



MADE TO ORDER

BLACK BEAR *Catering*

26 LOGAN LANE
UNIT G

GRAYTON BEACH
FLORIDA



BAGELS & BOARDS Regular Serves 10 People | Large Serves 20 People

Bagels

Everything, Asiago, Sea Salt, Plain
\$3 each

Cream Cheese

Dill, Calabrian Chili, Plain, Chive, Honey Cinnamon
\$10/pint

Lox Boards

Choice of Bagel, Smoked Salmon, Pickled Onions, Capers, Local Greens, Tomato (when in season)
Regular \$175 | Large \$325

Sweet Bagel Board

Choice of Plain, Sea Salt Bagel, Spiced Cashew Butter, Chocolate Hazelnut Spread, Honey-Cinnamon Cream Cheese, Seasonal Fruit
Regular \$160 | Large \$300

Cold Smoked White fish Salad

Choice of Bagel, Pickled Red Onion, Half Sour Dill Pickles, Capers, Local Greens, Tomato (when in season)
Regular \$160 | Large \$240

Breakfast Platter

House Croissants, Seasonal Fruit Jam, Benton's Bacon, Local Veggie Egg Bites, Seasonal Fruit
Regular \$140 | Large \$240

Le Grand Aioli

Gulf Shrimp, Pickled Farm Eggs, Paris Ham, Haricot Vert, Radishes, Tomato, Fingerling Potatoes, Roasted Carrots, Garlic Aioli, Country Sourdough
Large \$225

Sourdough Bread Sampler

Country Sourdough, Multigrain Sourdough, Olive Rosemary Sourdough, Cranberry Walnut Sourdough, Baguette, XV00, Sea Salt Butter, Zaatar Butter
Large \$65

Roasted Seasonal Vegetable Board

Seasoned Yogurt, Chermoula, Zaatar
Large \$145

Platter of Heirloom Tomatoes

Sea Salt, Summer Herbs, XV00 (when available)
Regular \$140 | Large \$280

COFFEE & BEVERAGES

Prices per Person

Natalie's Orange Juice.....	\$5
Mountain Valley (Sparkling & Still).....	\$3.5
Topo Chico Bottled Water	\$5
Martinelli's Apple Juice	\$5
Glass Bottle Coke & Sprite.....	\$5
Glass Bottle Root Beer & Cream Soda.....	\$4

JOE-TO-GO BOX

\$35
(Options Below)

Includes 12 cups & lids, creamer of choice, sweeteners, stirrers, napkins

Holler Mountain Blend Hot Drip Coffee
House Blend Cold Brew **Plus \$15**
Hot Chocolate

Rishi Iced Peach Tea- Unsweetened
Hot Tea - English Breakfast, Lord Bergamot, Peppermint, or Jasmine

PASTRIES

Cheese Danish.....	\$5	Kouign Amann	\$5
Cinnamon Roll	\$7	Morning Bun	\$7
Almond Croissant	\$6	Blueberry Muffin	\$5
Chocolate Croissant	\$6	Seasonal Vegan/Gluten-Free Muffin	\$6
Plain Croissant	\$5	Lemon Poppyseed Muffin	\$5
Key Lime Croissant	\$8	Nutella Poptart	\$6
Seasonal Twice Baked Croissant	\$8	Seasonal Poptart	\$6
Bear Claw	\$8	Lemon Blueberry Scone	\$6
Cheese Danish	\$6	Seasonal Scone	\$6
Fruit Danish	\$8	Salted Chocolate Chip Cookies	\$4



COMPOSED BREAKFAST ITEMS FROM OUR KITCHEN

Benton's Bacon Egg & Cheese Biscuit	Each \$10
Paris Ham Egg & Cheese Biscuit	Each \$10
Paris Ham, Egg & Gruyere Croissant	Each \$13
Benton's Bacon, Egg & Cheese Croissant	Each \$13
Buttermilk Biscuit with Butter & Seasonal Jam	Each \$8
French Toast	Each \$16
Croissant Bread, Custard, Ricotta, Toasted Pecans, Maple Syrup, Seasonal Fruit	
Smoked Salmon Tartine	Each \$20
Creme Fraiche, Radish, Lemon, XV00, Pickled Onion, Multigrain	
Avocado Tartine	Each \$14
Seasonal House Pickles, Zaatar, Multigrain	
Banana Tartine	Each \$14
Whipped Ricotta, Local Honey, Sea Salt, Mint, Chili, Pecans, Sourdough	
House Granola	Regular \$140
Seasonal Fruit, Cashews, Dates, Local Honey, Greek Yogurt	
Grains	Regular \$160
Farro, Quinoa, Fresh Herbs, Pecans, Seasonal Roasted Vegetables, XV00, Lemon	
Mushroom Frittata	Regular \$45
Shiitake Mushrooms, Chèvre, Roasted Peppers, Caramelized Onion	
Seasonal Quiche	Regular \$45
Frittata	Regular \$45
Blistered Tomato, Paris Ham, Herbs, Gruyere	
Biscuits and Gravy	Regular \$140
Heritage Pork, Cracked Pepper, Oregano	
Big Bowl of Fruit	Regular \$90 Large \$140
Bananas, Blueberries, Strawberries, Blackberries, Local Honey, Oregano, Sea Salt	

SANDWICHES & LUNCH OFFERINGS

Tall Pines Roast Beef	\$18
Gruyere, Fennel Slaw, Basil, Horseradish, Aioli, Sourdough	
Italian Sandwich	\$16
Provolone, Mortadella, Soppressata, Capricola, Bitter Greens, Green Olive, Salsa Verde, Focaccia.	
Jambon De Paris	\$14
Gruyere, Dijon, Butter, Paris Ham, Baguette	
Roasted Summer Vegetable Sandwich	\$14
Ricotta, Pesto, Focaccia	
Kale Sandwich	\$16
Avocado, Feta, Tahini Dressing, Zaatar Butter, Multigrain	
BLT (Seasonal)	\$18
Local Heirloom Tomatoes, Benton's Bacon, Local Greens, Basil Aioli, Sourdough	
Banh Mi	\$18
Braised Pork Shoulder, Pickled Carrot, Daikon, Cilantro, Sambal Aioli, Baguette	
Tuna Salad	\$18
Local Tuna, Local Greens, Aioli, Capers, Radish, Lemon, Multigrain	

SALADS & MEZZE

(Serves 10 People)

Caesar Salad	\$140
Kale, Grapefruit, Calabrian Chilis, Sourdough Croutons, Parmesan, Caesar Dressing	
Local Greens Salad	\$80
Celery, Dates, Pepitas, Goat Cheese, Cumin-Citrus Vinaigrette	
Grains	\$160
Farro, Quinoa, Fresh Herbs, Pecans, Seasonal Roasted Vegetables, XV00, Lemon	
Caprese	\$120
House Mozzarella, Heirloom Tomato, Torn Basil, Sea Salt, XV00	
Mezze Platter	\$120
Seasonal Vegetable Crudités, Zaatar Bagel Chips, Marinated Olives, Harissa Yogurt	
Hummus Platter	\$100
Roasted Garlic Hummus, House Pickles, Cucumbers, Olive Rosemary Sourdough & Country Sourdough	