

reservation information

In order to maintain quality and service, we suggest the following guidelines, to make your function a pleasant one at Beckham Grill.

- Make reservations as soon as possible prior to the event. A *non-refundable* deposit is required to secure the reservation.
- Rooms are generally assigned according to the size of the group.
- For cocktail parties and smaller groups, a room fee may apply.
- The menu must be approved one week prior to the function. If you require a “2 or 3 item menu”, our banquet coordinator can assist in selecting and designing your salad and entrée choices.
- Our capabilities: we can provide podiums, flags, and screens at no charge. Limited microphone availability.
- Final counts must be guaranteed 3 days in advance. You will be charged according to your guaranteed guest count (we allow for a 10% margin of error).
- You may decorate for parties, within our guidelines.
- The Covent Garden holds up to 85 people.
- The Windsor Room upstairs holds 70. This room has no elevator.



Birthdays *Weddings*

Anniversaries *Reunions*

Business Meetings *Showers*

Rehearsals *Graduations*

Welcome to Beckham Grill

For the past 400 years the English Inn has earned a great reputation. Within these ancient houses one finds friendly faces, cozy rooms and cheery fires. There, one can partake of food & drink, good hearty faer - the Tankard is always full- the table heaped with Beef, sweets and such.

There is no place in the world where guests may so freely command as in the English Inns, each servant ready to be summoned in hope of a small reward for their kindness.

The Inn keepers of Beckham Grill were inspired by this custom to create a hospitable place where friends could meet, eat, drink & be merrie. At Beckham Grill you will always receive the very warmest welcome.

The Crown Bar is a traditional name and ties in with Pasadena being the Crown City and the home of the renowned Tournament of Roses.

At Beckham Grill we welcome the opportunity to serve you and your guests with a banquet, special party or event in the traditional manner. Our banquet coordinator will pay strictest attention to your special requests for hearty faer, drinks and décor. Please review our special selections in this brochure. If there are other items, which we can help you with please feel free to ask.

77 West Walnut
Pasadena, Ca 91103

Phone: 626-796-3399
www.beckhamgrill.com

EVENING FAER

HOR'DOEUVRES

Each tray serves approximately 25 persons.

Tortilla Chips and Salsa.....	24.95
Add Guacamole	12.95
Assorted Cheese Tray.....	49.95
Vegetable Crudités <i>with dip</i>	38.95
Fruit Display.....	38.95
Assorted Shellfish.....	Market
Croustini <i>with choice of topping:</i>	
Tomato-Basil, Garlic Artichoke or Olive Tapenade.....	45.95
Spring Rolls <i>Spicy Asian dipping sauce</i>	49.95
Chicken Satay <i>Coconut Curry sauce</i>	46.95
Crab Stuffed Mushrooms.....	57.95
Mini Crab Cakes <i>with Grained Mustard dip</i>	64.95
Thai Chicken Salad <i>with Peanut Sauce on Crispy Wonton</i>	42.95

BEGINNINGS

Please Choose One

Crown City Salad <i>tossed with Balsamic Vinaigrette, garnished with Tomato, Cucumber, Roasted Beet and topped with crispy Wontons</i>	
Napa Salad <i>Spring Mix, Bleu Cheese Crumbles, Candied Walnuts And Sherry Vinaigrette</i>	
Hearts of Romaine <i>Crumbled Bleu Cheese, Tomato, And Bleu Cheese Dressing</i>	
Caesar Salad <i>Romaine tossed with Fresh Parmesan, Croutons, And Our Classic Caesar Dressing</i>	
Marinated Tomato Salad <i>Sliced Red Onion, Parmesan and Vinaigrette</i>	
Chopped Stilton Salad <i>Imported Stilton Bleu Cheese Dressing, Tomato, Egg and Green Onion</i>	
French Onion Soup	
Soup Du Jour	

