



1638 East Shore Drive
Lansing, NY 14850

MENUS

(607) 882-3692

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[www.BEACON-CATERING.COM](http://www.beacon-catering.com)



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CASUAL MENUS

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BREAKFAST MENU

Breakfast is available starting at 6am and typically must be ordered at least two days in advance. Standing order and large group discounts are available.

BREAKFAST PACKAGES

BREAKFAST BEVERAGE PACKAGE

Orange juice, Local Copper Horse coffee & bottled water. \$7.95 per person (Add Decaf Coffee + \$1 per / Assorted Hot Tea + \$1 per)

CLASSIC BREAKFAST PACKAGE (V)

Fruit platter, assorted muffins and/or pastries & our breakfast beverage package. \$11.95 per person

CONTINENTAL BREAKFAST PACKAGE (V)

Fruit platter, assorted bagels, cream cheese, butter & jams with our breakfast beverage package. \$10.95 per person

AMERICANA BREAKFAST PACKAGE

Scrambled eggs, bacon and turkey sausage, seasoned potatoes, cornbread, fresh fruit platter & our breakfast beverage package. \$17.95 per person (add cheese to scrambled eggs +\$1 / swap skillet scramble for scrambled eggs +\$2)

WAFFLE BAR (V)

Belgian style waffles, mixed berries, whipped cream, local maple syrup, butter. \$11.95 per person

ON THE GO BREAKFAST PACKAGE

Choose two of our breakfast sandwiches and wraps which are individually wrapped/labeled in foil, individual fresh fruit and our breakfast beverage package \$15.95

RISE AND SHINE PACKAGE

Choose two of our breakfast sandwiches and wraps, assorted muffins and pastries, Chobani yogurts, fresh fruit platter and our breakfast beverage package. \$20.95

EGG & GOUDA BAGEL (V)

Local fried egg, gouda cheese, buttered bagel

HAM & GRUYERE BAGEL

Local fried egg, sliced ham, gruyere cheese, buttered bagel

EGG WHITE & SPINACH WRAP (V)

Scrambled egg whites, spinach, roasted tomato, mushrooms, fresh garlic, extra virgin olive oil, spinach wrap

ELOTE BREAKFAST BURRITO (V)

Scrambled eggs, flame grilled corn, black beans, cheddar cheese, roasted salsa, flour tortilla

BACON & CHEDDAR CROISSANT

Local fried egg, hickory bacon, cheddar cheese, butter croissant

BACON & AVOCADO CROISSANT

Local fried egg, havarti cheese, fresh avocado, hickory bacon, butter croissant

BACON & CHEDDAR WRAP

Scrambled eggs, hickory bacon, seasoned potatoes, cheddar cheese, flour tortilla

A-LA-CARTE

ASSORTED MUFFINS (V)

Fresh baked jumbo size muffins. \$3.50 per person

ASSORTED BREAKFAST PASTRIES (V)

Classic breakfast sweets, danishes and rolls. \$3.95 per person

ASSORTED BAGELS (V)

Served with cream cheese and spreads. \$2.95 per person

INDIVIDUAL CHOBANI YOGURTS (V,GF)

Chobani Geek yogurt (plain, strawberry and blueberry) \$2.95 per person

PARFAIT (V,GF)

Build your own parfait with greek yogurt, mixed berries, granola & toasted coconut. \$4.95 per person

SEASONAL FRUIT PLATTER (VG,GF)

Assorted fruits presented on platters \$2.95 per person

SKILLET SCRAMBLES (V)

Western Egg Scramble (GF) or Mediterranean Egg Scramble (GF) \$7.95 per person

VEGAN TOFU SCRAMBLE (VG,GF)

Seasoned Ithaca Soy tofu scrambled with fire roasted vegetables. \$3.95 per person

WHOLE FRESH FRUIT (VG,GF)

Bananas, Apples and Oranges. \$1.50 per person

COPPER HORSE COFFEE

Copper Horse coffee, coffee cups, wood stir sticks, creamer, non dairy creamer, sugar, sugar substitute \$3.50 per person

ORANGE JUICE

Premium orange juice \$3.50 per person

Minimum guest count 30 or \$300 subtotal. Minimum two day lead time subject to availability. Drop off service may be subject to tax, delivery fee & gratuity. Staffed service may be subject to tax, service fee & gratuity.



FOOD TRUCK CATERING

Food trucks are a great way to make your event memorable with fresh food hot off the grill. Standing event and large group discounts are available.

FOOD TRUCK BREAKFAST

Our breakfast packages are served with a sides station featuring hashbrowns, fresh fruit, orange juice, Local Copper Horse coffee & lemon water

BREAKFAST BURRITO TRUCK

Includes three types of breakfast burritos, Bacon & Potato (scrambled eggs, hickory bacon, hash browns & cheddar), Chipotle Steak (scrambled eggs, chipotle marinated flank steak, avocado, hash browns, pico de gallo), Southwest Veggie (scrambled eggs, black beans and corn, avocado, pico de gallo, vegan available). Starting at \$21.95 per person

BREAKFAST SANDWICH TRUCK

Includes three types of breakfast sandwiches, Egg & Gouda Bagel (local fried egg, gouda cheese, buttered bagel), Bacon Avocado Croissant (local fried egg, havarti cheese, avocado, hickory bacon, butter croissant), Ham & Gruyere Bagel (local fried egg, sliced ham, gruyere cheese, buttered bagel) Starting at \$20.95 per person

HOTCAKE TRUCK

Features freshly prepared Buttermilk pancakes, Chocolate Chip Pancakes and scrambled eggs with a sides buffet featuring hickory bacon and turkey sausage, berry compote. Starting at \$21.95 per person

BRUNCH FOOD TRUCK

Includes Fried Chicken & Waffles, Belgian Waffle & Berry Compote (V), Eggs Benedict all served on a buffet adjacent to the food truck or in a location of your choosing. Sides buffet features mediterranean frittata, hickory bacon and strawberry crunch salad. Starting at \$39.95 per person

FOOD TRUCK LUNCH & DINNER

Our lunch and dinner packages includesides listed in each package, fresh fruit, lemon water, lemonade, unsweetened iced tea.

STREET TACO TRUCK

Features three types of tacos including Flank Steak Tacos (marinated steak, diced onion, cilantro, sour cream, fire roasted tomatoes), Chicken Tinga Tacos (Smokey chipotle pulled chicken, avocado, sour cream, pickled red onion), Elote Tacos (grilled corn, cotija cheese, chili powder, sour cream, avocado). Includes a sides buffet of spanish rice, corn chips and salsa and black bean corn blend. Starting at \$25.95

SMASH BURGER TRUCK

Features three sandwiches including Cheese Smash Burger, Grilled Chicken Sandwich and Black Bean Burger (VG). Includes sides buffet of fresh cut french fries, thick cut onion rings, macaroni salad, mixed greens salad. Starting at \$24.95

FRIED CHICKEN TRUCK

Features Hand Breaded Chicken Tenders, Brisket & Fried Chicken Plate, Fried Green Tomato Po Boy. Includes sides buffet of cajun fries, corn on the cob, mac & cheese, cornbread and BBQ/Honey Mustard Sauce. Starting at \$27.95

Minimum guest count 30 or \$1500 subtotal. Minimum seven day lead time subject to availability.
Staffed service subject to tax, service fee & gratuity.



LUNCHEON MENU

Our luncheon menu is available daily starting at 9am and must be ordered at least 3 days in advance. Standing order and large group discounts are available.

LUNCH PACKAGES

Lunch packages are available both full service, drop off style & bagged.

ARTISAN SANDWICH BAG LUNCH

Choose up to three sandwiches, individual bag of kettle chips, seasonal fresh fruit, chocolate chip cookie & bottled water.
Half Sandwich Meal Per Person \$16.95 / Full Sandwich Per Person \$20.95

ARTISAN SANDWICH LUNCHEON

Choose up to three sandwiches, served buffet style with individual bags of kettle chips, seasonal fresh fruit, chocolate chip cookie & bottled water/sodas. Half Sandwich Meal \$16.95 / Full Sandwich Per Person \$20.95

CLASSIC DELI LUNCHEON

Includes assorted deli meats & cheeses, leaf lettuce, roma tomato, red onion, mayo packets served buffet style to build your own. Individual bag of kettle chips, seasonal fresh fruit, chocolate chip cookie & bottled water/sodas. Half Sandwich Meal \$16.95 / Full Sandwich Per Person \$20.95

LUNCH & COFFEE HOUR

This package is perfect for a light lunch or meeting and includes, choice of 2 tea sandwiches, vegetable crudite, fresh fruit platter, coffee service, bottled water/sodas. \$17.95 per person

HEARTY LUNCHEON BUFFET

This package is perfect when a hearty lunch is needed and includes choice of three half sandwiches, seasonal soup, two sides, fresh fruit platter, chocolate chip cookies & bottled water/sodas. \$27.95 per person

ARTISAN SANDWICHES

Half Sandwich per person \$8.95 / Full Sandwich \$13.95

CLASSIC DELI SANDWICHES

Turkey, ham & roast beef sandwiches served with assorted cheese, leaf lettuce, roma tomato, mayo packets & premium breads.

