



BEACON HILL

catering & events

Beacon Hill

Event Menus

2019

Menus include: China plates, linen napkins and silverware.

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



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Tray-passed Hors d'Oeuvres

(Four dozen minimum order)

Rye Toasts with Sweet Onion and Creamy Parmesan Mousse

Creamy Leek and Goat Cheese Tartlets

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

Savory Stuffed Mushrooms with Roasted Red Peppers and Cheese

Potato Latkes with Whipped Feta and Tomato Jam

Roast Beef Crostini with Creamy Horseradish and Micro Greens

Grilled Pesto Beef Skewers

Grilled Chicken Skewers with Red Coconut Curry

Bacon-wrapped Dates with Goat Cheese

Chilled Lemongrass Infused Prawns with Wasabi Cocktail Sauce

Classic Crab Cakes with Remoulade Sauce

Endive Spears with Ahi Tuna Ceviche

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.



Hors d'Oeuvres Displays

(50-person minimum order)

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

Seasonal Berry Display

Served with Whipped Lemon Mascarpone

Vegetable Crudités with an Assortment of Dipping Sauces

Peppercorn Ranch, Creamy Blue Cheese Yogurt, and Garlicky Hummus Dipping Sauces Compliment the Season's Best Vegetables

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

Non-alcoholic Beverage Display

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

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Hors d'Oeuvres Displays

(50-person minimum order)

House-Smoked Salmon Display

Northwest Smoked Salmon Served Chilled with Dill Cream Sauce, Lemons, Capers, and Shaved Red Onion. Served with Crispy Rice Crackers and Sliced Baguettes.

House-smoked Salmon and Fresh Herb Dip

Served with Sliced Baguettes

Caramelized Onion Dip

Served with Grilled Flatbread

Mediterranean Display

Tuscan Smashed Chickpeas, House-made Olive Tapenade, and Tomato Jam.
Served with Grilled Flatbread and Endive Spears.

Antipasto Plate

Imported Salamis, Italian Cheeses, and Breads

Accompanied with Roasted Eggplant, Mixed Olives, Marinated Artichokes, and Roasted Red Peppers

Roasted Mixed Nuts with Rosemary and Shallots

Kalamata and Green Olives with Rosemary, Orange Zest and Cracked Red Pepper

Non-alcoholic Beverage Display

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

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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 Garlicky Hummus Dipping Sauces
Compliment the Season's Best Vegetables.

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

Non-alcoholic Beverage Display

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

Add a Grilled Pesto Beef Skewers

OR

Grilled Chicken Skewers with Red Coconut Curry to Enhance the Menu

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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

Artisan Greens with Shaved Italian Cheeses and Toasted Pine Nuts
Tossed 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, Ginger Peach Iced Tea, and Strawberry Lemonade

Add a Top Sirloin or Wild Salmon Carving Station to Enhance this Menu

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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
Tossed 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, Ginger Peach Iced Tea, and Strawberry Lemonade

Add a Top Sirloin or Wild Salmon Carving Station to Enhance this Menu

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Northwest Barbecue

Cedar-planked Wild Sockeye Salmon with House Creamy Citrus and Herb Sauce

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, Ginger Peach Iced Tea, and Strawberry Lemonade

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Beacon Hill Classic

Slow Roasted Top Sirloin

Seasoned and Rubbed with Olive Oil, Garlic and Spices

Cedar-planked Wild Sockeye Salmon with House Creamy Citrus and Herb Sauce

Mashed Potatoes with Butter, Cream and Roasted Garlic

Green Beans with Lemon, Parsley, and Parmesan Pesto

Beacon Hill House Salad

Artisan Greens, Fresh Raspberries, Crumbled Goat Cheese, and Toasted Pecans
Tossed with Lemon Vinaigrette

Classic Caesar Salad with House-made Croutons

Seasonal Berry Display

Served with Whipped Lemon Mascarpone

Assortment of Artisan Breads with Apricot-thyme Butter

Non-alcoholic Beverage Display

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

Enhance This Menu by Serving Prime Rib in Place of Top Sirloin

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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, encouraging conversation among your guests and providing a memorable culinary experience. Items served in the following order:

Artisan Rosemary Bread and Apricot-thyme Butter

Beacon Hill House Salad

Artisan Greens, Fresh Raspberries, Crumbled Goat Cheese, and Toasted Pecans, Tossed with Lemon Vinaigrette

Roasted Baby Red Potatoes with Rosemary

Orzo with Preserved Lemon, Roasted Vegetables, Fresh Baby Spinach, Crumbled Feta, and Fresh Basil

Grilled Pesto Beef Skewers

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

Non-alcoholic Beverage Display

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

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Dessert Selections

(24 minimum order)

Plated Desserts

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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Dessert Selections

(48 minimum order)

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 24 - 32 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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