



BEACON HILL

catering & events

Beacon Hill Corporate

Catering Menus

2021

Thank you for considering Beacon Hill for your next
Board Luncheon, Meeting, Retreat or other Daytime Event!

All menus are based on a minimum of 35 guests.
China plates, silverware, and linen napkins included in the menu price.
Exceptional service to maintain the catering service and
to work throughout the entire event.

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Breakfast Selections

Pumpkin Coffee Cake Muffins

Savory Bacon, Ricotta, and Herb Scones

Beverage Service: Beacon Hill Signature Coffee Blend, Hot Tea, and Water Service

Toasted Coconut and Lemon Scones

Honey Bran Muffins

Seasonal Berry Display

Beverage Service: Beacon Hill Signature Coffee Blend, Hot Tea, and Water Service

Egg, White Cheddar, Thyme, and Tomato Tartlets

Mini Mason Jar Berry and Yogurt Parfaits with Granola

Chef's Choice House-made Pastry

Beverage Service: Beacon Hill Signature Coffee Blend, Hot Tea, and Water Service

Pesto, Pea, Zucchini, and Goat Cheese Frittata

Sage Breakfast Sausage, and Seasonal Berry Display

Beverage Service: Beacon Hill Signature Coffee Blend, Hot Tea, and Water Service

Breakfast Accompaniments

Iced Caramel Latte (service for up to 35)

Regular or Decaf Coffee Service (service for up to 12)

Orange Juice and Cranberry Juice (service for up to 12)

Fresh Baked Scones (inquire for seasonal flavors)

Sour Cream Coffee Cake

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.

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Lunch Buffet Selections

(All lunch buffets served with Cucumber Water and Strawberry Lemonade)

Tomato Basil Bisque

Grilled Cheese with White Cheddar, Goat Cheese and Tomato Jam on Whole Wheat
Mediterranean Salad of Artisan Greens with Shaved Italian Cheeses, and
Toasted Pine Nuts and Champagne Vinaigrette

Turkey, Brie, Apricot Preserves, and Arugula on a Croissant

Vegetarian Whole Wheat Wrap with Fresh Veggies, Provolone, and Sweet-Hot Mustard Spread
Pasta, Pesto, and Pea Salad
Mixed Green Salad with Raspberries, Sunflower Seeds, and Lemon Vinaigrette

Trio of Salads: Curried Chicken Salad

Farro Salad with Shaved Reggiano, Radishes, Grape Tomatoes, Arugula, and Fresh Herbs
Spinach Salad with Caramelized Almonds, Mandarin Oranges, and Celery Seed Vinaigrette
Fresh French Baguettes and Apricot-Thyme Butter

Dijon Chicken Breast with Marsala Cream Sauce

Cheese-Stuffed Ravioli with Roasted Butternut Squash in Browned-Butter Sage Sauce
Beacon Hill House Salad of Artisan Greens, Fresh Raspberries, Crumbled Goat Cheese, and
Toasted Pecans. Tossed with Lemon Vinaigrette
Artisan Bread with Butter

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Gourmet Boxed Lunch Selections:

(Build your own lunch boxes are served with a Beacon Hill Brownie)

Choose Two of the following Sandwiches

Turkey, Brie, Apricot Preserves and Arugula on a Croissant

Ham and White Cheddar with Sweet-Hot Mustard Spread on a Croissant

Caprese (Tomato, Basil & Mozzarella) on a Ciabatta Roll

Roast Beef with Creamy-Horseradish and Mixed Greens on Rosemary Olive Oil Bread

Whole Wheat Wrap with Fresh Veggies, Provolone, and Sweet-Hot Mustard Spread or Pesto Mayo

Choose One of the following Salads

Orzo with Roasted Vegetables, Spinach, and Feta Salad

Pasta, Pesto, and Pea Salad

Farro Salad with Shaved Reggiano, Radishes, Grape Tomatoes, Arugula, and Fresh Herbs

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Accompaniments

(Three dozen per item minimum order.)

Homemade Goodies

Beacon Hill Brownies

Pink Frosted Sugar Cookies

Peanut Butter Chocolate Chip Cookies

Chocolate Chunk Shortbread Cookies

Orange Chocolate Biscotti Cookies (Gluten free | Vegan | Nut free)

Individually Wrapped Beacon Hill Brownies

Additional Items

Gourmet Potato Chips

Iced Caramel Latte (service for up to 35)

Regular or Decaf Coffee (service for up to 12)

Ginger Peach Iced Tea (service for up to 35)

Cucumber Berry Infused Water (service for up to 35)

Bottled Water

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