ROASTED CHICKEN & OLIVE TAPENADE SANDWICH

House roasted chicken, black olive tapenade, havarti cheese, roasted tomatoes & arugula on eight grain bread.

AVOCADO TURKEY CLUB SANDWICH

Served on toasted Italian bread. Roast turkey, crispy bacon, lettuce, tomato, red onion, fresh avocado and mayonnaise.

CHICKEN SALAD SANDWICH

House made chicken salad featuring, dried cranberries, grapes & walnuts, served on eight grain bread.

LEMON DILL TUNA SALAD SANDWICH

Albacore tuna mixed with red onion, dill pickle, garlic aioli & lemon juice, served on eight grain bread with spring mix.

MARINATED FLANK STEAK SANDWICH

Thinly sliced flank steak, provolone cheese, roasted red pepper, arugula & garlic aioli, served on toasted Italian bread.

CHIPOTLE CHICKEN SANDWICH

House roasted chicken, fresh mozzarella, roma tomato, red onions, fresh basil & chipotle aioli.

GRILLED VEGETABLE SANDWICH (V)

Flame grilled eggplant, squash, red pepper, cheddar & garlic aioli served on eight grain bread.

Minimum guest count 30 or \$300 subtotal. Minimum three day lead time subject to availability.

Drop off service may be subject to tax, delivery fee & gratuity. Staffed service may be subject to tax, service fee & gratuity.



LUNCHEON MENU

Our luncheon menu is available daily starting at 9am and must be ordered at least 3 days in advance. Standing order and large group discounts are available.

ARTISAN SALADS

Side salad size buffet style \$6.95 / Meal salad size buffet style \$11.95 / Meal salad size individual bowls \$12.95

CHEFS SALAD (GF)

This hearty salad features chopped lettuce, sliced hard boiled eggs, ham, turkey, sliced cheese, tomato, red onion, cucumber, house dressing

SOUTHWEST COBB SALAD (GF)

This twist on a classic featuring: chopped lettuce, pulled chicken, crispy bacon, hard boiled eggs, fresh avocado, red onion, flame roasted corn, NY cheddar, chipotle ranch dressing.

CRANBERRY WALNUT SALAD (V,GF)

Served with fresh baby spinach featuring sliced apples, dried cranberries, shredded carrots, cucumbers, candied walnuts, feta cheese & raspberry vinaigrette.

CHICKEN CAESAR SALAD

Classically prepared featuring chopped lettuce, marinated & grilled chicken breast, house made jumbo croutons, shaved parmesan, cracked black pepper & rich caesar dressing.

TEA SANDWICHES

Small crustless sandwiches perfect for a light lunch or casual gathering. \$6.95 per person

CRISP CUCUMBER (V)

Fresh cucumber slices, tzatziki, red onion, roma tomato

CHICKEN WALDORF

Chicken salad, dried cranberries, grapes, walnuts

SMOKED SALMON

Atlantic salmon, cucumber, garlic aioli

OLIVE TAPENADE (VG)

House made olive tapenade, roasted tomato, arugula

BEVERAGES

BOTTLED WATER & SODA

Bottled water 16.9oz \$1.95, Coke, Diet Coke, Sprite 12oz \$1.95

COPPER HORSE COFFEE

Copper Horse coffee, coffee cups, wood stir sticks, creamer, sugar, sugar substitute \$3.50 per person

SIDES

\$1.95 per person

KETTLE CHIPS (VG,GF)

WHOLE DILL PICKLES (VG,GF)

CHOCOLATE CHIP COOKIES (V)

Starting at \$2.95+ per person

FUDGE BROWNIES (V)

SEASONAL SOUP

MIXED GREENS SALAD (VG,GF)

CAESAR SALAD

BAKED MAC & CHEESE (V)

TUSCAN PASTA SALAD (V)

ENGLISH POTATO SALAD (V,GF)

CUCUMBER SALAD (VG,GF)

CLASSIC COLE SLAW (V,GF)

ANCIENT WHOLE GRAINS SALAD (VG)

FRESH FRUIT PLATTER (VG,GF)

VEGETABLE CRUDITE (V,GF)

ARTISAN CHEESE BOARD (V) +\$2

CHARCUTERIE BOARD +\$4

ANTIPASTO PLATTER +\$4

Minimum guest count 30 or \$300 subtotal. Minimum three day lead time subject to availability.
Drop off service may be subject to tax, delivery fee & gratuity. Staffed service may be subject to tax, service fee & gratuity.



BOXED & BAGGED MENU

Our boxed and bagged menu features perfect options when your guests are on the go. Must ordered at least 3 days in advance. Standing order, combined package and large group discounts are available.

BREAKFAST

Our breakfast to go options are available bagged/boxed or in our on the go buffet setup. All breakfast items are individually wrapped and labeled. Add coffee to our buffet setup for an additional \$3.95 per person.

BREAKFAST ON THE RUN

Choose any three breakfast sandwiches, assorted fresh fruit, bottled water and bottled juices \$13.95 per person

CONTINENTAL TO GO

Includes assorted jumbo muffins, bagels and spreads, assorted fresh fruit, bottled water and bottled juices \$12.95 per person

LUNCH

Our lunch menu is available bagged/boxed featuring both hot and cold options.

ARTISAN SANDWICH LUNCHEON TO GO

Three assorted artisan sandwiches, individual bags of kettle chips, seasonal fresh fruit, chocolate chip cookie & bottled water. Half Sandwich Meal \$16.95 / Full Sandwich Per Person \$20.95

HOT BBQ LUNCHEON TO GO

Includes a variety of pulled pork sandwiches, pulled chicken sandwiches and vegan black bean burgers, salt potatoes, macaroni and cheese, seasonal fresh fruit, chocolate chip cookie & bottled water. Per Person \$20.95

ARTISAN SALADS TO GO

Includes an assortment of chef's Salad, southwest cobb salad and cranberry walnut salad, chocolate chip cookie & bottled water. Per Person \$14.95

POKE BOWLS TO GO

Includes an assortment of Poke Bowls featuring ahi tuna, bulgogi steak and tofu, seasonal fresh fruit, chocolate chip cookie & bottled water. Per Person \$20.95

DINNER

Our dinner menu is available boxed featuring some delicious selections from our catering menus.

HEARTY DINNER TO GO

Includes an assortment of (chicken parm and garlic herb linguine), (honey glazed chicken breast, garlic mashed potatoes and glazed carrots), (grilled portobello mushroom, wild rice pilaf and sweet potato kale blend) all with honey butter rolls, chocolate chip cookie & bottled water. Per person \$25.95

PASTA DINNER TO GO

Includes an assortment of (spaghetti and meatballs), (chicken penne alla vodka), (pasta primavera), all with a side of grated parmesan, homemade garlic bread, chocolate chip cookie & bottled water. Per person \$24.95

BBQ DINNER TO GO

Includes an assortment of (spiedie grilled chicken breast, loaded mashed potatoes, corn on the cob), (BBQ brisket, salt potatoes, baked mac and cheese), (grilled balsamic portobello mushroom, roasted vegetables), cornbread, chocolate chip cookie & bottled water. Per person \$23.95

TASTE OF ASIA TO GO

Includes an assortment of (chicken pineapple fried rice), (beef bulgogi stir fry over jasmine rice), (sesame tofu and vegetable stir fry) all served with a vegetable spring roll, sweet thai chili sauce, chocolate chip cookie & bottled water. Per person \$22.95

Minimum guest count 30 or \$500 subtotal. Minimum three day lead time subject to availability.
Drop off service may be subject to tax, delivery fee & gratuity.



CASUAL DINNER MENU

Our casual dinner menu is designed to provide a cost effective dinner buffet. This menu is available daily starting at 11am and must be ordered at least three days in advance. Standing order and large group discounts are available.

CASUAL DINNER PACKAGE 1

Starting at \$27.95, this package includes salad, bread, fruit platter or dessert, one entrée & two sides.

