



BEACON HILLS
IN AKSARBEN VILLAGE

OFF-SITE

**CATERING
MENU**

HOT APPETIZERS

MINI CRAB CAKES

Inspired by a century-old Maryland recipe book that we have been serving for over two decades. Served with roasted red pepper mayonnaise.

25 pc pan 49 | 50 pc pan 95

CRAB RANGOONS

Made fresh in our kitchen served with red pepper jam.

25 pc pan 40 | 50 pc pan 76

TERIYAKI BEEF SIRLOIN OR CHICKEN SKEWERS

Succulent sirloin cubes or white chicken breast skewered with onions, peppers and pineapple, coated with Beacon Hills teriyaki sauce.

20 pc pan 95 | 40 pc pan 105

LIZ'S ITALIAN SAUSAGE LASAGNA BITES

Our own homemade lasagna is breaded and deep fried. Served with marinara sauce.

25 pc pan 30 | 50 pc pan 55

CLASSIC *(bone-in)* CHICKEN WINGS

Served with your choice of brown sugar BBQ, jammin' BBQ, buffalo or sweet & sour sauce.

25 pc pan 24 | 50 pc pan 45

JUMBO CRISPY *(all white)* CHICKEN STRIPS

Served with your choice of dipping sauce: ranch, brown sugar BBQ or jammin' BBQ sauce.

25 pc pan 45 | 50 pc pan 85

MEATBALLS

Perfectly spiced, rolled meatballs. Choose from BBQ, Swedish or Italian.

25 pc pan 45 | 50 pc pan 85



COLD APPETIZERS

FRESH CHILLED SHRIMP PLATTER

Served with lemon and tangy cocktail sauce.

25 pc tray 52 | 50 pc tray 99
150 pc tray 275

FANCY STUFFED DEVILED EGGS

Homemade deviled eggs with bacon and red onion.

24 pc tray 25 | 48 pc tray 48

HERB CHEESE CUCUMBERS

Cucumber slices topped with herb cream cheese.

25 pc tray 30 | 50 pc tray 55

FRUIT SKEWERS

Five pieces of fresh seasonal fruit on a stick.

20 pc pan 38 | 40 pc pan 75

FRESH CUT FRUIT DISPLAY

All of the freshest fruit from our kitchen.

50 pc tray 40 | 100 pc tray 75

FRESH VEGETABLE DISPLAY

Fresh cut veggies served with sour cream ranch dip.

50 pc tray 30 | 100 pc tray 55

IMPORTED & DOMESTIC CHEESE & CRACKER PLATTER

Yellow cheddar, white cheddar, pepper jack, Swiss, American, Brie and Havarti cheeses.

50 pc tray 45 | 100 pc tray 85



HOMEMADE DIPS

SPINACH ARTICHOKE DIP

Served warm or cold with wonton crisps.

12 servings 39 | 24 servings 75

SOUTHWESTERN CHICKEN DIP

Served cold with flatbread crisps.

12 servings 39 | 24 servings 75

PICO DE GALLO

Served cold with corn tortilla chips.

12 servings 29 | 24 servings 55

CREAMY CRAB DIP

Served warm or cold with wonton crisps.

12 servings 49 | 24 servings 90

HOT CHEESY BEEF DIP

Served warm with corn tortilla chips.

12 servings 39 | 24 servings 75

ITALIAN LAYERED MOZZARELLA DIP

Served warm or cold with toasted bread pieces.

12 servings 49 | 24 servings 90

HOUSE QUESO

Served hot with tortilla chips

12 servings 29 | 24 servings 55

TOMATO BASIL DIP

Served with Ciabatta bread or crackers

12 servings 29 | 24 servings 55

FRUIT SALSA

Served cold with cinnamon sugar tortilla crisps.

12 servings 39 | 24 servings 75



APPETIZER PLATTERS

All platters include a condiment tray of lettuce, tomato, mayonnaise and deli mustard and a tray of assorted sliced cheeses.

HALF CROISSANT SANDWICH PLATTER

Choice of sliced ham, roast beef or turkey or chicken, tuna, ham, or egg salad. Served on fresh baked croissants.

10 pc tray 55 | 20 pc tray 105

HALF SANDWICH PLATTER

Choice of sliced ham, roast beef or turkey or chicken, tuna, ham, or egg salad. Served on assorted sliced breads.

12 pc tray 55 | 24 pc tray 105

ASSORTED COCKTAIL SANDWICH PLATTER

Choice of sliced ham, roast beef or turkey, or chicken, tuna, ham, or egg salad. Served on split white, wheat, and rye rolls.

12 pc tray 48 | 24 pc tray 90

CROSTINI PLATTER

(One flavor per tray please do not mix match)

Choice of Bleu Cheese & Steak, Italian Shrimp, Chipotle Chicken, Smoked Kielbasa, Bleu cheese walnut (v), roasted red pepper and feta (v)

20pc tray (min) 70

Premium Appetizer Platters

COLD SLICED BEEF TENDERLOIN PLATTER

Seared and roasted to medium rare and served with mini split buns and creamy horseradish sauce.