ENTRÉE ACCOMPANIMENTS

Please choose two for each Entrée

Baked Potato ♦ Rice ♦ Potato Gratin
Garlic Mashed Potatoes ♦ Gingered Carrots
Red Roasted Potatoes ♦ Mushroom Risotto
Horseradish Mashed Potatoes
Sautéed Fresh Vegetables
Creamed Spinach

ENTREES

Includes Tea, Coffee or Milk and Bread

Choose up to three

Lemon Herb Chicken <i>Marinated breast, broiled and finished with a Creamy Lemon-Butter Sauce</i>	20.95
Sautéed Chicken Breast <i>Port Wine Mushroom Sauce</i>	20.95
Grilled Chicken Piccata <i>Lemon, Capers and White Wine Sauce</i>	20.95
Stuffed Chicken <i>Goat Cheese, Spinach and Walnuts with a Mushroom Dry Sherry Demi Glaze</i>	21.95
Prime Ribs of Beef <i>Au Jus, Yorkshire Pudding</i>	32.95
Braised Boneless Beef Short Ribs <i>with a rich, Natural Jus</i>	23.95
Pork Prime Rib <i>Marinated and slow roasted; Cognac-Peppercorn Sauce Or Honey Rosemary Glaze</i>	24.95
Salmon, Leek and Scallop Mousse Crusted <i>Chardonnay-Mushroom Sauce</i>	25.95
Grilled Salmon Filet <i>With Rémolade Sauce</i>	25.50
Halibut Filet <i>Sesame-Almond Crusted with Lobster Sauce or Pan Roasted with Tarragon-Mustard Beurre Blanc</i>	Market
Other Fresh Seafood Selections Available.....	Market
New York Strip <i>Aged, traditional cut</i>	32.95
Filet Mignon Steak <i>Center cut Tenderloin</i>	36.95

*Steaks served with one sauce:
Béarnaise, Porcini Mushroom or Cognac-Peppercorn*

VEGETARIAN

Includes Soup or Salad

Fettuccine <i>with Vegetables, Tomato and Basil</i>	19.95
Vegetable Plate <i>Assortment of Vegetables with Roasted Red Potatoes</i>	19.95

DESSERTS

Raspberry English Trifle.....	3.95
Double Chocolate Decadence Cake.....	5.50
English Sticky Toffee Pudding.....	4.95
French Vanilla Ice Cream & Raspberry Sherbet.....	2.95
Cheesecake with Raspberry Sauce.....	4.95
Raisin Bread Pudding.....	4.50
Vanilla Crème Brulee.....	5.50
Chocolate Sundae.....	3.75

Children's Menu Available

daytime faer

ENTREES

includes Tea, Coffee or Milk and Dessert

Choose up to three

Lemon Herb Chicken <i>Marinated breast, broiled and finished with a Creamy Lemon-Butter Sauce.....</i>	17.95
Sautéed Chicken Breast <i>Port Wine Mushroom Sauce.....</i>	17.95
Grilled Chicken Piccata <i>Lemon, Caper and White Wine Sauce.....</i>	17.95
Stuffed Chicken <i>Goat Cheese, Spinach and Walnuts with a Mushroom Dry Sherry Demi-Glaze.....</i>	18.50
Prime Ribs of Beef <i>Au Jus, Yorkshire Pudding.....</i>	26.95
Braised Boneless Beef Short Ribs <i>with a rich, Natural Jus.....</i>	19.95
Petite Filet Mignon <i>Center cut Tenderloin, served with one sauce: Béarnaise, Porcini Mushroom or Cognac-Peppercorn.....</i>	27.95
Salmon, Leek and Scallop Mousse Crusted <i>Chardonnay-Mushroom Sauce.....</i>	21.95
Grilled Salmon Filet <i>With Rémooulade Sauce.....</i>	20.95
Halibut Filet <i>Sesame-Almond Crusted with Lobster Sauce or Pan Roasted with Tarragon-Mustard Beurre Blanc.....</i>	Market
Pork Prime Rib <i>Marinated and slow roasted; Cognac-Peppercorn Sauce Or Honey-Rosemary Glaze.....</i>	19.95
Pacific Sole <i>Lemon-Caper Beurre Blanc.....</i>	18.95

