



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

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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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