



BEACON HILLS

IN AKSARBEN VILLAGE

OFF-SITE

CATERING MENU

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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.

CRAB RANGOONS

Made fresh in our kitchen served with red pepper jam.

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.

LIZ'S ITALIAN SAUSAGE LASAGNA BITES

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

CLASSIC *(bone-in)* CHICKEN WINGS

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

JUMBO CRISPY *(all white)* CHICKEN STRIPS

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

MEATBALLS

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



COLD APPETIZERS

FRESH CHILLED SHRIMP PLATTER

Served with lemon and tangy cocktail sauce.

FANCY STUFFED DEVILED EGGS

Homemade deviled eggs with bacon and red onion.

HERB CHEESE CUCUMBERS

Cucumber slices topped with herb cream cheese.

FRUIT SKEWERS

Five pieces of fresh seasonal fruit on a stick.

FRESH CUT FRUIT DISPLAY

All of the freshest fruit from our kitchen.

FRESH VEGETABLE DISPLAY

Fresh cut veggies served with sour cream ranch dip.

IMPORTED & DOMESTIC CHEESE & CRACKER PLATTER

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



HOMEMADE DIPS

SPINACH ARTICHOKE DIP

Served warm or cold with wonton crisps.

SOUTHWESTERN CHICKEN DIP

Served cold with flatbread crisps.

PICO DE GALLO

Served cold with corn tortilla chips.

CREAMY CRAB DIP

Served warm or cold with wonton crisps.

HOT CHEESY BEEF DIP

Served warm with corn tortilla chips.

ITALIAN LAYERED MOZZARELLA DIP

Served warm or cold with toasted bread pieces.

HOUSE QUESO

Served hot with tortilla chips

TOMATO BASIL DIP

Served with Ciabatta bread or crackers

FRUIT SALSA

Served cold with cinnamon sugar tortilla crisps.



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.

HALF SANDWICH PLATTER

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

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.

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)

Premium Appetizer Platters

COLD SLICED BEEF TENDERLOIN PLATTER

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

DECORATED POACHED SALMON PLATTER

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



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

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

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.



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.

CAESAR SALAD

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

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.

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.

STRAWBERRY SPINACH SALMON SALAD

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

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.

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.

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.

TOSSED SALAD

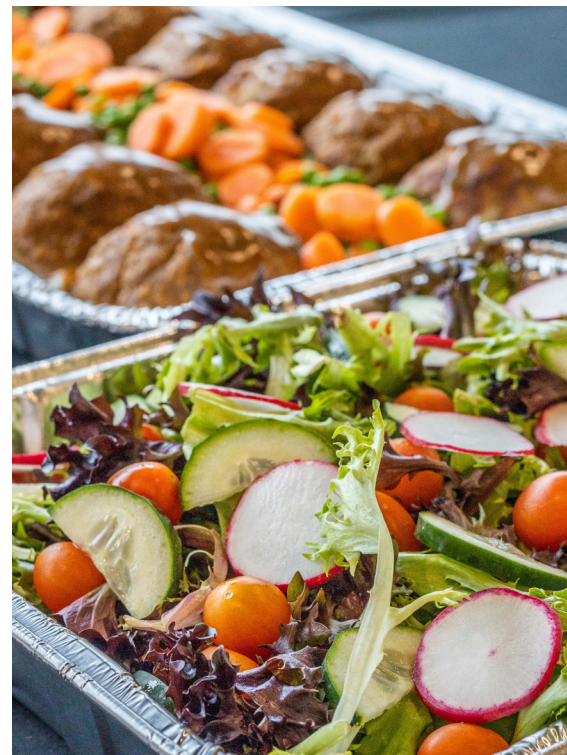
Tomatoes, cucumber, radishes, cheese, and your choice of dressing. Available dressings: creamy ranch, citrus vinaigrette, strawberry vinaigrette, bleu cheese vinaigrette, Asian vinaigrette, creamy bleu cheese and Dorothy Lynch (all gluten free)

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



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



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

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

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

DINNER ROLLS

with butter pats.



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

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

BEVERAGES

- Beacon's Homemade Lemonade



PAPER SUPPLIES

Available upon request.

- Plates, napkins, and eating utensils
- Serving utensils
- Chafer rental with fuel (Chafers must be returned within 48 hours of the event)

ADDITIONAL SERVICES

Delivery Fee—applies to all delivery orders

Delivery & Setup (does not include serving the event) **or**
Server for Onsite Service (includes delivery, setup, and service during the event)

