

Banquet Event Menu

\$95 PER PERSON

SHARABLE APPETIZERS

CHOOSE TWO PRIOR TO EVENT

FARRO SALAD
PARMESAN, ALMOND, AND ROASTED TOMATO

FRIED CHICKEN
TUSCAN STYLE BITES WITH HOT CHILE
AND BUTTERMILK DRESSING

FRITTI MISTI
CRISPY LONGFIN CALAMARI, ZUCCHINI, ONION,
ARRABBIATA SAUCE, AND LEMON

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

Enhance With

FLORIDA PINK 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 ROASTED CAESAR
OR BURRATA

ENTRÉES

GUESTS SELECT AT EVENT

CHICKEN SALTIMBOCCA
PROSCIUTTO, SAGE, LEMON, AND CAPERS

SALMON
CHARCOAL GRILLED, SALSA BRAVA,
AND ROMESCO

CACIO E PEPE
PENNE WITH BLACK PEPPER, PECORINO CHEESE,
AND PINK PEPPERCORNS

FAMILY STYLE SIDES

CHOOSE TWO PRIOR TO EVENT

ROASTED CAULIFLOWER
HAZELNUTS, RAISINS, AND CILANTRO

FARM CARROTS
ORANGE, TURKISH CHILES, CARROT JUICE,
AND SAFFRON

FRENCH FRIES
ROSEMARY AND SEA SALT

DESSERT

GUESTS SELECT AT EVENT

SICILIAN TIRAMISU
ESPRESSO, PISTACHIO, MASCARPONE,
AND ORANGE

STRAWBERRY SHORTCAKE
POUND CAKE, STRAWBERRY, AND VANILLA

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

\$125 PER PERSON

SHARABLE APPETIZERS

CHOOSE TWO PRIOR TO EVENT

FARRO SALAD
PARMESAN, ALMOND, AND ROASTED TOMATO

FRIED CHICKEN
TUSCAN STYLE BITES WITH HOT CHILE
AND BUTTERMILK DRESSING

FRITTI MISTI
CRISPY LONGFIN CALAMARI, ZUCCHINI, ONION,
ARRABBIATA SAUCE, AND LEMON

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

FLORIDA PINK SHRIMP COCKTAIL
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 ROASTED CAESAR
OR BURRATA

PASTA ADD \$15 PER PERSON
PENNE CACIO E PEPE

ENTRÉES

GUESTS SELECT AT EVENT

CHICKEN SALTIMBOCCA
PROSCIUTTO, SAGE, LEMON, AND CAPERS

FRESH CATCH
SICILIAN STYLE WITH
LEMON CHILI HERBED BREADCRUMB CRUST
CHOOSE ONE FISH OPTION FOR YOUR EVENT:
ATLANTIC SALMON, POMPARO, GROUPER,
OR TRIPLE TAIL

PRIME FILET MIGNON*
GRILLED SCALLION AND PEPPERCORN SAUCE

Enhance With
SURF & TURF*
ADD SEARED RARE TUNA STEAK TO
FILET MIGNON ENTRÉE
ADD \$25 PER PERSON

FAMILY STYLE SIDES

CHOOSE TWO PRIOR TO EVENT

ROASTED CAULIFLOWER
HAZELNUTS, RAISINS, AND CILANTRO

FARM CARROTS
ORANGE, TURKISH CHILES, CARROT JUICE,
AND SAFFRON

FRENCH FRIES
ROSEMARY AND SEA SALT

ZUCCHINI SCAPECE
SAUTÉED WITH MINT AND VINEGAR

DESSERT

GUESTS SELECT AT EVENT

SICILIAN TIRAMISU
ESPRESSO, PISTACHIO, MASCARPONE,
AND ORANGE

STRAWBERRY SHORTCAKE
POUND CAKE, STRAWBERRY, AND VANILLA

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

\$175 PER PERSON

SHARABLE APPETIZERS

CHOOSE TWO PRIOR TO EVENT

FARRO SALAD

PARMESAN, ALMOND, AND ROASTED TOMATO

FLUKE CEVICHE IN A COCONUT SHELL

AVOCADO, COCONUT MILK, AND PISTACHIOS

FRITTI MISTI

CRISPY LONGFIN CALAMARI, ZUCCHINI, ONION, ARRABBIATA SAUCE, AND LEMON

CHICKPEA HUMMUS AND EGGPLANT CAPONATA

VEGETABLE CRUDITÉ ON ICE

FLORIDA PINK SHRIMP COCKTAIL

HORSERADISH, COCKTAIL SAUCE, AND LEMON

CHARCOAL GRILLED OCTOPUS

ROASTED CHILE AND LIME SAUCE

Enhance With

RAW HORS D'OEUVRES ADD \$25 PER PERSON

COLD WATER OYSTERS, TUNA CARPACCIO, AND YELLOWTAIL JALAPEÑO CRUDO

MID COURSE

CHOOSE ONE PRIOR TO EVENT

SALAD

GUEST'S CHOICE OF ROASTED CAESAR OR BURRATA

PASTA

PENNE CACIO E PEPE

ENTRÉES

GUESTS SELECT AT EVENT

CHICKEN SALTIMBOCCA

PROSCIUTTO, SAGE, LEMON, AND CAPERS

RACK OF LAMB*

PEA PURÉE AND LAMB JUS

FRESH CATCH

SICILIAN STYLE WITH LEMON CHILI HERBED BREADCRUMB CRUST
CHOOSE ONE FISH OPTION FOR YOUR EVENT:
ATLANTIC SALMON, POMPANO, GROUPER, OR TRIPLE TAIL

