

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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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 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 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

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

ADD \$18 PER PERSON

Served At Time of Host's Preference

UPON ARRIVAL, BEFORE SPEECHES, ALONGSIDE DESSERT, ETC.

ADD-ON OPTION

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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