

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*

***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.

 832 933 1500  coquand@yahoo.fr



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 thigh & legs with preserved lemon and olives.

-Jamaican Jerk chicken:

Grilled chicken marinated, marinated 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

FRENCH ELEGANCE:

Brings the charm and romance of France to the wedding celebration, offering a taste of classic French cuisine, cheese & charcuterie, croissant & baguette bar, escargot appetizers, macarons testing.

MEXICAN FIESTA:

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

Toppings: Salsa Verde, sour cream, guacamole, pickled onions, cotija cheese.

WILD WEST CHUCKWAGON:

Cowboy-themed menu featuring braised brisket with horseradish cream, beans, and cornbread.

SPANISH PAELLA CELEBRATION:

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

ITALIAN PASTA MARKET:

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

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

MARDI GRAS CELEBRATION: *Capture the spirit of New Orleans with a Mardi Gras-themed event featuring jambalaya, cornbread, and Cajun seafood au gratin.*

GREAT AMERICAN STEAKHOUSE*:

*Upscale steakhouse experience with a variety of premium steaks, sides, and sauces. (*if venue has BBQ or flattop with our on site service staff)*

NAUTICAL SEAFOOD EXTRAVAGANZA: *Coastal seafood experience with a raw bar and lobster rolls.*



Action stations

PACIFIC RIM FUSION: Fusion of Pacific Rim flavors with Thai curry dishes, and Polynesian-inspired options.

BAO BUN BISTROT:

Choice of two mini Steamed bao bun
Asian glazed pork belly, red pickled onions
Korean bbq chicken with green onions.

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