



# BEACON HILL

catering & events

## Dinner Buffet Catering

All menus are based on a minimum of 75 guests.  
Menus include: China plates, linen napkins and silverware.  
Exceptional service to maintain the catering service and  
work throughout the entire event.

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## The Hors d'oeuvre Buffet

### Gourmet Cheese Board

Baked Brie topped with Honey and Caramelized Almonds, Boursin Spread, Pesto Torte, Aged White Cheddar and a Selection of Domestic Cheeses. Garnished with Grape Clusters and served with an assortment of Gourmet Crackers and Baguette Breads.

### Seasonal Berry Display

Served with Whipped Lemon Mascarpone

### Vegetable Crudités with Assortment of Dipping Sauces

Peppercorn Ranch, Creamy Blue Cheese Yogurt and Creamy Hummus dipping sauces compliment the season's best vegetables

Cheese Raviolis and Butternut Squash with Browned Butter, Sage and Parmesan

Non-alcoholic beverage service: Beacon Hill Signature Coffee Blend, Cucumber Water, Iced Tea and Strawberry Lemonade

Add a Slow-Roasted Turkey Breast carving station to this menu for an additional charge

Washington state sales tax and an 18% service charge will be added to all catering and bar services.

Prices are subject to change without notice.

Menu prices are based on a minimum of 75 guests, unless noted otherwise.



## Mediterranean Summer Feast

Honey-Roasted Chicken Breast with Herb de Provence Sauce

Lemon-Cream Fusilli Pasta with Fresh Arugula, Grape Tomatoes and Parmesan

Mediterranean Salad

Crisp Romaine, Grape Tomatoes, Sliced Peppercinis and Sliced Cucumbers tossed with  
Four-Cheese Tarragon Vinaigrette

Rustic Herb Focaccia and Butter

Non-alcoholic beverage service: Beacon Hill Signature Coffee Blend, Cucumber Water, Iced  
Tea and Strawberry Lemonade

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## French Bistro

Herb-stuffed Phyllo-Wrapped Chicken Breast with Champagne-Shallot Sauce

Classic Red Potato Gratin

Green Beans with Lemon, Parsley and Parmesan Pesto

Romaine Salad

Crisp Romaine, Caramelized Almonds, Mandarin Oranges, and Celery Seed Vinaigrette

Assortment of Artisan Breads and Butter

Non-alcoholic beverage service: Beacon Hill Signature Coffee Blend, Cucumber Water, Iced Tea and Strawberry Lemonade

Add a Top Sirloin or Wild Salmon carving station to this menu for an additional charge

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## Northwest Barbecue

Wild Cedar Plank Sockeye Salmon with House Creamy Citrus Marinade

Grilled Chicken Breasts with Smokey Barbecue Sauce, Creamy Chipotle-Lime Drizzle and Fresh Cilantro

Beacon Hill Potato Salad

Red and Yukon Gold Potatoes with Scallions, Fresh Herbs and a Champagne Vinaigrette

Fresh Sweet Corn with Butter, Cream and White Pepper

Classic Caesar Salad with Homemade Croutons

Rustic Dinner Rolls and Butter

Non-alcoholic beverage service: Beacon Hill Signature Coffee Blend, Cucumber Water, Iced Tea and Strawberry Lemonade

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## Beacon Hill Classic

Boneless Roast Top Sirloin

Seasoned and rubbed with olive oil, garlic and spices,  
then slow-roasted to perfection

Wild Cedar Plank Sockeye Salmon with Preserved Lemon and Fresh Herb Relish

Roasted Garlic Mashed Potatoes

Green Beans with Lemon, Parsley and Parmesan Pesto

Beacon Hill House Salad

Baby Spinach and Arugula, Fresh Strawberries, Shaved Italian Cheeses,  
Toasted Pine Nuts, and a Lemon Vinaigrette

Classic Caesar Salad with Homemade Croutons

Assortment of Artisan Breads with Apricot-Thyme Butter

Non-alcoholic beverage service: Beacon Hill Signature Coffee Blend, Cucumber Water, Iced  
Tea and Strawberry Lemonade

Enhance this menu by serving Prime Rib in place of Top Sirloin for an additional charge

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## Tray Passed Hors d'oeuvres

(4 dozen order minimum)

Cremini Mushroom, Gorgonzola and Caramelized Onion Tartlets

Bruschetta with House-made Ricotta and Honey-Thyme Roasted Tomatoes

Savory Stuffed Mushrooms:

Roasted Red Pepper and Cheese

Balsamic-Beef with Caramelized Onions and Gorgonzola

Roast Beef Crostini with Creamy Horseradish and Micro Greens

Grilled Pesto Beef Skewers

Grilled Chicken Skewers with Red Coconut Curry or Thai Peanut Dipping Sauce

Bacon Wrapped Dates with Goat Cheese

Chilled Lemongrass Infused Jumbo Prawns with Wasabi Cocktail Sauce

Classic Crab Cakes with a Remoulade Sauce

Endive Spear with Ahi Tuna Ceviche

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## Hors d'oeuvre Displays

(50 order minimum)

### Gourmet Cheese Board

Baked Brie topped with Honey and Caramelized Almonds, Boursin Spread, House Pesto Torte, Aged White Cheddar and a Selection of Domestic Cheeses. Garnished with Grape Clusters and served with an assortment of Gourmet Crackers and Baguette Breads.

### Northwest Cheese Board

An exceptional selection of cheeses from the Northwest, featuring Beecher's Marco Polo Peppercorn and Market Herb Fresh Cheese Curds, Aged White Cheddar, House Pesto Torte, and a rotating seasonal offering. Garnished with Dried Fruits and served with an assortment of Gourmet Crackers and Baguette Breads.

### House-made Ricotta Displays

Ricotta topped with Balsamic Berries and Mint. Served with slices of Marbled Rye Bread.

or

Ricotta topped with Fresh Rosemary, Honey and Cracked Pepper. Served with Sea Salt and Rosemary Crackers

### Fresh Seasonal Fruit Display

A generous collection of seasonal fruits served with fresh whipped cream.

### Vegetable Crudités with Assortment of Dipping Sauces

Peppercorn Ranch, Creamy Blue Cheese Yogurt and Garlicky Hummus dipping sauces compliment the season's best vegetables.

Cheese Ravioli and Butternut Squash with Browned Butter, Sage and Parmesan

### Non-alcoholic beverage service

Beacon Hill Signature Coffee Blend, Cucumber Water, Iced Tea and Strawberry Lemonade

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## Hors d'oeuvre Displays

(50 order minimum)

### House Smoked Salmon Display

Northwest Smoked Salmon served chilled with a Dill Cream Sauce, Lemons, Capers, Red Onion Shavings, Crispy Water Crackers, and Sliced Baguettes.

### House-Smoked Salmon and Fresh Herb Dip

Served with Sliced Baguettes

### Caramelized Onion Dip

Served with Grilled Flatbread

### Mediterranean Plate

Grilled Flat Bread Accompanied by Garlicky Hummus & Crumbled Feta, Mixed Olives, Marinated Artichokes, Roasted Red Peppers and Peppercinis.

### Crostini Display

Italian Toasts Topped with Caprese, Goat Cheese and Olive Tapenade, and Roasted Eggplant

### Antipasto Plate

Imported Salamis, Italian Cheeses and Breads accompanied by Roasted Eggplant, Mixed Olives, Marinated Artichokes and Roasted Red Peppers.

### Mixed Nuts Roasted with Rosemary & Shallots

### Non-alcoholic beverage service

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