dairy products, eggs and egg products, fish and shellfish, soy and soy products, wheat and nuts are present. Consuming raw or undercooked meats may increase your risk of foodborne illness.*

***Menu is subject to change.***

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## *Hors d'oeuvres*

Includes Fresh Vegetable Tray with Ranch Dip and Fruit Punch

*Any 3 Cold Hors D'oeuvres \$14.95 per person*

*Any 3 Hot Hors D'oeuvres \$17.95 per person*

*Any 2 Hot Hors D'oeuvres & 2 Cold Hors D'oeuvres \$19.95 per person*

*Any 3 Hot Hors D'oeuvres & 3 Cold Hors D'oeuvres \$24.95 per person*

### Cold Hors D'oeuvres

Fresh Seasonal Fruit Display

Cheese Board of Assorted Domestic Cheeses, Crackers and Wafers

Bruschetta Display with Choice of Three Toppings

Smoked Chicken, Cranberry and Caramelized Onion,

Mushroom Tapenade, Sundried Tomato and Kalamata Olive, Fresh Tomato,  
Roasted Red Pepper Humus, Dixie Caviar, Sundried Tomato, Grilled Artichoke

Assorted Tea Sandwiches

Choose Your Favorites ~

Chicken Salad, Cucumber and Chive Cream Cheese, Ham Salad, Egg Salad, Tuna Salad,  
Pimento Cheese

Chicken Salad in Pastry Shell

Deviled Eggs (may add bacon or caviar\*)

Roasted Tenderloin of Beef Pinwheels with Horseradish and  
Cream Cheese\*\*\*

Focaccia Sticks with Fresh Marinara Dipping Sauce

Skewered Antipasto ~ Olives, Cheese, Sausage, Artichoke, Mushroom  
Vegetable Shooters with Tzatziki Sauce

Soup Shooters ~ Choose Two~Cantaloupe, Strawberry, Vichyssoise,  
Gazpacho

Fruit Shooters with Yogurt Sauce

Roquefort and Spiced Pecan Vegetable Sushi Rolls

Salmon Sushi Rolls

Antipasto Display

Smoked Sausages, Cheeses, Roasted Garlic, Olives, Marinated Asparagus and  
Mushrooms, Sliced Baguette and Table Wafers

Assorted Meat Tray

Smoked Turkey, Smoked Ham, and Roast Beef with Cocktail Rolls & Appropriate Sauces

Cornucopia of Assorted Tortilla Chips

Assortment of Stone Ground Tortilla Chips with Fresh Salsa and Cheese Dip

Shrimp on Ice\*\*

Fresh Boiled Seasoned Shrimp on Ice with Lemons and Cocktail Sauce

Assorted Mini Desserts\*\*

Mini Fruit and Cream Tarts, Assorted Truffles, Mini Cheesecakes, Mini Cream Puffs, Mini  
Chocolate Eclairs\*\*

\*\$1.50 additional per person, \*\*\$3.00 additional per person,

\*\*\*\$4.00 additional per person, \*\*\*\*\$5.00 additional per person

## Hot Hors D'oeuvres

### Chicken Wings

Choose One

Buffalo, BBQ, Teriyaki or Cajun

### Boneless Chicken Wings

Choose One

Buffalo, BBQ, Teriyaki or Cajun

### Meatballs

Choose One

Swedish, Italian or BBQ

### Fried or Grilled Chicken Tenders with Dipping Sauce

Choose Two

Ranch, Chipotle Ranch, Caribbean, Honey Mustard or BBQ Sauce

### Sliders

Choose One

Southern BBQ Pork, Grilled Chicken, Oriental Pork or Chicken topped with Asian Slaw

