

# Banquet Event Menu

\$75 PER PERSON

## SHAREABLE APPETIZERS

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CHOOSE TWO PRIOR TO EVENT

### BURRATA CAPRESE

MARINATED CHERRY TOMATOES  
AND GRILLED BAGUETTE

### CALAMARI FRITTI

CRISPY CALAMARI, CHERRY PEPPERS,  
ARRABBIATA SAUCE, AND LEMON

### CAESAR SALAD

BABY GEM, PARMESAN,  
AND CROUTON CRUMBLE

### SHRIMP COCKTAIL

HORSERADISH, COCKTAIL SAUCE,  
AND LEMON

## ENTRÉES

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CHOOSE 3 PRIOR TO EVENT

### CHICKEN MILANESE

CAMPARI TOMATO, ARUGULA,  
AND SHAVED PARMESAN

### CRISPY EGGPLANT

HEIRLOOM TOMATOES, OPAL BASIL, WATERCRESS,  
AND WHITE BALSAMIC VINAIGRETTE

### STEAK FRITES

MARINATED SKIRT STEAK WITH COWBOY BUTTER,  
CHARRED BROCCOLINI, AND FRENCH FRIES

### SNAPPER

PAN SEARED, BROCCOLINI, CHIMICHURRI

### TAGLIATELLE BOLOGNESE

PORK, VEAL, AND PARMESAN

## DESSERT

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GUESTS SELECT AT EVENT

### LEMON OLIVE OIL CAKE

LEMON CURD, MASCARPONE, AND HONEY

### CHOCOLATE BASQUE CHEESECAKE

CARAMEL, CHOCOLATE CRÉMEUX, AND BERRIES

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.

*The* Beacon

# Banquet Event Menu

\$95 PER PERSON

## SHAREABLE APPETIZERS

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CHOOSE TWO PRIOR TO EVENT

### BURRATA CAPRESE

MARINATED CHERRY TOMATOES  
AND GRILLED BAGUETTE

### CALAMARI FRITTI

CRISPY CALAMARI, CHERRY PEPPERS,  
ARRABBIATA SAUCE, AND LEMON

### DUCK TOSTADAS

CRISPY BLUE CORN MASA, CORIANDER,  
AND ORANGE

### FRIED CHICKEN

TUSCAN STYLE BITES WITH HOT CHILE  
AND BUTTERMILK DRESSING

### SHRIMP COCKTAIL

HORSERADISH, COCKTAIL SAUCE, AND LEMON

## MID COURSE

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ENHANCE YOUR GUESTS' MEAL WITH THE ADDITION OF ANOTHER DELECTABLE COURSE

### SALAD ADD \$10 PER PERSON

GUEST'S CHOICE OF CAESAR  
OR SHREDDED ICEBERG SALAD

## ENTRÉES

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CHOOSE 3 PRIOR TO EVENT

### CHICKEN MILANESE

CAMPARI TOMATO, ARUGULA,  
AND SHAVED PARMESAN

### SNAPPER

PAN SEARED, BROCCOLINI, CHIMICHURRI

### STEAK FRITES

MARINATED SKIRT STEAK WITH COWBOY BUTTER,  
CHARRED BROCCOLINI, AND FRENCH FRIES

### CRISPY EGGPLANT

HEIRLOOM TOMATOES, OPAL BASIL, WATERCRESS,  
AND WHITE BALSAMIC VINAIGRETTE

### SPICY LOBSTER RIGATONI

HOT PEPPER AND BASIL

### DUROC PORK CHOP\*

COFFEE RUBBED WITH SPINACH, WHITE BEANS,  
AND DEMI-GLACE

## DESSERT

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GUESTS SELECT AT EVENT

### LEMON OLIVE OIL CAKE

LEMON CURD, MASCARPONE, AND HONEY

### CHOCOLATE BAQUE CHEESECAKE

CARAMEL, CHOCOLATE CRÉMEUX, AND BERRIES

### BEACON'S KEY LIME PIE

GRAHAM CRACKER, COCONUT MERINGUE, GUAVA,  
AND PASSION FRUIT

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# Banquet Event Menu

\$125 PER PERSON

## SHAREABLE APPETIZERS

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CHOOSE TWO PRIOR TO EVENT

### CALAMARI FRITTI

CRISPY CALAMARI, CHERRY PEPPERS,  
ARRABBIATA SAUCE, AND LEMON

### FRIED CHICKEN

TUSCAN STYLE BITES WITH HOT CHILE  
AND BUTTERMILK DRESSING

### BURRATA CAPRESE

MARINATED CHERRY TOMATOES  
AND GRILLED BAGUETTE

### DUCK TOSTADAS

CRISPY BLUE CORN MASA, CORIANDER,  
AND ORANGE

### SPICY TUNA RICE\*

AVOCADO, SRIRACHA, AND WAKAME

### SHRIMP COCKTAIL

HORSERADISH, COCKTAIL SAUCE, AND LEMON

## MID COURSE

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ENHANCE YOUR GUESTS' MEAL WITH THE ADDITION OF ANOTHER DELECTABLE COURSE