CASUAL DINNER PACKAGE 2

Starting at \$32.95, this package includes salad, bread, fruit platter or dessert, two entrées & two sides.

CASUAL DINNER PACKAGE 3

Starting at \$37.95, this package includes salad, bread, fruit platter, or dessert, three entrées & three sides.

SELECTIONS

ENTRÉES

- MEAT LASAGNA
- VEGETABLE LASAGNA (V)
- CHICKEN PARMESAN
- CHICKEN BROCCOLI ALFREDO
- HONEY GLAZED CHICKEN BREAST (GF)
- MAPLE DIJON GRILLED CHICKEN (GF,L)
- HERB ROASTED CHICKEN (GF)
- BEARNAISE SIRLOIN FILET (GF) +\$4
- CAJUN RUBBED FLANK STEAK (GF) +\$2
- STEAK AU POIVRE (GF) +\$2
- KOREAN SHREDDED SHORT RIB (GF)
- CHAR-GRILLED STEAK TENDERLOIN TIPS +\$2 (GF)
- GRILLED LONDON BROIL +\$2
- MAPLE GLAZED SALMON +\$4
- GRILLED PORTOBELLO MUSHROOM (VG,GF)
- HICKORY GRILLED ITHACA SOY TOFU (VG,GF)

SALADS

- MIXED GREENS SALAD (VG,GF)
- CLASSIC CAESAR SALAD

BREADS

- HOUSE MADE GARLIC BREAD (V)
- CORNBREAD & HONEY BUTTER (V)
- HONEY WHEAT ROLLS & HONEY BUTTER (V) +\$1
- ROSEMARY FOCACCIA & BRUSCHETTA OIL (V) +\$1

SIDES

- PASTA CAPRI (VG)
- BASIL PESTO PASTA (V)
- GARLIC HERB LINGUINE (VG)
- MAC & CHEESE (V)
- BALSAMIC GLAZED MUSHROOMS (V)
- PARMESAN ROASTED POTATOES (V,GF)
- GARLIC MASHED POTATOES (V,GF)
- LOADED MASHED POTATOES (GF)
- SWEET POTATO & KALE (VG,GF)
- WILD RICE PILAF (VG,GF)
- PINEAPPLE FRIED RICE (VG,GF)
- CORN ON THE COB (V,GF)
- STIR FRIED VEGETABLES (VG,GF)
- BROWN SUGAR GLAZED CARROTS (VG,GF) +\$1
- PARMESAN CRUSTED BRUSSELS SPROUTS (V,GF) +\$1
- CHARRED BROCCOLINI W/ LEMON & GARLIC (VG,GF) +\$1
- TUSCAN PASTA SALAD (V)
- CUCUMBER SALAD (VG,GF)
- ANCIENT WHOLE GRAINS SALAD (VG)

DESSERT

- FRESH FRUIT PLATTER (VG,GF)
- CHOCOLATE CHIP COOKIE PLATTER (V)
- FUDGE BROWNIES (V)
- COOKIE, BROWNIE & FRUIT PLATTER (V) \$+2

Minimum guest count 30 or \$500 subtotal. Minimum five day lead time subject to availability. Drop off service may be subject to tax, delivery fee & gratuity. Staffed service may be subject to tax, service fee & gratuity.



BBQ MENU

Our BBQ menu is available daily starting at 11am and typically must be ordered at least 3 days in advance. Standing order and large group discounts are available.

BBQ PACKAGE 1

Starting at \$27.95, this package includes two protein choices, three sides.

BBQ PACKAGE 2

Starting at \$37.95, this package includes one starter, three protein choices, four sides.

BBQ PACKAGE 3

Starting at \$44.95, this package includes two starters, three protein choices, five sides.

SELECTIONS

PROTEINS

ALL BEEF HOT DOGS

Rolls, ketchup, mustard and relish served on the side

GRILLED CHICKEN BREAST (GF)

Spiedie marinated boneless chicken

BLACK BEAN BURGERS (VG)

LTO, ketchup, mustard, mayo & rolls served on the side

HOT ITALIAN SAUSAGE

Hot sausage, peppers & onions, rolls & ketchup on the side

PULLED PORK SANDWICHES

Slow cooked pulled pork served with BBQ & rolls on the side

MOJITO PULLED CHICKEN SANDWICHES

Slow cooked marinated chicken served with BBQ & rolls on the side

CORNELL BBQ CHICKEN (GF)

Marinated & grilled bone-in or boneless chicken

BBQ BRISKET (GF)

Beef brisket, smoked and sliced. BBQ on the side

LONDON BROIL

Certified angus flank steak, house marinade, sea salt, herbs +\$2

GRILLED PORTOBELLOS (VG)

Balsamic marinated & grilled mushrooms

ST. LOUIS STYLE RIBS (GF)

Hand rubbed, slow cooked pork ribs. BBQ on the side

MAPLE GLAZED SALMON (GF)

Salmon sides glazed with NY maple syrup +\$4

HOT SIDES

CHEESY BROCCOLI CASSEROLE (V)

SALT POTATOES (V,GF)

LOADED MASHED POTATOES (GF) +\$1

BAKED BEANS (V,GF)

CORN ON THE COB (V,GF)

BAKED MAC & CHEESE (V)

PAN SIMMERED GREENS (VG,GF)

SEASONAL GRILLED VEGETABLES (VG,GF)

COLD SIDES

MACARONI SALAD (V)

TUSCAN PASTA SALAD (V)

ENGLISH POTATO SALAD (V,GF)

CUCUMBER SALAD (VG,GF)

CLASSIC COLE SLAW (V,GF)

ANCIENT WHOLE GRAINS SALAD (VG)

KETTLE CHIPS (VG,GF)

FRESH FRUIT PLATTER (VG,GF)

WATERMELON SLICES (VG,GF)

CORNBREAD & HONEY BUTTER(V)

MIXED GREENS SALAD (VG,GF)

CAESAR SALAD

Minimum guest count 30 or \$500 subtotal. Minimum three days lead time subject to availability.
Drop off service may be subject to tax, delivery fee & gratuity. Staffed service may be subject to tax, service fee & gratuity.



BBQ MENU

Our BBQ menu is available daily starting at 11am and typically must be ordered at least one week in advance. Standing order and large group discounts are available.

PACKAGES

BACKYARD GRILL PACKAGE

Starting at \$24.95, this package includes hot dogs, grilled chicken breasts, black bean burgers, rolls, kettle chips & pasta salad.

CLAM BAKE PACKAGE

Starting at \$39.95 (min 100 guests), our clam bake package is a great summertime gathering option. This includes fresh steamed clams & shrimp, Cornell BBQ chicken, salt potatoes, corn on the cob, baked beans, watermelon & choice of salad.

BBQ CLASSICS PACKAGE

Starting at \$37.95, this package includes our house smoked BBQ featuring BBQ Brisket, St. Louis style ribs, pulled pork sandwiches, baked mac & cheese, English potato salad, classic cole slaw, corn bread & honey butter, watermelon slices.

LUNCH PICNIC PACKAGE

Starting at \$37.95, this package includes some of our more formal options: grilled chicken breast, London broil, grilled portobellos, baked mac & cheese, cucumber salad, ancient whole grains salad, fresh fruit platter

STARTERS

Starting at \$4.95, our starters make a great addition to any of our BBQ packages

BBQ MEATBALLS

Beef & pork meatballs, BBQ glaze

DEVILED EGGS (V)

Classic, fresh made, local deviled eggs

BRISKET QUESADILLAS

Beef brisket, corn, shredded cheese

SMOKED CHICKEN WINGS (GF)

Slow cooked dry rubbed wings +\$1

PIGS IN A BLANKET

Phyllo dough, mini frank +\$2

TWICE BAKED BABY REDS (GF)

Petite potato halves, NY cheddar, bacon

WATERMELON SKEWER (V,GF)

Watermelon, whole milk mozzarella, infused honey

BLACKBERRY SKEWER (V,GF)

Fresh ripe blackberries, smoked NY cheddar

STUFFED JALAPENO PEPPERS

Cream cheese, cheddar & bacon +2

NASHVILLE HOT SLIDERS

Crispy chicken, pickle, hot sauce +2

PULLED PORK SLIDERS

House pulled pork, BBQ sauce, Roll

CHICKEN & WAFFLE SLIDERS

Crispy chicken, maple bacon jam, waffle +2

Minimum guest count 30 or \$500 subtotal. Minimum one week lead time subject to availability. Drop off service may be subject to tax, delivery fee & gratuity. Staffed service may be subject to tax, service fee & gratuity.



