Brunch Menu

Our brunch menu is designed to be a step above the ordinary adding a special touch to your upcoming event. Minimum seven days advance notice. Large group discounts are available.

Brunch Beverage Packages

Brunch Beverage Package
Orange juice, local Copper Horse coffee & infused water. $8.50 per person (Add Decaf Coffee & Assrt Hot Tea + $1 per)

Mimosa Table
A welcoming display of chilled house bubbly on ice with carafes of orange, cranberry and grapefruit juice with fresh fruit to garnish. $12.95 per person for a 2 hour brunch

Brunch Bar Station
Includes a self serve station featuring build your own mimosas, freshly mixed bloody mary's and also includes our brunch beverage package. $17.95 per person

Full Service Brunch Bar Package
Our team will serve beer, wine, mimoas, bloody mary's. This package also includes a self service bar featuring orange juice, local Copper Horse coffee & infused water. $19.95 per person for the first hour +2 per person for additional hours

Brunch Displays

Fresh Baked Board
Featuring bagels & spreads, pastries, muffins, scones, cinnamon rolls and seasonal fresh fruit. $16.95 per person, minimum 50 guests

Morning Bites Board
Bruschetta crostini, bacon jam burger sliders, spinach dip & bagel chips and mini bagels with lox. $21.95 per person, minimum 50 guests

Good Start Brunch Display
Build your own Acai bowl station, bagels & spreads, assorted fresh baked goods and seasonal fresh fruit. $19.95 per person, minimum 50 guests

Brunch Stations

Omelette Station
Our team will prepare omelettes for your guests with toppings of their choice, including: cheddar, feta, ham, bacon, onions, bell peppers, spinach, tomatoes, mushrooms. $24.95 per person, minimum 50 guests

Waffle Station
Our team will prepare Belgian waffles for your guests with classic toppings of their choice including: Maple syrup, whipped butter, whipped cream, toasted coconut, chocolate chips, berry compote. $20.95 per person, minimum 50 guests

Eggs Benedict Station
Our team will prepare poached local eggs and toasted English muffins for both classic and roasted vegetable eggs benedict. $23.95 per person, minimum 50 guests

Minimum guest count 30 or $1000 subtotal. Minimum seven day lead time subject to availability.
Menu available for staffed service only. Subject to tax, service fee & gratuity.

BEACON
EVENTS AND CATERING

Brunch Menu

Our chef designed brunch dishes are tastefully presented to impress your guests featuring flavorful brunch classics. Minimum seven days in advance. Large group discounts are available.

Brunch Package 1
Starting at $41.95, this package includes one beginning, two sides, two mains and one sweet finish.

Brunch Package 2
Starting at $47.95, this package includes two beginnings, three sides, two mains & one sweet finish.

Brunch Package 3
Starting at $54.95, this package includes two beginnings, three sides, three mains & two sweet finishes.

Selections

To Begin
Bagels & Spreads (V)
Assorted Pastries (V)
Assorted Scones & Muffins (V)
Yogurt Parfait (V,GF)
Acai Bowl (V)
Avocado Toast (VG)
Spinach Dip & Bagel chips (V)
Bruschetta Crostini (V)
Hummus & Pita (V)
Bacon Jam Burger Sliders
Chicken & Waffle Bites
Mini Bagels With Lox
Assorted Tea Sandwiches
Smoked Salmon Board +2
Charcuterie Board +2

Sides
Mixed Greens Salad (VG,GF)
Spinach & Goat Cheese Salad (V)
Strawberry Crunch Salad (V)
Hickory Bacon (GF)
Breakfast Sausage (GF)
Turkey Sausage (GF)
Rosemary Herb Potato Wedges (VG,GF)
Classic Griddled Home Fries (VG,GF
Sweet Potato Mash (VG,GF)
Green Bean Almondine (VG,GF)
House Baked Croissants (V)
Rosemary Focaccia & Bruschetta Oil (V) +1

Mains
Spinach & Feta Frittata (V,GF)
Bacon, Onion, Cheddar Frittata (GF)
Quiche Lorraine
Garden Vegetable Quiche (V)
Western Egg Scramble (GF)
Mediterranean Egg Scramble (GF)
Vegan Tofu Scramble (VG,GF)
Cinnamon French Toast (V)
Strawberry Ricotta French Toast (V)
Nutella Banana French Toast (V)
Malted Vanilla Waffle (V)
Shrimp & Grits (GF)
Waldorf Chicken Salad Sandwiches
Sausage Gravy & Biscuits
Maple Walnut Glazed Chicken (GF)
Honey Glazed Sprial Ham (GF)
Apple Roasted Turkey Breast (GF)
Maple Dijon Atlantic Salmon (GF)
Omelette Staffed Station +12
Waffle Staffed Station +9
Eggs Staffed Station +12

Sweets
Fresh Fruit Board (VG,GF)
Raspberry Sorbet (VG,GF)
Cinnamon Rolls (V)
Fresh Baked Fruit Pies (V)
Chocolate Croissant (V)
Creme Brulee Cheesecake (V)

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