



**Appetizer Platters (serves 20-25 guests)**

Deviled Eggs- \$35

Tuna Poke with House Crackers- \$125

Napa Cabbage Slaw with Sesame Vinaigrette- \$35

Tortilla Rolls, Spring Rolls, or Egg Rolls:

Smoked Chicken or Pork or Vegetable- \$95

Duck or Shrimp- \$110

Smoked wings with your choice sauce (100 wings) served with carrots- \$165

Choice of 3 sauces- Bulgogi, Watermelon BBQ, Lemon Yaki, Roasted Garlic and Truffle, Sweet Thai Pepper Aioli, or Fire. Additional sauce \$10 per sauce

**Taco or Slider Station (choice of 3 meats and 2 sides)- \$14 per guest**

Meat: smoked chicken, confit duck, pork belly, smoked local pork, Ahi tuna, seared shrimp, tofu, smoked chicken salad, tuna poke, Wagyu beef

Sides: Zappo's Voodoo kettle chips, Napa cabbage slaw with sesame vinaigrette, Napa cabbage kimchi, cucumber kimchi, marinated shiitake mushrooms, marinated bean sprouts

**Build Your Own Ramen Bowl (includes bean sprouts, green onions, alfalfa sprouts, hard boiled egg, toasted seaweed, fresh jalapeno, sesame seed, crispy wontons)- \$18 per guest**

Choice of 3 meats- smoked chicken, confit duck, C.A.B. strip steak, smoked pulled pork, shrimp, sesame seared tuna, tofu

**Family Style Dinner- \$15 per guest (3 options up to 50 guests or 2 options up to 150 guests)**

Taco Platter (flour tortilla) choice of 3 different tacos: smoked chicken, pork belly, confit duck, smoked local pork, Ahi tuna, seared shrimp, tofu

Slider Platter choice of 3 different sliders: smoked chicken salad, confit duck, pork belly, smoked local pork, tuna poke, Wagyu beef, tofu

Choice of 2 sides: Zapp's Voodoo kettle chips, Napa cabbage slaw with red miso creamy vinaigrette, Napa cabbage kimchi, cucumber kimchi, marinated shiitake mushrooms, marinated bean sprouts, beer and pork belly baked beans

**Dessert Platters- priced accordingly**

Custom design your own platter from our house Pastry Chef's yummy desserts!

Thank you for choosing Beacon Brewing Co. as your caterer. Please contact Lauren McClung for more information. We look forward to your event!

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