



1638 East Shore Drive
Lansing, NY 14850

FORMAL MENUS

(607) 882-3692

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BAR PACKAGES

Minimum food purchase required to purchase any bar package. Minimum 15 days notice required for off site events to apply for NYS temporary catering liquor permit. Standing event, large group and longer service period discounts are available.

BEER & WINE

\$14 Per person for the first hour
+\$2 Per person per hour for additional hours

Includes Two Beer Choices and Three Wine Choices

SPIRITS PACKAGE

Beer & Wine Package Required
\$5 Per Person for the first hour
+\$1 Per person per hour for additional hours

Vodka, Gin, Rum, Tequila, Whiskey
+ Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Cranberry juice, & Orange juice

PREMIUM SPIRITS PACKAGE

Beer & Wine Package Required
+\$7 per person
+\$1.50 per person per hour for additional hours

Tito's Vodka, Tanqueray Gin, Bacardi Silver Rum, Sauza Blanco Tequila, Jim Beam Bourbon, Johnny Walker Red
+ Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Cranberry juice, & Orange juice

SPECIALTY SPIRITS PACKAGE

Beer & Wine Package Required
+\$10 per person
+\$2.00 per person per hour for additional hours

Kettle One Vodka, Hendrick's Gin, Appleton White Rum, Patron Silver, Jack Daniels Whiskey, Dewars Single Malt
+ Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Cranberry juice, & Orange juice

SPECIALTY COCKTAILS PACKAGE

Beer, Wine & Spirits Package Required
+\$2.00 per person to any spirits package

Off menu requests may incur a \$50 stocking fee in addition to specific pricing. We also offer both cash and consumption bars: please inquire for details.

We reserve the right to refuse service to any guest being served alcohol. Liquors listed are for example only and may vary based on availability. Staffed service subject to tax, service fee & gratuity.



HORS D'OEUVRES

Hors d'oeuvres may be added to or purchased separately from our wedding packages with the starting price of \$6.95 per person. Many selections are available both passed or stationary. Minimum one week lead time subject to availability. Regularly booked event, multiple selection and large group discounts are available.

COLD

SHRIMP COCKTAIL

Jumbo tiger shrimp, hint of lemon, cocktail sauce

CAPRESE BITES (V,GF)

Cherry tomato, fresh mozzarella, fresh basil, sea salt

FIG COMPOTE APPLE ROUNDS (VG,GF)

Local apple slice, sweet fig compote, cinnamon brown sugar

ROASTED RED CUCUMBER ROUND (VG,GF)

Sliced cucumber, roasted red pepper hummus, fresh herbs

AHI TUNA CUCUMBER ROUND (GF)

Sushi grade tuna, sesame ginger, cucumber round +\$2

WATERMELON SKEWER (V,GF)

Watermelon, whole milk mozzarella, infused honey

BLACKBERRY SKEWER (V,GF)

Fresh ripe blackberries, smoked NY cheddar

RASPBERRY BRIE BITE (V)

Flaky pastry, raspberry compote, creamy brie

PORK BELLY SKEWER (GF)

Local pork belly, cucumber, fresh ginger, korean bbq +\$2

TENDERLOIN CROSTINI

Crispy baguette, marinated beef tenderloin, herbed goat cheese +\$2

CRANBERRY BRIE CROSTINI

Prosciutto ham, mild brie, cranberry thyme compote

STRAWBERRY BALSAMIC CROSTINI (V)

Ricotta cheese, fresh strawberries, crispy baguette, balsamic drizzle

BRUSCHETTA CROSTINI (V)

Crispy baguette, tomato salad, balsamic drizzle

THAI LETTUCE WRAP (GF)

Bibb lettuce, soy chili rice noodles, red curry chicken

SWEET POTATO ROLL (VG,GF)

Hand made maki roll, sweet potato, avocado

HOT

BITE SIZE CRAB CAKE

Maryland style lump crab cake, lemon, dijon remoulade

SMOKED GOUDA ARANCINI (V)

