



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)

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.

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