### SALAD

GUEST'S CHOICE OF CAESAR  
OR SHREDDED ICEBERG SALAD

## ENTRÉES

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CHOOSE 3 PRIOR TO EVENT

### CHICKEN MILANESE

CAMPARI TOMATOES, ARUGULA,  
AND SHAVED PARMESAN

### SNAPPER

PAN SEARED, BROCCOLINI,  
CHIMICHURRI

### SPICY LOBSTER RIGATONI

HOT PEPPER AND BASIL

### FILET MIGNON\*

ROASTED ROYAL TRUMPET MUSHROOMS,  
BROCCOLINI, WHIPPED POTATOES,  
AND BORDELAISE SAUCE

### DUROC PORK CHOP\*

COFFEE RUBBED WITH SPINACH, WHITE BEANS,  
AND DEMI-GLACE

## DESSERT

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GUESTS SELECT AT EVENT

### LEMON OLIVE OIL CAKE

LEMON CURD, MASCARPONE, AND HONEY

### CHOCOLATE BASQUE CHEESECAKE

CARAMEL, CHOCOLATE CRÉMEUX, AND BERRIES

### BEACON'S KEY LIME PIE

GRAHAM CRACKER, COCONUT MERINGUE, GUAVA,  
AND PASSION FRUIT

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

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*The* Beacon

# Beverage Packages

## WELCOME COCKTAIL

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ADD \$18 PER PERSON

CHOOSE ONE PRIOR TO EVENT

*Choice Of Any Of Our Signature Cocktails*

### SUNSHINE STATE OF MIND

JC TRADITIONAL PLATA TEQUILA,  
BLOOD ORANGE, AND SAGE

### RICKY

JC TRADITIONAL PLATA TEQUILA, 400 CONEJOS  
MEZCAL, CELERY, LIME, AND CILANTRO

### PINK LADY

KOMOS ROSA TEQUILA,  
DOLADIRA RHUBARB & LEMON

### SUNSET COBBLER

NEW AMSTERDAM VODKA, LIME,  
PINEAPPLE, RASPBERRY, AND BITTERS

### APPLE BOTTOM

MACALLAN 12, PRESSED APPLE, AND HONEY

### OLD IS NEW

SAZERAC RYE, CHERRY, AND CINNAMON

### EVENING STAR

TITO'S HANDMADE VODKA, LILLET,  
OLIVE OIL, AND FRESH CRACKED PEPPER

### FIG-ET ABOUT IT

TITO'S HANDMADE VODKA, VANILLA, AND FIG

### SPANISH STEP

HENDRICK'S GIN, STRAWBERRY, AND LEMON

### AMALFI COAST

NEW AMSTERDAM VODKA, PROSECCO, RASPBERRY,  
AND ELDERFLOWER

### PINA VERDE

JC TRADITIONAL PLATA TEQUILA,  
GREEN CHARTREUSE, AND COCONUT

## CHAMPAGNE TOAST

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ADD \$18 PER PERSON

*Served At Time of Host's Preference*

UPON ARRIVAL, BEFORE SPEECHES, ALONGSIDE DESSERT, ETC.

## ADD-ON OPTION

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### RAW HORS D'OEUVRES\*

OYSTERS, SPICY TUNA RICE, CLAMS,  
CEVICHE, ROASTED OYSTERS  
(PASSED OR STATIONED)  
ADD \$25 PER PERSON

### STONE CRAB CLAWS

MUSTARD SAUCE AND LEMON  
AVAILABLE SEASONALLY ADD  
MP PRICE- PER CLAW

### WALK & SHUCK OYSTER\*

\$300 FOR ONE HOUR

### SHRIMP COCKTAIL

HORSERADISH, COCKTAIL SAUCE, AND LEMON  
ADD \$10 PER PERSON

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

*The Beacon*