

BEACON HILL ESTATE GRAZING OPTIONS



BREAKFAST

PANCAKES / WAFFLES:

- Banana
- Blueberry
- Buttermilk
- Chocolate Chip served with maple syrup

SMOKED SALMON & CREAM CHEESE PLATTER

w/ capers, onions & lemon wedges

QUICHE:

Quiche Lorraine ask for any alternatives

OMELETTES:

- Ham & Cheese
- Vegetarian
- Sausage & Cheese
- Three Cheese

SIDES:

- Bagels
- Homemade Toast
- Bacon
- Sausages
- Homemade Banana
- Bread
- Fruit (raspberries, blueberries, strawberries, cantaloupe, honey dew)

EGGS:

Scrambled, Sunnyside, Over Easy, Poached, Hard Boiled

AVOCADO TOAST
HOMEMADE FRENCH
TOAST

DRINKS:

- Hot Coffee
- Hot Tea
- Orange Juice
- Apple Juice
- Cranberry Juice
- Grapefruit Juice



LUNCH

SHARED BITES

Bahamian Conch Salad
chopped sweet pepper, onion and tomato with conche marinated in
lime juices, salt and pepper
Hummus w/ crudites and pita
Guacamole w/ chips and veggies

SALADS

Tomato Basil & Pine Nuts Salad

Wine Ripened Tomatoes chopped with basil and pine nuts, marinated

with balsamic and olive oil.

Caprese Salad w/ Buffalo Mozzarella
Wine Ripened Tomatoes and Buffalo Mozzarella drizzled w/ basil oil
Lobster, Asparagus & Avocado Salad
Mayo based salad w/ Shredded Lobster, tossed with avocado and
asparagus

SANDWICHES & WRAPS

Ahi Tuna Club Sandwich

Ahi Tuna with green mayo, avocado, tomato, and a crispy salad Chicken / Shrimp Wraps

Served with Caesar Dressing of Ranch

Vegetarian Wrap

Veggie Burger

Fish Tacos

Cajun Grilled Mahi with Cole slaw, corn salad, black beans, guacamole, salsa, cheese, sour cream, and spicy mayo



DINNER

SOUPS

- *Lobster Bisque
- *Creamy Broccoli
- *Conch Chowder
- *Coconut Pumpkin

SALADS

- *Arugula, Roasted Pear,
 Avocado and Cranberry
 With Raspberry Balsamic
 Vinaigrette
- *Arugula, and Avocado with a Lemon Vinaigrette and Parmesan shavings
- *House Salad
- *Arugula and Cherry
 Tomato with Parmesan
 Cheese and Balsamic
 Vinaigrette

APPETIZERS

- *Conch Fritters
- *Artichoke Dip served with Crackers
- *Jerk Chicken Skewers
- *Coconut Shrimp w/ Sweet Chili Sauce
- *Stone Crab Claws
- *Tomato Bruschetta
- *Crab Cakes
- *Guacamole w/pita & veg
- *Tuna Tartare
- *Crack Conch Bites
- *Hummus w/ Crudites & Pita



DINNER

ENTREES

*Local Grilled Fish, Cracked Potatoes, and Green Beans served with a Papaya and Mango Salsa

*Curried Fish w/ Lemon Pilaf & Seasonal Veggies

*Jerked Fish w/ coconut infused Jasmine Rice and Broccoli served with pineapple salsa

*Grilled Lobster, Risotto and Sautéed Spinach

*Thai Lobster, Jasmine Rice, Steamed Bok Choy and Ginger Carrots

*Jerk Chicken, Peas 'n' rice, Cole Slaw, Sautéed Plantain and Local Greens

*Roasted Lemon Chicken w/ Sweet Potatoes and Asparagus

*Beef Tenderloin w/ Garlic Roasted Mashed Potatoes and Seasonal Veggies

*Bar-b-que Ribs, Coconut Rice, Corn Salad, and Grilled Vegetables

*Herb Encrusted Rack of Lamb w/ Roasted Butternut Squash & Broccoli



VEGETERIAN

*Loaded Sweet potato w/ Avocado Mash and Black Bean Salad

*Quinoa w/ Spinach & Portabella Mushrooms

*Veggie Stir Fry with Tofu

*Zucchini & Basil Penne

*Curried Vegetables w/ Brown Rice

*Creamy Broccoli Soup

*Coconut Pumpkin Soup

*Pasta Primavera

*Tomato, Basil & pine Nuts Salad

*Veggie Burger



DESSERTS

CAKES AND PIES:

- Coconut Cake Key
- · Lime Pie Chocolate
- Cake Pine-apple
- Cake Carrot Cake
- Lemon Tart

ICE CREAM AND SORBETS:

- Mango Sorbet
- Mixed Berry Sorbet
- · Chocolate Ice Cream

PASTRIES:

- Passionfruit Mouse
- Assorted Cookies
- Chocolate Fudge Brownies
- Puff Pastry Apple Tartlets