

# BEACHTREE

## Catering Menu

### Brunch

Brunch packages available Saturday & Sunday before 3:00pm\*

#### buffet

(25 adults minimum)

**Package A.....\$24.95**  
Soft drinks, coffee, tea and one Bloody Mary or mimosa per person

**Package B.....\$28.95**  
Includes beer, wine and soda

#### to start:

Fresh Blueberry muffins

Fresh Bagels & Rolls with butter

Seasonal Fruit Platter

Tossed Salad

#### buffet includes:

##### Grilled Fillet of Salmon

Fresh Atlantic salmon on a potato pancake with grilled corn off the cob in a horseradish cream sauce.

##### Chicken Francaise

Tender breast of chicken lightly coated with egg batter, sauteed in a lemon white wine butter sauce.

##### Cajun Bowtie Pasta

Cajun chicken breast served with bowtie pasta, broccoli and tomatoes in a creamy Parmesan sauce.

##### Omelette Station

With variety of toppings.

##### Bacon & Sausage

##### French Toast

##### Home fried Potatoes

#### table service

**Package A.....\$24.95**  
Soft drinks, coffee, tea and one Bloody Mary or mimosa per person

**Package B.....\$28.95**  
Includes beer, wine and soda

#### to start:

Fresh Blueberry muffins

Fresh Bagels & Rolls with butter

#### entree choices:

##### Crab Cakes Benedict

Pan fried crab cakes, poached eggs, tomatoes, Hollandaise sauce and home fries.

##### Eggs any style

With bacon or sausage and home fried potatoes.

##### Eggs Florentine

Poached eggs with spinach, mozzarella and Hollandaise sauce over English Muffin.

##### Omelette

Choice of Western; Mushroom, Spinach and Cheese; Bacon and Cheese.

##### French Toast

Homemade, with bacon or sausage.

##### Cajun BowTie Pasta

Cajun chicken breast served with bowtie pasta, broccoli and tomatoes in a creamy Parmesan sauce.

##### Steak and Mozzarella Sandwich

Grilled steak topped with mushrooms, onions and mozzarella on a toasted hero with fries.

\*Alcohol can only be served after 12:00 noon on Sunday.

# Lunch

Lunch packages available daily  
between 11:30am and 4:00pm

## buffet

(25 adults minimum)

**Package A**.....\$24.95  
Soft drinks, coffee, tea included

**Package B**.....\$28.95  
Includes beer and wine

**Add Open Bar**.....\$25.00  
Unlimited open bar with premium liquors for three hours

### to start:

Fresh warm country loaves of bread

Caesar salad

### buffet includes:

#### Flounder Francaise

Fresh local flounder lightly coated in egg batter in a lemon and white wine butter sauce.

#### Grilled Fillet of Salmon

Fresh Atlantic salmon on a potato pancake with grilled corn off the cob in a horseradish cream sauce.

#### Penne Romano Rustica

Grilled lemon pepper chicken served over penne pasta tossed with onions, garlic, smoked bacon and spinach in a Parmesan cream sauce.

#### Chicken Marsala

Tender chicken breast coated in flour then braised with Marsala wine, mushrooms, and a hint of Sherry.

#### Maui Skirt Steak

Marinated in a sweet soy sauce and served with roasted pineapple and mashed potatoes.

#### Fresh Steamed Vegetables

#### Cajun Rice



## table service

**Package A**.....\$26.95  
Soft drinks, coffee, tea included

**Package B**.....\$30.95  
Includes beer and wine

**Open Bar per person**.....\$25.00  
Unlimited open bar with premium liquors for three hours

### to start:

Fresh warm country loaves of bread

Caesar Salad or Soup du Jour

### entree choices:

#### Chop Chop Chicken Salad

Sliced golden almonds, mandarin oranges, fresh cilantro and toasted sesame-scallion vinaigrette.

#### Turkey Club Croissant

Thinly sliced smoked turkey breast, smoked bacon, tomato, lettuce and red onion served on a buttery croissant.

#### Steak and Mozzarella Sandwich

Grilled steak topped with mushrooms, onions and mozzarella on a toasted hero with fries.

