

## Hors d'Oeuvres

### PASSED

(per individual piece)

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|--|--|
| <b>CHICKEN SATAY</b> 2.75<br>Thai peanut dipping sauce   | <b>WALDORF ENDIVE LEAF</b>  3.25<br>Curried cream cheese with walnuts and apple |
| <b>CHICKEN WONTONS</b> 3<br>Chicken, vegetables, and ginger in a crispy wonton   | <b>POTATO WRAPPED SHRIMP</b> 2.50<br>Shrimp wrapped in potato strings  |
| <b>JUMBO SHRIMP COCKTAIL</b> 4<br>House-made cocktail sauce  | <b>SMOKED SALMON</b> 3.50<br>Sliced cucumber and dill cheese   |
| <b>CHESAPEAKE BAY CRAB CAKES</b> 3.50<br>Scampi aioli  | <b>BRUSCHETTA</b>  2.50<br>Balsamic reduction                                   |
| <b>AHI TUNA</b> 4<br>Crispy wonton with wasabi cream and soy glaze   | <b>SCALLOPS WRAPPED IN BACON</b> 3.75<br>Tender scallops wrapped in bacon  |
| <b>LAMB CHOP LOLLYPOPS</b> 4<br>Old English marinated  | <b>BEEF CARPACCIO</b> 3<br>Crostini with goat cheese and chive mousse  |
| <b>CHIPOTLE BEEF SKEWER</b> 3<br>Chipotle ketchup  | <b>ANDOUILLE SAUSAGE EN CROUTE</b> 3.50<br>Spicy sausage and mustard in puff pastry  |
| <b>STUFFED MUSHROOMS</b>  2<br>Mushrooms stuffed with truffle Parmesan cheese | <b>SPINACH AND ARTICHOKE CRISP</b>  2.50<br>Served in a tortilla cup            |
| <b>FRIED COCONUT SHRIMP</b> 3<br>Orange-horseradish dipping sauce  | <b>PULLED PORK BISCUIT</b> 3.25<br>Pulled pork, barbecue, and mozzarella cheese inside a biscuit   |

### DISPLAYS

(Each display serves 25)

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|---|---|
| <b>VEGETABLE CRUDITÉS</b> 65<br>Seasonal vegetables   | <b>BAKED BRIE EN CROÛTE</b> 45<br>French baguettes, crackers, assorted berries  |
| <b>FRUIT ARRANGEMENT</b> 75<br>Yogurt dip   | <b>HUMMUS DISPLAY</b> 75<br>Hummus, pita triangles, seasonal vegetables, roasted peppers  |
| <b>BOSTON RAW BAR</b> 300<br>Iced gulf shrimp, deep sea crab claws, oysters on the half shell, little neck clams on the half shell  | <b>GOURMET CHEESE AND CRACKER DISPLAY</b> 75<br>Imported and New England-farmed, French baguettes, grapes and berries                   |
| <b>CHEESE FONDUE</b> 120<br>Fondue of melted Fontina, Gruyère, and goat cheese (in chafing dish) served with garlic toasts and pita for dipping and assorted vegetables   | <b>SMOKED SIDE OF SALMON DISPLAY</b> 130<br>Minced egg, red onion, capers, diced tomato, crème fraîche, pumpernickel toast, mini bagels |
| <b>ANTIPASTO</b> 200<br>Prosciutto di Parma, soppressata, fresh mozzarella, Parmesan crumbles, marinated mushrooms, roasted red peppers, marinated mixed olives, pepperoncinis, artichoke hearts, toasted pita points, house crostini |   |

All prices are subject to 18% gratuity and sales tax. All menu prices and item availability are subject to change without notice. Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## Hors d'Oeuvres

