

# **CATERING & PRIVATE EVENT MENUS**



## **SUMMER/FALL**

**\*\*\*Due to continued supply chain & availability issues prices subject to change\*\*\***



# BEACON BREAKFAST

## MENUS

Build your a la cart breakfast or choose from one of our buffets - 25ppl minimum

### ADD ONS/A LA CARTE

(priced per person)

|                       |     |
|-----------------------|-----|
| Roasted Potatoes      | \$3 |
| Applewood Bacon       | \$4 |
| Sausage Patty         | \$4 |
| Assorted Muffins      | \$4 |
| Fruit Danish          | \$4 |
| Egg Scramble w/cheese | \$5 |
| Vegetarian Scramble   | \$7 |
| French Toast          | \$7 |
| Pancakes              | \$7 |
| Chorizo/Pepper Scram  | \$7 |
| Cinnamon Rolls        | \$5 |
| Fresh Fruit Cup       | \$4 |

### TOURNAMENT BOX LUNCH

(choose 2 of the following)

Turkey Pesto  
Smoked Pit Ham & Swiss  
Roast Beef & Cheddar  
Chicken Caesar Wrap

comes with:  
chips, pickle, cookies

bottled water or fountain  
soda

**\$16**

### BEVERAGES

|                     |     |
|---------------------|-----|
| Bottled Water       | \$2 |
| Canned soda         | \$3 |
| Orange Juice        | \$4 |
| Apple Juice         | \$4 |
| Grapefruit Juice    | \$4 |
| Coffee              | \$3 |
| Hot Tea             | \$3 |
| Hot Chocolate       | \$3 |
| Hot Apple Cider     | \$3 |
| 16 oz Domestic Beer | \$5 |
| 16 oz Micro         | \$7 |
| Mimosa              | \$8 |
| Bloody Mary         | \$9 |
| Irish Coffee        | \$8 |

### Classic Breakfast Buffet

Includes scrambled eggs & cheese, your choice of breakfast meat, homestyle potatoes, toast and fresh fruit platter.

**\$16**

### The Jefferson Park

Includes egg scramble w/goat cheese & fresh herbs, chicken apple sausage, fruit platter, roasted potatoes, & strawberry french toast.

**\$18**

### Brisket Hash Breakfast

house smoked brisket, pepper & onion hash, egg scramble w/goat cheese & fresh herbs, fruit platter and toast .

**\$18**

### The Scrambler

Includes maple bacon & ham scramble a veggie scramble w/mushrooms, peppers, zucchini, onion, homestyle potatoes, fruit & toast

**\$17**



# APPETIZER MENU

## PLATTERS

Appetizers listed per platter - Each platter serves approximately 25 - 30 ppl.

### FRESH FRUIT + BERRY

Chefs Assorted Seasonal Selection  
\$120

### VEGETABLE CRUDITE

Chef's choice seasonal veggies + house ranch dip  
\$115

### EGGPLANT ARTICHOKE DIP

Grilled pita, selected vegetables, olives  
\$125

### HONEY-GLAZED BRIE

Assorted dried fruits, pistachios, fruit compote, crackers + fresh bread  
\$125

### SHRIMP COCKTAIL

House cocktail sauce + lemon wedges  
\$175

### PRETZEL & SAUSAGE SAMPLER

Assorted sausages, pretzel bites white cheddar beer cheese sauce + whole grain mustard  
\$150

