



# BEACON HILL

catering & events

## *Wedding Services*

CATERING AND BAR INFORMATION

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

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

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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 House-made 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*

Rye Toasts with Sweet Onion and Creamy Parmesan Mousse

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: \$24

Classic Crab Cakes with Remoulade Sauce

Endive Spears with Ahi Tuna Ceviche

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## *Hors d'Oeuvres Displays*

### 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*

### 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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## Wedding Dessert Table

The Dessert Table Features our Wood Display Boxes, a Variety of White Ceramic and Milk Glass Cake Stands and Trays, Fresh Flowers, Candles, China Cake Plates, and Forks.

### Mini Wedding Cakes

A Trio of Frosted Three-layer Cakes for Cutting.  
Garnished with Fresh Flowers.  
Each Cake Serves 16-20 Guests.

Carrot Cake with Cream Cheese Frosting  
Toasted Almond-butter Cake with Buttercream Frosting  
Chocolate Sour Cream Cake with Chocolate Buttercream Frosting

### Platters of Homemade Goodies

Beacon Hill Brownies  
Mini Lemon-ricotta Cookies with Frosting and Edible Flowers  
Mini Mason Jars filled with Northwest Apple Crumble or Huckleberry Crème Brulee

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## Hosted Bar Selections

### Wine Offerings

#### Beacon Hill House Selections by Arbor Crest Wine Cellars

Beacon Hill White Blend  
Riesling  
Sauvignon Blanc  
Beacon Hill Red Blend

#### Beacon Hill Premier Selections from the Northwest

Barrister Winery Sauvignon Blanc  
Barrister Winery "Rough Justice" Red Blend  
Arbor Crest Conner Lee Chardonnay  
Arbor Crest "Five Vineyards" Cabernet Sauvignon  
Robert Karl Cellars Claret Red Blend

### Champagne and Sparkling Wine Offerings

Tray-passed Champagne Toast. (10 glass minimum)  
Tray-Passed Pomegranate Champagne Toast  
Garnished with a Fresh Berry (10 glass minimum)  
Treveri Cellars Sparkling Wine. Provenance, Yakima Valley

### Non-alcoholic Offerings

Sparkling Cider  
Iced Caramel Latte  
Coke, Diet Coke, Sprite  
Bottled Water

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## Beer Offerings

### Domestic Beer on Tap

Bud Light  
Coors Light

### Microbrews and Imports on Tap

Lagunitas IPA or Pilsner  
Kona Longboard Lager  
Shock Top  
Mack & Jack's African Ale  
No-Li Born and Raised IPA or Poser Pale Ale

### Bottled Beer and Cider

Bud Light or Coors Light  
Kona Longboard Lager  
Shock Top  
No-Li Born and Raised IPA or Poser Pale Ale  
Crispin Original Hard Cider  
Spire Pear Cider

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