25 servings 165 | 50 servings 315

DECORATED POACHED SALMON PLATTER

Poached Salmon with Cream Cheese, Capers, Red Onion, Egg, Cucumber, Roasted Red Pepper Mayo, served on Crostini Bread with Lemon

Minimum order: 12 servings 115



LUNCH TIME

Minimum 12

EXECUTIVE BOX LUNCH

Served with a fruit cup, coleslaw, bag of chips and dessert bite.

Bread options:

white, wheat, rye, marble

Filling options:

ham, roast beef or turkey with lettuce, tomato and assorted cheeses or chicken, tuna or egg salad with lettuce

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TORTILLA WRAP BOX LUNCH

Served with a fruit cup, coleslaw, bag of chips and dessert bite.

Choice of:

chicken BLT, Asian chicken, vegetarian, southwestern beef, turkey cheddar or Sicilian

14

PICNIC BOX LUNCH

Served with house made potato salad, baked beans, coleslaw, and brownie bite.

Choice of:

BBQ beef/buns, BBQ pork/buns, sloppy joes/buns or crispy (all white) chicken strips.

14



SIGNATURE SALADS



THE SALAD WE HAD AT GAIL'S HOUSE

5oz sirloin steak, mixed greens, red and green onion, bleu cheese crumbles, walnuts and dried strawberries. Served with bleu cheese vinaigrette.

6 servings 96 | 12 servings 185

CAESAR SALAD

Grilled chicken, romaine, Romano cheese, black olive, onion, and hard-boiled egg with creamy Caesar dressing.

6 servings 90 | 12 servings 175
24 servings 325

BROCCOLI BEEF SALAD

Seasoned cooked broccoli, thinly sliced sirloin steak, red and green bell peppers, fresh carrots, snap peas (when in season), Asian vinaigrette, crispy wontons, served with mini egg rolls.

6 servings 96 | 12 servings 185
24 servings 350

CITRUS GRILLED CHICKEN SALAD

Grilled chicken, mixed greens, green onion, red and green peppers, seasonal fruits, white cheddar cheese, almonds, and hard-boiled egg. Served with citrus vinaigrette.

6 servings 90 | 12 servings 175
24 servings 325

STRAWBERRY SPINACH SALMON SALAD

Fresh grilled salmon, fresh picked spinach, strawberries, red and green onion, hard-boiled egg and mushroom. Served with strawberry vinaigrette.

6 servings 96 | 12 servings 185
24 servings 350

ROASTED TURKEY CLUB SALAD

Turkey, bacon, roasted tomato, hard-boiled egg, green onion and bleu cheese crumbles on a bed of fresh greens. Served with buttermilk ranch.

6 servings 90 | 12 servings 175
24 servings 325

ASIAN CHICKEN SALAD

Crispy fried white chicken in peanut sauce, mixed greens, orange chunks, red and green peppers, topped with peanuts and green onion. Served with Asian vinaigrette dressing and a mini egg roll.

6 servings 90 | 12 servings 175
24 servings 325

SOUTHWESTERN RANCH TACO SALAD

Taco meat, mixed greens, pepper jack and cheddar cheeses, Pico de Gallo, green onion, sour cream, and tortilla chips. Served with southwestern ranch.

6 servings 90 | 12 servings 175
24 servings 325

TOSSED SALAD

Tomatoes, cucumber, radishes, cheese, and your choice of dressing.

Available dressings: creamy ranch, citrus vinaigrette, strawberry vinaigrette, bleu cheese vinaigrette, Asian vinaigrette, creamy bleu cheese and Dorothy Lynch (all gluten free)

6 servings 35 | 12 servings 65
24 servings 125

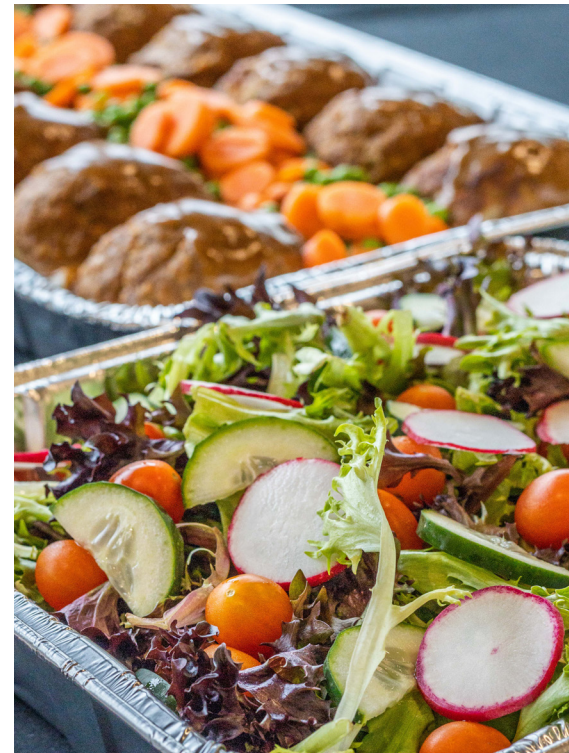
HOT MAIN ENTRÉE PACKAGES

*Includes: main entrée, starch, vegetable, garden salad,
and assorted dessert sampler*

