

# Banquet Event Menu

\$75 PER PERSON

## SHARABLE APPETIZERS

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

**CHICKPEA HUMMUS AND  
EGGPLANT CAPONATA**  
VEGETABLE CRUDITE ON ICE

## ENTRÉES

GUESTS SELECT AT EVENT

**CHICKEN MILANSE**  
CAMPARI TOMATO, ARUGULA,  
AND SHAVED PARMESAN

**CRISPY EGGPLANT**  
HEIRLOOM TOMATO, OPAL BASIL, WATERCRESS,  
AND WHITE BALSAMIC VINAIGETTE

**STEAK FRITES**  
MARINATED SKIRT STEAK WITH COYBOY BUTTER,  
CHARRED BROCCOLINI, AND FRENCH FRIES

**SNAPPER**  
PAN SEARED, BROCCOLINI, CHIMICHURRI

## FAMILY STYLE SIDES

CHOOSE TWO PRIOR TO EVENT

**FARRO RISOTTO**

**LEMON GARLIC BASMATI RICE**

**WILDTED SPINACH AND BEAN**

## DESSERT

GUESTS SELECT AT EVENT

**LEMON OLIVE OIL CAKE**  
LEMON CURD, MASCARPONE, AND HONEY

**CHOCOLATE BAQUE CHEESECAKE**  
CARAMEL, CHOCOLATE CREMEUX, 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

## SHARABLE APPETIZERS

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

*Enhance With*

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

## MID COURSE

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

GUESTS SELECT AT EVENT

**CHICKEN MILANSE**  
CAMPARI TOMATO, ARUGULA,  
AND SHAVED PARMESAN

**SNAPPER**  
PAN SEARED, BROCCOLINI, CHIMICHURRI

**STEAK FRITES**  
MARINATED SKIRT STEAK WITH COYBOY BUTTER,  
CHARRED BROCCOLINI, AND FRENCH FRIES

**CRISPY EGGPLANT**  
HEIRLOOM TOMATO, OPAL BASIL, WATERCRESS,  
AND WHITE BALSAMIC VINAIGETTE

**TAGLIATELLE BOLOGNESE**  
PORK, VEAL, AND PARMESAN

## FAMILY STYLE SIDES

CHOOSE TWO PRIOR TO EVENT

**FARRO RISOTTO**  
**LEMON GARLIC BASMATI RICE**

**WILDTED SPINACH AND BEAN**  
**WHIPPED POTATOES**

## DESSERT

GUESTS SELECT AT EVENT

**LEMON OLIVE OIL CAKE**  
LEMON CURD, MASCARPONE, AND HONEY

**CHOCOLATE BAQUE CHEESECAKE**  
CARAMEL, CHOCOLATE CREMEUX, AND BERRIES

**BEACON'S KEY LIME PIE**  
GRAHAM CRACKER, COCONUT MERINGUE, GUAVA,  
AND PASSION FRUIT

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*The* **Beacon**

# Banquet Event Menu

\$125 PER PERSON

## SHARABLE APPETIZERS

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

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

### SALAD

GUEST'S CHOICE OF CAESAR  
OR SHREDDED ICEBERG SALAD

## ENTRÉES

GUESTS SELECT AT EVENT

### CHICKEN MILANSE

CAMPARI TOMATO, ARUGULA,  
AND SHAVED PARMESEAN

### SNAPPER

PAN SEARED, BROCCOLINI,  
CHIMICHURRI

### TAGLIATELLE BOLOGNESE

PORK, VEAL, AND PARMESAN

### FILET MIGNON\*

ROASTED ROYAL TRUMPLET MUSHROOMS,  
BROCCOLINI, WHIPPED POTATO,  
AND BORDELAISE SAUCE

## FAMILY STYLE SIDES

CHOOSE TWO PRIOR TO EVENT

### FARRO RISOTTO

### LEMON GARLIC BASMATI RICE

### WILDTED SPINACH AND BEAN

### FRENCH FRIES

### WHIPPED POTATOES

## DESSERT

GUESTS SELECT AT EVENT

### LEMON OLIVE OIL CAKE

LEMON CURD, MASCARPONE, AND HONEY

### CHOCOLATE BAQUE CHEESECAKE

CARAMEL, CHOCOLATE CREMEUX, 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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increase your risk of foodborne illness, especially if you have certain medical  
conditions.

*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, 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

### FLORIDA PINK SHRIMP COCKTAIL

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

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IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

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