MEDITERRANEAN

Our mediterranean package features fresh vibrant flavors perfect for a social event. This menu must be ordered at least three days in advance. Standing order, combined package and large group discounts are available.

MEDITERRANEAN PACKAGE 1

Starting at \$28.95, this package includes hummus, pita chips & vegetable crudite, one main, one side, feta cheese and dessert.

MEDITERRANEAN PACKAGE 2

Starting at \$33.95, this package includes hummus, pita chips & vegetable crudite, one beginning, two mains, one side, feta cheese and dessert.

MEDITERRANEAN PACKAGE 3

Starting at \$39.95, this package includes hummus, pita chips & vegetable crudite, one beginning, two mains, two sides, feta cheese and dessert.

SELECTIONS

BEGINNINGS

MEZZE ASSORTED DIPS (V)
BABA GANOUSH & PITA (VG)
SPANIKOPITA (V)
LENTIL SOUP (VG,GF)
GAZPACHO (VG,GF)
BAKED FETA & TOMATOES (V,GF)
WHIPPED FETA & CROSTINI (V)
STUFFED GRAPE LEAVES (VG,GF)
GRILLED LEMON CHICKEN TENDERS (GF)
CHICKEN, BEEF OR LAMB KABOB (GF)
HARISSA SHRIMP KABOB (GF)

MAINS

ROLLED LAMB GYRO
ROLLED BEEF SOUVLAKI
ROLLED GRILLED EGGPLANT
CHICKEN SHAWARMA (GF)
LEBANESE LEMON CHICKEN (GF)
BEEF SOUVLAKI (GF)
BEEF SHISH KABOB (GF)
MOUSSAKA (GF)
LAMB CURRY (GF)
FALAFEL (VG,GF)
STUFFED PEPPERS (VG,GF)
ARTICHOKE PESTO PENNE (V)
LINGUINE LIMONE (V)
FETTUCINI BASILICA (V)
PASTA POMODORO (V)
TORTELLINI PRIMAVERA (V)

SIDES

LENTIL & RICE PILAF (VG,GF)
BASMATI RICE & CHICKPEAS (VG,GF)
LEMON ORZO
ISRAELI COUSCOUS SALAD (VG,GF)
PANZANELLA SALAD (VG)
ROASTED SAFFRON POTATOES (VG,GF)
ROASTED ZUCCHINI (VG,GF)
CUCUMBER & CHICKPEA SALAD (VG,GF)
GREEK SALAD (VG,GF)
DIJON SPINACH SALAD (V,GF)
PITA BREAD (VG)
KETTLE CHIPS

DESSERT

FRESH FRUIT PLATTER (VG,GF)
COOKIE & BROWNIE PLATTER (V)
BAKLAVA PLATTER (V)

Minimum guest count 30 or \$500 subtotal. Minimum three day lead time subject to availability.
Staffed service may be subject to tax, service fee & gratuity.



ITALIAN SPECIALTIES

Our hearty Italian specialty menu is sure to please your guests when there is a need for a hearty meal. This menu must be ordered at least three days in advance. Standing order, combined package and large group discounts are available.

ITALIANO PACKAGE 1

Starting at \$28.95, this package includes one main, one pasta, parmesan, salad, bread and dessert

ITALIANO PACKAGE 2

Starting at \$33.95, this package includes one main, two pastas, parmesan, salad, bread and dessert.

ITALIANO PACKAGE 3

Starting at \$39.95, this package includes two mains, two pastas, parmesan, salad, bread and dessert.

BUILD YOUR OWN PASTA STATION

Starting at \$49.95, this package includes two mains, build your own pasta station, salad, bread and dessert.

SELECTIONS

MAINS

- TUSCAN GRILLED CHICKEN (GF)
- CHICKEN PARMESAN
- EGGPLANT ROLLETES (V)
- CHICKEN MARSALA
- CHICKEN SALTIMBOCCA
- CHICKEN INVOLTINI +2 (GF)
- GRANDE MEATBALLS IN POMODORO
- SAUSAGE SALSICCIA & PEPPERS (GF)
- VEAL MILANESE
- SALMON SORRENTO (GF)
- CHAR-GRILLED STEAK TENDERLOIN TIPS +\$2 (GF)
- CAPRESE PORTOBELLO MUSHROOM (V,GF)
- STUFFED BELL PEPPERS
- VEGAN EGGPLANT ROLLATINI (VG,GF)

SALADS

- MIXED GREENS SALAD (VG,GF)
- ITALIAN HOUSE SALAD (V)
- CLASSIC CAESAR SALAD
- CAPRESE TOMATO SALAD +1 (V,GF)

BREADS

- HOUSE MADE GARLIC BREAD (V)
- HONEY WHEAT ROLLS & HONEY BUTTER (V)
- ROSEMARY FOCACCIA & BRUSCHETTA OIL (V) +\$1

PASTA

- ZITI AL FORNO (V)
- ZITI AL FORNO CON CARNE
- MEAT LASAGNA
- VEGETABLE LASAGNA (V)
- FETTUCCINE ALFREDO (V)
- CHICKEN PENNE ALFREDO +1
- GNOCCI CARBONARA
- PENNE ALLA VODKA (V)
- PENNE ARRABBIATA (V)
- PASTA PRIMAVERA (VG)
- ASPARAGUS RISOTTO (V)
- RISOTTO AL LIMONE (V)
- SPAGHETTI & MARINARA (VG)
- PESTO GENOVESE (V)
- SHRIMP SCAMPI & ANGEL HAIR +1
- RICOTTA STUFFED SHELLS +1 (V)
- SEASONAL RAVIOLI +2
- GLUTEN FREE PASTA +2

DESSERT

- FRESH FRUIT PLATTER (VG,GF)
- COOKIE & BROWNIE PLATTER (V)
- ITALIAN DESSERT & FRUIT BOARD +2 (V)

Minimum guest count 30 or \$500 subtotal. Minimum three day lead time subject to availability. Staffed service may be subject to tax, service fee & gratuity.



TASTE OF ASIA

Add some flair into your next gathering with our speciality Asian menu. This menu must be ordered at least three days in advance. Standing order, combined package and large group discounts are available.

TASTE OF ASIA PACKAGE 1

Starting at \$28.95, this package includes one beginning, two mains, one rice, one dessert and sriracha.

TASTE OF ASIA PACKAGE 2

Starting at \$33.95, this package includes two beginnings, two mains, one rice, one dessert and sriracha.

TASTE OF ASIA PACKAGE 3

Starting at \$39.95, this package includes two beginnings, three mains, one rice, one dessert and sriracha.

TASTE OF ASIA STANDING RECEPTION

Starting at \$19.95, this package includes 3 choices of from our beginnings and one dessert.

SELECTIONS

BEGINNINGS

MISO SOUP (VG,GF)
 KIMCHI (GF)
 VEGETABLE SPRING ROLLS (V)
 SWEET POTATO ROLL (VG,GF)
 AVOCADO ROLL (VG,GF)
 TEMPURA SHRIMP ROLL +\$1
 CHICKEN SATAY (GF) +\$1
 SWEET & SPICY CHICKEN WINGS (GF)
 TANDOORI CHICKEN WINGS (GF)
 STEAMED EDAMAME (VG,GF)
 PAKORAS (VG,GF)
 TANDOORI NAAN & RAITA (V)
 SESAME TOFU BAO BUN (VG) +\$1
 PORK BAO BUN +\$1
 GOCHUJANG SHRIMP SKEWERS +\$1
 SHRIMP TEMPURA +\$1
 KIMCHI CUCUMBER SALAD (V)
 POTSTICKERS OR DUMPLINGS
 CHOICE OF:
 PORK, CHICKEN OR VEGETABLE

MAINS

MONGOLIAN BEEF (GF) +\$1
 BEEF BULGOGI +\$1
 SESAME TOFU (VG,GF)
 GENERAL TSO CHICKEN
 KOREAN BBQ CHICKEN
 YELLOW CURRY (V,GF)?
 SAAG PANEER (V,GF)
 DAL MAKHANI (V,GF)
 CHICKEN KORMA (GF)
 PAD THAI (GF)
 PAD SEE EW (V)
 VEGAN PAD THAI (VG,GF)
 THAI BASIL STIR FRY
 SPINACH & PEANUT SAUCE (V,GF)
 STIR FRY CHOICE OF:
 TOFU, CHICKEN, PORK, BEEF, SHRIMP
 VEGETABLE STIR FRY (GF,VG)
 THAI BASIL STIR FRY (GF)
 GINGER STIR FRY (GF)
 KIMCHI BOKCHOY STIR FRY (GF)

RICE

JASMINE RICE (VG,GF)
 JEERA RICE (VG,GF)
 FRIED RICE CHOICE OF:
 TOFU, CHICKEN, PORK,
 BEEF +\$1, SHRIMP +\$1
 FRIED RICE (GF)
 KIMCHI FRIED RICE (GF)
 PINEAPPLE FRIED RICE (VG,GF)

DESSERT

FRESH FRUIT PLATTER (VG,GF)
 COOKIE & BROWNIE PLATTER (V)

Minimum guest count 30 or \$500 subtotal. Minimum three day lead time subject to availability. Staffed service may be subject to tax, service fee & gratuity.



