



Benson/Goodman

CUSTOM CATERERS

Hot

Hors d'oeuvres



"Your attention to detail was gratifying and your flexibility over small changes was so helpful."

Artichoke cheese squares

Arugula chevre wontons

Asian beef in arugula

Blini with caviar

Blintzes

Brie en croute

Caramelized onion and mushroom pizettas with fontina

Cheddar straws

Chicken: cajun, sesame, jerk, hoisin, tandori, honey glazed, lemon grass

Chicken and wild mushroom wontons

Corn meal crepes with red pepper mousse

Crab cakes with lemon mustard sauce or avocado aioli

Crispy roasted asparagus

Crispy scallops

Croquemitaines

Crostini: wild mushroom, chevre-sundried tomato, brie and eggplant marmalade, pear and chevre, dried cranberry-walnut-bleu cheese, red pepper-mozzarella, asparagus pesto with smoked salmon

Feta in puff pastry

Filo pastries: mushroom, artichoke-cheese, pistachio-roquefort, spinach-cheese, ginger eggplant, zucchini-pine nut, moroccan chicken, leek-pear-cheese, pizzas

Four cheese pizza

Georgian flat bread

Ginger-hoisin scallops on noodle pancakes

Gingered salmon

Lamb satay with tamarind sauce

Lollipop lamb chops

Moroccan kefta

Mushroom squash empanadas with chile tomatillo sauce

Orange-ricotta pancakes with fresh strawberries

Palmiers with sun-dried tomato pesto

Persian chicken on flatbread

Piroshki: beef, mushroom, cheese

Pistachio crusted pork

Polenta cups with blue cheese and tomatoes, spinach and cheese

Polenta fries with red pepper sauce

Polenta pizzas

Prosciutto-wrapped prunes stuffed with smoked mozzarella

Prosciutto in puff pastry

Prosciutto stuffed with artichokes and cheese

Quesadillas: crab, brie-mango, chicken, mushroom, duck with plum sauce

Radicchio fontina pizettas

Rice paper wraps: chicken, salmon, shrimp, crabmeat

Risotto pancakes with smoked duck

Roasted vegetable flatbreads

Shrimp: apricot-glazed, hoisin with plums, garlic, sesame, soy-sake, wrapped in filo

Shrimp or crab chipotle

Shrimp and water-chestnut turnovers

Sorrel crepes with smoked trout and pine-nut remoulade

Spare ribs

Spinach-cheese wheels

Spring rolls

Stilton pizzas

Sweet and sour meatballs

Tartlets: chevre, clam, crabmeat, dijon, leek, mushroom, quiche, red pepper

Teriyaki: beef, shrimp

Wonton triangles with smoked trout or smoked salmon with wasabi

Yam-chevre wontons

Our entree selections and complementary side dishes are too numerous to list in a brochure. We find that the most satisfactory menu planning occurs when we meet with our clients, together creating a meal that is both tasteful and individual.

A small sampling of entrees:

Beef

Boeuf Bourguignon
Carbonnades a la Flamande
Roasted Tenderloin
Tenderloin with ponzu salad
Moussaka
Brisket
Asian stirfry

Veal

Veal loin with wild mushrooms
Osso Bucco
Veal with cepes
Blanquette de veau
Marengo
Veal Orloff
Veal paprika
Veal ragu with pappardelle

Lamb

Lamb with figs
Boneless stuffed leg of lamb
Lamb with artichokes and lemon
Rack of lamb
Lamb with oranges, sage, currants and pine nuts
Greek lamb brochettes
Lamb Tagine
Lamb ragu with pappardelle

Pork

Pistachio-cruste medallions with plum sauce
Tenderloin Cubano
Hoisin pork tenderloin
Tenderloin with plums and apricots in port wine sauce
Tenderloin in filo and dried plum sauce
Ginger marinated tenderloin

Poultry

Chicken piccata
Country captain chicken
Chicken with pears and rosemary
Chicken saltimbocca

Chicken strudel: with hazelnuts and apples, with artichokes and mushrooms

Chicken Bastilla
Chinese lemon chicken
Chicken in lemon grass sauce

Chicken in orange cream
Chicken with morels and asparagus

Chicken in tarragon mustard sauce

Pumpkin mole chicken
Thai chicken with mango and ginger

Coq au vin

Herb chicken with mango sauce

Chicken tikka masala
Chicken duxelles and gruyere

Chicken breasts stuffed with boursin, duxelles, prosciutto

Nut-cruste chicken breasts with dried cranberry or mustard sauce

Chicken paprika

Stuffed cornish hens

Turkey Orloff

Seared duck breast a l'orange

Duck breast with figs and portabello mushrooms

Duck stir-fry

Quail with pears



"Everyone enjoyed and we are most grateful to you and your great crew!"