



THE BEACHWALK MENU

CLASSIC CATERING & EVENTS

APPETIZERS (SELECT 3 OR CHARCUTERIE TABLE)

BEEF MEATBALLS

tangy bbq, sweet chili, or swedish

BRUSCHETTA (SELECT 1)

- *fresh tomato (V)*
- *brie & pear chutney (V)*
- *fig & prosciutto*

CHICKEN SATAY (GF)

thai peanut or plum sauce

SPANAKOPITA (V)

spinach and feta wrapped in phyllo dough, spicy tomato sauce

FRENCH DIP TARTLET

steak bites, caramelized onion, mozzarella, phyllo cup

OR

CHARCUTERIE TABLE

imported meat, cheese, breads, crackers, fresh fruit, roasted almonds, housemade hummus, naan bread

SALAD (SELECT 1)

HOUSE (V) (GF)

tossed salad, cucumber, red onion, tomato, choice of dressing

MIDWEST (V)(GF)

mixed greens, dried cherries, pecans, feta, raspberry vinaigrette

ITALIAN (V)

mixed greens, garlic croutons, tomato, pepperoncini, parmesan, italian dressing

STUFFED MUSHROOM CAPS (GF)

italian sausage or spinach & parmesan (V)

CAPRESE BITES (V) (GF)

mozzarella, basil, grape tomatoes, citrus vinaigrette

BACON WRAPPED DATES (GF)

stuffed with blue cheese

SHRIMP DIP TARTLET

shrimp, lemon, parsley, cream cheese, phyllo cup

SMOKED SALMON VOL AU VENTS

crème fraîche

CHICKEN CHARMOULA (GF)

lemon juice, cumin, tzatziki

CAESAR

mixed greens, croutons, parmesan, caesar dressing

FARMHOUSE (MAY - OCTOBER) (V)(GF)

mixed greens, fresh berries, pecans, onion, goat cheese, poppyseed dressing

SALADS SERVED WITH
ASSORTED ROLLS & BUTTER

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ENTREES (SELECT 2)

HERB ROASTED CHICKEN BREAST

florentine, piccata, riesling, marsala or normandy

SEARED PORK LOIN

herb crusted, with demi-glace, cherry wine (GF) or apple chutney (GF)

CHEF CARVED BEEF MEDALLIONS (GF)

mirin reduction

CARVED ROAST BEEF (GF)

slow roasted, horseradish sauce, au jus

WILD CAUGHT SALMON (GF)

dill or beurre blanc sauce

BAKED TILAPIA (GF)

lemon beurre blanc sauce

BAKED LASAGNA *

italian sausage or roasted vegetables (V)

SQUASH RAVIOLI (V)

sage brown butter sauce

DRUNKEN ROAST

beef with garlic, crushed red pepper, scallions, diced carrots, bell peppers, rosemary, craft beer

ÉTOUFFÉE

chicken, andouille sausage, celery, peppers, onion, cajun spices, served over white rice or with roasted vegetables (V)

COCONUT CURRY QUINOA (V) (GF)

roasted red onion, squash, zucchini, asparagus, red pepper, braised swiss chard

STARCH (SELECT 1)

MASHED POTATOES (V) (GF)

boursin cheese

YUKON GOLD POTATOES (V) (GF)

herb roasted

AU GRATIN POTATOES (V) (GF)

russet potatoes, creamy cheese sauce

MAC & CHEESE (V) *

truffle oil breadcrumbs

WILD RICE (V) (GF)

pilaf

VEGETABLE (SELECT 1)

CARROTS & SHALLOTS (V) (GF)

caramelized

GREEN BEANS (V) (GF)

seasoned or garlic parmesan

BROCCOLI CROWNS (V) (GF)

lemon butter, seasoning

ROASTED VEGETABLE BLEND (V) (GF)

zucchini, squash, bell peppers, onion

ROASTED CAULIFLOWER (V) (GF)

olive oil, chef's spice blend

Vegetarian Options (V) | Gluten-Free Options (GF) | *can be made Gluten-Free

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*NEXT, COMPLETE YOUR EVENT WITH SERVICE STAFF &
TABLETOP RENTALS*

A) ADD ON SERVICE STAFF

Choose your preferred method of staff:

Buffet, Family Style, or Plated Service

B) ADD ON TABLETOP RENTAL ITEMS

Package includes: white, ivory, or vintage salad & dinner china,
silver dinner flatware, water goblet, water carafes,
linen napkin in choice of house colors,
white or ivory lap length linens for guest dining tables
& setup/take down of packaged items

(enhancements available upon availability & request)

OR

Choose to include a disposable chinet salad and dinner plate, disposable white napkin, and
disposable cutlery.