



# BEACON HILL

catering & events

*Beacon Hill*

*Event Menus*

2021

All menus are based on a minimum of 75 guests.  
Menus include: China plates, linen napkins and silverware.  
Exceptional service to maintain the catering service and  
work throughout the entire event.

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# BEACON HILL

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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

Vegetarian

Creamy Leek and Goat Cheese Tartlets

Vegetarian

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

Vegetarian

Bruschetta with House-made Olive Tapenade

Vegan

Savory Stuffed Mushrooms with Roasted Red Peppers and Cheese

Gluten free | Vegetarian

Potato Latkes with Whipped Feta and Tomato Jam

Gluten free | Vegetarian

Roast Beef Crostini with Creamy Horseradish and Micro Greens

Dairy free

Grilled Pesto Beef Skewers

Dairy free | Gluten free

Grilled Chicken Skewers with Red Coconut Curry

Dairy free | Gluten free

Bacon-wrapped Dates with Goat Cheese

Gluten free

Chilled Prawns: Tuscan Herb or Lemongrass Infused with Wasabi Cocktail Sauce

Dairy free | Gluten free

Classic Crab Cakes with Remoulade Sauce

Dairy free | Gluten free

Endive Spears with Ahi Tuna Ceviche

Dairy free | Gluten free

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.



# BEACON HILL

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## Hors d'Oeuvres Displays

(50-person minimum order. Prices are per person.)

### 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.

Gluten free | Vegetarian | \*Contains nuts

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.

Gluten free | Vegetarian | \*Contains nuts

Served with an Assortment of Gourmet Crackers and Baguette Breads

Optional: Add Mixed Artisan Charcuterie to either Cheese Board

### House-Made Ricotta Display

Ricotta Topped with Fresh Rosemary, Honey, and Cracked Pepper.

Gluten free | Vegetarian

Served with Sea Salt and Rosemary Crackers.

### Seasonal Berry Display

Served with Whipped Lemon Mascarpone.

Gluten free | Vegetarian

### Vegetable Crudités with an Assortment of Dipping Sauces

Peppercorn Ranch, Creamy Mint and Cilantro and Garlicky Hummus\* Dipping Sauces Compliment the Season's Best Vegetables.

Gluten free | Vegetarian | \*Vegan

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

Vegetarian

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## Hors d'Oeuvres Displays

(50-person minimum order. Prices are per person.)

### House-Smoked Salmon Display

Northwest Smoked Salmon Served Chilled with Dill Cream Sauce, Lemons, Capers, and Shaved Red Onion.

Gluten free

Served with Crispy Rice Crackers and Sliced Baguettes.

### House-smoked Salmon and Fresh Herb Dip

Gluten free

Served with Crispy Rice Crackers and Sliced Baguettes.

### Caramelized Onion Dip

Gluten free | Vegetarian

Served with Grilled Flatbread.

### Mediterranean Display

House-made Smoked Almond Hummus\*, Olive Tapenade, and Tomato Jam.

Gluten free | Vegan | \*Contains nuts

Served with Grilled Flatbread and Endive Spears.

### Roasted Sweet and Spicy Mixed Nuts

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

Gluten free | Vegetarian

### 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.

Gluten free | Vegetarian | \*Contains nuts

Served with an Assortment of Gourmet Crackers and Baguette Bread.

### Seasonal Berry Display

Served with Whipped Lemon Mascarpone.

Gluten free | Vegetarian

### Vegetable Crudités with an Assortment of Dipping Sauces

Peppercorn Ranch, Creamy Mint and Cilantro, and Garlicky Hummus\* Dipping Sauces

Compliment the Season's Best Vegetables.

Gluten free | Vegetarian | \*Vegan

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

Vegetarian

### Non-alcoholic Beverage Display

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

Optional: 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 Supper

Grilled Rosemary Chicken Thighs

Dairy free | Gluten free

Lemon-cream Cavatappi Pasta with Fresh Arugula, Grape Tomatoes, and Parmesan

Vegetarian

Mediterranean Salad

Artisan Greens with Shaved Italian Cheeses and Toasted Pine Nuts\*

Tossed with Champagne Vinaigrette

Gluten free | Vegetarian | \*Contains nuts

Seasonal Berry Display

Served with Whipped Lemon Mascarpone

Gluten free | Vegetarian

Rustic Herb Focaccia and Butter

Non-alcoholic Beverage Display

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

Optional: Add Garlic and Rosemary Roasted Tri-tip 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

Gluten free | Vegetarian

Green Beans with Lemon, Parsley, and Parmesan Pesto

Gluten free | Vegetarian

Spinach Salad

Fresh Spinach, Candied Almonds\*, and Mandarin Oranges

Tossed with Celery Seed Vinaigrette

Gluten free | Vegetarian | \*Contains nuts

Seasonal Berry Display

Served with Whipped Lemon Mascarpone

Gluten free | Vegetarian

Assortment of Artisan Breads and Butter

Non-alcoholic Beverage Display

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

Optional: Add a Garlic and Rosemary Roasted Tri-tip 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

Gluten free

Grilled Chicken Breasts with Smokey Barbecue Sauce, Creamy Chipotle-lime Drizzle, and Fresh Cilantro

Dairy free | Gluten free

Beacon Hill Potato Salad

Red and Yukon Gold Potatoes with Scallions, Fresh Herbs, and Champagne Vinaigrette

Gluten free | Vegan

Fresh Sweet Corn with Butter, Cream, and White Pepper

Gluten free | Vegetarian

Classic Caesar Salad with House-made Croutons

Vegetarian

Seasonal Berry Display

Served with Whipped Lemon Mascarpone

Gluten free | Vegetarian

Rustic Herb Focaccia 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

Roasted Beef Tri-tip Carving Station Seasoned and Rubbed with Garlic and Rosemary served with Creamy Arugula  
Horseradish Sauce

Dairy free | Gluten free

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

Gluten free

Mashed Potatoes with Butter, Cream, and Roasted Garlic

Gluten free | Vegetarian

Green Beans with Lemon, Parsley, and Parmesan Pesto

Gluten free | Vegetarian

Beacon Hill House Salad

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

Gluten free | Vegetarian | \*Contains nuts

Seasonal Berry Display

Served with Whipped Lemon Mascarpone

Gluten free | Vegetarian

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

Optional: Enhance This Menu by Serving Prime Rib in Place of Tri-tip

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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

Gluten free | Vegetarian | \*Contains nuts

Roasted Baby Red Potatoes with Rosemary

Dairy free | Gluten free | Vegan

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

Vegetarian

Grilled Pesto Beef Skewers

Dairy free | Gluten free

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

Gluten free

Non-alcoholic Beverage Display

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

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