### PRIXE FIXE CHOICES



#### STUFFED MUSHROOMS

Mushrooms stuffed with truffle Parmesan cheese

#### CHICKEN SATAY

Thai peanut dipping sauce

#### CHICKEN WONTONS

Chicken, vegetables, and ginger in a crispy wonton

#### FRIED COCONUT SHRIMP

Orange-horseradish dipping sauce

#### SPINACH AND ARTICHOKE CRISP

Served in a tortilla cup

#### CHIPOTLE BEEF SKEWER

Chipotle ketchup

#### BEEF CARPACCIO

Crostini with goat cheese and chive mousse

#### WALDORF ENDIVE LEAF

Curried cream cheese with walnuts and apple

#### POTATO WRAPPED SHRIMP

Shrimp wrapped in potato strings

#### ANDOUILLE SAUSAGE EN CROÛTE

Spicy sausage and mustard in puff pastry

#### BRUSCHETTA

Balsamic reduction

#### PULLED PORK BISCUIT

Pulled pork, barbecue, and mozzarella cheese inside a biscuit

Appetizers below may be substituted for an additional \$1 per person per selection

#### SMOKED SALMON

Sliced cucumber and dill cheese

#### CHESAPEAKE BAY CRAB CAKES

Scampi aioli

#### SCALLOPS WRAPPED IN BACON

Tender scallops wrapped in bacon

#### JUMBO SHRIMP COCKTAIL

House-made cocktail sauce

#### AHI TUNA

Crispy wonton with wasabi cream and soy glaze

#### LAMB CHOP LOLLYPOPS

Old English marinated

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## Luncheon Packages

Function packages listed below reflect the price per person for each option.  
Sodas, Coffee, Tea, and Dinner Rolls included in each package.

### MIDDLESEX CANAL (THREE COURSES)

24.<sup>95</sup> per person

Includes a selection of the following:

- Select one Soup/Salad
- Select one Luncheon Entrée
- Select one Dessert

### INNITOU (THREE COURSES)

29.<sup>95</sup> per person

Includes a selection of the following:

- Select two Soup/Salad
- Offer choice of two Luncheon Entrées
- Select one Dessert

### COLONEL BALDWIN (COCKTAIL RECEPTION FOLLOWED BY THREE COURSES)

39.<sup>95</sup> per person

Includes a selection of the following:

- Select three Hors d'Oeuvres  
to be passed beforehand
- Select one Soup/Salad
- Offer choice of three Luncheon Entrées
- Select one Dessert

### COUNT RUMFORD (COCKTAIL RECEPTION FOLLOWED BY THREE COURSES)

44.<sup>95</sup> per person

Includes a selection of the following:

- Select five Hors d'Oeuvres to be passed beforehand
- Select two Soups and/or Salads
- Offer choice of three Luncheon Entrées
- Select two Desserts

## Luncheon Menu Choices

### SOUPS

Classic Clam Chowder  
Soup of the Day


French Onion Soup  
Lobster Bisque


### SALADS

Beacon Mixed Green Luncheon Salad   
Seasonal Vegetable Salad   
Tossed Garden Salad

Wilted Spinach Salad with bacon  
Caesar Luncheon Salad   
Chopped Greek Salad 

### LUNCHEON ENTRÉE SELECTIONS

Fish and Chips  
Pasta Jardinière   
Grilled Salmon lemon beurre blanc  
Rosemary Lemon Garlic Chicken  
Chicken Broccoli Ziti  
Cobb Salad

Baja Fish Tacos  
Boston Baked Scrod  
Asian Chicken Salad Plate  
Mascarpone and Walnut Ravioli   
Sliced Lamb Sandwich  
Lobster Mac & Cheese

English Prime Rib rubbed with aromatic herbs (\$5 additional per person)  
7 oz. Filet Mignon mushroom demi-glace (\$10 additional per person)

### DESSERTS

Gourmet Ice Cream  
Apple Crisp with Ice Cream  
Black Bottom Espresso Cheesecake

Seasonal Berries with Chantilly Cream  
Vanilla Bean Crème Brûlée with Fresh Fruit  
Lemon Cake and Citrus Trifle

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## Luncheon Buffets

Buffets include dinner rolls and coffee, tea, and soda service. (30 guest minimum)

### DELI BUFFET

22.<sup>95</sup> per person

#### SALAD (Choice of)

Caesar Luncheon Salad  
Tossed Garden Salad

#### ENTRÉE (Choice of four)

Cold Cut Platter and Sliced Cheeses with  
Relish Tray and Accompaniments  
Barbecue Chicken  
Assorted Finger Sandwiches  
Thin Cut Roast Beef Finger Sandwiches