SEARED TUNA STEAK*

SERVED RARE WITH SALSA VERDE AND HERB SALAD

PRIME FILET MIGNON*

GRILLED SCALLION AND PEPPERCORN SAUCE

Enhance With

SURF & TURF* ADD \$30 PER PERSON

ADD STEAMED LOBSTER TAIL TO FILET MIGNON ENTRÉE

FAMILY STYLE SIDES

CHOOSE TWO PRIOR TO EVENT

ROASTED CAULIFLOWER

HAZELNUTS, RAISINS, AND CILANTRO

FARM CARROTS

ORANGE, TURKISH CHILES, CARROT JUICE, AND SAFFRON

FRENCH FRIES

ROSEMARY AND SEA SALT

ZUCCHINI SCAPECE

SAUTÉED WITH MINT AND VINEGAR

DESSERT

GUESTS SELECT AT EVENT

SICILIAN TIRAMISU

ESPRESSO, PISTACHIO, MASCARPONE, AND ORANGE

STRAWBERRY SHORTCAKE

POUND CAKE, STRAWBERRY, AND VANILLA

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

Beverage Packages

WELCOME COCKTAIL

ADD \$18 PER PERSON

CHOOSE ONE PRIOR TO EVENT

Served As Guests Arrive

OAXACAN MARGARITA

OUR TAKE ON THE CLASSIC WITH SMOKED OAXACAN CHILES AND FRESH LIME

SUNSET COBBLER

VODKA, LIME, PINEAPPLE, RASPBERRY, AND BITTERS

EL CAMINO G&T

GIN & TONIC WITH BIANCO VERMOUTH, ST-GERMAIN, AND GRAPEFRUIT

RYE OLD FASHIONED

RYE, DEMERARA, AND MARASCHINO CHERRY

CHAMPAGNE TOAST

ADD \$18 PER PERSON

Served At Time of Host's Preference

UPON ARRIVAL, BEFORE SPEECHES, ALONGSIDE DESSERT, ETC.

BASIC WINE PACKAGE

\$65 PER BOTTLE

Poured Tableside At Host's Discretion

ROSÉ

SYMPHONIE MAISON SAINTE MARGUERITE, PROVENCE

ALBARIÑO

ABADIA DE SAN CAMPIO, SPAIN

SAUVIGNON BLANC

VENICA, ITALY

CHARDONNAY

TREFETHEN, NAPA

PINOT NOIR

THE CALLING, RUSSIAN RIVER

CABERNET

SERIAL, PASO ROBLES

BORDEAUX BLEND

PENFOLDS 389, AUSTRALIA

WINE PAIRING PACKAGE

\$20 PER PERSON PER COURSE

Presented Course By Course

HOST'S CHOICE OR SOMMELIERS SUGGESTION WITH BOTH A RED & WHITE OPTION FOR ENTRÉES.

TAILORED WINE PAIRING

PRICED UPON CONSUMPTION

Presented Course By Course

A CONVERSATION WITH OUR SOMMELIER. CHOOSE SPECIFIC BOTTLES FROM OUR AWARD WINNING WINE LIST. TAILOR YOUR FOOD & WINE PAIRING TO YOUR PERSONAL SPECIFICATIONS AND CREATE THE EXACT DINING EXPERIENCE YOU DESIRE.

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

The Beacon

Add-On Options

SHARABLE APPETIZERS

RAW HORS D'OEUVRES*
COLD WATER OYSTERS, TUNA CARPACCIO,
AND YELLOWTAIL JALAPEÑO CRUDO
ADD \$25 PER PERSON

SEAFOOD PLATEAU*
FLORIDA SHRIMP, OYSTERS,
TUNA CRUDO, AND FLUKE CEVICHE
ADD \$68 FOR PETIT
ADD \$98 PER GRAND

STONE CRAB CLAWS
MUSTARD SAUCE AND LEMON
AVAILABLE SEASONALLY
ADD \$25 PER CLAW

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

MID COURSE

SALAD ADD \$10 PER PERSON
GUEST'S CHOICE OF ROASTED CAESAR
OR BURRATA

PASTA ADD \$15 PER PERSON
PENNE CACIO E PEPE

ENTRÉES

**FAMILY STYLE BONE-IN
NEW YORK STRIP***
16 OZ. 65-DAY DRY AGED
FINISHED WITH ROSEMARY, LEMON,
AND HOUSE MADE STEAK SAUCE
ADD \$90 PER STEAK

Surf & Turf

ENHANCE YOUR FILET MIGNON ENTRÉE WITH

SEARED RARE TUNA STEAK*
ADD \$25 PER PERSON

— OR —

STEAMED LOBSTER TAIL
ADD \$30 PER PERSON

DESSERT

WARM CHOCOLATE CAKE
ADD \$10 PER PERSON
COCONUT, RUM, AND PASSION FRUIT

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**