

Benoit's Catering

A LA CARTE*

Customers can choose individual items and combine them any way they want.

BUFFET-SEATED DINNER**

One entree, one salad, two sides, one dessert

BUFFET ACTION STATIONS*

we recommend Three Stations

***Available with delivery drop off, onsite service staff, pickup.**

**** Available with on site service staff.**

-Additional menu items are available

-Vegetarian & Vegan menus available,

Gluten free food intolerance can be accommodated.

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Hors d'oeuvres

Hors d'oeuvres can be passed or displayed. Minimums apply

-Quiche Lorraine square with bacon and leeks

-Mini toasted triangle croque Monsieur with Swiss cheese

-Vegetarian quiche Broccolis Gorgonzola

-Banana Bacon bites

-Puree beets with feta & toasted hazelnuts

-Chicken Yakatori skewers

-Peruvian ceviche with mango

-Guacamole & Pico de gallo

-Falafel & tzatziki sauce

-Korean kimchi cabbage

-Deviled Eggs Mimosa

Royal Entrees

Poultry

-Chicken Chasseur:

Braised chicken cooked with demi-glaze and tomato sauce, with sauteed mushrooms, glazed pearl onions.

-French coq au vin:

Burgundy marinated chicken, braised with wine, lardons, mushrooms.

-Chicken Marsala:

Sauteed chicken breast with a mushroom and pearl onion marsala wine sauce

-Chicken Piccata:

Pan fry chicken breast with a lemon, caper, red bell pepper sauce.

-Honey lemon glaze chicken:

Roasted chicken breast, with honey lemon glaze

-Chicken and Lemon Tagine:

Moroccan Braised chicken tight & legs with preserved lemon and olives.

-Jamaican Jerk chicken:

Grilled chicken marinated, marked by allspice, Scotch bonnet peppers, ginger & orange juice.

Salmon

-Pan roasted salmon :

Pan roasted salmon steak served with a white wine creamy sauce.

Royal Entrees

Beef

-Braised beef Burgundy:

braised in red Burgundy and demi, flavored with mirepoix, and garnished with pearl onions, mushrooms, and bacon.

-Hungarian beef goulash:

Braised beef simmered in a rich sauce with paprika and rainbow bell pepper Julienne .

-Beef short rib Brasato:

classic Italian slow cooked beef dish, slow braised with red wine and herbs to tender and delicious perfection.

-Braised beef brisket:

low temperature braised brisket served with pickled red onions & horseradish cream.

Pork

-Pork tenderloin Normandy:

Pan roasted pork tenderloin garnished with apple, bacon and sage in a calvados brandy creamy sauce.

-Vietnamese Caramel pork:

Braised pork belly with coconut water and Vietnamese spices

Lamb

-Lamb shoulder Provencale:

Lamb stew, gently simmered with demi, orange peels, garnished with tomato concasse, olives, confit garlic & rosemary.

-Lamb & dry fruit Tagine:

Moroccan lamb stew with dried apricots, dates & toasted almonds



Crème De La Crème Entrées

- Filet au poivre:

Pan roasted beef tenderloin flambe with brandy with a delicious green pepper & demi glaze creamy sauce.

-Beef Wellington en Croute:

Beef tenderloin wrapped in a puff pastry dough and wild mushrooms duxelle.

-Poached Chicken Supreme in Sauternes :

Poached Chicken breast in a sweet and festive Sauternes White wine.

-Pan roasted achiote seabass:

Pan roasted achiote marinated Chilean seabass and watercress sauce

-Duck magret a l'orange:

Traditional French dish in which a duck magret is roasted, then served with a rich brown sauce that's flavored with a gastrique and orange juice

-Herb crusted rack of lamb:

Pan roasted rack of lamb with herb crust (oregano, thyme, parsley, pine nuts) and port wine reduction sauce.

Action stations

STREET TACO STATION:

warm flour or corn tortilla, pork Cochinita pibil, chipotle chili/lime chicken.

Toppings: fresh pico de gallo, salsa verde, sour cream, guacamole, pickled onions, cotija cheese.

STREET CORN STATION:

Roasted corn with lime juice, tagine spice, cilantro, queso fresco, valentina hot sauce & chipotle mayo.

SPANISH PAELLA STATION:

Chef prepared with saffron flavored rice, sauteed garlic shrimps, mussels, chicken, chorizo, green peas.

ITALIAN PASTA STATION:

Tagliatelle or Penne pasta with Chef's alfredo sauce and marinara sauce.

toppings: sun dried tomato pesto, crispy bacon, asparagus, mushrooms, Grilled chicken, freshly grated cheese.

MASHED POTATOE BAR:

Whipped Yukon gold potatoes.

Toppings: smoked applewood bacon, sour cream, scallions and assorted cheese.

BAO BUN STATION:

Choice of two mini Steamed bao bun

Asian glazed pork belly, red pickled onions

Korean bbq chicken with green onions.

