



BEACON HILL

catering & events

Lunch Catering

Thank you for considering Beacon Hill for your next
Board Luncheon, Meeting or Retreat!

All menus are based on a minimum of 35 guests.
Menus include: Disposable plates, napkins and cutlery.
China, silverware, linen napkins and glassware can be rented at additional charge.
Exceptional service to maintain the catering service and
work throughout the entire event.

Telephone 509.482.3556
4848 East Valley Springs Rd. Spokane, Washington 99217
info@beaconhillevents.com www.beaconhillevents.com



Lunch Selections:
(Build your own selections)

Entrees:

Lyon-Style Chicken Breast with Crème Fraiche and Red Wine Vinegar Sauce

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

Beef Bourguignon

Orange-Honey Glazed Ham

Cedar Plank Grilled Salmon

Phyllo-Wrapped Herb-Stuffed Chicken Breast

Chicken Marsala with Oven-Roasted Mushrooms and Sweet Onions

Chicken Potpie with Herbed Biscuits

Portobello Mushroom Caps stuffed with Parmesan Mashed Potatoes

Grilled Vegetable Lasagna

Upscale Mac and Cheese

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

Shrimp Gumbo Skewers with Creole Dipping Sauce

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.

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(Build your own selections, continued)

Sandwiches:

Roast Beef with Creamy-Horseradish and Mixed Greens

Grilled Chicken Caesar on Sourdough Bread

Turkey, Provolone, Pesto and Sun-Dried Tomatoes

Ham and White Cheddar Croissant

Turkey and Havarti Croissant

Caprese (Tomato, Basil & Mozzarella) on Ciabatta

Sides:

Roasted Garlic Mashed Potatoes

Classic French Red Potato Gratin

Rosemary Roasted Red Potatoes

Roasted Asparagus and Sugar Snap Peas with Lemon

Seasonal Roasted Vegetables

Sweet Corn Succotash with Green Beans, Grape Tomatoes and Fresh Basil

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(Build your own selections, continued.)

Salads:

Beacon Hill House with Fresh Mixed Greens, Sliced Strawberries, Shaved Italian Cheeses,
Toasted Pine Nuts and Lemon Vinaigrette

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

Caesar Salad with Homemade Croutons and Roasted Tomatoes

Mixed Greens with Creamy Champagne Vinaigrette

Thai Peanut Noodles with Bell Peppers and Baby Spinach

Orecchiette Pasta with Grilled Vegetables, Mozzarella and Arugula

Curried Chicken

Pea, Pesto, Pasta

Garden Vegetable Pasta

Orzo Salad with Roasted Vegetables, Basil and Feta

Wild Rice Salad with Balsamic Roasted Grapes and Almonds

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Lunch Buffet Selections:

(All lunch buffets served with Water, Iced Tea and Strawberry Lemonade)

Selection of 2 Gourmet Sandwiches, Pasta, Pesto and Pea Salad,
Beacon Hill House Salad with Mixed Greens, Aged White Cheddar, Crisp Apples, Dried
Cranberries, Caramelized Walnuts & White Balsamic Berry Vinaigrette.

Selection of 2 Gourmet Sandwiches, Fresh Greens with Creamy-Mustard Vinaigrette,
Orecchiette Pasta Salad with Grilled Vegetables and Sun-Dried Tomatoes, Gourmet Chips.

Curried Chicken Salad, Thai Peanut Noodles with Bell Peppers and Baby Spinach, Green Salad
with Creamy Mustard Vinaigrette,
Fresh French Baguettes and Sweet Cream Butter.

Stone-Baked California Pizzas, Classic Caesar Salad with Roasted Tomatoes.

Vegetarian Lasagna with Roasted Vegetables, Classic Caesar Salad,
Pesto Baguettes.

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Gourmet Box Lunch Selections:

(Build your own lunch boxes served with Gourmet Chips and a Beacon Hill Brownie)

Choose 2 of the following Sandwiches:

Grilled Chicken Caesar on Sourdough Bread

Ham and White Cheddar or Turkey and Havarti Croissant

Caprese (Tomato, Basil & Mozzarella) on Ciabatta

Roast Beef with Creamy-Horseradish and Mixed Greens

Choose 1 of the following Salads:

Orzo with Roasted Vegetables, Spinach, and Feta

Pea, Pesto, Pasta

Garden Vegetable Pasta

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Dessert Selections

Served Desserts

(Two dozen minimum)

Decadent Chocolate Torte with Espresso Whip

Chocolate Glazed Cheesecake with Caramel Pecan Sauce

Pumpkin Cheesecake

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Rustic Apple Crostada with Vanilla Ice Cream

Crème Brule: Vanilla Bean, Huckleberry, or Pumpkin

Bourbon Pecan Tartlets with Vanilla Ice Cream and Caramel Drizzle

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Homemade Goodies

(Four dozen minimum)

Beacon Hill Brownies
Pink Frosted Sugar Cookies
Peanut Butter Chocolate Chip Cookies
Northwest Apple Crumble Bars
Lemon Bars
Pecan Bars

Cupcakes

(Four dozen minimum)

Mini and Classic Size
Toasted Coconut Cream
Chocolate Sour Cream Cake with Chocolate Butter Cream
Peanut Butter Cream Frosting

Three Layer Cakes

(Serves 16 – 25)

Carrot Cake with Cream Cheese Frosting
Toasted Almond-Butter Cake with Buttercream Frosting
German Chocolate with Coconut Pecan Filling and Chocolate Buttercream Frosting
Chocolate Sour Cream with Chocolate Buttercream Frosting

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