

Banquet Event Menu

The Beacon

\$75 PER PERSON

SHAREABLE APPETIZERS

CHOOSE TWO PRIOR TO EVENT

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

SHRIMP COCKTAIL

horseradish, cocktail sauce,
and lemon

ENTRÉES

CHOOSE 3 PRIOR TO EVENT

CHICKEN MILANESE

campari tomato, arugula,
and shaved parmesan

STEAK FRITES*

served medium rare with french fries
and garlic aioli

SNAPPER

pan seared with broccolini
and chimichurri

FARRO ISLAND SALMON*

sweet corn succotash and
piquillo pepper butter

DESSERT

GUESTS SELECT AT EVENT

LEMON OLIVE OIL CAKE

lemon curd, mascarpone,
and honey

CHOCOLATE BASQUE CHEESECAKE

caramel, chocolate crèmeux,
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.

Banquet Event Menu

\$95 PER PERSON

SHAREABLE APPETIZERS

CHOOSE TWO PRIOR TO EVENT

BURRATA

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

CALAMARI FRITTI

crispy calamari, cherry peppers,
arrabbiata sauce, and lemon

FRIED CHICKEN

tuscan style bites with hot chile
and buttermilk dressing

SHRIMP COCKTAIL

horseradish, cocktail sauce,
and lemon

CRISPY FISH BITES

cornmeal crusted with lemon pepper
and roasted garlic aioli

MID-COURSE

SALAD ADD \$10 PER PERSON

SUMMER CHOPPED SALAD

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

CAESAR SALAD

baby gem, parmesan, and crouton crumble

ENTRÉES

CHOOSE 3 PRIOR TO EVENT

CHICKEN MILANESE

campari tomato, arugula,
and shaved parmesan

SNAPPER

pan seared, broccolini,
and chimichurri

STEAK FRITES*

served medium rare with french fries
and garlic aioli

SPICY LOBSTER PASTA

lumache, calabrian chili, basil,
and lemon

FARRO ISLAND SALMON*

sweet corn succotash and
piquillo pepper butter

BRAISED SHORT RIB

eggplant, mashed potatoes,
and balsamic

DESSERT

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

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Banquet Event Menu

\$125 PER PERSON

SHAREABLE 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

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

SPICY TUNA RICE*

avocado, sriracha, and wakame

SHRIMP COCKTAIL

horseradish, cocktail sauce, and lemon

MID-COURSE

SUMMER CHOPPED SALAD

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

CAESAR SALAD

baby gem, parmesan, and crouton crumble

ENTRÉES

CHOOSE 3 PRIOR TO EVENT

CHICKEN MILANESE

campari tomatoes, arugula, and shaved parmesan

SNAPPER

pan seared, broccolini, and chimichurri

SPICY LOBSTER PASTA

lumache, calabrian chili, basil, and lemon

FILET MIGNON*

roasted mushrooms, broccolini, whipped potatoes, and bordelaise sauce

FARRO ISLAND SALMON*

sweet corn succotash and piquillo pepper butter

BRAISED SHORT RIB

eggplant, mashed potatoes, and balsamic

DESSERT

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

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Add-On Options

The Beacon

BEVERAGE ENHANCEMENTS

WELCOME COCKTAIL

ADD \$18 PER PERSON

CHOOSE ONE PRIOR TO EVENT

Choice Of Any Of Our Signature Cocktails

ANNA DE ARMAS

espresso-rested corazón reposado, vanilla, and orange

COOLER '88

new amsterdam vodka, melon, and tangerine

TEA-AJUANA

jc blanco tequila, chamomile tea, banana, almond, and lime

BARREL BRAMBLE

jim beam bourbon, blackberry, and lemon

SMOKE & STALK

jc blanco tequila, mezcal, celery, lime, and cilantro

CHAMPAGNE TOAST

ADD \$18 PER PERSON

Served At Time of Host's Preference

upon arrival, before speeches, alongside dessert, etc.

CULINARY ENHANCEMENTS

RAW HORS D'OEUVRES*

oysters, spicy tuna rice, ceviche

ADD \$25 PER PERSON PER ITEM

WALK & SHUCK OYSTER*

\$300 FOR ONE HOUR

SHRIMP COCKTAIL

horseradish, cocktail sauce, and lemon

ADD \$10 PER PERSON

COLD WATER LOBSTER TAIL

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