#### Crab Cakes

Pan fried crab cakes made from Maine crabmeat, served with creamy Dijon mayonnaise and French fries.

#### Penne Romano Rustica

Grilled lemon pepper chicken served over penne pasta tossed with onions, garlic, smoked bacon and spinach in a Parmesan cream sauce.



# Dinner

Dinner packages are served daily from  
11:30am - 9:00pm

## dinner buffet

(25 adults minimum)

**Package A**.....\$27.95  
Soft drinks, coffee, tea included

**Package B**..... \$31.95  
Includes beer and wine

**Add Open Bar**.....\$25.00  
Unlimited open bar with premium liquors for three hours

### to start:

**Fresh Warm Country Loaves of Bread**  
**Caesar Salad or Tossed House Salad**

### buffet includes:

#### Chicken Cordon Bleu

Breaded and fried chicken breast stuffed with ham and Swiss cheese.

#### Grilled Fillet of Salmon

Fresh Atlantic salmon on a potato pancake with grilled corn off the cob in a horseradish cream sauce.

#### Maui Skirt Steak

Marinated in sweet soy sauce and served with roasted pineapple and mashed potatoes.

#### Shrimp Scampi

Fire roasted shrimp in a savory basil-pesto sauce with garlic, white wine, tomatoes and olives.

#### Chicken Marsala

Tender chicken breast coated in flour then braised with Marsala wine, mushrooms, and a hint of Sherry.

#### Cajun Rice

#### Steamed Vegetables

#### Mashed Potatoes

## dinner table service

**Package A**.....\$30.95  
Soft drinks, coffee, tea included

**Package B**..... \$34.95  
Includes beer and wine

**Add Open Bar**..... \$25.00  
Unlimited open bar with premium liquors for three hours

### to start:

**Fresh warm country loaves of bread**  
**Caesar Salad or Soup du Jour**

### entree choices:

#### Crispy Shrimp and Ribs

Four fried shrimp with lemon and cocktail sauce served with a half rack of BBQ baby back ribs and French fries.

#### Crab Cakes

Golden pan-seared crab cakes made from jumbo lump crabmeat with a creamy mustard herb butter sauce. Served with a piping hot baked potato.

#### Flat Iron Steak

Marinated and fire grilled tri tip steak. Succulent and juicy, topped with garlic butter and mashed potatoes.

#### Shrimp Scampi

Fire roasted shrimp in a savory basil-pesto sauce with garlic, white wine, tomatoes and olives.

#### Chicken Zingara

Delicately sauteed chicken breast topped with a slice of breaded eggplant, mushrooms, spinach, ham, brown sauce, marinara and mozzarella cheese. Served over rice.

### dessert

**Ice Cream or Sorbet**



## Important Information

Final count of guests must guaranteed by the customer 3 days in advance of party at which time final payment is due by cash or approved credit card.

A deposit of 50% is required before space can be held for the party. Deposit may be by cash, check or approved credit card.

Deposit cannot be refunded if cancellation is less than four hours weeks prior to the party date.

No "to-go" orders may be placed for "no shows".

Customers bringing their own cake will be charged a plating charge of \$1.00 per person.

Minimum guest count for exclusivity in private room is a guarantee of 35 adults.

A gratuity of 20% of final bill or \$75.00 per server, whichever is greater, will be added to your bill.

## Other Options

### substitutions

Special dietary requests, or just got your heart set on something that you don't see here?

Ask a Beachtree manager for comparable menu substitutions for brunch, lunch or dinner.

### open bar

All our packages have an option to add a three hour open bar with premium liquor for just \$25.00. (Sunday alcohol consumption after 12:00 noon only)

### hors d'oeuvres

Start your party with passed hors d'oeuvres. Your choice of four appetizers can be served butler style for 1 hour for \$4.00 per person.

## Dessert

Ice Cream or Sorbet  
\$2.00 per person

Peach and Berry Cobbler or Caramel Apple Pie  
\$2.50 per person



# BEACHTREE

RESTAURANT • BAR

166 W. Main Street • East Islip, NY 11730  
631.277.4800 • [www.BeachtreeRestaurant.com](http://www.BeachtreeRestaurant.com)