1638 East Shore Drive
Lansing, NY 14850

FORMAL MENUS

(607) 882-3692

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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. \$7.95 per person (Add Decaf Coffee + \$1 per / 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, mimosas, 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. \$23.95 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. \$19.95 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. \$22.95 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.



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 \$39.95, this package includes one beginning, two sides, two mains and one sweet finish.

BRUNCH PACKAGE 2

Starting at \$45.95, this package includes two beginnings, three sides, two mains & one sweet finish.

BRUNCH PACKAGE 3

Starting at \$51.95, 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 SPIRAL 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)

Minimum guest count 30 or \$1000 subtotal. Minimum seven day lead time subject to availability. Staffed service may be subject to tax, service fee & gratuity.



HORS D'OEUVRES

Hors d'oeuvres may be added to or purchased separately from our formal 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.

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

RASPBERRY BRIE BITE (V)

Flaky pastry, raspberry compote, creamy brie

SWEET POTATO ROLL (VG,GF)

Hand made maki roll, sweet potato, avocado

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

WATERMELON SKEWER (V,GF)

Watermelon, whole milk mozzarella, infused honey

PESTO TORTELLINI SKEWERS (V)

Cheese pasta, fresh parmesan, basil pesto

BLACKBERRY SKEWER (V,GF)

Fresh ripe blackberries, smoked NY cheddar

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

SPINACH ARTICHOKE BITES (V)

Flaky phyllo dough, creamy spinach dip, roasted tomato

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

LOBSTER MAC & CHEESE

Five cheese mac, lobster, herb panko +\$3

PETITE BEEF WELLINGTON

Beef tenderloin, mushrooms, buttery pastry +\$1

CHICKEN KOFTA SKEWER

Mediterranean chicken, grape tomato, red onion +\$1

PIGS IN BLANKETS

Mini frank, puff pastry dough

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

Menu available for staffed service only. May be 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, herb 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 TABLES

ARTISAN 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)

THE TASTING TABLE

Our artisan grazing table with your choice of two hors d'oeuvres displayed on the table as well. \$16.95 per person (100 person minimum)

SWEET TREATS GRAZING TABLE

Wow your guests with an expansive display of assorted desserts including Purity Ice Cream. Starting at \$12.95 per person. (100 person minimum)

STATIONARY STATIONS

Our stationary stations packages feature discounted selections of hors d'oeuvres and platters elegantly displayed for guests to help themselves.

HORS D'OEUVRES PACKAGE 1

Your choice of two hors d'oeuvres and two platters to build a custom station \$17.95

HORS D'OEUVRES PACKAGE 2

Your choice of three hors d'oeuvres and one platter to build a custom station \$20.95

HORS D'OEUVRES PACKAGE 3

Your choice of four hors d'oeuvres and one platter to build a custom station \$27.95

Minimum guest count 30 or \$750 subtotal. Minimum one week lead time subject to availability.
Menu available for staffed service only. May be subject to tax, service fee & gratuity.



STANDING RECEPTIONS

Plan your next social gathering with one of our standing reception packages, designed to make planning your event a breeze. Minimum 15 days notice required for events with alcohol to apply for NYS catering liquor permit. Recurring event and large group discounts are available.

STANDING RECEPTION PACKAGE 1

Starting at \$23.95, this package features our premium non alcoholic beverage offerings and light food offerings.

Food: Vegetable crudite, artisan cheese platter and choice of one hors d'oeuvre

Drink: Two hours of our magnificent mocktail bar, assorted sodas, lemon water, lemonade, unsweetened iced tea

STANDING RECEPTION PACKAGE 2

Starting at \$24.95, this package features our premium non alcoholic beverage offerings and light food offerings.

Food: Choice of two hors d'oeuvres

Drink: Two hours of our magnificent mocktail bar, assorted sodas, lemon water, lemonade, unsweetened iced tea

STANDING RECEPTION PACKAGE 2

Starting at \$28.95, this package features beer & wine, simple non alcoholic beverages and light food offerings.

Food: Vegetable crudite, artisan cheese platter and choice of one hor d'oeuvre

Drink: Two hours of beer and wine bar, assorted sodas, lemon water, lemonade, unsweetened iced tea

STANDING RECEPTION PACKAGE 4

Starting at \$32.95, this package features beer & wine, simple non alcoholic beverages and a full hors d'oeuvres menu

Food: Artisan cheese platter and choice of three hors d'oeuvres

Drink: Two hours of beer and wine bar, assorted sodas, lemon water, lemonade, unsweetened iced tea

STANDING RECEPTION PACKAGE 5

Starting at \$41.95, this package features beer & wine, local spirits, simple non alcoholic beverages and a full hors d'oeuvre menu

Food: Artisan cheese platter and choice of three hors d'oeuvres

Drink: Two hours of beer and wine bar, local spirits package, assorted sodas, lemon water, lemonade, unsweetened iced tea

STANDING RECEPTION PACKAGE 6

Starting at \$49.95, this package features beer & wine, local spirits, simple non alcoholic beverages and our grazing table, full hors d'oeuvres menu and dessert

Food: Grazing table, choice of three hors d'oeuvres and our cookie and brownie board

Drink: Two hours of beer and wine bar, local spirits package, assorted sodas, lemon water, lemonade, unsweetened iced tea

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

We reserve the right to refuse service to any guest being served alcohol. Menu available for staffed service only. May be subject to tax, service fee & gratuity.



FORMAL BUFFET DINNERS

Our buffet packages feature our chef designed dishes presented beautifully. Discounts are available when 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)

French cut herb chicken, pomegranate seeds

JALAPEÑO HONEY CHICKEN (GF)

French cut seared chicken breast, jalapeño infused honey

GEORGIA PEACH CHICKEN (GF)

French cut roasted chicken breast, grilled peaches, fresh herbs

PRIME RIB AU JUS (GF)

Peppercorn crusted delmonico, au jus, horseradish aioli

FILET MIGNON (GF)

Char-grilled petite cut, burgundy shallot compound butter +\$4

WILD MUSHROOM TOP FILET (GF)

Filet style sirloin, mushroom ragu, burgundy reduction

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

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

Menu available for staffed service only. May be subject to tax, service fee & gratuity.

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

HONEY WHEAT ROLLS & HONEY BUTTER (V)

RUSTIC BAGUETTE & HERB COMPOUND BUTTER (V)

ROSEMARY FOCACCIA & BRUSCHETTA OIL (V)



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. 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.



STAFFED STATIONS

Our staffed stations are a great way to add some excitement to your event. Some stations require meal package purchase and can be substituted for entrees or sides for a reduced cost. Combined package and large group discounts are available.

CARVING STATION

Hand carved on site by our culinary team featuring any of these delicious choices:
rosemary garlic prime rib with herb au jus, cranberry thyme roasted turkey breasts, marinated flank steak with mushroom burgundy cream sauce, lemon garlic Atlantic salmon with herb garlic cream sauce, honey ham with apricot chutney
One choice \$19.95 per person / Two choices \$28.95 per person (75 person minimum)

PASTA STATION

Our pasta station includes penne pasta complimented by hearty marinara sauce, served hot for your guests to make their own pasta. Toppings include, meatballs, sauteed mushrooms, minced garlic, grated parmesan, cracked black pepper, sea salt. Side Portion \$14.95 per person / Meal Portion \$22.95 per person (100 person minimum)

PRIMO PASTA STATION

Our primo pasta station includes penne and linguine complimented by hearty marinara sauce, pesto sauce and alfredo sauce served hot for your guests to make their own pasta. Toppings include: grilled chicken, Italian sausage, peppers and onions, grilled shrimp, steamed broccoli, sundried tomato, grated parmesan, minced garlic, cracked black pepper, sea salt
\$27.95 per person (100 person minimum)