### ANTIPASTO

Chef's choice assorted local & imported cured meats, olives, fresh bread  
\$160

### CHEESE BOARD

Local & imported artisanal cheeses, nuts, fruits, crackers + fresh bread  
\$150



# APPETIZER MENU

## A LA CART

Appetizers listed per person - Portion sizes vary - 20 person minimum order

### HOUSE PARMESAN CHIPS + DIP

chipotle ranch \$3

### TRI-COLORED TORTILLA CHIPS + DIPS

pico de gallo and guacamole \$5

### SEASONED FRENCH FRIES

ketchup + chipotle ranch dip \$4

### SWEET POTATO TOTS

ketchup + chipotle ranch dip \$4

### TOMATO BRUSCHETTA

basil, parmesan, shallot, garlic, balsamic,  
garlic crostini \$4

### PRETZEL BITES

white cheddar cheese sauce, whole grain  
mustard \$4

### LOADED POTATO SKINS

bacon, green onion, cheddar cheese,  
chipotle ranch sauce \$4

### CORN DOG BITES

ketchup + honey mustard \$4

### CHICKEN TAQUITOS

black bean salsa, pico de gallo, jalapeno,  
white cheddar cheese sauce \$5

### SOUTHWEST CORN + PEPPER DIP

roasted corn, poblanos, cotija, tortilla  
chips \$5

### CAPRESE SALAD

Marinated mozzarella, grape tomatoes,  
basil, balsamic \$4

### SPANAKOPITA

Spinach + feta phyllo triangles \$5

### CHICKEN WINGS

Celery sticks + bleu cheese dip \$5

### MEATBALLS

Sweet + spicy, ESB BBQ or marinara \$5

### PULLED PORK SLIDERS

house bbq sauce + coleslaw garnish \$6

### CHICKEN SATAY

coconut Thai peanut sauce \$5

### STUFFED MUSHROOMS

spicy sausage + parmesan or spinach +  
artichoke \$5

### LAMB KEBOBS

preserved lemon, yogurt marinade,  
tzatziki sauce \$8

### LOMI SALMON CUPS

cured salmon, endive, cilantro, sesame oil  
\$8

### CRAB CAKES

cajun remoulade, chive, lemon zest  
\$10



# MOUNT ST. HELENS

LUNCH BREAK

**\$22 PER GUEST**

## MAINS

(please select 2 entrees)

### CLASSIC SEATTLE DOG

polish kielbasa, smothered in cream cheese, sauteed onions, jalapenos and sriracha sauce

### THE WINDY CITY

beer braised bratwurst with housemade sauerkraut whole grain mustard and sweet peppers

### ITS CHILI DOG

all beef hot dog, house made chili, topped with shredded cheese blend and chopped onions

### THE SAN FRANNER

chicken sausage wrapped in smoked bacon with tomatoes, shredded lettuce and chipotle mayonnaise

## SALADS & SIDES

(please select one side & one salad)

### MIXED FIELD GREEN SALAD

cucumber, grape tomato, pickled red onion, cider vinaigrette

### CAESAR SALAD

croutons, sun-dried tomatoes, shaved parmesan, lemon, pine nut

### SEASONED FRENCH FRIES

served with ketchup & chipotle ranch

### FRESH FRUIT + BERRY PLATTER

chef's choice seasonal fruits

### HOUSE PARMESAN CHIPS + DIP

chipotle ranch

### SWEET ENDINGS

an assortment of freshly baked cookies



# MOUNT RAINIER

LUNCH BREAK

**\$24 PER GUEST**

## MAINS

(please select 2 entree sandwiches)

### BBQ PORK

house smoked pulled pork, apple cider slaw, pub bun

### NORTHWEST CHICKEN SALAD

grilled chix, cranberry, celery, red onion, hoagie roll

### CLASSIC CLUB

bacon, lettuce, tomato, ham, turkey cheddar on sour dough

### SHRIMP PO' BOY

grilled shrimp, cole slaw, tomato, cajun remoulade, pub bun

### FRIED GREEN TOMATO

cornmeal breading, lettuce, tomato, pickled onion, garlic aioli, on wheat

### SOUTHWESTERN CHICKEN WRAP

grilled chix, black bean & corn salsa, lettuce, sun dried tomato tortilla

## SALADS & SIDES

(please select 1 salad.)

### MIXED FIELD GREEN SALAD

cucumber, grape tomato, pickled red onion, house ranch + IPA parmesan vinaigrette

### CAESAR SALAD

croutons, sun-dried tomatoes, shaved parmesan, lemon, pine nut, caesar dressing

### SUMMER BERRY SALAD

Spinach, strawberry, blackberry, almonds, shaved onion, feta, honey Dijon vinaigrette

### FRESH FRUIT + BERRY

Chef's choice seasonal fruits

### HOUSE PARMESAN CHIPS + DIPS

Chipotle ranch

### SWEET ENDINGS

Assorted fresh baked cookies



# BEACON BURGER

GRILL

**\$26 PER GUEST**

## MAINS

(vegetarian black bean burgers available by request)

8oz. BLACK ANGUS BURGER  
GRILLED CHICKEN BREASTS

## FIXINGS

Pub Bun  
Cheddar  
Swiss  
Pepperjack  
Bleu Cheese

Tomatoes  
Sliced Onion  
Applewood Smoked Bacon  
Caramelized Onion  
Sautéed Mushroom

