



BEACON HILL

catering & events

Offsite

Holiday Catering

All menus are based on a minimum of 75 guests.

Menus include: Disposable plates, utensils, cups and napkins.

We include festive holiday décor and
outstanding service personnel.

Telephone 509.482.3556

4848 East Valley Springs Rd. Spokane, Washington 99217

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Traditional Holiday Feast

Slow - Roasted Turkey Breast

Served with Herb de Provence Gravy & Fresh Cranberry Sauce

Gluten free

Smashed Sweet Potatoes with Browned-Butter Sage Sauce and Crumbled Goat Cheese

Gluten free | Vegetarian

Honey, Ginger and Stoneground Mustard Roasted Carrots

Gluten free | Vegetarian

Baby Mixed Greens with Shaved Italian Cheeses, Toasted Pine Nuts,* and Champagne Vinaigrette

Gluten free | Vegetarian | *Contains nuts

Assortment of Artisan Breads and Butter

Non-alcoholic Beverage Display:

Beacon Hill Signature Coffee Blend, Cucumber Water, and Festive Holiday Punch

An 18% production and staffing fee and 10% staff gratuity will be added to all catering and bar services.

Washington state sales tax rates apply. Prices are subject to change without notice.

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The December Buffet

Herb Crusted Prime Rib

Served with Creamy Arugula Horseradish Sauce

Gluten free

Slow-Roasted Turkey Breast

Served with Herb de Provence Gravy & Fresh Cranberry Sauce

Gluten free

Potato, Braised Fennel, and Rosemary Gratin

Gluten free | Vegetarian

Carrots, Toasted Quinoa, and Goat Cheese tossed with Apple Cider Vinaigrette*

*Served at room temperature.

Gluten free | Vegetarian

Baby Mixed Greens with Shaved Italian Cheeses, Toasted Pine Nuts,* and Champagne Vinaigrette

Gluten free | Vegetarian | *Contains nuts

Assortment of Artisan Breads and Butter

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The Hors D'oeuvre Buffet

Northwest Cheese Board

An Exceptional Selection of Cheeses from the Northwest, featuring Beecher's Flagship White Cheddar and Market Herb Fresh Cheese Curds, House Pesto Torte*,

Locally Sourced Goat Cheese, and a Seasonal Offering.

Garnished with Dried Fruits.

Gluten free | Vegetarian | *Contains nuts

Served with an Assortment of Gourmet Crackers and Baguette Breads.

Roast Beef Crostini with Creamy Horseradish and Micro Greens

Dairy free

Mediterranean Display

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

Gluten free | Vegan | *Contains Nuts

Served with Grilled Flatbread and Endive Spears

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

Vegetarian

Non-alcoholic Beverage Display:

Beacon Hill Signature Coffee Blend, Cucumber Water, and Festive Holiday Punch

Add House Smoked Salmon Display

Add Charcuteries to the Northwest Cheeseboard

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Tray-passed Hors d'Oeuvres

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

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

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

Beacon Hill Brownie Bites* with Spiced Chocolate Ganache

*Contains Nuts

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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

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

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Holiday Dessert Selection

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

Decadent Chocolate Torte with Espresso Whip

Gluten Free

Chocolate Glazed Cheesecake with Caramel Pecan Sauce

Pumpkin Cheesecake with Grand Marnier Whipped Cream

Rustic Apple Crostada with Grand Marnier Whipped Cream

Huckleberry Creme Brulee

Gluten Free

Holiday Dessert Table

Includes beautiful presentation with wooden boxes, fresh flowers, candles and white pedestal stands and trays for displaying desserts.

Desserts include:

Beacon Hill Brownie Bites* with Spiced Chocolate Ganache,

Mini Mason Jar Crème Brulee, and

Pumpkin-spice Whoopie Pies

*Contains nuts

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