Crisp risotto ball, smoked cheese, pomodoro sauce

SAUSAGE HAVARTI STUFFED MUSHROOM

Roasted mushroom cap, Italian sausage, havarti cheese

SPINACH STUFFED MUSHROOM (VG)

Sauteed spinach & garlic, grains, fig balsamic

MEATBALL BITES

House meatballs, marinara, shaved parmesan

TWICE BAKED BABY REDS (GF)

Petite potato halves, NY cheddar, bacon

LOBSTER CORN FRITTER

Maine lobster, sweet corn, charred lemon crema +\$1

LAMB LOLLIPOP (GF)

Bone in lamb, rosemary infused honey +\$4

TENDERLOIN SKEWER (GF)

Beef tenderloin, charred grape tomato, fig balsamic glaze

KOREAN STEAK SKEWER

Bulgogi marinade, sesame ginger glaze

ANDOUILLE SHRIMP SKEWER (GF)

Jumbo tiger shrimp, andouille sausage +\$1

BACON WRAPPED SCALLOPS (GF)

Tender seared scallops, hickory bacon +MRKT

VEGAN SCALLOP (VG,GF)

Trumpet mushrooms, miso vinaigrette, micro cilantro +\$1

Minimum guest count 30 or \$750 subtotal. Minimum one week lead time subject to availability.

Menu available for staffed service only. Subject to tax, service fee & gratuity.



PLATTERS

Our platters start at \$2.95 per person

SEASONAL FRUIT PLATTER (VG,GF)

Chef's selection of seasonal fruits.

VEGETABLE CRUDITE (V,GF)

A classic mix of fresh cut vegetables and dips

ARTISAN CHEESE BOARD (V)

Chef's selection of cheeses, dried & fresh fruit, spreads, nuts & assorted crackers +\$2

SMOKED SALMON DISPLAY

Cedar smoked salmon side, herbed cream cheese & charred baguette +\$4

CHARCUTERIE BOARD

Imported cured meats, artisan cheeses, dried & fresh fruit, spreads, nuts & charred baguette +\$4

ANTIPASTO DISPLAY

A colorful blend of imported cured meats & marinated vegetables +\$4

VEGAN MEZE PLATTER (VG,GF)

Mediterranean style display featuring beet hummus, tabouli, dolmades, falafel & assorted vegetables +\$3

GRAZING TABLE

An elegant, full table display featuring the chef's selection of assorted cheeses, cured meats, fresh & pickled vegetables, fresh & dried fruits, spreads & breads. \$12.95 per person (100 person minimum)

STATIONS

Our stations packages start at \$19.95 per person and feature discounted selections of hors d'oeuvres and platters elegantly displayed in various themes below.

PAN ASIAN STATION

Crispy Pork Belly Skewers, Thai Lettuce Wraps, Vegan Scallops, Sweet Potato Rolls

BREADS & SPREADS STATION

Tenderloin Crostini, Cranberry Brie Crostini, Strawberry Balsamic Crostini, Bruschetta Crostini

SEAFOOD STATION

Smoked Salmon Display, Shrimp Cocktail, Ahi Tuna Cucumber Rounds, Bite Size Crab Cakes +\$2

SKEWERS STATION

Blackberry Cheddar Skewers, Korean Chicken Skewers, Beef Tenderloin Skewer, Andouille Shrimp Skewers +\$2

TASTE OF SUMMER STATION

Raspberry Brie Bites, Watermelon Skewers, Blackberry Cheddar Skewers, Strawberry Balsamic Crostini

TASTE OF AUTUMN STATION

Fig Compote Apple Rounds, Cranberry Brie Crostini, Sausage Havarti Stuffed Mushrooms, Smoked Gouda Arancini

Minimum guest count 30 or \$750 subtotal. Minimum one week lead time subject to availability.

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FORMAL BUFFET DINNERS

Our buffet packages feature our chef designed dishes presented beautifully. Discounts are available combining these packages with bar service & station packages. Minimum ten days notice required. Large group discounts are also available.

FORMAL BUFFET PACKAGE 1

Starting at \$59.95, this package includes one platter display, salad, bread, two entrées & two sides.

