



BEACON HILL

catering & events

Corporate Catering

Menus

2018

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Breakfast Selections

Croissants and Toasted Bagels served with Sweet Cream Butter, Preserves and Cream Cheese.

Beverage Service: Beacon Hill Signature Coffee Blend, Fresh Juices and Water Service

Croissants and Toasted Bagels served with Sweet Cream Butter, Preserves, and Cream Cheese,
Sour Cream Coffee Cake, Seasonal Fruit Display.

Beverage Service: Beacon Hill Signature Coffee Blend, Fresh Juices, and Water Service

Tomato Goat Cheese Tartlets, Fruit and Yogurt Parfaits with Granola, Fresh Baked Scones.

Beverage Service: Beacon Hill Signature Coffee Blend, Fresh Juices and Water Service

Savory Breakfast Strudel: Puff Pastry filled with Cream Cheese Scrambled Eggs, Scallions,
Ham and Cheese; Roasted Baby Red Potatoes; Seasonal Fruit.

Beverage Service: Beacon Hill Signature Coffee Blend, Fresh Juices and Water Service

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Breakfast Accompaniments

Iced Caramel Lattes

Decaf and Tea Service

Fresh Baked Scones

Sour Cream Coffee Cake

Bacon, Sausage, or Spiral Cut Ham

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

Prices are subject to change without notice.

Menu prices are based on a minimum of 35 guests, unless noted otherwise.



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

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Lunch Selections

(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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Lunch Selections

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 Boxed Lunch Selections

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

Choose Two 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 One of the Following Salads

Orzo with Roasted Vegetables, Spinach, and Feta

Pea, Pesto, Pasta

Garden Vegetable Pasta

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Dessert Selections

(24 minimum order. Prices are per person.)

Plated Desserts

Decadent Chocolate Torte with Espresso Whip

Chocolate Glazed Cheesecake with Caramel Pecan Sauce

Pumpkin Cheesecake

Rustic Apple Crostata 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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Dessert Selections

(48 minimum order. Prices are per person.)

House-made Goodies

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

Cupcakes

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

Three Layer Cakes

(Serves 16 – 25 guests.)

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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