



BEACON HILL

catering & events

Event Menus

2018

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The Hors d'Oeuvres Buffet

Northwest Cheese Board

An Exceptional Selection of Cheeses from the Northwest; Featuring Beecher's Market Herb Fresh Cheese Curds and Flagship White Cheddar, Locally-sourced Goat Cheese, House-made Pesto Torte,
and a Seasonal Offering. Garnished with Dried Fruits.
Served with an Assortment of Gourmet Crackers and Baguette Bread

Seasonal Berry Display

Served with Whipped Lemon Mascarpone

Vegetable Crudités with an Assortment of Dipping Sauces

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

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

Non-alcoholic Beverage Display

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

Add a Slow-roasted Turkey Breast Carving Station for an Additional Charge

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 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

Mixed Greens with Shaved Italian Cheeses, and Toasted Pine Nuts.
Served with Champagne Vinaigrette.

Seasonal Berry Display

Served with Whipped Lemon Mascarpone.

Rustic Herb Focaccia and Butter

Non-alcoholic Beverage Display

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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French Bistro

Herb-stuffed, Phyllo-wrapped Chicken Breast with Champagne-shallot Sauce

Classic Red Potato Gratin

Green Beans with Lemon, Parsley, and Parmesan Pesto

Spinach Salad

Fresh Spinach, Caramelized Almonds, and Mandarin Oranges.
Served with Celery Seed Vinaigrette.

Seasonal Berry Display

Served with Whipped Lemon Mascarpone.

Assortment of Artisan Breads and Butter

Non-alcoholic Beverage Display

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

Cedar-planked, Wild 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 Champagne Vinaigrette

Fresh Sweet Corn with Butter, Cream, and White Pepper

Classic Caesar Salad with House-made Croutons

Seasonal Berry Display

Served with Whipped Lemon Mascarpone

Rustic Dinner Rolls and Butter

Non-alcoholic Beverage Display

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Beacon Hill Classic

Boneless Roasted Top Sirloin

Seasoned and Rubbed with Olive Oil, Garlic and Spices, then Slow-roasted to Perfection

Cedar-planked Wild Sockeye Salmon with House-made Fresh Herb Pesto

Roasted Garlic Mashed Potatoes

Green Beans with Lemon, Parsley, and Parmesan Pesto

Beacon Hill House Salad

Baby Spinach and Arugula, Fresh Raspberries, Crumbled Goat Cheese, and Toasted Pecans
Served with Lemon Vinaigrette

Classic Caesar Salad with Homemade Croutons

Fresh Berries with Whipped Lemon Mascarpone

Assortment of Artisan Breads with Apricot-thyme Butter

Non-alcoholic Beverage Display

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

Enhance This Menu with Prime Rib in Place of Top Sirloin for an Additional Charge

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Family-style Meal

Family-style meals are sit down dinners served on large, beautiful platters. Service staff bring each platter to the table for guests to pass around and serve themselves. Family-style service encourages conversation among your guests and provides a very memorable style of meal service.

Herb-marinated, Grilled Flank Steak with Sweet and Sour Pearl Onions

Dijon-sage Chicken Breast with Marsala Cream Sauce and Balsamic-roasted Mushrooms

Tri-colored Roasted Baby Carrots with Honey-horseradish Glaze

Wild Rice with Dried Cherries, Goat Cheese, Toasted Almonds, Fresh Herbs, and Arugula

Mixed Greens with Champagne Vinaigrette

Artisan Rosemary Bread with Apricot-thyme Butter

Non-alcoholic Beverage Display

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Tray-passed Hors d'Oeuvres

(Four dozen minimum order. Prices are per dozen.)

Cremini Mushrooms, Gorgonzola, and Caramelized Onion Tartlets

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

Savory Stuffed Mushrooms with Roasted Red Peppers and Cheese

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 Remoulade Sauce

Endive Spears with Ahi Tuna Ceviche

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Hors d'oeuvres Displays

(50-person minimum order. Prices are per person.)

Gourmet Cheese Board

Baked Brie Topped with Honey and Caramelized Almonds, Boursin Spread, House-made Pesto Torte, Aged White Cheddar, and a Selection of Domestic Cheeses. Garnished with Grape Clusters. Served with an Assortment of Gourmet Crackers and Baguette Breads.

Northwest Cheese Board

An Exceptional Selection of Cheeses from the Northwest featuring Beecher's Market Herb Fresh Cheese Curds and Flagship White Cheddar, Locally-sourced Goat Cheese, House-made Pesto Torte, and a Seasonal Offering. Garnished with Dried Fruits. Served with an Assortment of Gourmet Crackers and Baguette Breads.

House-Made Ricotta Display

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

Fresh Berry Display

Fresh Strawberries, Blueberries, Raspberries, and Blackberries.
Served with Whipped Lemon Mascarpone.

Vegetable Crudit  with and Assortment of Dipping Sauce

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 Display

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

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Hors d'Oeuvres Displays

(50-person minimum order. Prices are per person.)

House-Smoked Salmon Display

Northwest Smoked Salmon Served Chilled with Dill Cream Sauce, Lemons, Capers, and Shaved Red Onion. Served with 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 and Crumbled Feta, Mixed Olives, Marinated Artichokes, Roasted Red Peppers, and Pepperocini Peppers.

Antipasto Plate

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

Mixed Nuts Roasted with Rosemary and Shallots

Non-alcoholic Beverage Display

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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

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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.)

Homemade 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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