

# MIX & MINGLE PACKAGES

Warm up this holiday season with our seasonal offerings designed to make your gathering festive for all. Our holiday packages require a minimum of 50 guests and are subject to service charge & gratuity.

# **FESTIVE BITES**

## **STARTING AT \$21.95**

Includes two holiday platters & two hors d'oeuvres.

# BITES & BEVERAGES

## **STARTING AT \$23.95**

Includes one holiday platter, two hors d'oeuvres & a non alcoholic beverage station featuring holiday punch, Copper Horse coffee, tea & a hot cocoa bar.

# STANDING FESTIVE RECEPTION

#### **STARTING AT \$33.95**

Includes one holiday platter, two stationary hors d'oeuvres & a non alcoholic beverage station featuring holiday punch, Copper Horse coffee, tea & a hot cocoa bar. This package also includes a beer & wine bar for 2 hours.

# HOLIDAY COCKTAIL PARTY

# **STARTING AT \$47.95**

Includes two holiday platters, two stationary hors d'oeuvres & a non alcoholic beverage station featuring holiday punch, Copper Horse coffee, tea & a hot cocoa bar. This package also includes a beer, wine & spirits bar for 2 hours featuring two signature holiday cocktails.

# SEASONAL FEAST

#### **STARTING AT \$64.95**

Includes two holiday platters, two stationary hors d'oeuvres, apple sage pork tenderloin (GF), oven baked turkey (GF) & gravy, smashed potatoes (V,GF), mashed sweet potatoes (VG,GF), petite carrots (VG,GF), green bean almondine.

Also included is a non alcoholic beverage station featuring holiday punch, Copper Horse coffee, tea & a hot cocoa bar.

Please note that all off site bar services require a minimum of 15 days processing time after your event is approved in order to apply for and receive a Temporary NYS Liquor License. We are fully insured and can provide alcohol services in almost any location.

Phone: (607) 882-4529 info@beacon-catering.com



# **HOLIDAY SEASON**

Our holiday selections are desinged to make your gathering one that your entire organization can enjoy. Discounts available for large groups.

# **HOLIDAY PLATTERS**

Our platters start at \$2.95 per person.

#### HOLIDAY FRUIT & CHEESE PLATTER (V)

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

#### **FESTIVE SMOKED SALMON PLATTER**

Featuring slow smoked Atlantic salmon, herb cream cheese and grilled baguette +\$4

#### **SWEETS & TREATS PLATTER (V)**

A collection of holiday sweets, classic seasonal cookies & fresh fruit.

# **FESTIVE HORS D'OEUVRES**

Hors D'oeuvres start at \$6.95 per person.

# **COLD SELECTIONS**

#### SHRIMP COCKTAIL

Jumbo tiger shrimp, hint of lemon, cocktail sauce

# CAPRESE BITES (V,GF)

Cherry tomato, fresh mozzarella, fresh basil, sea salt

# RASPBERRY BRIE BITE (V)

Flaky pastry, raspberry compote, creamy brie

#### **SMOKED SALMON CROSTINI**

Dill cream cheese, capers

#### **CRANBERRY BRIE CROSTINI**

Prosciutto ham, mild brie, cranberry thyme compote

### BRUSCHETTA CROSTINI (V)

Crispy baquette, tomato, basil, balsamic drizzle

### FIG COMPOTE APPLE ROUNDS (VG,GF)

Local apple slice, sweet fig compote, cinnamon brown sugar

# **SWEET POTATO BITES V)**

Crispy sweet potato chip, marshmallow, candied pecans

## **ANTIPASTO SKEWER (GF)**

Artichoke, olive, grape tomato, salami, fresh mozzarella

# **HOT SELECTIONS**

#### **BACON WRAPPED DATES (GF)**

Roasted date, goat cheese, hickory bacon

# **SMOKED GOUDA ARANCINI (V)**

Crisp risotto ball, smoked cheese, pomodoro sauce

# SPANAKOPITA (V)

Flaky pastry, spinach, feta

#### **MEATBALL BITES**

House meatballs, marinara, shaved parmesan

#### TWICE BAKED BABY REDS (GF)

Petite potato halves, NY cheddar, bacon

### PIGS IN A BLANKET

Phyllo dough, cocktail frank

#### LAMB LOLLIPOP (GF)

Bone in lamb, rosemary infused honey +\$4

# **TENDERLOIN SKEWER (GF)**

Beef tenderloin, charred grape tomato, fig balsamic glaze

## **SWEDISH MEATBALLS**

Seasoned beef & pork, panko crumb, spiced gravy

Minimum guest count 30 or \$500 subtotal. Minimum one week lead time subject to availability. Menu available for staffed service only. Subject to tax, service fee & gratuity.

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