MAC AND CHEESE BAR:

Toppings: crispy bacon, Buffalo chicken, mushrooms, and scallions

GOURMET SLIDERS BAR:

Choice of two mini burgers served on fresh brioche rolls.

Beef with caramelized onions, chile garlic aioli, ketchup, Dijon mustard.

Pulled pork bbq sauce with green apple slaw and pickled red onions



Action stations



Breakfast stations

Breakfast burrito bar:

Toasted Wheat tortilla, scramble eggs, chorizo, bacon, pico de gallo, hash browns patties, and cheese, salsa.

Avocado toast bar:

Toasted wheat bread, mashed avocado, crispy bacon, pico de gallo, hard boiled eggs, asparagus, red pickle onion, queso fresco.

Oatmeal bar:

Fresh fruit, maple syrup, brown sugar cinnamon, raisins, coconut flakes, chocolate chips, peanut butter.

Continental breakfast station:

Fresh baked croissants, banana bread, mini Danish, lemon cake, orange juice & coffee.

Display stations

Charcuterie & cheese board:

Chef's selection of blue cheese, sharp cheddar, double cream brie, prosciutto, sopressata, honey, cornichons, nuts, grapes, crackers & bread.

Artisan cheese board:

Chef's selection of Gorgonzola blue cheese, Manchego sheep cheese, sharp cheddar, double cream brie, honey, nuts, dried fruits & crackers.

Vegetable crudites:

Fresh cut vegetables crudites served with aioli mayo dip.

Fresh fruit display:

Chef's selection of seasonal fresh fruit.

Sandwiches/wraps display:

Assortment of chipotle turkey wraps, ham & gruyere croissants, ciabatta pesto chicken.





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Action stations

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Carving stations

Flank steak Churrasco:

Flank steak with fresh Argentinian chimichurri sauce.

Montreal seasoning Roasted prime rib:

With Bearnaise sauce.

Pork loin Normande:

Roasted pork loin filled with bacon, apple and sage, au jus.

Braised brisket:

Slow braised brisket with horseradish cream, red pickled onions, au jus.

Sides

- Rice pilaf
- Honey, Rosemary glazed carrots
- Cauliflower au gratin w Swiss cheese & bechamel
- Herb & garlic roasted potatoes
- Whipped Yukon gold potatoes mash
- Ratatouille Provencale
- Provencal tomatoes
- Gratin Dauphinois
- Roasted root vegetables with pistou
- Braised creamy Brussel sprouts
- Moroccan couscous & raisins
- Roasted broccolinis
- Sauteed Green beans with bacon

Salads

- Classic Caesar salad
- Greek salad
- Strawberry & spinach salad
- Asian chopped salad
- Broccoli salad & blue cheese dressing

Soups

- Roasted butternut squash soup
- Tomato soup
- Cream of mushroom soup
- Rustic vegetable soup
- Gazpacho Andalusia (cold soup)

Dessert displays

Cookie display:

Our assortment of homemade cookies: chocolate chip, peanut butter, lemon, GF chocolate.

Brownie display

Kosmik signature fudgy brownie, toppings, chocolate sauce, caramelized almonds, toffee salted caramel and chantilly whipped cream.

Our pies display:

Your choice of 3 of our pies: Pecan, Bourdaloue almond cream pear pie, Valrhona dark chocolate, Blueberry, Lemon Italian meringue, Strawberry.

Dessert in cups display

Our Kosmik signature desserts in cups: chocolate mousse, creme non brulee VG/GF, coconut milk tapioca with mango VG/GF, deconstructed lemon pie, banofee, chocomarshmallow,

Dessert shooter display:

Served in a shot glass: chocolate mousse, creme non brulee VG/GF, coconut milk tapioca with mango VG/GF, deconstructed lemon pie, banofee, chocomarshmallow.

Our cakes display:

Our signature cheesecake with mango, raspberry, or blueberry coulis. Our milky chocolate mousse & orange cookie pie.



Dessert displays

Macaron display:

Our assortment of macaron flavors: Chocolate, Raspberry, Vanilla, Lemon, Salted Caramel, Pistachio.

Plated Dessert

*-Our signature cheesecake:
with raspberry, mango or blueberry coulis.*

*-Our Milky chocolate cookie pie with orange:
with orange segments, chocolate curls and chocolate
sauce.*

*-Our homemade brownie:
with whipped Chantilly cream and raspberry coulis*

*-Our homemade pies:
Pecan, bourdaloue pear, lemon italian meringue,
Valrhona chocolate.*

A glass of lemonade with a straw, lemons, and mint leaves. The glass is filled with a yellow liquid, ice cubes, and slices of lemons and mint leaves. A white straw with a gold band is inserted into the drink. The background is a blurred green, suggesting an outdoor setting.

Beverages

Flavored fruit waters

Flor de Jamaica, Lime/cucumber, pineapple.

Assorted Sodas

Lemonade

Ice coffee/Ice tea

Coffee/Tea