



BEACON HILL

catering & events

Beacon Hill

Event Menus

2024 & 2025

Menus include: Plates, linen napkins and utensils.
Exceptional service to maintain the catering service and
work throughout the entire event.

Telephone 509.482.3556
4848 East Valley Springs Rd. Spokane, Washington 99217
info@beaconhillevents.com www.beaconhillevents.com

Tray-passed Hors d'Oeuvres

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 Arugula Horseradish and Micro Greens

Dairy free

Italian Meatball with Beef, Italian Sausage, Braised Fennel and Fontina

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

Endive Spears with Ahi Tuna Ceviche

Dairy free | Gluten free

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.

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

Hors d'Oeuvres Displays

(50-person minimum order. Prices are per person. For each item selected, we recommend ordering for your total headcount for the best guest experience.)

Gourmet Cheese Board

Baked Brie Topped with Honey and Caramelized Almonds, 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

Mediterranean Display

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

House-made Smoked Almond Hummus* and Tomato Jam.

Gluten free | Vegan | *Contains nuts

Served with Grilled Flatbread and Endive Spears.

Vegetable Crudités with an Assortment of Dipping Sauces

Peppercorn Ranch and Roasted Beet 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. For each item selected, we recommend ordering for your total headcount for the best guest experience.)

House-Smoked Salmon Display

Northwest Smoked Salmon Served Chilled with Creamy Arugula Horseradish Sauce, Lemons, Capers, and Shaved Red Onion.

Dairy free | 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.

House-Made Ricotta Display

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

Gluten free | Vegetarian

Served with Sea Salt and Croccatinis

Seasonal Berry Display

Served with Vanilla Bean Whip.

Gluten free | Vegetarian

Caramelized Onion Dip

Gluten free | Vegetarian

Served with Grilled Flatbread.

Roasted Sweet and Spicy Mixed Nuts

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 Served Vanilla Bean Whip

Gluten free | Vegetarian

Vegetable Crudités with an Assortment of Dipping Sauces

Peppercorn Ranch, Creamy Mint and Roasted Beet 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: Italian Meatball with Beef, Italian Sausage, Braised Fennel and Fontina

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 Vanilla Bean Whip

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 Sockeye Salmon Carving Station to this Menu



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Beacon Bistro

Chicken Piccata with Lemon, Caper and Wine Sauce

Gluten free

Yukon Gold and Parsnip Mashed Potatoes

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 | Vegan | *Contains nuts

Assortment of Artisan Breads and Butter

Seasonal Berry Display

Served Vanilla Bean Whip

Gluten free | Vegetarian

Non-alcoholic Beverage Display

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

Add a Garlic and Rosemary Tri-tip Carving Station or Sockeye Salmon to this Menu for an Additional \$10.00 per Person

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

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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

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 Vanilla Bean Whip

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

Gluten free

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

Gluten free

Red Potato, Braised Fennel, and Rosemary Gratin

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 Vanilla Bean Whip

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

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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 Roasted Vegetables, Fresh Baby Spinach, Crumbled Feta, and Fresh Basil

Vegetarian

Grilled Beef Tenderloin Medallion with Fresh Herbs

Dairy free | Gluten free

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

Gluten free

Non-alcoholic Beverage Display

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

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

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