Shrimp Cake with Habanera Tartar Sauce\* Blackened

Crabcake with Lemon Remoulade & Jicama Slaw\*

Spicy Black Bean Patty with Tomato, Mixed Greens, Goat Cheese and Remoulade

Goat Cheese, Cucumber, Red Onion, Mixed Greens, and Basil Mayo

### Quesadilla Triangles

Choose One

Mango & Brie, Black Bean & Cheese, Mushroom & Beef with Smoked Cheddar, Smoked

Chicken with Asiago BBQ Pork or BBQ Chicken with Apple, Mexican Cheese,

Onion, Mexican Seasonings

Sautéed Onions, Mushrooms, Red Peppers, Yellow Squash, Zucchini and Spinach

Oriental Glazed Chicken Skewers

### Chocolate Fondue

For Dipping~ Seasonal Fresh Fruit, Pretzels, Cake, Marshmallows\*\*

Skewers ~ Sesame Chicken with Honeyed Asian BBQ Sauce or Mexican

Chicken with Chipotle BBQ Sauce

### Kabobs

Beef Kabobs

Rangoon with Plum Sauce

Artichoke & Sundried Tomato Wonton

Mushroom Stuffed with Escargot\*

Grilled Pork Tenderloin Skewers with Asian Plum Sauce Asian

Mix of Lobster, Shrimp, Crab Cakes on a Station\*\*\*\*\*

### Finger Sandwiches

Grilled Chicken and Caramelized Onions on Mini Croissants,

Grilled Vegetables with Smoked Mozzarella Crostini

### St. Louis Ribs

Choose One

BBQ, Sweet and Sour or Bourbon Glazed

### Shrimp Gumbo Skewers\*\*

Grilled Shrimp and Veggies served with Creole Dipping Sauce

\*\$1.50 additional per person, \*\*\$3.00 additional per person,

\*\*\*\$4.00 additional per person, \*\*\*\*\*\$5.00 additional per person



## ***Two Entrée Wedding Reception Buffet***

Includes Rolls and Butter, Water, Coffee and Tea, Lemons, Cream and Sugar

**\$23.95 per person/Additional Appetizer \$3.50 per person**

### **Appetizer (Choose One)**

***Served with Choice of Punch or Tea***

Imported and Domestic Cheese Tray with Crackers

Antipasto Tray

Smoked Sausages, Cheeses, Roasted Garlic, Olives, Sliced Baguette  
and Table Wafers

Veggie Shooters

Fruit Shooters

**Bruschetta Tray with Choice of 3 Toppings**

Mushroom Tapenade; Sundried Tomato & Kalamata Olive; Fresh Tomato; Roasted Red  
Pepper Humus; Dixie Caviar; Sundried Tomato; Grilled Artichoke;

Chicken, Cranberry and Caramelized Onion; Olive Paste and Bleu Cheese

Taco Bamba Stuffed Mushrooms

Asian Pork on Wonton with Asian Slaw

Meatballs in Chipotle Cream Sauce

**Fried Chicken Tenders with 2 Sauces**

Honey Mustard, BBQ, Ranch or Buffalo Sauces

### **Salads (Choose Two)**

Fresh Garden Salad with Assorted Dressings

Traditional Caesar Salad

Fresh Fruit Salad

**Marinated Vegetable Salad**

Cauliflower, Broccoli, Green Beans, Peas, Red and Green Pepper, Tomatoes Marinated in  
Red Wine Vinaigrette with Pasta Seasoning

**Cornbread Salad**

Cornbread, Bacon, Pintos, Tomatoes, Bell Pepper, Corn, Green Onion,  
Monterey & Cheddar, Ranch

### **Entrées (Choose Two)**

**Boneless Chicken Breast, Choice of Sauce**

Marsala Mushroom, Jack Daniels BBQ, Lemon Chablis, Sundried Tomato Cream,  
Chipotle Chili Sauce, Roasted Garlic Cream

**Tender Roast Beef, Choice of Sauce**

Brown Gravy, Red Wine Shallot, Zinfandel and Wild Mushroom, Marsala Mushroom

**Roasted Pork Loin, Choice of Sauce**

Applejack Cream, Merlot, White Wine Mustard, Cumberland

Roasted Turkey Breast, Southern Style Cornbread Dressing, Pan Gravy  
Fettuccine with Tomato Artichoke Alfredo (Can be Vegan or Vegetarian)

Virginia Ham with Raisin Brown Sauce

**Baked Tilapia With Choice of Sauce**

Mango Salsa, Red Wine Butter, Lemon Chablis, Creole

## **Side Dishes (Choose Two)**

### **Steamed Fresh Vegetables**

Broccoli, Cauliflower, Carrots, Zucchini, Yellow Squash

Whipped Potatoes & Gravy

Classic Rice Pilaf

Macaroni and Cheese

Country Style Green Beans

Rosemary Roasted Red Potatoes

Potatoes AuGratin

Green Beans Amandine

**Roasted Sweet Potatoes**

Tossed in Brown Sugar

## **Full Cake Service**

Includes Cutting and Service, Plates, Forks, Napkins



## ***Three Entrée Buffet***

Includes Choice of Three Salads, Three Side Dishes, Dessert,  
Rolls, Coffee and Tea

***\$28.95 per person***

### **Salads (Choose Two)**

Tossed Garden Salad with Choice of Two Dressings  
Baby Spinach, Feta Cheese, Shaved Red Onions, Mushrooms, Rosemary  
Vinaigrette

Traditional Caesar Salad  
Baby Greens, Tomatoes, Cucumbers, Julienne Carrots, Balsamic  
Vinaigrette

Fresh Fruit Salad  
Waldorf Salad

Macaroni Salad with Ham and Peas  
Golden Apple Slaw

Romaine and Broccoli Salad  
Asian Slaw

Napa Cabbage, Red Bell Peppers, Green Onions, Snow Peas, Roasted Peanuts  
with Sesame Ginger Dressing

