

# *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.**

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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

-Ham & Olives Savory cake

-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.



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# Action stations

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## 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.*

# 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, chocomarrow,*

## **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, chocomarrow.

## **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, Coffee, 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**