House BBQ Sauce  
Guacamole  
Mayonnaise  
Ketchup  
Mustard

## SALADS & SIDES

(please select 2 salads)

### MIXED FIELD GREEN

cucumber, grape tomato, pickled red onion, shredded cheese, cider vinaigrette

### JEFFERSON CAESAR

crouton, sun-dried tomatoes, shaved parmesan, lemon, pine nut, caesar dressing

### BACON + BLEU POTATO SALAD

Bacon, celery, red onion, bleu cheese crumbles

### APPLE CIDER SLAW

red cabbage, carrots, creamy chipotle dressing

### SEASONED FRENCH FRIES

SWEET POTATO TOTS ‘

### SWEET ENDING

assorted fresh baked cookies



# MARKET STREET

TACO BAR

**\$26 PER GUEST**

## MAINS

SEASONED GROUND BEEF  
SHREDDED CILANTRO CHIPOTLE CHICKEN

## FIXINGS

flour + corn tortillas, shredded mexican cheeses, lettuce,  
Fresh pico de gallo, sliced olives, jalapeno, white cheddar  
queso, guacamole, sour cream

## SIDES

### CHICKEN TAQUITOS

Black bean salsa, jalapeno, pico, white cheddar cheese sauce

TRI COLORED TORTILLA CHIPS  
GRILLED FAJITA VEGETABLES  
SPANISH RICE  
BORRACHO BLACK BEANS

## SWEET ENDING

MEXICAN CHOCOLATE BROWNIES  
fresh cinnamon whipped cream

## POPULAR ENHANCEMENTS

HOUSE SMOKED PORK CARNITAS \$4  
BAJA-STYLE ROCKFISH \$6





# GREENWOOD GYRO

**BUFFET**

**\$27 PER GUEST**

## MAINS

**YOGURT MARINATED LAMB**

\*

**HERBED CHICKEN BREAST**

\*

**FRIED FALAFEL**

**\*\* Buffet served with warmed pita and house made tzatziki sauce \*\***

## SALAD & SIDES

### HUMMUS

house made w/eggplant & roasted garlic

### FETA FRIES

dusted with fresh herbs and paprika

### GREEK SALAD

cucumber, tomato, red onion, feta

### CAULIFLOWER SALAD

chickpeas, medjool dates, pickled onion, cucumber  
honey date dressing

### SWEET ENDINGS

Citrus Honey Cake



# PIKE STREET PASTA BAR

**\$30 PER GUEST**

## MAINS

(please select 2 entrees)

### BAKED BOLOGNESE

Gobetti pasta, house meat sauce, carrot, oregano, bread crumb shaved parmesan

### CAJUN CHICKEN PASTA

Penne pasta, roasted onions + peppers, sausage + blackened chicken, cajun cream sauce

### PESTO PRIMAVERA

Penne pasta, spinach, peppers, artichokes, onion, mushroom, parmesan, basil pesto

### SEAFOOD LINGUINIE

chef's choice seasonal catch, shellfish, lemon, herbs, tomato, white wine butter sauce.. Add \$5

## SALADS AND SIDES

### ASSORTED BREADS & ROLLS

fresh herb butter

### CAESAR SALAD

House-made croutons, sun-dried tomatoes, shaved parmesan, lemon wedges, house caesar dressing

### CAPRESE SALAD

buffalo mozzarella, pine nuts, tomato medley, basil, arugula, lemon vinaigrette

### SUMMER SQUASH BAKE

zucchini, yellow squash, grape tomato, red onion, parmesan, garlic + herbs

### SWEET ENDING

new york cheesecake squares



# GOLDEN GARDENS

**BBQ BUFFET**

**\$38 PER GUEST**

## MAINS

**HOUSE SMOKED PORK RIBS**  
mesquite dry rub, house bbq sauce

**CITRUS JERK CHICKEN LEGS**  
roasted with fresh-herb + citrus marinade

**PULLED PORK SLIDERS**  
snowdrift apple cider slaw, IPA BBQ sauce

## SALADS & SIDES

**JALAPENO CHEDDAR CORN BREAD**  
whipped honey butter

**CHILE LIME ELOTE**  
roasted corn, jalapeno, cotija, sour cream, lime, cilantro

**BACON + BLEU POTATO SALAD**  
egg, scallion, bleu cheese, bacon

**WATERMELON SALAD**  
feta, pickled red onion, mint, honey

**SWEET ENDING**  
bourbon bacon brownies

## POPULAR ENHANCEMENTS

pineapple baked beans \$3  
beer baked mac & chese \$5



# PIONEER SQUARE

**BUFFET**

**\$41 PER GUEST**

## MAINS

(please select 2 entrees)

