

Special Event Planning at Beck's Land and Sea House

We are delighted you are choosing our restaurant to host your special event! We offer a variety of ways to make your private event an experience to remember, and cherish for years to come! From baby shower brunches to traditional three course dinner parties, we are committed to going the extra mile to make sure you and your guests are treated to an exceptional dining experience. We are happy to collaborate with you to design a menu and space that perfectly complements your event.

Beck's Land & Sea House

997 Bushkill Center Road

Nazareth, PA 18064

610.746.7400

beckslandseahouse@gmail.com

Special Event Planning

Launch your event with a mouthwatering array of appetizers. These items are served buffet-style and can be adjusted to your party size.

BUFFET STYLE STARTERS/ HORS D'OEUVRES

Potstickers with Sweet Chili
(20 pieces \$25/ 40 pieces \$50)

Bruschetta with Sea Salt Toast
(Serves approx. 25 people) \$50

Crab & Artichoke Dip
(Serves approx.. 25 people) \$75

Cheese & Cracker Tray \$75

Vegetable & Dip Tray \$75

Fresh Fruit Tray \$75

each tray serves approximately 20-25 people

Scallops Wrapped in Bacon

Stuffed Mushrooms

Clams Casino

Shrimp Cocktail

Coconut Shrimp

50 pieces per selection- \$125 each



Lark & Sea House

Special Event Planning

Traditional Three Course Dinner

*includes unlimited nonalcoholic beverages
cash, open, or beer & wine only bar available*

HOUSE SALAD

MIXED GREENS, SHREDDED CARROTS, CHERRY
TOMATOES, CUCUMBERS

Dressings (select 2)

Bleu Cheese
Buttermilk Ranch
Sweet Fig Balsamic Vinaigrette
Orange & Ginger Vinaigrette

ENTRÉES (select 4)

South African Lobster Tail \$38

*4.5oz cold water lobster tail,
sweet & succulent, brown butter*

Crab Cake \$38

*award winning! broiled,
housemade tartar*

8oz Filet Mignon \$54

center cut, balsamic brown butter

Bronzed Chilean Seabass \$56

housemade risotto, grilled asparagus

Broiled Cod \$36

14 oz delicate & mild white fish

Pork Ribeye \$38

*12 oz bone-in pork ribeye,
the most tender cut of pork*

South African Lobster Tails \$62

*twin 4.5 oz, cold water tails,
sweet & succulent, brown butter*

Twin Crab Cakes \$56

*award winning! broiled,
housemade tartar*

Ocean Combo \$48

*crab cake, scallops, jumbo shrimp,
lemon butter*

Shrimp Scampi \$42

*seared shrimp, linguine pasta,
garlic lemon butter sauce*

Fried Shrimp \$38

9pcs hand-breaded shrimp

Chicken Marsala OR Chicken Piccata \$36

sautéed chicken breast with respective sauce

ENTRÉE ADDITIONS (optional)

MUSHROOMS & ONIONS \$3
LOBSTER TAIL \$24 / STUFFED TAIL \$36
CRAB CAKE \$24

DESSERTS (select 2)

Chocolate Cake
Peanut Butter Cake
Cheesecake

Vanilla Ice Cream
Chocolate Ice Cream

20% gratuity will be added to all banquet parties

Special Event Planning

Brunch Buffet

Our main dining room, featuring a cozy fireplace, is perfect for a private brunch for 20 or more guests. We offer buffet-style service from 10:00 AM to 2:00 PM. All parties must be finished and exited by 3:00 PM

TRADITIONAL BRUNCH

\$40 per person

French Toast Casserole

Scrambled Eggs

Sausage Patties

Bacon

Home Fries

*includes coffee, nonalcoholic beverage, and juice

BIG TIME BRUNCH

\$60 per person

French Toast Casserole

Scrambled Eggs

Sausage Patties

Bacon

Home Fries

Fruit & Yogurt Parfait Tray

Salmon Gravlox

Cheese & Cracker Tray

*includes coffee, nonalcoholic beverage, and juice

Custom Brunch Options

We are happy to offer customizable brunch buffets to suit your unique needs.

Contact us for detailed pricing and menu information.



20% gratuity will be added to all banquet parties

Special Event Planning

Dinner Buffet

Our buffet-style dinners feature three chef-crafted entrées, accompanied by soft beverages, a fresh garden salad bowl with your choice of Ranch, Blue Cheese, Orange Ginger Vinaigrette, and or Sweet Fig Balsamic dressing. Enjoy warm dinner rolls, decadent desserts—including New York-style cheesecake and rich chocolate cake—along with the chef's choice of seasonal starch and vegetable.

TRADITIONAL DINNER

\$35 per person

Pasta Selection

*Baked Ziti, Penne ala Vodka,
Gouda Mac n Cheese*

Chicken Selection

Hawaiian Rum, Marsala, Piccata

Broiled Cod

*Broiled, Blackened,
Parmesan Crusted*

*includes coffee, nonalcoholic
beverage, and juice

PREMIUM ENHANCEMENTS

You may upgrade up to three of the
traditional dinner entrees for an
additional per person fee

+\$5 PER PERSON

Broiled Crab Cake
Grilled Salmon
Pork Ribeye
Garlic Butter Shrimp

+\$10 PER PERSON

4 oz. Filet Mignon
Stuffed Shrimp

20% gratuity will be added to all banquet parties

Special Event Planning

Create a truly personalized experience with these options.

ENHANCE YOUR EVENT

custom cocktails

custom martini/sangria flights

linens

audio visual equipment

vibrant floral centerpieces

Tell us your vision for your event. We are committed to fulfilling your requests.

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Special Event Planning

ROLLZ & BOWLZ

Fresh, Flavorful Food on Wheels

The newest food truck sensation brought to you by the owners of Beck's Land and Sea House. We're committed to serving up high-quality, delicious food that's sure to satisfy your cravings.

ROLL OR BOWL: THE CHOICE IS YOURS

Craving something delicious? Look no further than Rollz and Bowlz. Our menu features a variety of mouthwatering options, all made with the freshest, highest quality ingredients. Whether you prefer your food in a roll or a bowl, we've got you covered. Every bite is packed with BIG TIME flavor that will leave you wanting more.

We'll tailor our menu to your specific catering needs.



BECK'S
Land & Sea House