

# BEACH PLUM KITCHEN

BREAKFAST & LUNCH



## *Large Events Menu*

Thank you for thinking of us at Beach Plum Kitchen! Our event team looks forward to planning the perfect event for you and your guests. A few details about what we offer:

- We have two areas available for private events - our patio, which can accommodate up to 65, and our back dining room, which can accommodate up to 35 and has audio visual hookups available if desired. If you have a larger group, please inquire about additional options.
- Interested in hosting a mimosa bar? Choose your bubbles and juice, and we'll take care of the rest. All specialty coffees, alcoholic beverages, and additional specialty items are charged based on consumption.
- We can offer linens and decor for your event for an additional fee. Please inquire for details and pricing. You are also more than welcome to bring decor of your own, but please discuss with your event coordinator so they can plan accordingly.
- We can print custom menus for your event, including the name of the event and the items to be served to add that personal touch.
- Please refer to your contract for additional details.

*Thank you and happy planning!*



### **BRUNCH MENU #1:**

**up to 65 guests**

*\$40 per person*

#### ***Beverages***

Freshly brewed Talitha coffee  
(regular and decaf)  
Iced tea and soft drinks

#### ***Starters***

Freshly baked coffee cake and assorted  
muffins along with fresh fruit.

#### ***Main Course***

Guests will have a custom menu at their  
seat to order a plated breakfast/brunch  
from. You may choose up to 5 selections\*

### **BRUNCH MENU #2:**

**up to 40 guests**

*\$45 per person*

#### ***Beverages***

Freshly brewed Talitha coffee  
(regular and decaf)  
Iced tea and soft drinks

#### ***Starters***

Freshly baked coffee cake and  
assorted muffins  
individual parfaits made with creamy yogurt,  
berries, and housemade granola.

#### ***Main Course***

Guests will have a custom menu at their  
seat to order a plated breakfast/brunch  
from. You may choose up to 5 selections\*

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### **SUGGESTED ADDITIONS:**

**Fresh Squeezed Juice-** guest choice of  
orange, grapefruit, pineapple, or cranberry  
*+\$5 per person*

**Chocolate Chip Cookies** *-\$3 each*

**Individual Slice of Cake-** carrot, coconut,  
or chocolate fudge (pre-selected, no mix  
and match) *+\$5.50 per person*

**Gluten-Free Whopper Cookies** *-\$4 each*

\*Some items like our Craft Your Own Omelet or 2 Egg Breakfast are not available on these menus. New York Steak & Eggs or New England Lobster Roll are not available as an option at this price but may be included for an additional fee. Please inquire with your event coordinator for pricing if you would like these on your menu.



## **BRUNCH BUFFET:**

**up to 100 guests**

*\$40 per person*

### ***Beverages***

Freshly brewed Talitha coffee

(regular and decaf)

Iced tea and soft drinks

### ***Starters***

Freshly baked coffee cake and assorted muffins along with fresh fruit. Served at guest arrival.

### ***Main Course***

Choose 2-3 entrees to serve buffet style\*\*.

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\*\*Some entrees like omelets and benedicts are not suitable/eligible for buffet. Please discuss options with your event coordinator.

## **SUGGESTED ADDITIONS:**

**Fresh Squeezed Juice-** guest choice of orange, grapefruit, pineapple, or cranberry  
*+\$5 per person*

**Additional Protein-** choice of pork sausage links, turkey sausage patties, smoked pork loin, applewood smoked bacon, chicken andouille sausage, or chicken apple sausage *+\$6.25 per person*

**Individual Slice of Cake-** carrot, coconut, or chocolate fudge (flavor is selected in advance) *+\$5.50 per person*

**Chocolate Chip Cookies** *-\$3 each*

**Gluten-Free Whopper Cookies** *-\$4 each*



## **SIMPLE CONTINENTAL BREAKFAST**

*\$25 per person*

### ***Beverages***

Freshly brewed Talitha coffee  
(regular and decaf)  
Fresh squeezed orange juice

### ***Breakfast***

Fresh fruit medley  
Freshly baked coffee cake, assorted  
muffins, and biscuits  
Bagels and cream cheese

## **DELUXE CONTINENTAL BREAKFAST**

*\$30 per person*

### ***Beverages***

Freshly brewed Talitha coffee  
(regular and decaf)  
Fresh squeezed orange juice

### ***Breakfast***

Fresh fruit medley  
Freshly baked coffee cake, assorted  
muffins, and biscuits  
Bagels and cream cheese  
+Homemade pistachio apricot granola and  
yogurt

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## **SUGGESTED ADDITIONS:**

**Additional Protein-** choice of pork sausage links, turkey sausage patties, smoked pork loin, applewood smoked bacon, chicken andouille sausage, or chicken apple sausage *-\$6.25 per person*

**Chocolate Chip Cookies** *-\$3 each*

**Individual Slice of Cake-** carrot, coconut, or chocolate fudge (pre-selected, no mix and match) *+\$5.50 per person*

**Gluten-Free Whopper Cookies** *-\$4 each*



## **Mimosa Bar**

*Serves 20*

Celebrate in style!

We'll set up a mimosa bar with flutes, 4 bottles of bubbles on ice, and 2 types of juice. Serving a larger group? We can do multiples of this pricing or you can add on additional bottles of bubbles at the regular menu price.

### ***Bubbles***

*Choose 1 of the following.  
Price listed is for 4 bottles + juice.*

Tanglewood Brut - \$110  
Pol Clement - \$140  
La Marca Prosecco - \$155

### ***Juice***

*Choose 2 of the following. Served in 32 ounce bottle. Any additional choices or refills on juice are \$38 each*

Orange, Pineapple, Grapefruit, Cranberry