

# BEACON 70

## STARTERS

**CRISPY FRIED CALAMARI 45/ ½ tray**  
hand cut calamari lightly breaded & flash fried. served with jalapeno lime dipping sauce & marinara

**DRUNKEN MUSSELS 25/ ½ tray**  
with andouille, shallots & parsley in a chardonnay garlic broth. served with crostini

**DRUNKEN CLAMS 50/ ½ tray**  
with andouille, shallots & parsley in a chardonnay garlic broth. served with crostini

**BEACON 70 MINI CRAB CAKES 3.5/pc**  
panko crusted jumbo lump maryland crab meat, lemon mustard rémoulade

**AHI TUNA BRUSCHETTA 15/pt 27.5/qt**  
sashimi grade yellowfin tuna, seaweed salad, sriracha mayo, cucumber, yuzu soy, avocado, served with toasted baguettes  
**TOMATO BRUSCHETTA 10/pt 15/qt**

**HOUSE-MADE COCONUT SHRIMP 2.5/pc**  
flash fried golden brown, chipotle sweet & sour dipping sauce

**CRISPY BUFFALO SPRING ROLLS 1.75/pc**  
shredded buffalo chicken, crumbled bleu cheese, served with ranch dipping sauce

**JAPANESE STEAM BUNS 3.5/pc**  
Sweet soy braised pork belly, sriracha slaw, pickled cucumber, scallion, japanese mayo

**FRIED BRUSSEL SPROUTS 45/ ½ tray**  
tossed in a balsamic glaze with bacon

**STUFFED MUSHROOM CAPS 35/ ½ tray**  
stuffed with sausage and topped with breadcrumbs and parmesan cheese

## DIPS & CHIPS Pt/Qt

**HOUSE-MADE GUACAMOLE 15/27**  
avocado, lime, onion, tomato, cilantro, sea salt, w/tortilla chips

**MEDITERRANEAN HUMMUS 12/22**  
housemade with pureed chickpeas, lemon, garlic & tahini, served with warm pita points & tortilla chips

**SPINACH & ARTICHOKE DIP 50/ ½ tray**  
housemade with creamy romano, parmesan & mozzarella. served with warm pita points

## WINGS

**Buffalo Wings or Boneless Wings perfectly coated in the Signature Beacon 70 Sauce of your choice.**  
Additional sauce- \$10/quart

1.25 /chicken wing  
1.50 /chicken tender

### SELECT A SAUCE

- BUFFALO MILD
- BUFFALO MEDIUM
- BUFFALO HOT
- BUFFALO ATOMIC
- CAJUN SPICE
- MAKER'S MARK BBQ
- CHIPOTLE BBQ
- GARLIC PARMESAN
- HONEY MUSTARD
- LEMON PEPPER
- PINEAPPLE HABANERO
- TERIYAKI
- SRIRACHA FIRE
- THAI CURRY

## PLATTERS

(SERVES 20)

**FRESH VEGETABLE PLATTER 45**  
Assortment of Fresh Vegetables with dip including broccoli, cauliflower, carrots, celery, peppers and cucumbers.

**FRESH FRUIT PLATTER 45**  
Assortment of fresh berries, melons, pineapple & grapes

**CHEESE PLATTER 50**  
Comprehensive selection of cheeses served with assorted gourmet crackers and seedless grapes.

**ASSORTED SANDWICH PLATTER 75**  
Select cold cuts and cheeses in assorted breads. Quartered and arranged on a beautiful platter.

**ANTIPASTO PLATTER 90**  
Arrangement of select Italian cold cuts and cheeses served with marinated artichokes and roasted peppers.

# CATERING MENU 2021

## FROM THE SEA

### FULL TRAY:

SHRIMP 110  
FLOUNDER 120  
COD 130  
MAHI MAHI 130

SALMON 150  
TUNA 165  
GROUPE 250  
SCALLOPS 250

### CHOICE OF :

Francaise  
Fra Diavolo  
Scampi  
Piccata  
Marinara  
Cajun Cream Sauce  
Baked

Milanese  
Crispy Fried  
Oreganata  
Vodka  
Coconut Curry  
Jalapeno Lime  
Sesame Pineapple Teriyaki

## FROM THE LAND

### CHICKEN 100/€RAY

Parmesan  
Francaise  
Marsala  
Scampi  
Murphy  
Cordon Bleu  
Saltimbocca  
Milanese  
Piccata  
Broccoli Rabe & Italian Sausage +20

### BEEF AND PORK

Sausage & Peppers 100  
Pulled Pork 100  
Honey Glazed Ham 100  
Roast Beef and Gravy 120  
Baby Back Ribs 120  
Braised Short Rib 140  
Marinated Skirt Steak 175  
Berkshire Pork Chops 15ea  
Filet Mignon 20ea  
Sliced Prime Rib 200

## SLIDERS

**PULLED PORK 3.5/pc**  
slow roasted bbq pulled pork, topped with housemade slaw

**LOBSTER 5/pc**  
fresh maine lobster salad, red onion, applewood smoked bacon

**MINI CUBAN 3.75/pc**  
slow roasted pork, tender ham, swiss, pickles, brown mustard

**BEACON 70 SLIDERS 3.5/pc**  
our own custom burger blend, onions, cheese, pickles

**BLACKENED CHICKEN 3/pc**  
blackened chicken, caramelized onions, mozzarella

**BEEF SHORT RIB 3.75/pc**  
burgundy braised short ribs, caramelized onions, crispy onions

## SALADS 25/45

**THE BEACON**  
baby spinach, beets, red onion, crumbled goat cheese, corn, fig, raspberry balsamic vinaigrette

**THE CAESAR**  
chopped romaine hearts, garlic toast, fresh parmesan, house caesar dressing

**THE CHOPPED**  
romaine, fig, cucumbers, chickpeas, peppers, candied walnuts, red onions, tomatoes, feta, lemon honey vinaigrette

**THE CAPRESE**  
fresh mozzarella, fresh basil, tomatoes, e.v. olive oil, sea salt, fresh ground pepper

**THE COBB**  
mixed greens, avocado, corn, egg, crumbled bleu cheese, tomatoes, red onion, lemon honey vinaigrette

**THE KALE**  
kale, quinoa, crumbled goat cheese, tomatoes, candied walnuts, fuji apple, apple cider vinaigrette

## PASTA 80 FULL

Fra Diavolo  
Carbonara  
Primavera  
Alfredo

Vodka  
Pesto  
Marinara  
Bolognese +10

Angel hair  
Ziti  
Bowties  
Cavatelli

Penne  
Linguini  
Fettuccini

Meat Lasagna 90  
Mac and Cheese 80  
Raviolis 85  
Lobster Raviolis 165  
Eggplant Rollatini 110

## SOUP

Tomato Bisque 11/qt  
Lobster Bisque 16/qt

## ADDITIONAL SIDES

**35 HALF /60 FULL**  
Garlic Mashed Potatoes  
Herb Roasted Potatoes  
Mushroom Rice  
Coconut Rice  
French Fries

**40 HALF /75 FULL**  
Grilled Vegetables  
Sautéed Broccoli  
Sautéed Green Beans  
Roasted Root Vegetables  
Broccoli Rabe +5

## DESSERTS

Chocolate Bombe 5ea  
Chocolate Brownies 40  
Cookie Platter 40  
Cannoli Dippers 35/qt

Prices are subject to change at any time. Additional charges may apply. Delivery options are available. Off menu requests can be priced when needed.

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