MAIN ENTRÉES:

- Roast Turkey
- Chicken Cordon Bleu & Dijon Sauce
- Chicken Florentine Breast
- Pan Fried Chicken Breast
- Burt County Meatloaf
- Tomato Basil Chicken Breast
- Honey Lemon Chicken Breast
- Yankee Pot Roast & Gravy
- Pork Roast & Gravy
- Sage Stuffed Chicken Breast with gravy
- Herb Roasted Chicken Breast
- Chicken Fried Steak & Country Gravy
- Chicken Fried Chicken & Country Gravy

Minimum order: 12 servings 245 | 24 servings 485



HOMESTYLE SPECIALTY ENTRÉE PACKAGES

Includes: main entrée, garden salad, and assorted dessert sampler

HOMESTYLE SPECIALTIES:

- Asian Chicken & Fried Rice
- Southwest Chicken Enchiladas
- Beef Enchiladas
- Cheesy Enchiladas
- Broccoli, Beef & White Rice
- Sirloin Steak Potato Casserole
- Cheeseburger Potato Casserole
- Cheesy Veggie Potato Casserole (v)
- Chicken Supreme Potato Casserole
- Chicken Broccoli Rice Casserole
- Vegetarian Lasagna
- Sausage Lovers Lasagna
- Five Cheese Lasagna
- Sirloin Steak Stroganoff
- White Chicken Pasta Alfredo
- Pasta Primavera

Minimum order: 12 servings 110 | 24 servings 215



VEGETABLES, STARCHES & SIDES

VEGETABLES A LA CARTE:

- Corn
- Orange-glazed Baby Carrots
- Green Bean Almondine
- Green Bean Casserole
- Green Beans
- Grilled Asparagus
- Steamed Mixed Vegetables
- Cheesy Broccoli
- Peas & Carrots

Minimum order: 12 servings 39 | 24 servings 75

STARCHES A LA CARTE:

- White Cheddar Mashed Potatoes
- Garlic Mashed Potatoes
- Buttered Mashed Potatoes
- Herb Roasted Baby Red Potatoes
- Macaroni & Cheese
- Vegetable Fried Rice
- Rice Pilaf
- Au Gratin Potatoes
- Loaded Mashed Potatoes
- Cheesy Hash Brown Casserole
- Mexi-rice
- Noodles Romanoff

Minimum order: 12 servings 39 | 24 servings 75

HOMEMADE SIDE SALADS:

- Country Potato Salad
- Coleslaw
- Pasta Salad
- Macaroni Salad
- Broccoli Salad
- Apple Chiffon Salad
- Cucumber Tomato Salad
- Grammy Kay's Baby Red Potato Salad

Minimum order: 12 servings 75 | 24 servings 155

DINNER ROLLS

with butter pats.

Per Dozen 10.99



DESSERTS

1/4 Sheet Cake: 15-20 pieces | 1/2 Sheet Cake: 35-40 pieces

CAKES:

- Elizabeth's Decadent Devil Cake with vanilla whipped cream, caramel, chocolate sauce and butter brickle
- Angel cake with vanilla whipped cream, caramel, and butter brickle
- Margarita cake with vanilla whipped cream, lime, strawberry pieces, triple sec, and tequila
- Double chocolate cake with chocolate whipped cream, chocolate sauce and chocolate chips
- Snow white cake with vanilla whipped cream and white chocolate chips
- Red velvet cake with cream cheese frosting and white chocolate chips

1/4 Sheet Cake 60 | 1/2 Sheet Cake 110

BARs, BROWNIES & BITES

- Double Chocolate Brownies
- Red Velvet Cheesecake Bars
- Raspberry Cheesecake Bars
- Caramel Oatmeal Bars
- Carrot Cake Bars
- Bread Pudding Bites
- Raspberry Bars
- Caramel Oat Bars
- Zebra Brownies
- Lemon Bars
- Pumpkin Bars
- Double Chocolate Chip Bars
- Peanut Butter Cup Bites

Assorted Trays: 24-piece tray 45 | 50-piece tray 80 | 75-piece tray 120 | Full 9x13 Pan (One Flavor): 75

BEVERAGES

- Beacon's Homemade Lemonade
One Gallon serves 16 (8 oz) glasses
Per Gallon 15



PAPER SUPPLIES

Available upon request.

- Plates, napkins, and eating utensils: *\$0.95 per person*
- Serving utensils: *\$2.50 each*
- Chafer rental with fuel: *\$10* (Chafers must be returned within 48 hours of the event)

ADDITIONAL SERVICES

\$10 Delivery Fee—applies to all delivery orders

\$15 Delivery & Setup (does not include serving the event)

\$30 per Server for Onsite Service (includes delivery, setup, and service during the event)