BAKED POTATO BAR

Idaho baked potatoes rubbed in kosher salt served hot and ready for your guests to load up. Featuring: cheddar cheese, sour cream, bacon bits, jalapenos, scallions, whipped butter, cracked black pepper, sea salt
Side \$11.95 per person / Meal \$18.95 per person (100 person minimum)

SLIDER CARVING STATION

Mini brioche rolls with spiral carved honey ham, roast beef au jus and mini crab cakes with horseradish cream sauce, Dijon honey mustard and remoulade sauce. \$22.95 per person (100 person minimum)

SMASH BURGER SLIDER STATION

Our culinary team will prepare classic smash burgers on site, allowing them to customize their burger. Featuring freshly smashed grade A beef with american cheese on brioche with self serve toppings including bacon, lettuce, tomato, grilled onions, smash sauce, ketchup and mustard. \$22.95 per person (100 person minimum)

MACARONI AND CHEESE BAR

Cavatappi spiral pasta, scratch made five cheese sauce, pulled pork or pulled chicken, bacon bits, steamed broccoli, panko crumb, crispy onions, BBQ sauce, hot sauce, smoked salt and cracked black pepper
Side Portion \$12.95 per person / Meal Portion \$19.95 per person (100 person minimum)

STREET TACO STATION

Tacos are perfect for standing receptions or a fun way to welcome your guests. Our culinary team will grill tortillas fresh while your guests build their tacos with worldly flavors. Featuring slow cooked shredded chicken, beef barbacoa, calabacitas, pickled red onion, salsa verde, jalapeno ranch, pico de gallo, fresh jalapenos, fresh cilantro
\$21.95 per person (100 person minimum)

Minimum seven day lead time subject to availability. Staffed service subject to tax, service fee & gratuity.



DESSERTS

Let us finish off your event with a sweet treat for your guests. Minimum one week lead time subject to availability. Combined packages, and large group discounts are available.

ASSORTED COOKIE PLATTER

Featuring several varieties of fresh baked cookies. Starting at \$2.95 per person.

COOKIE & BROWNIE BOARD

A tasteful dessert board featuring assorted cookies, brownies and fresh fruit. Starting at \$4.95 per person.

MACARON COOKIE PLATTER

Assorted french style macaroon cookies and seasonal fresh fruit. Starting at \$4.95 per person.

CHOCOLATE CHIP CANNOLI

Classic italian pastry featuring sweet cream ricotta, chocolate chips and powdered sugar. Starting at \$6.95 per person.

PIE A-LA-MODE

Featuring a tiered display of assorted fresh baked pies and Purity vanilla ice cream. Starting at \$8.50 per person.

PLATED DESSERTS

Elegantly plated personal size cakes with tasteful garnishings. Varieties include NY Cheesecake, Key Lime, Tuxedo Bombe, Tiramisu, Chocolate Trilogy and Lemon Raspberry. Starting at \$9.95 per person.

DONUT WALL

Featuring a vertical display of gourmet donuts both modern and traditional. Starting at \$5.95 per person.

CUPCAKE DISPLAY

An elegant cupcake station featuring rich fluffy cake, scratch buttercream & beautiful decorations. \$7.95 per person.

PURITY ICE CREAM SUNDAE BAR

Includes up to three flavors of ice cream, candy toppings, hot fudge, whipped cream & cherries. Starting at \$8.95 per person.

S'MORES PACKAGE

Graham crackers, marshmallows, hersheys chocolate, S'mores sticks and use of our propane or wood fire pit. Fire pit rentals are available for off site events. Starting at \$6.95 per person.

SWEET TREATS GRAZING TABLE

Wow your guests with an expansive display of assorted desserts including Purity Ice Cream. This package requires a minimum of 100 guests. Starting at \$12.95 per person.

FAMILY STYLE PETITE DESSERTS

Small platters of assorted petite desserts served at each table for your guests to enjoy. Starting at \$9.95 per person.

Minimum guest count 30 or \$300 subtotal. Minimum one week lead time subject to availability. Menu available for staffed service only. May be subject to tax, service fee & gratuity.



INSPIRATIONAL EXTRAS!

Our collection of unique add ons which are only available with the purchase of other packages. Large group discounts are available.

DURING YOUR EVENT

TRAIL MIX BAR

Your guests can build their own trail mix featuring: roasted almonds, M&M's granola, peanuts, dried fruits, mini pretzels, chocolate chips. Starting at \$9.95 per person staffed service only, minimum 50 guests.

PRETZEL WALL

Features a display of classic Bavarian pretzels and assorted dips. Starting at \$9.95 per person, staffed service only, minimum 75 guests.

ARTISAN PICKLE BAR

Features a display of artisan pickles displayed in oversized mason jars. Starting at \$5.95 per person, staffed service only, minimum 75 guests.

DESSERTS

DONUT WALL

Featuring a vertical display of gourmet donuts both modern and traditional. Starting at \$5.95 per person, staffed service only, minimum 75 guests.

CUPCAKE DISPLAY

An elegant cupcake station featuring rich fluffy cake, scratch buttercream & beautiful decorations. \$7.95 per person, minimum 50 guests.

PURITY ICE CREAM SUNDAE BAR

Includes up to three flavors of ice cream, candy toppings, hot fudge, whipped cream & cherries. Starting at \$8.95 per person, minimum 50 guests.

S'MORES PACKAGE

Graham crackers, marshmallows, hersheys chocolate, S'mores sticks. Fire pit rentals are available for off site events. Starting at \$6.95 per person, staffed service only, minimum 50 guests.

AFTER PARTY

AFTER PARTY CHICKEN WING BAR

We'll setup a buffet featuring boneless and bone in wings, blue cheese and ranch dressing, carrots and celery sticks. Includes bottled water and assorted sodas. Starting at \$12.95 per person drop off only, minimum 30 guests

AFTER PARTY TACO BAR

Featuring two varieties of classic street tacos, corn chips, salsa and guacamole. Includes bottled water and assorted sodas. Starting at \$13.95 per person drop off only, minimum 30 guests.

AFTER PARTY MAC & CHEESE BAR

Scratch mac and cheese with classic toppings. Includes bottled water and assorted sodas. Starting at \$12.95 per person drop off only, minimum 30 guests.

THE NEXT MORNING

HANGOVER CURE DROPOFF

Wake up to an assortment of fresh fruit, breakfast sandwiches, pastries, juices, bottled water and individually packaged advil. Starting at \$19.95 per person, drop off only, minimum 30 guests.

Drop off service may be subject to tax, delivery fee & gratuity. Staffed service may be subject to tax, service fee & gratuity.



1638 East Shore Drive
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BEVERAGE MENUS

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N/A BEVERAGES

Standing event, large group and longer service period discounts are available.

BEVERAGE PACKAGES

BREAKFAST BEVERAGE PACKAGE

Orange juice, Local Copper Horse coffee & lemon or bottled water.
\$7.95 per person (Add Decaf Coffee + \$1 per / Assorted Hot Tea + \$1 per)

N/A BEVERAGE PACKAGE

Lemon water, House Lemonade, Unsweetened Iced Tea. \$2.95 per person

PREMIUM N/A BEVERAGE PACKAGE

Cucumber Lime Water, Strawberry Basil Lemonade, Ginger Hibiscus Iced Tea. \$4.95 per person

ASSORTED BEVERAGE PACKAGE

Bottled water, assorted seltzer, assorted canned Coke products. \$4.95 per person

A LA CARTE BEVERAGES

Canned Coke Products \$1.95 per person
Assorted Seltzers \$1.95 per person
Bottled Water \$1.95 per person
Assorted Juices \$3.50 per person
Copper Horse Coffee \$3.50 per person
Copper Horse Cold Brew Coffee \$3.50 per person

Drop off service may be subject to tax, delivery fee & gratuity. Staffed service may be subject to tax, service fee & gratuity.



BAR PACKAGES

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

BEER & WINE

\$14.95 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
\$4.95 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

LOCAL SPIRITS PACKAGE

Beer & Wine Package Required
+\$6.95 per person
+\$1.50 per person per hour for additional hours

Features liquors sourced from within the Finger Lakes region.
+ Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Cranberry juice, & Orange juice

SPECIALTY SPIRITS PACKAGE

Beer & Wine Package Required
+\$8.95 per person
+\$2.00 per person per hour for additional hours

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

CHAMPAGNE TOAST PACKAGE

With any alcohol package +\$5 per person
A-la-carte \$9.95 per person

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 may be subject to tax, service fee & gratuity.



