



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 & Cream Cheese

Bagels - Everything, Asiago, Sea Salt, Plain
Cream Cheese - Dill, Calabrian Chili, Plain, Chive, Honey Cinnamon
\$3 a Bagel \$10 Pint of Cream Cheese

Assorted Pastries

Pastries, Seasonal Fruit
Regular \$90 | Large \$160

Lox Boards

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

Cheese Board

Dried Fruit, House Jam, Smoked Nuts, Local Honey, Black Bear Sourdough
Regular \$200 | Large \$375

Charcuterie

Seasonal Fruit, House Pickles, Honey, House Jam, Smoked Nuts, EV00, Black Bear Sourdough
Regular \$200 | Large \$375

Cheese & Charcuterie

Seasonal & Dried Fruit, House Pickles, Honey, House Jam, Smoked Nuts, EV00, Black Bear Sourdough
Regular \$250 | Large \$475

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 \$360

Sourdough Bread Sampler

Assorted Black Bear Sourdough, XV00, Sea Salt Butter, Zaatar Butter
Large \$75

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

Cold Smoked White fish Salad

Choice of Bagel, Pickled Red Onion, Half Sour Dill Pickles, Capers, Local Greens, Tomato (when in season)
Regular \$200 | Large \$375

COFFEE & BEVERAGES

Prices per Person

Natalie's Orange Juice.....	\$5
Aqua Panna Bottles Water	\$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

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 <small>Seasonal</small>	\$8	Nutella Poptart	\$6
Seasonal Twice Baked Croissant	\$8	Seasonal Poptart	\$6
Cheese Danish	\$6	Lemon Blueberry Scone	\$6
Fruit Danish	\$8	Seasonal Scone	\$6
Bear Claw <small>Minimum Order 24</small>	\$8	Salted Chocolate Chip Cookie	\$4
Kouign Amann <small>Minimum Order 24</small>	\$5	Sugar Cookie	\$4



COMPOSED BREAKFAST ITEMS FROM OUR KITCHEN

Benton's Bacon Egg & Cheese Biscuit	Each \$13
Paris Ham Egg & Cheese Biscuit	Each \$13
Paris Ham, Egg & Gruyere Croissant	Each \$13
Benton's Bacon, Egg & Cheese Croissant	Each \$13
Buttermilk Biscuit with Butter & Seasonal Jam	Each \$8
Sausage Biscuit	Each \$9
<small>Add Egg \$2 Add Cheese \$1</small>	
French Toast	Each \$16
<small>Croissant Bread, Custard, Ricotta, Toasted Pecans, Maple Syrup, Seasonal Fruit</small>	
Smoked Salmon Tartine	Each \$20
<small>Creme Fraiche, Radish, Lemon, XV00, Pickled Onion, Multigrain</small>	
Avocado Tartine	Each \$14
<small>Seasonal House Pickles, Zaatar, Multigrain</small>	
Banana Tartine	Each \$14
<small>Whipped Ricotta, Local Honey, Sea Salt, Mint, Chili, Pecans, Sourdough</small>	
Mushroom Frittata	Serves 6-8 \$45
<small>Shiitake Mushrooms, Chèvre, Roasted Peppers, Caramelized Onion</small>	
Seasonal Quiche	Serves 6-8 \$45
<small>Seasonal Vegetables, Caramelized Onions, Gruyere, Fresh Herbs</small>	
Frittata	Serves 6-8 \$45
<small>Blistered Tomato, Paris Ham, Herbs, Gruyere</small>	
House Granola	Serves 10 \$160
<small>Seasonal Fruit, Cashews, Dates, Local Honey, Greek Yogurt</small>	
Biscuits and Gravy	Serves 10 \$140
<small>Heritage Pork, Cracked Pepper, Oregano</small>	
Big Bowl of Fruit	Serves 10 \$90 Serves 20 \$160
<small>Bananas, Blueberries, Strawberries, Blackberries, Local Honey, Oregano, Sea Salt</small>	

SANDWICHES & LUNCH OFFERINGS

Italian Sandwich	\$16
Provolone, Mortadella, Soppressata, Capricola, Bitter Greens, Green Olive, Salsa Verde, Baguette	
Jambon De Paris	\$14
Gruyere, Dijon, Butter, Paris Ham, Baguette	
Roasted Seasonal Vegetable Sandwich	\$16
Ricotta, Pesto, Ciabatta	
BLT (Seasonal)	\$18
Local Heirloom Tomatoes, Benton's Bacon, Local Greens, Basil Aioli, Sourdough	
Tall Pines Roast Beef Minimum Order 12	\$18
Gruyere, Fennel Slaw, Basil, Horseradish, Aioli, Sourdough	
Kale Sandwich Minimum Order 12	\$16
Avocado, Feta, Tahini Dressing, Zaatar Butter, Multigrain	
Tuna Salad Minimum Order 12	\$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	\$100
Celery, Dates, Pepitas, Goat Cheese, Cumin-Citrus Vinaigrette	
Grains	\$160
Farro, Quinoa, Fresh Herbs, Pecans, Seasonal Roasted Vegetables, XV00, Lemon	
Caprese	\$150
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	