



BEACON HILL

catering & events

Beacon Hill Corporate

Catering Menus

2021

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

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 | Vegetarian

Savory Bacon, Ricotta, and Herb Scones

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

Toasted Coconut and Lemon Scones | Vegetarian

Honey Bran Muffins | Vegetarian

Seasonal Berry Display | Gluten free | Vegan

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

Egg, White Cheddar, Thyme, and Tomato Individual Quiches | Vegetarian

Mini Mason Jar Berry and Yogurt Parfaits with Granola | Gluten free | Vegetarian

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 | Gluten free | Vegetarian | *Contains nuts

Sage Breakfast Sausage | Gluten free

Seasonal Berry Display | Gluten free | Vegan

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

Breakfast Accompaniments

Iced Caramel Latte

Regular or Decaf Coffee Service

Orange Juice and Cranberry Juice

Fresh Baked Scones

Sour Cream Coffee Cake

Sage Breakfast Sausage

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 35 guests, unless noted otherwise.



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Lunch Buffet Selections

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

Tomato Basil Bisque | Vegetarian

Grilled Cheese with White Cheddar, Goat Cheese and Tomato Jam on Whole Wheat | Vegetarian

Mediterranean Salad of Artisan Greens with Shaved Italian Cheeses, and

Toasted Pine Nuts* with Champagne Vinaigrette | Gluten free | Vegetarian | *Contains nuts

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

Caprese (Tomato, Basil & Mozzarella) on a Rustic Focaccia | Vegetarian

Pasta, Pesto*, and Pea Salad | Vegetarian | *Contains nuts

Mixed Green Salad with Fresh Raspberries, Sunflower Seeds, and Lemon Vinaigrette | Gluten free | Vegan

Trio of Salads: Curried Chicken Salad | Gluten free

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

Spinach Salad with Caramelized Almonds*, Mandarin Oranges, and Celery Seed Vinaigrette | Gluten free | Vegan |

*Contains nuts

Fresh French Baguettes and Apricot-Thyme Butter

Dijon Chicken Breast with Marsala Cream Sauce | Gluten free

Cheese-Stuffed Ravioli with Roasted Butternut Squash in Browned-Butter Sage Sauce | Vegetarian

Beacon Hill House Salad of Artisan Greens, Fresh Raspberries, Crumbled Goat Cheese, and

Toasted Pecans*. Tossed with Lemon Vinaigrette | Gluten free | Vegetarian | *Contains nuts

Artisan Bread with Butter

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Gourmet Boxed Lunch Selections

(Please select up to two box lunch varieties to enjoy at your event)

Traditional Boxed Lunches

Choose One Sandwich:

- Turkey, Brie, Apricot Preserves and Arugula on a Croissant
- Ham and White Cheddar with Apple-Jalapeño Slaw on a Croissant
- Roast Beef with Arugula, Parmesan Aioli and Tomato Jam on Rustic Focaccia
- Caprese (Tomato, Basil & Mozzarella) on a Rustic Focaccia | Vegetarian
- Whole Wheat Wrap with Fresh Veggies, Provolone, and Pesto* Mayo | Vegetarian | *Contains nuts

Choose One Salad:

- Orzo with Roasted Vegetables, Spinach, and Feta Salad | Vegetarian
- Pasta, Pesto*, and Pea Salad | Vegetarian | *Contains nuts
- Farro Salad with Shaved Reggiano, Radishes, Grape Tomatoes, Arugula, and Fresh Herbs | Vegetarian
- Mediterranean Salad of Artisan Greens with Shaved Italian Cheeses, and Toasted Pine Nuts* with Champagne Vinaigrette |
Gluten free | Vegetarian | *Contains nuts
- Spinach Salad with Caramelized Almonds*, Mandarin Oranges, and Celery Seed Vinaigrette | Gluten free | Vegan | *Contains nuts
- Mixed Green Salad with Fresh Raspberries, Sunflower Seeds, and Lemon Vinaigrette | Gluten free | Vegan

Choose One Goodie:

- Beacon Hill Brownies* | *Contains nuts
- Chocolate Chunk Shortbread Cookies with Sea Salt Sprinkle

Gluten Free Boxed Lunches

- Entrée Mixed Green Salad with Fresh Raspberries, Sunflower Seeds, and Lemon Vinaigrette | Gluten free | Vegan

Choose One Protein:

- Sliced Grilled Chicken Breast | Gluten free
- Fresh-made Quinoa | Gluten free | Vegan

Choose One Goodie:

- White Chocolate and Lime Cookies | Gluten free | Nut free | Vegan
- Gingerbread Cookies | Gluten free | Nut free | Vegan

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Accompaniments

(Three dozen per item minimum order.)

Homemade Goodies

Beacon Hill Brownies | Contains nuts

Peanut Butter Chocolate Chip Cookies | Contains nuts

Chocolate Chunk Shortbread Cookies with Sea Salt Sprinkle

Gingerbread Cookies | Gluten free | Nut free | Vegan

White Chocolate and Lime Cookies | Gluten free | Nut free | Vegan

Individually Wrapped Beacon Hill Brownies | Contains nuts

Additional Items

Gourmet Potato Chips

Iced Caramel Latte

Regular or Decaf Coffee

Ginger Peach Iced Tea

Cucumber Berry Infused Water

Bottled Water

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