BEVERAGE DISPLAYS

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

COCKTAIL WELCOME TABLE

Welcome your guests in a charming way with any of our cocktails or mocktails served on an entry table.
With any bar package +\$7 per person

BEER & WINE WELCOME TABLE

Make sure your guests are refreshed upon arrival with a selection of beer and wine served on a table near the entry to your event.
With any bar package +\$6 per person

CHAMPAGNE TOAST

Celebrate the occasion with an elegant display of champagne glasses poured fresh.
With any bar package +\$5 per person / A-la-carte \$8 per person

CRAFT BEER BAR

Satisfy your beer lovers with a selection of local beers chilled and served from our mobilekegorator.
With any bar package +\$8 per person / A-la-carte \$12 per person

MIMOSA STATION

Chilled house bubbly on ice with carafes of orange, cranberry and grapefruit juice and fresh fruit to garnish.
\$12.95 per person for a 2 hour service

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.



SPECIALTY DRINKS

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

SPECIALTY COCKTAILS

Our team will prepare your choice of two premium specialty cocktails.
With any bar package +\$2 per person / A-la-carte \$14 per person for first hour. +\$2 per extra hour

Spicy Mango Margarita - Jalapeno infused tequila/mango puree/agave syrup/jalapeno

Hibiscus Rose Margarita - Hibiscus infused tequila/fresh lime juice/simple syrup/rose petals

Lavender Gin Spritz - Infused gin/fresh lemon juice/club soda

Berry Basil Smash - Berry infused vodka/fresh basil/lemon juice/muddled strawberries

Pineapple Coconut Mojito - Mint and pineapple infused rum/coconut water/fresh mint/lime juice

Cold Brew Martini - Copper horse cold brew/coffee liquor/vodka/espresso beans

Old Fashioned - Whiskey/simple syrup/orange peel/maraschino cherry

Paloma - Tequila/lime juice/grapefruit juice/club soda

French 75 - Lemon infused gin/simple syrup/prosecco

Aperol Pomegranate Spritz - Aperol/pomegranate juice/prosecco

MAGNIFICENT MOCKTAILS

Our team will prepare your choice of two premium mocktails.
With bar package +\$1.50 per person / A-la-carte \$10 per per person for first hour. +\$2 per extra hour

Hibiscus Lemon Spritz - Hibiscus tea infused lemonade/soda

Blueberry Lime Cooler - Blueberry syrup/fresh lime juice/mint/soda

Lavender Lemon Ginger Fizz - Lavender syrup/fresh lemon juice/lthaca ginger beer

Cucumber Mule - Cucumber juice/lime juice/simple syrup/lthaca ginger beer

Pineapple Mule - Pineapple juice/lthaca ginger beer/splash of lime

Strawberry Basil Lemonade - Strawberry lemonade/fresh strawberries/fresh basil/lemon slices

Cold Brew Mocktini - Copper Horse Cold Brew/chocolate syrup/dash of heavy cream

Cold Fashioned - Copper Horse Cold Brew/simple syrup/orange bitters

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 may be subject to tax, service fee & gratuity.



BEER LIST

Our beer list provides excellent value and variety including many local selections. Some selections may have minimum order requirements, may be available in can or bottle and may have seasonal availability only.

LOCAL

Utica Club, Lager - (12oz can)
Genesse - Cream Ale - (12oz can)
Ithaca Beer Co - Apricot Wheat - (12oz bottle)
Ithaca Beer Co - Flower Power - IPA - (12oz bottle)
Ithaca Beer Co - Brew York - Lager - (12oz bottle) +\$1
Ithaca Beer Co - Cascazilla - Amber Ale - (12oz bottle) +\$1
Ithaca Beer Co - Lakeside Lager (16oz can)
Lucky Hare - Falcon Punch - IPA (16oz can) +\$1
Lucky Hare - Seasonal Selections - (16oz can) +\$1
Liquid State - Sonic - IPA - (16oz can) +\$1
Liquid State - Liquid Crush - Hazy IPA - (16oz can) +\$1
Souther Tier - Lakewood - IPA - (12oz can) +\$1

DOMESTIC

Bud Light - Pilsner - (12oz bottle)
Budweiser - Pilsner (12oz bottle) +\$.50
Coors Light - Pilsner - (12oz bottle)
Miller Light - Pilsner - (12oz bottle) +\$.50
Miller High Life - Lager - (12oz bottle) +\$.50
Sam Adams - Lager (12oz bottle) +\$.50
Yuengling - Lager (12oz bottle)
Pabst Blue Ribbon - Pilsner (16oz can)
Leinenkugel - Shandy (12oz bottle) +\$.50
Shock Top - Wheat Beer (12oz bottle)
Belle's - Two Hearted Ale - (12oz bottle) +\$1
Founders - All Day IPA - (12oz can) +\$.50
Siera Nevada - Pale Ale (12oz bottle) +\$1
Kona - Big Wave Pale Ale (12oz bottle) +\$1
Dogfish Head - 60 Min Ipa (12oz bottle) +\$.50
Long Trail - IPA - (12oz bottle) +\$1
Goose Island - Hazy IPA - (12oz can) +\$1

IMPORTS

Corona - Mexico - Lager - (12oz bottle)
Dos Equis - Mexico - Amber Ale - (12oz bottle) +\$.50
Modelo - Mexico - Pilsner (12oz bottle) +\$.50
Red Stripe - Jamaica - Lager - (12oz bottle) +\$1
Stella Artois - Belgium - Pilsner (12oz bottle)
Heineken - Germany - Lager (12oz bottle)
Guinness - Ireland - Stout - (12oz bottle) +\$1
Saporo - Japan - Blond - (12oz bottle) +\$1
Pilsner Urquell - German - Pilsner - (12oz bottle) +\$1
Hoegaarden - Belgian - White Ale - (12oz bottle) +\$1

HARD SELTZER

Truly - Flavored Hard Cider (12oz can)
High Noon - Flavored Hard Cider (12oz can)
White Claw - Flavored Hard Cider (12oz can)

HARD CIDER

Angry Orchard - Crisp Apple - Sweet (12oz bottle)
Beak & Skiff - 1911 Original - Sweet (16oz can) +\$1
South Hill Cider - Farmhouse - Bone Dry - (12oz can) +\$1
South Hill Cider - Old Time - Off Dry - (12oz can) +\$1

N/A BEER

Athletic Brewing - Run Wild IPA - (12oz can)
Heineken - N/A Lager - (12oz bottle)

DRAFT BEER

For events over 100 guests we can serve draft beer on site. Please inquire about draft beer selections with your sales person.

BARTENDERS CHOICE

Ask your salesperson to have our seasoned serving staff put together paired selections.

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



WINE LIST

Our wine list features many local varietes from the Finger Lakes region and specialty wines from many regions around the world. All wines are subject to availability at the time of the event.

WHITES

Line 39 - Pinto Grigio - California
Clos Du Bois - Pinto Grigio - California +1
Sterling Vineyards - Pinot Grigio - California +1
Hess Select - Pinot Gris - California +1
Dr. Konstantine Frank - Pinto Gris - Finger Lakes, NY +1
Chateau LaFayette Reneau - Chardonnay - Finger Lakes, NY
Osmote - Chardonnay - Finger Lakes, NY
Gravel Bar - Chardonnay - Washington +1
The Stag - Chardonnay - California +1
Knapp Winery - Chardonnay - Finger Lakes, NY +2
Louis Jadot - Chardonnay - France +2
William Hill - Sauv Blanc - California
Hess Select - Sauv Blanc - California
Squealing Pig - Sauv Blanc - New Zealand
Locations - Sauv Blanc - New Zealand +1
Thirsty Owl - Semi Dry Riesling - Finger Lakes, NY
Thirsty Owl - Dry Riesling - Finger Lakes, NY
Dr. Konstantin Frank - Dry Riesling - Finger Lakes, NY +1
Dr. Konstantin Frank - Semi Sweet Riesling - Finger Lakes, NY +1

ROSE

Proverb - Rose - California
Thirsty Owl - Rose - Finger Lakes, NY
Dr. Konstantin Frank - Dry Rose - Finger Lakes, NY +1
Sterling - Rose - California +2

BUBBLES

Buttonwood Grove - Tuesday Bubbles - Finger Lakes, NY
Lakewood - Bubbly Candeo - Finger Lakes, NY
Veuve De Vernay - Brut - France
Veuve De Vernay - Brut Rose - France +1
Franco Amoroso - Prosecco - Italy
Poema Cava - Brut - Spain +1
Dr. Konstantin Frank - Celebre - Finger Lakes, NY +2
Dr. Konstantin Frank - Celebre Rose - Finger Lakes, NY +2
Veuve Clicquot - Champagne - France +5

RED

Chapoutier - Red Blend - France
Locations - Red Blend - California +1
Lakewood - Lemberger - Finger Lakes, NY
Cono Sur - Pinot Noir - Chile
Cellar No. 8 - Pinot Noir - California
Firesteed - Pinot Noir - Oregon +1
Rainstorm - Pinot Noir - Oregon +1
J Vineyards - Pinot Noir - California +2
Estancia - Merlot - California
Hahn Vineyards - Merlot - California +1
Steele - Zinfandel - California +1
Lakewood - Cab Franc - Finger Lakes, NY +1
Dr. Konstantin Frank - Cab Franc - Finger Lakes, NY +1
Sterling - Cab Sauv - California
Gravel Bar - Cab Sauv - Washington
Chateau LaFayette Reneau - Cab Sauv - Finger Lakes, NY +1
The Stag - Cab Sauv - California +1
Juggernaut - Cab Sauv - California +2
Concha y Toro - Malbec - Chile +1
Achavel Ferrer - Malbec - Argentina +2

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



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SPECIALTY MENUS

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BEREAVEMENT PACKAGES

Our bereavement offerings are designed with flexibility in mind. Packages are built at a preset price with a guest count estimate so no exact head count is required. Minimum two day lead time subject to availability.

