

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*

SUGGESTED ADDITIONS:

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

Chocolate Chip Cookies *-\$3.50 each*

Half Sheet Cake- carrot, coconut, or
chocolate fudge (serves 15-24) *-\$90*

Gluten-Free Whopper Cookies *-\$4.50
each*

*Some items like our Craft Your Own Omelet, 2 Cage-Free Eggs Any Style, or Waffles are not available on these menus. New York Steak & Eggs is 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

Scrambled Eggs

Breakfast potatoes

Choose 2 additional entrees to serve
buffet style**.

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, or chicken
apple sausage *+\$6 per person*

Half Sheet Cake- carrot, coconut, or
chocolate fudge (serves 15-24) *-\$90*

Chocolate Chip Cookies *-\$3.50 each*

Gluten-Free Whopper Cookies *-\$4.50
each*

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



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

SUGGESTED ADDITIONS:

Additional Protein- choice of pork sausage links, turkey sausage patties, smoked pork loin, applewood smoked bacon, or chicken apple sausage *+\$6 per person*

Chocolate Chip Cookies *-\$3.50 each*

Half Sheet Cake- carrot, coconut, or chocolate fudge (serves 15-24) *-\$90*

Gluten-Free Whopper Cookies *-\$4.50 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