

# Private Event Brunch Menu

*The Beacon*  
\$55 PER PERSON

## FAMILY STYLE APPETIZERS

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CHOOSE ONE PRIOR TO EVENT

### SUMMER CHOPPED SALAD

mixed greens, tomato, watermelon radish, feta, garbanzo beans, pistachio, and lemon vinaigrette

### BURRATA

prosciutto, peach, pistachio, and balsamic with a grilled baguette

### CALAMARI FRITTI

crispy calamari, cherry peppers, arrabbiata sauce, and lemon

### CAESAR SALAD

baby gem, parmesan, and crouton crumble

## ENTRÉES

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CHOOSE THREE PRIOR TO EVENT

### EGGS BENEDICT\*

millionaire's bacon, toasted english muffin, arugula salad, and hollandaise

### TUSCAN CHICKEN & WAFFLES

fried chicken, belgian waffle, butter, and maple syrup

### QUICHE LORRAINE

ham, cheddar cheese, and caramelized onion

### AVOCADO TOAST\*

poached egg, heirloom tomatoes, and everything bagel seasoning

### SHRIMP & GRITS

chimichurri marinated shrimp, creamy grits, and tomato gravy

### FARRO ISLAND SALMON\*

sweet corn succotash and piquillo pepper butter

*Enhance With*

### STEAK FRITES\* add \$15pp

served medium rare with french fries and garlic aioli

### BEACON LOBSTER ROLL add \$15pp

served warm or cold on a butter toasted new england roll with french fries

## DESSERT

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GUESTS SELECT AT EVENT

### LEMON OLIVE OIL CAKE

lemon curd, mascarpone, and honey

### CHOCOLATE BASQUE CHEESECAKE

caramel, chocolate cremeux, and berries

## ADDITIONS

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### OYSTERS FOR THE TABLE\*

\$4 per oyster

### SHRIMP COCKTAIL

\$4 per person

### COLD WATER LOBSTER TAIL

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### BOTTOMLESS BLOODY MARYS & MIMOSAS

\$18 per person

### WALK & SHUCK OYSTER\*

\$300 for one hour

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

\*Consuming raw oysters, raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.