COFFEE HOUR PACKAGES

COFFEE HOUR 1

Features a buffet including fruit board, assorted muffins and pastries with Local Copper Horse coffee, decaf, hot tea, lemon water, unsweetened tea and lemonade. 30 guests \$495 / 50 guests \$695 / 100 guests \$1350 / 200 guests \$1995

COFFEE HOUR 2

Features a buffet including fruit board, assorted muffins and pastries, assorted breakfast sandwiches with Local Copper Horse coffee, decaf, hot tea, lemon water, unsweetened tea and lemonade. 30 guests \$695 / 50 guests \$950 / 100 guests \$1795 / 200 guests \$3495

LUNCHEON

BEREAVEMENT LUNCHEON 1

Features a buffet including fruit board, assorted muffins and pastries with tea sandwiches, cookies and brownies with Local Copper Horse coffee, decaf, hot tea, lemon water, unsweetened tea and lemonade. 30 guests \$595 / 50 guests \$850 / 100 guests \$1595 / 200 guests \$2995

BEREAVEMENT LUNCHEON 2

Features a buffet including a selection of artisan sandwiches, artisan salad, kettle chips, seasonal soup, cookies and brownies with Local Copper Horse coffee, decaf, hot tea, lemon water, unsweetened tea and lemonade. 30 guests \$795 / 50 guests \$1095 / 100 guests \$2050 / 200 guests \$3895

BEREAVEMENT LUNCHEON 3

Features a buffet including a selection of artisan sandwiches, artisan salad, kettle chips, seasonal soup, cookies and brownies with Local Copper Horse coffee, decaf, hot tea, lemon water, unsweetened tea and lemonade. This package also includes beer and wine bar package. 30 guests \$1095 / 50 guests \$1795 / 100 guests \$3550 / 200 guests \$6750

BUFFET

BEREAVEMENT DINNER 1

Features selections from our Casual Dinner Menu including salad, bread, one entrée & two sides. cookies and brownies and fruit board with Local Copper Horse coffee, decaf, hot tea, lemon water, unsweetened tea and lemonade. 30 guests \$895 / 50 guests \$1350 / 100 guests \$2595 / 200 guests \$4950

BEREAVEMENT DINNER 2

Features selections from our Casual Dinner Menu including salad, bread, two entrées & two sides. cookies and brownies and fruit board with Local Copper Horse coffee, decaf, hot tea, lemon water, unsweetened tea and lemonade. This package also includes beer and wine bar package. 30 guests \$1150 / 50 guests \$1895 / 100 guests \$3750 / 200 guests \$7250

BEREAVEMENT DINNER 3

Features selections from our Italian Menu including one main, two pastas, parmesan, salad, bread, cookies and brownies and fruit board. To drink, Local Copper Horse coffee, decaf, hot tea, lemon water, unsweetened tea and lemonade. This package also includes beer and wine bar package. 30 guests \$1150 / 50 guests \$1895 / 100 guests \$3750 / 200 guests \$7250

Minimum guest count 30 or \$500 subtotal. Minimum two day lead time subject to availability.
Minimum 14 day lead time for events requiring offsite alcohol permit. Menu available for
staffed service only. May be subject to tax, service fee & gratuity.



CONFERENCE PACKAGES

When its time for your workplace to gather allow our team to take care of all the details. Minimum one week lead time subject to availability, 15 days for Happy Hour Packages. Combined packages and large group discounts are available.

CONFERENCE BREAK PACKAGE

Starting at \$15.95, this package features coffee and tea service for up to 8 hours and includes a display of assorted prepacked snacks and beverages including:

Fresh Fruit, Roasted peanuts, Almonds, Energy bars, Popcorn, Chips, Pretzels, bottled water, assorted juices and soda

CONFERENCE PACKAGE 1

Starting at \$49.95 per person, this package includes breakfast, morning break, lunch and an afternoon break with a total estimated service time of 7 hours featuring:

Breakfast: Fresh fruit, assorted muffins, pastries, bagels and spreads, coffee and tea and bottled water

Break: Coffee and tea service and conference break snacks and beverages

Lunch: Three choices of artisan sandwiches, hot soup, individual chips, fresh fruit platter, cookie and brownie platter, bottled water and soda

Break: Coffee and tea service with conference break snacks and beverages

CONFERENCE PACKAGE 2

Starting at \$59.95 per person, this package includes hot breakfast, morning break, hot lunch and an afternoon break with a total estimated service time of 7 hours featuring:

Breakfast: Fresh fruit, assorted muffins, pastries, Americana Hot Breakfast Package, coffee and tea and bottled water

Break: Coffee and tea service and conference break snacks and beverages

Lunch: Two Entrées, two sides, salad, bread, fresh fruit platter, cookie and brownie platter, bottled water and soda

Break: Coffee and tea service with conference break snacks and beverages

CONFERENCE HAPPY HOUR PACKAGE 1

Starting at \$24.95 per person, wrap up your day with hors d'oeuvres and a beer and wine. This package includes three choices of hors d'oeuvres and our beer and wine package for an hour and a half.

CONFERENCE HAPPY HOUR PACKAGE 2

Starting at \$29.95 per person, wrap up your day with hors d'oeuvres and open bar featuring beer and wine. This package includes three choices of hors d'oeuvres and our beer, wine and local spirits package for an hour and a half.

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



MIX & MINGLE PACKAGES

Warm up this holiday season with our seasonal offerings. Holiday packages require a minimum of 30 guests and a seven day lead time.

FESTIVE BITES

STARTING AT \$17.95

Includes one holiday display & two hors d'oeuvres.

BITES & BEVERAGES

STARTING AT \$21.95

Includes one holiday display, 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 display, two 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 \$44.95

Includes two holiday boards, three 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 \$39.95

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.

Minimum guest count 30 or \$500 subtotal. Minimum one week lead time subject to availability. Drop off service may be subject to tax, delivery fee & gratuity. Staffed service may be subject to tax, service fee & gratuity.



SPECIAL DIETARY MEALS

Our goal is to make sure your guests have a seamless experience.
Rest assured we can satisfy all special dietary needs.

PRICING

Our special dietary meals are priced and designed per event and made custom by our chefs or contracted to a specialized kitchen to ensure your guests needs are catered to regardless of their individualized dietary restrictions.

GLUTEN FREE

While our menu has many gluten free options there is a risk of cross contamination in our busy kitchen. If one of your guests has celiac and requires extra care please let us know so we can prepare a custom meal with extra precaution.

VEGAN

Our menus have many vegan options. Our chefs can always prepare a custom vegan meal if your menu selection does not provide suitable vegan meals.

NUT FREE

Many of our menus are nut free but we do cook with nuts in our kitchen. If any of your guests have a severe allergy our team can prepare a custom meal with extra precaution to reassure your guest.

HALAL

Our chef's can source halal meats for your entire event or also prepare individual meals to make sure your muslim guests can rest assured their dietary needs are accounted for.

KOSHER

Our team has multiple kosher kitchen partnerships allowing us to source kosher meals. One week notice is typically required.

OTHER REQUESTS

Our aim is to make sure that all of your guests are pleased with the meal we've prepared. If guests raise any concerns we're happy to make sure all of their dietary requests are accomodated.

Special dietary meals require minimum of seven days advance notice and are subject to availability.
Drop off service may be subject to tax, delivery fee & gratuity. Staffed service may be subject to tax, service fee & gratuity.