### TOP LOIN PORK CHOP

sour cherry & cider sauce

### GRILLED ROCKFISH

fresh mango salsa

### BRUSCHETTA CHICKEN

basil, mozzarella, tomato, balsamic

### BLACKENED SALMON FILET

cajun herb butter

## SALADS & SIDES

### ASSORTED BREADS & ROLLS

honey butter

### SUMMER BERRY SALAD

arugula, fermin iberico ham, pine nuts, parmesan, Meyer lemon vinaugrette

### CURRIED CAULIFLOWER

field greens, curried cauliflower crumbles, pistachio, cranberry, carrot, honey-date cider dressing

### ROASTED RED POTATOES

fresh garden herbs, garlic + oil

### BLISTERED HARICOT VERT

chili flake, garlic oil

### SWEET ENDING

meyer lemon bars  
chocolate chunk brownies



# CAPITOL HILL

**BUFFET**

**\$49 PER GUEST**

## MAINS

### CHICKEN PICCATA

lemon-caper white wine sauce

### CRAB CAKES

lemon dill aioli

### GRILLED FLANK STEAK

cilantro chimichurri sauce

## SALADS & SIDES

### ASSORTED FRESH BREADS & ROLLS

herb butter

### BABY BIBB SALAD

bibb lettuce, radish, onions, chives, herbed avocado yogurt dressing

### SUMMER SQUASH BAKE

zucchini, yellow squash, grape tomato, red onion, Parmesan, garlic + herbs

### ROASTED BABY POTATOES

rosemary, garlic oil

### RED QUINOA SALAD

apple, fennel, grilled onion

### SWEET ENDINGS

bread pudding bites

triple berry crisp



# THE ALKI BEACH

**BUFFET**

**\$62 PER GUEST**

## MAINS

### BEEF TENDERLOIN

fried leeks, tomato burgundy sauce

### GRILLED SALMON OSCAR

Poached asparagus, lump crab + hollandaise

## SALADS & SIDES

### ASSORTED FRESH BREAD

herb butter

### AUTUMN SALAD

arugula, fermin iberico ham, parmesan, cider vinaigrette

### CURRIED CAULIFLOWER

field greens, curried cauliflower, cranberry, carrot, honey-date dressing

### ROASTED ASPARAGUS

shallot, citrus butter

### WHIPPED POTATOES

fresh herb + roasted garlic

### BEER BAKED MAC & CHEESE

white cheddar cheese sauce

## SWEET ENDINGS

new york cheesecake squares

triple berry crisp



# THE BIG BALLARD

**BUFFET**

**\$75 PER GUEST**

## MAINS

**\*50 GUESTS MINIMUM\***

**(Includes chef on site with carving station)**

### PRIME RIB

au jus + horseradish cream

### LEG OF LAMB

pomegranate mint demi glace

### CAJUN SALMON

Mango salsa

## SALADS & SIDES

### ASSORTED FRESH BREADS

herb butter

### SUMMER BERRY SALAD

Strawberries, blackberries, almond, feta, honey-dijon vinaigrette

### BEER BAKED MAC & CHEESE

white cheddar sauce, green chiles

### CRISPY HARICOT VERT

chili flake red onion, garlic oil + sesame seeds

### WHIPPED POTATOES

yukon gold + roasted garlic

### SWEET ENDINGS

bread pudding bites

triple berry crisp



# DESSERT MENU

## A LA CARTE

### ASSORTED FRESH BAKED COOKIES

choice chocolate chip, peanut butter, white chocolate macadamia nut, oatmeal raisin \$3

### MEXICAN CHOCOLATE BROWNIES

cinnamon + vanilla whip cream \$6

### NEW YORK CHEESECAKE SQUARES

berry compote + white chocolate curls \$6

### CITRUS HONEY CAKE

fresh amaretto whipped cream \$6

### BACON BOURBON BROWNIES

bourbon caramel sauce + chocolate curls \$7

### TRIPLE BERRY CRISP

fresh amaretto whipped cream \$7

### BREAD PUDDING BITES

powdered sugar + bourbon caramel sauce \$6

