



BEACON HILL

catering & events

Wedding Services

VENUE RENTAL

CATERING AND BAR INFORMATION

2020

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Tray-passed Hors d'Oeuvres

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

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

Bruschetta with House-made Olive Tapenade

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

Chilled Tuscan Herb Prawns

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.

Menu prices are based on a minimum of 75 guests, unless noted otherwise.



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

Add Mixed Artisan Charcuterie to either Cheese Board

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 and Italian Cheeses.
Accompanied with Roasted Eggplant, Mixed Olives, Marinated Artichokes, and Roasted Red Peppers.
Served with Sliced Baguettes.

Roasted Sweet and Spicy Mixed Nuts

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,

Grilled Chicken Skewers with Red Coconut Curry,

OR

Mixed Artisan Charcuterie to the Northwest Cheese Board.

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Mediterranean Summer Feast

Honey-roasted Chicken Thighs 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 this Menu

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French Bistro

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

Red Potato, Braised Fennel, and Rosemary Gratin

Green Beans with Lemon, Parsley, and Parmesan Pesto

Spinach Salad

Fresh Spinach, Candied 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 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 Thighs 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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Wedding Dessert Table

The Wedding Dessert Table Features a trio of cakes as well as platters of homemade goodies. All desserts are displayed with wooden display boxes, a variety of white ceramic and glass cake stands and trays, fresh flowers, candles, china cake plates, forks, and spoons.

Trio of Wedding Cakes

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
Frosted Lemon-ricotta Cookies garnished with Edible Flower Petals
Mini Mason Jars filled with Huckleberry Crème Brulee

Please note: Each cake is garnished with fresh flowers and serves 24 – 36 guests.
You may select your favorite cake for your cake cutting ceremony.

The Dessert Table Does Not Count Toward the Catering Minimum

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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
Treveri Cellars Sparkling Wine

- Please note: All hosted wine is sold by the bottle only.

Toasting Selections

Tray-passed to your guests in vintage-style coupe flutes.
Classic Champagne (10 glass minimum)
Pomegranate and Berry Champagne
Treveri Cellars Sparkling Wine
Sparkling Cider

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Beer Offerings

Domestic Beer on Tap

Bud Light
Coors Light
Shock Top

Microbrews and Imports on Tap

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

- Please note: All draft beer must be purchased as a full keg. Each keg serves 150 glasses.

Bottled Beer and Cider

Bud Light, Coors Light and Shock Top
Kona Longboard Lager
Stella Artois
Deschutes Fresh Squeezed IPA
Crispin Original Hard Cider

- Specialty beer and wine from our extended beer and wine list may be pre-purchased to serve at your event. Please inquire for a full list of selections.
- Prices include ice, bar set-up and clean-up, glassware for wine and champagne, and clear plastic cups for beer.
- Last call will be 30 minutes prior to the end of your event time.

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