FORMAL BUFFET PACKAGE 2

Starting at \$69.95, this package includes one platter display, two hors d'oeuvres, salad, bread, two entrées & two sides.

FORMAL BUFFET PACKAGE 3

Starting at \$79.95, this package includes two platter displays, three hors d'oeuvres, salad, bread, three entrées & two sides.

SELECTIONS

ENTREES

ROSEMARY CHICKEN (GF)

Herb marinated chicken breast, fresh rosemary, pomegranate seeds

JALAPEÑO HONEY CHICKEN (GF)

Seared chicken breast, jalapeño infused honey

GEORGIA PEACH CHICKEN (GF)

Roasted chicken breast, grilled peaches, fresh herbs

BEEF TENDERLOIN TIPS (GF)

Marinated filet tips, roasted garlic, au jus

FILET MIGNON (GF)

Char-grilled petite cut, burgundy shallot compound butter

APPLE SAGE PORK TENDERLOIN (GF)

Tender sliced pork, local apple glaze, fresh sage

LEMON CAPER SALMON (GF)

Atlantic salmon, fresh lemon, herbs, capers

PINEAPPLE CITRUS MAHI MAHI (GF)

Flame grilled Mahi steak, fresh pineapple salsa

LUMP CRAB CAKE

Maryland style crab cake, dijon remoulade

EGGPLANT ROLLETES (V)

Breaded eggplant, ricotta, fresh basil, house red sauce

RATATOUILLE (VG,GF)

Artfully arranged sliced vegetable rounds, traditional provencale sauce

SIDES

RED SKIN MASHED POTATOES (V,GF)

THYME ROASTED POTATOES (VG,GF)

SEASONAL LOCAL VEGETABLE (VG,GF)

ROASTED BABY BELLA MUSHROOMS (VG,GF)

PETITE CARROTS WITH PISTASHIO PESTO (VG,GF)

WILD LONG GRAIN RICE (VG,GF)

FLAME GRILLED GARLIC BROCCOLINI (VG,GF)

PARMESAN CRUSTED BRUSSELS SPROUTS (V,GF)

ROASTED ASPARAGUS WITH FRESH LEMON (VG,GF)

SALADS

MIXED GREENS SALAD (VG,GF)

BLUEBERRY GOAT CHEESE SALAD (V,GF)

SPINACH & ROASTED PEAR SALAD (V,GF)

BREADS

HEIDELBERG CRACKED WHEAT ROLLS (VG)

RUSTIC BAGUETTE (V)

ROSEMARY FOCACCIA (V)

Minimum guest count 30 or \$1000 subtotal. Minimum two week lead time subject to availability.

Menu available for staffed service only. Subject to tax, service fee & gratuity.



PLATED DINNERS

Our plated dinner package starts at \$74.95 and includes one platter display, two stationary hors d'oeuvres, three meal selections, one plated salad & bread. Minimum ten days notice subject to availability. Standing event and 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 frenched 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 glaze, served over garlic rosemary parsnip purée.

SEARED DUCK BREAST (GF)

Hand sliced pan seared duck served with cherry glaze, wild long grain rice & wilted spinach.

ROSEMARY ROASTED CHICKEN (GF)

Frenched roasted chicken breast and white wine reduction, served over creamy polenta & truffled mushrooms.

PARMESAN CRUSTED CHICKEN

Baked chicken breast crusted with panko crumb & parmesan, topped with a roasted tomato cream. Served with thyme roasted potatoes & roasted baby bella mushrooms.

ATLANTIC SALMON (GF)

Fresh Atlantic salmon filet topped with charred lemon butter served with wild long grain rice & roasted asparagus.

STUFFED FLOUNDER

Flounder stuffed with crab, poached with lemon butter and served over sautéed kale.

EGGPLANT NEOPOLITAN (VG,GF)

Grilled eggplant elegantly layered with roasted peppers and tomatoes 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

HEIDELBERG CRACKED WHEAT ROLLS
& HONEY BUTTER (VG BREAD)

RUSTIC BAGUETTE & HERB BUTTER (V)

ROSEMARY FOCACCIA & BRUSCHETTA OIL (V)

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