Marinated Vegetable Salad

Cauliflower, Broccoli, Green Beans, Peas, Red and Green Pepper,  
Tomatoes Marinated in Red Wine Vinaigrette with Pasta Seasoning

Cornbread Salad

BLT Salad

Pasta Salad

### **Entrées (Choose Three)**

Boneless Chicken Breast, with Choice of Sauce

Marsala Mushroom, Jack Daniels BBQ, Lemon Chablis, Sundried Tomato Cream,  
Chipotle Chili Sauce, Roasted Garlic Cream

Virginia Ham with Raisin Brown Sauce

Roasted Turkey Breast, Southern Style Cornbread Dressing, Pan Gravy

Tender Roast Beef, Choice of Sauce

Brown Gravy, Red Wine Shallot, Zinfandel and Wild Mushroom, Marsala Mushroom

Lasagna (Choose from Regular, Vegetarian or Four Cheese)

Roasted Pork Loin, Choice of Sauce

Applejack Cream, Merlot, White Wine Mustard, Cumberland

Sirloin Tips in Burgundy Sauce

Grilled Salmon, Choice of Sauce

Mango Salsa, Hollandaise, Choron, Red Wine Butter, Lemon Caper

Grilled Maple Chipotle Pork Chops

Cuban Pork Loin with Papaya Mango Salsa

Oriental BBQ Pork

Parmesan Encrusted Chicken Breast with Sundried Tomato Cream  
 Braised Veal Shoulder with Pork Farci  
 Fettuccine with Tomato Artichoke Alfredo (Can be Vegan or Vegetarian)

**Premier Entrées**

Fettuccine with Tomato Artichoke Alfredo with Shrimp\*  
 Red Snapper Topped with Cilantro, Garlic and Lime\*  
 Virginia Ham (Includes On-Site Chef Carver)\*\*  
 Beef Top Round (Includes On-Site Chef Carver)\*\*  
 Beef Brisket (Includes On-Site Chef Carver)\*\*  
 Hand Carved Prime Rib of Beef (Includes On-Site Chef Carver)\*\*\*  
 Beef Tenderloin (Includes On-Site Chef Carver)\*\*\*\*  
 \*\$3.00 additional per person, \*\*\$6.00 additional per person,  
 \*\*\*\$10.00 additional per person, \*\*\*\*\$12.00 additional per person

**Side Dishes (Choose Three)**

Steamed Fresh Vegetables  
 Country Style Green Beans  
 Roasted Corn  
 Classic Rice Pilaf  
 Wild Rice Pilaf  
 Stir-Fried Vegetables  
 Grilled Vegetables  
 Smoked Gouda Grits  
 Wild Mushroom Grits  
 Smoked Bacon Cheddar Grits  
 Mushroom Rice Pilaf  
 Honey Glazed Carrots  
 Creamed Spinach  
 Macaroni and Cheese  
 Country Butter Beans  
 Whipped Potatoes (Plain, Garlic, Horseradish)  
 Brown Sugar Whipped Sweet Potatoes  
 Potatoes AuGratin  
 Corn Cobbettes  
 Rosemary Roasted Red Potatoes  
 Scalloped Potatoes  
 Sautéed Green Beans  
 Roasted Sweet Potatoes with Brown Sugar  
 Stir-Fried Rice  
 Apple Smoked Bacon Corn Cake  
 Goat Cheese Smashed Potatoes  
 Bleu Cheese Mashed Potatoes  
 Sautéed Spinach with Roasted Garlic  
 Vidalia Smashed Potatoes (Seasonal)  
 Sweet Corn and Edamame Succotash

## **Buffet Desserts (Choose One)\***

\*50/50 split available on request

### **Cakes**

Red Velvet  
 Chocolate Chocolate  
 Italian Cream Italian  
 Cream  
 Coconut Pineapple  
 Upside Down Carrot  
 Cake  
 German Chocolate

### **PIES**

Chocolate Cream  
 Chocolate Meringue  
 Apple Coconut  
 Cream Southern  
 Pecan Chocolate  
 Pecan Bourbon  
 Pecan Fruits of the  
 Forest

### **CHEESE CAKE, MOUSSE, PUDDING, OTHER**

Apple Dumpling with Caramel Sauce\*  
 Milk Chocolate Mousse Dark  
 Chocolate Orange Mousse  
 Raspberry Mousse  
 Cheesecake  
 White Chocolate Raspberry Cheese Cake\*  
 Pumpkin Cheese Cake Mango\*  
 Raspberry Cheesecake\*  
 Cappuccino Cheese Cake\*  
 Banana Pudding  
 Coconut Pudding  
 Bread Pudding

***\*\$1.00 additional per person***