Other Fresh Seafood Subject to Availability

BEGINNINGS

Please Choose One

Crown City Salad <i>tossed with Balsamic Vinaigrette, garnished with Tomato, Cucumber, Roasted Beet and topped with crispy Wontons</i>
Napa Salad <i>Spring Mix, Bleu Cheese Crumbles, Candied Walnuts And Sherry Vinaigrette</i>
Hearts of Romaine <i>Crumbled Bleu Cheese, Tomato, And Bleu Cheese Dressing</i>
Caesar Salad <i>Romaine tossed with Fresh Parmesan, Croutons, And Our Classic Caesar Dressing</i>
Marinated Tomato Salad <i>Sliced Red Onion, Parmesan and Vinaigrette</i>
Chopped Stilton Salad <i>Imported Stilton Bleu Cheese Dressing, Tomato, Egg and Green Onion</i>
French Onion Soup
Soup Du Jour

ENTRÉE ACCOMPANIMENTS

Please choose two for each Entrée

Baked Potato	Potato Gratin
Garlic Mashed Potatoes	Gingered Carrots
Horseradish Mashed Potatoes	Mushroom Risotto
Sautéed Fresh Vegetables	Creamed Spinach
Red Roasted Potatoes	Rice

A LA CARTE

Beckham's Cobb <i>Turkey, Avocado, Tomato, Black Olives, Egg, Bacon, and Blue Cheese Crumbles.....</i>	13.95
Crab Cobb Salad <i>Crab, Tomato, Avocado, Bacon, Crumbled Bleu Cheese, Sherry Vinaigrette Dressing, Drizzled with Balsamic Reduction.....</i>	16.50
Chinese Chicken Salad <i>Grilled Chicken Breast, Toasted Slivered Almonds, Carrots, Sesame Seeds, Crispy Wontons, and Asian Dressing.....</i>	13.50
Thai Beef Salad <i>Marinated Tenderloin, Shredded Carrots, Green Onion, Cilantro and Spicy Sesame Ginger Dressing.....</i>	15.95
Black Truffle Ravioli <i>Cognac-Mushroom Duxelle Sauce.....</i>	15.95
Fettuccine with Chicken <i>Creamy Pesto Sauce.....</i>	14.95
Vegetarian Fettuccine <i>Fresh Vegetables with Tomato and Basil.....</i>	13.50
Chicken Caesar <i>Charbroiled Chicken Breast, Fresh Parmesan, Croutons, And Tomato Wedge, with Caesar Dressing.....</i>	13.50

HOR'DOEUVRES

Each tray serves approximately 25 persons.

Tortilla Chips and Salsa.....	22.95
Add Guacamole.....	12.95
Assorted Cheese Tray.....	47.95
Vegetable Crudités with dip.....	35.95
Fruit Display.....	35.95
Assorted Shellfish.....	Market
Croustini with choice of topping:	
<i>Tomato-Basil, Garlic Artichoke or Olive Tapenade.....</i>	43.95
Spring Rolls <i>Spicy Asian dipping sauce.....</i>	47.95
Chicken Satay <i>Coconut Curry sauce.....</i>	44.95
Crab Stuffed Mushrooms.....	55.95
Mini Crab Cakes <i>with Grained Mustard dip.....</i>	62.95
Thai Chicken Salad <i>with Peanut Sauce on Crispy Wonton.....</i>	39.95

DESSERTS

Raspberry Cheesecake Trifle.....	3.95
Double Chocolate Decadence Cake.....	4.95
English Sticky Toffee Pudding.....	4.95
French Vanilla Ice Cream & Raspberry Sherbet.....	2.95
Cheesecake with Raspberry Sauce.....	4.95
Raisin Bread Pudding.....	4.50
Vanilla Crème Brulee.....	5.50
Chocolate Sundae.....	3.75

Children's Menu Available