#### SIDE SALAD (Choice of two)

Potato Salad  
Pasta Salad  
Fruit Salad

#### DESSERT

Homemade Cookies and Brownies

### HOT BUFFET

26.<sup>95</sup> per person

#### SALAD (Choice of)

Seasonal Vegetable Salad  
Chopped Greek Salad

#### ENTRÉE (Choice of three)

Broccoli & Ziti  
Chicken Marsala  
Macaroni & Cheese  
Miso Glazed Salmon  
Chef's Choice Ravioli

#### SIDE (Choice of two)

Rice Pilaf  
Glazed Baby Carrots  
Green Beans Almondine  
Roasted Red Bliss Potatoes  
Seasonal Vegetable Medley

#### DESSERT (Choice of two)

Brownies  
Sliced Fresh Fruit  
Assorted Mini Cheesecakes  
Assorted House-baked Cookies

*Replace dessert with Beacon Grille's full dessert menu, add \$3 pp.  
Mini pastries or chocolate-dipped fruit may be added at additional cost.*

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## Dinner Packages

Function packages listed below reflect the price per person for each option.  
All dinners include a starch and vegetable, a second vegetable may replace the starch at no cost.  
Sodas, Coffee, Tea, and Dinner Rolls are included in each package.

### **BACK BAY** (THREE COURSES)

39.<sup>95</sup> per person

Includes a selection of the following:

- Select one Soup/Salad
- Offer choice of two Entrées
- Select one Dessert

### **PUBLIC GARDEN** (THREE COURSES)

44.<sup>95</sup> per person

Includes a selection of the following:

- Select one Soup/Salad
- Offer choice of three Entrées
- Select one Dessert

### **BEACON HILL** (COCKTAIL RECEPTION FOLLOWED BY THREE COURSES)

54.<sup>95</sup> per person

Includes a selection of the following:

- Select three Hors d'Oeuvres to be passed
- Select one Soup/Salad
- Offer choice of three Entrées
- Select one Dessert

### **THE ESPLANADE** (COCKTAIL RECEPTION FOLLOWED BY THREE COURSES)

64.<sup>95</sup> per person

Includes a selection of the following:

- Select five Hors d'Oeuvres to be passed
- Select two Soups and/or Salads
- Offer choice of three Entrées
- Select one Dessert

## Dinner Menu Choices

### SOUPS

Classic Clam Chowder  
Soup of the Day

French Onion Soup  
Lobster Bisque

### SALADS



Beacon Mixed Green Salad   
Tossed Garden Salad 

Caesar Salad   
Chopped Greek Salad 

Wilted Spinach Salad with bacon

### DINNER ENTRÉE SELECTIONS

Grilled Salmon  
Chicken Broccoli Ziti  
Lobster Mac & Cheese  
Pork Porterhouse Chop  
Lemon Garlic Rosemary Chicken

Pasta Jardinière   
Grilled Swordfish  
Cornmeal Crusted Sole  
Vegetable Penne Pasta Alfredo   
7 oz. Filet Mignon Cabernet demi-glace

**\$10 Additional per person for the following entrees:**

10 oz. Filet Mignon Cabernet demi-glace  
14 oz. Prime N.Y. Strip Steak

14 oz. Veal Milanese Long-Bone Chop  
Cast Seared Lamb Chops

2 lb. Steamed or Baked Stuffed Lobster

### DESSERTS

Lemon Cake and Citrus Trifle  
Gourmet Ice Cream  
Flourless Bittersweet Chocolate Cake

Apple Cobbler  
Seasonal Berries with Chantilly Cream  
Black Bottom Espresso Cheesecake

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# BEACON


## Dinner Buffet Packages

Also included are dinner rolls, and coffee, tea, and soda service.  
(30 guest minimum)


### BUFFET #1

39.<sup>95</sup> per person

#### SALAD (select one)

Beacon Mixed Green Salad   
Caesar Salad

#### ENTRÉE (select two)

Grilled Salmon  
Beacon Sea Scallops  
Lemon Garlic Rosemary Chicken  
Vegetable Penne Pasta Alfredo 

