BEACON
EVENTS AND CATERING

Plated Dinners

Our plated dinner package starts at $79.95 and includes one platter display, two stationary hors d'oeuvres, three meal selections, one plated salad & bread. Minimum ten days notice subject to availability. Large group discounts are available.

Selections

Filet Mignon (GF)
Seared beef tenderloin served with herb compound butter, roasted asparagus with fresh lemon & garlic mashed potatoes.

NY Strip Steak (GF)
House cut NY strip served with smoked garlic thyme compound butter, roasted baby bella mushrooms & thyme roasted potatoes.

Grilled Bone-in Pork Chop (GF)
Marinated in garlic, cilantro & lime, topped with avocado tomatillo sauce & served with mashed potatoes & roasted vegetables.

Chicken Saltimbocca GF)
Pan seared French cut chicken with prosciutto & provolone with a lemon beurre blanc. Roasted potatoes & asparagus on the side.

Rack Of Lamb (GF)
Herb rubbed rack of lamb, glazed with cabernet demi glace, served over garlic rosemary parsnip purée.

Seared Duck Breast (GF)
Hand sliced pan seared duck served with cherry glaze, wild long grain rice & sauteed spinach.

Rosemary Roasted Chicken (GF)
French cut roasted chicken breast and white wine reduction, served over creamy polenta & truffled mushrooms.

Parmesan Crusted Chicken
French cut baked chicken breast crusted with panko crumb & parmesan, topped with a roasted tomato cream. Served with thyme roasted potatoes & roasted baby bella mushrooms.

Chilean Sea Bass (GF)
Pan seared filet topped with chimichurri and citrus field greens served with creamy red pepper polenta.

Atlantic Salmon (GF)
Broiled filet topped with charred lemon butter and served with wild long grain rice and roasted garlic asparagus.

Eggplant Neopolitan (VG,GF)
Grilled eggplant elegantly layered with roasted peppers, tomatoes and vegan cheese served with house pomodoro sauce

Stuffed Squash (VG,GF)
Seasonal squash stuffed with mushroom & rice pilaf topped with roasted red pepper sauce

Salads

Caesar Salad

Mixed Greens Salad (VG,GF)

Spinach & Roasted Pear Salad (V,GF)

Blueberry Goat Cheese Salad (V,GF)

Mandarin Orange & Almond Salad (VG,GF)

Breads

Honey Wheat Rolls & Honey Butter (V)

Rustic Baguette & Herb Compound Butter (V)

Rosemary Focaccia & Bruschetta Oil (V)

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