



Bearshire Restaurant

The Bogie: Two Meat Buffet

Please Select One of the Following

- Chef Carved Roast Top Sirloin Au Jus
- Chef Carved Roast Turkey with Cranberry Salad
- Chef Carved Roast Pork with Roasted Fennel Gravy

Please Select One of the Following

- Baked Haddock Florentine with Olive Topenade
- Italian Sausage with Peppers and Onions
- Kielbasa with Sauerkraut with Bacon and Onions
- Herb Roasted Chicken
- Chicken Piccata. Sautéed chicken breast with lemon artichokes caper sauce
- Chicken Asparagi: Sautéed chicken breast with asparagus and sun-dried tomatoes in a light marinara reduction

Choose One of The Following

- Penne pasta with your choice of the following sauces
- Alfredo
- Traditional Marinara
- Aglio olio with garlic, olive oil, mushrooms and roasted red peppers
- Vodka Blush Sauce with Sautéed Bacon & Onions
- Baked Ziti

Choose one of the following

- Smashed Garlic and Parmesan potatoes (Loaded mashed potatoes available for an additional \$1.50 per person.)
- Roasted New Potatoes with Rosemary
- Rice Pilaf

Choose one on the Following

- Vegetable Medley

All buffets come with tossed seasonal greens with choice of dressings, Assorted Relishes, Homemade Bread with Whipped Butter. Coffee and Hot Tea service included.

\$26.45 Per Person*

- All prices subject to 20% Administrative Fee, and 8% NY Sales Tax. Gratuity is discretionary
- White linens included. Napkins and other colored linen options available for an additional charge
- \$400.00 Deposit (non-refundable if cancelled) required to reserve date (deposit applied towards event)
- Final count due two weeks before the event. (Exception: Bereavements.)
- All non-alcoholic beverages \$2.00
- Prices subject to change
- Please note prices above reflect cash pricing. However, if you choose to use a credit card, a 3.9% fee will automatically be added to your bill. An ATM is available in Pro-Shop for your convenience.