#### ACCOMPANIMENTS (select two)

Sautéed Seasonal Vegetable  
Wok'd Mixed Vegetables  
Seasoned Mashed Potatoes  
Parmesan Potato Gratinée

#### PLATED DESSERT (select two)

Apple Cobbler  
Assorted House-Baked Cookies  
Lemon Cake and Citrus Trifle


### BUFFET #2

46.<sup>95</sup> per person


#### APPETIZER (select one)

Cheese Fondue  
House-Made Hummus Display

#### SALAD (select one)

Beacon Mixed Green Salad   
Caesar Salad

#### ENTRÉE (select three)

Filet Mignon Medallions  
Beacon Sea Scallops  
Lemon Garlic Rosemary Chicken  
Stuffed Shrimp  
Butternut Ravioli with pecans 

#### ACCOMPANIMENTS (select three)

Sautéed Seasonal Vegetable  
Wok'd Mixed Vegetables  
Seasoned Mashed Potatoes  
Parmesan Potato Gratinée

#### PLATED DESSERT (select three)

Apple Cobbler  
Assorted House-Baked Cookies  
Hot Fudge Sundae  
Sliced Fresh Fruit  
Lemon Cake and Citrus Trifle


### BUFFET #3

53.<sup>95</sup> per person


#### APPETIZER (select one)

Cheese Fondue  
Antipasto

#### SALAD, ETC. (select two)

Beacon Mixed Green Salad   
Caesar Salad  
Classic Clam Chowder or Soup

#### ENTRÉE (select three)

Filet Mignon Medallions  
Grilled Swordfish  
Lemon Garlic Rosemary Chicken  
Sliced Lamb  
Grilled Salmon  
Butternut Ravioli with pecans 

#### ACCOMPANIMENTS (select three)

Sautéed Seasonal Vegetable  
Wok'd Mixed Vegetables  
Seasoned Mashed Potatoes  
Parmesan Potato Gratinée  
Butternut Squash  
Steamed Jasmine Rice with  
teriyaki lacquer

#### PLATED DESSERT (all)

Apple Cobbler  
Molten Chocolate Cake  
Hot Fudge Sundae  
Seasonal Berries with Chantilly Cream  
Lemon Cake and Citrus Trifle

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## Action Stations

(There are no room rental fees. Minimum 25 people.)

### SOUP AND SALAD STATION

*Please select a minimum of two*

<b>LOBSTER BISQUE</b>	8	<b>CLASSIC CLAM CHOWDER</b>	6
<b>MIXED GREEN SALAD</b>	6	<b>WILTED SPINACH SALAD</b>	8
		<b>CAESAR SALAD</b>	8

### PASTA STATION

*All Pasta Stations Include Parmesan Cheese, Red Pepper Flakes, Fresh Basil, Olives, Roasted Garlic and Focaccia Bread  
(Please select a minimum of two pastas and two sauces)*

#### PASTAS

<b>TRI-COLORED TORTELLINI</b>	8
<b>ROASTED GARLIC RAVIOLI</b>	10
<b>LOBSTER RAVIOLI</b>	12
<b>WILD MUSHROOM RAVIOLI</b>	9
<b>CHEESE RAVIOLI</b>	8
<b>BUTTERNUT RAVIOLI</b>	8
<b>SMOKED MOZZARELLA AND BASIL RAVIOLI</b>	9
<b>PENNE PASTA</b>	8
<b>BOWTIE PASTA</b>	8
<b>GEMELLI PASTA</b>	8

#### SAUCES (Select)

<b>PARMESAN CREAM</b>
<b>FRESH TOMATO</b>
<b>ROASTED TOMATO AND BASIL</b>
<b>LOBSTER CREAM</b>
<b>WILD MUSHROOM</b>
<b>BOLOGNESE</b>
<b>PORCINI CREAM</b>
<b>ROASTED VEGETABLE AND TOMATO</b>
<b>SAGE, BROWN BUTTER CREAM</b>
<b>GORGONZOLA SAUCE</b>

### CARVING BOARDS

A \$75 chef fee is added for each carving station.

*All carving stations serve 20 people*

<b>ROASTED BEEF TENDERLOIN</b> Béarnaise sauce	275	<b>STUFFED LEG OF LAMB</b> Provençal crust	190
<b>ROAST TURKEY BREAST</b> Served with sage dressing	180	<b>PORK TENDERLOIN</b> Citrus glaze	180
<b>BEEF WELLINGTON</b> Red wine sauce reduction	300	<b>POACHED SALMON</b> Onion and lemon beurre	200
<b>BLACKENED ENTRECÔTE OF BEEF</b> Brandy and pepper sauce	275	<b>HONEY MUSTARD GLAZED HAM</b>	185

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## Dessert Options



### DESSERT BUFFET (All)

15 per person, 30 guest minimum

#### APPLE CRISP

#### MINI CARAMEL APPLE STREUSEL

#### MACADAMIA NUT CRUNCH COOKIES

#### CHOCOLATE CHIP COOKIES

#### SLICED FRESH FRUIT

Vanilla yogurt dip

#### GOURMET ICE CREAM


Hot fudge and/or caramel sauce

#### NEW YORK CHEESECAKE BARS

Strawberry sauce

#### MANHATTAN BREAD PUDDING

Sweet challah bread, whiskey, and dried cherries are baked in vanilla custard and served with Lacuesta Spanish Reserva vermouth anglaise.



### MEDLEY OF DESSERTS

9.<sup>50</sup> per person

#### CHEF'S SAMPLER OF THREE DESSERTS

Or

#### ICE CREAM SUNDAE BAR


(Featuring assorted flavors of gourmet ice cream)

Caramel Sauce

Hot Fudge

Fresh Berry Compote

Make your own sundae with hand whipped fresh cream and an assortment of delicious toppings



### INDIVIDUAL DESSERTS

5.<sup>95</sup> per person

#### LEMON CAKE AND CITRUS TRIFLE

Sweet lemon cake and citrus fruits, layered with chantilly cream, orange curd, and raspberry sauce.

#### FEATURED CHEESECAKE

Chef's seasonal cheesecake

#### APPLE COBBLER

#### HOT FUDGE SUNDAE

Whipped cream and cherry

#### VANILLA CRÈME BRÛLÉE

Silky vanilla bean custard with caramelized sugar top

#### MOLTEN CHOCOLATE CAKE

Our own decadent chocolate treat. (Preorder or allow 15 min.)

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## Cocktail Packages

We are delighted to provide our function clients with two options for cocktail service. While both options feature premium brand liquors, we are pleased to offer two price points. Clients may select the brands they prefer within the chosen package.

### SPECIAL EVENTS - BAR ONE

One Liquor Cocktails	8. <sup>50</sup>
'On the Rocks'	10
Martinis and Manhattans	11

3 Olives Pomegranate Vodka  
Absolut  
Absolut Citron  
Amaretto Disaronno  
Appleton Estate Reserve Rum  
Bacardi Rum  
Bailey's Irish Cream  
Bombay Gin

Campari  
Captain Morgan Spiced Rum  
Chambord  
Cold River Blueberry Vodka  
Dewars  
Hammer & Sickle Vodka  
J&B  
Jack Daniels  
Kahlua

Maker's Mark  
Sambuca Romana  
Stoli  
Stoli Orange  
Stoli Raspberry  
Tanqueray Gin  
Tia Maria  
V.O.

### SPECIAL EVENTS - BAR TWO

One Liquor Cocktails	10. <sup>50</sup>
'On the Rocks'	12
Martinis and Manhattans	13

B&B  
Belvidere Vodka  
Bombay Sapphire Gin  
Campari  
Chivas Regal Scotch  
Chopin Vodka  
Cointreau

Crown Royal  
Drambuie  
Frangelico  
Grand Marnier  
Hendrick's Gin  
Hennessy Cognac  
Jameson Irish Whiskey

Johnny Walker Black  
Ketel One  
Knockabout Gin  
Plymouth Gin  
Rhum Barbancourt 8 Year Rum  
Zaya 12 Year Rum



All menu prices and item availability are subject to change without notice. Before placing your order, please inform your server if anyone in your party has a food allergy. The above brands are a sample of the liquors available with each option. Please note that prices are inclusive of tax.