

# Here Comes the Sun

*Energize your day with a delicious breakfast delivered to your event site, home or office*

## **Benedict's Breakfast Boxes**

*Benedict's Breakfast Boxes include your choice of breakfast burrito or breakfast sandwich and your choice of fresh fruit or nouvelle country potatoes. Presented in individual boxes with napkins and utensils for your convenience!*



### **Breakfast Burritos**

Served warm in a flour tortilla

- Chorizo & cheddar cheese
- Crisp bacon, parmesan cheese & chive
- Sautéed vegetables & fresh herbs
- Mild cheddar or parmesan cheese

**\$13 per person**

### **Breakfast Sandwiches**

Served warm on a Kaiser Roll

- Maple brown sugar ham with scrambled egg & cheddar cheese
- Crispy bacon with scrambled eggs & cheddar cheese
- Scrambled eggs with your choice of parmesan or cheddar cheese

**\$13 per person**

### **Beverages**

#### **Coffee & Tea Service**

Carafes of coffee or hot water for teas served with half & half, 2% milk, lemon & sweeteners  
Tea choices include an assortment of organic blends

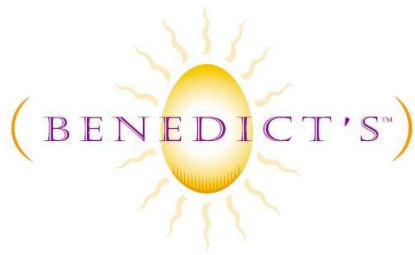
**\$2.50 per person**

#### **Juices**

Orange, Apple, Cranberry

**\$2.50 per person**

***We can create a custom menu that fits your particular taste and lifestyle.***



## **Full Service Breakfast**

### **Plated Breakfast or Elegant Buffet**

*Benedict's Full Service Breakfast includes your menu selection served with your choice of stoneware china, plated flatware and chafing dishes or durable disposables*

#### **A Classic American Breakfast**

Scrambled eggs crowned with sharp cheddar cheese, your choice of Maple brown sugar ham or Western bacon served with nouvelle country potatoes or fresh fruit, accompanied by green chili corn bread

**\$15 per person**

#### **Benedict's Breakfast Sandwiches or Breakfast Burritos**

Served on a Kaiser roll or wrapped in a warm tortilla with your choice of Maple brown sugar ham, crisp bacon or chorizo with sharp cheddar cheese accompanied by fresh fruit

**\$13 per person**

#### **Spinach & Mushroom Crepes**

Served with a tarragon crème sauce, Benedict's pastry basket & fresh fruit

**\$14 per person**

#### **Strawberry Crepes**

Folded into Chantilly crème crowned with a Grand Marnier Suzette sauce accompanied by Benedict's pastries

**\$13 per person**

#### **The Benedict's Continental**

Pastry basket includes: fresh fruit, sour cream coffeecake, Tropical banana bread, miniature croissants, raspberry bear claws, coffee service & a selection of fruit juices

**\$11 per person**

#### **Beverages**

##### **Coffee & Tea Service**

Carafes of coffee or hot water for teas served with half & half, 2% milk, lemon & sweeteners  
Tea choices include an assortment of organic blends

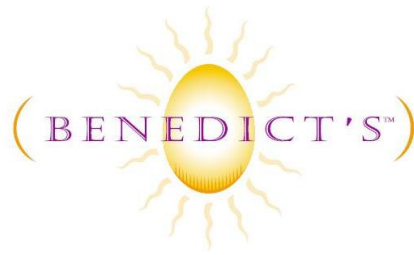
**\$2.50 per person**

##### **Juices**

Orange, Apple, Cranberry

**\$2.50 per person**

*We can create a custom menu that fits your particular taste and lifestyle.*



## What's for Lunch?

*When you need to make a lasting impression a beautiful and delicious menu combined with an elegant presentation is essential*

### Served Three Ways - It's Your Choice

- Boxed lunches
- Elegant buffet
- Plated lunches

## Benedict's Boxed Lunches

**\$12 per person**

*Price per person includes selection of sandwich, side salad and your choice of handcrafted chocolates, Belgian chocolate chip cookie or brownie*

### Side Salads

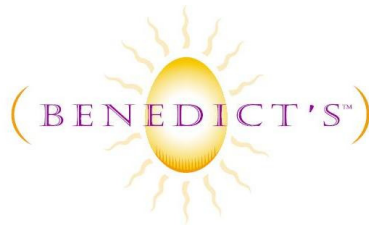
- Pesto penne pasta salad with sautéed andue chicken & poached vegetables
- Benedict's field green salad accompanied by balsamic vinaigrette dressing

### Sandwiches

*Sandwiches may be ordered on any of our breads: nine grain, sourdough or marble rye*

- |   |  |
|---|--|
| ■ <b>Tropical Curry Chicken</b><br>With crisp romaine leaves on sourdough bread   | ■ <b>Maple Brown Sugar Ham</b><br>With romaine, tomatoes & cheddar cheese on marble rye bread              |
| ■ <b>Chicken Salad</b><br>With gala apples & roasted pecans, romaine, tomatoes on nine grain bread  | ■ <b>Roast Beef</b><br>With a hint of horse radish, romaine, tomatoes & cheddar cheese on nine grain bread |
| ■ <b>Albacore Tuna Salad</b><br>With water chestnuts, romaine, tomatoes, Muenster cheese on nine grain bread  | ■ <b>"BLT"</b><br>Crisp Bacon, romaine, juicy tomatoes & Muenster cheese on sourdough bread                |
| ■ <b>Vegetable Sandwich</b><br>With roasted red peppers, sliced English cucumbers, zucchini & red onion topped by crisp romaine, juicy tomatoes, Muenster cheese & served on nine grain bread | ■ <b>Oven Roasted Turkey</b><br>With romaine, tomatoes & Muenster cheese on nine grain bread               |

***We can create a custom menu that fits your particular taste and lifestyle.***



## Salads

### Chicken Caesar Salad

Traditional Caesar Salad with broiled chicken, parmesan cheese, classic Caesar dressing & savory croutons  
**\$12 per person**

### JB's Salad

A blend of romaine & field greens, red onion, blue cheese crumbles, pear tomatoes & topped with crisped prosciutto, Balsamic vinaigrette  
**\$12 per person**

## Quiche

Served with our field green salad & a nine grain roll. Your choice of classic Quiche Lorraine with bacon & gruyere cheese or "Quiche of the Day"  
**\$13 per person**

# Full Service Luncheon

## Plated Lunch or Elegant Buffet

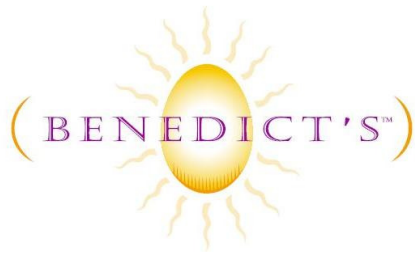
*Benedict's Full Service Luncheon includes your menu selection served with your choice of stoneware china, plated flatware and chafing dishes or durable disposables*

*Price per person includes entrée selection, Benedict's field green salad with balsamic vinaigrette dressing, artisan breads and rolls, and selection of handcrafted chocolates, Belgian chocolate chip cookie or brownie*

- **Broiled Breast of Chicken**  
Crowned with a fresh tarragon crème sauce, wild mushroom & asparagus couscous with sundried tomatoes  
**\$14 per person**
- **Broiled Breast of Chicken**  
With a ginger plum sauce served with spicy stir fry vegetables over roasted jasmine rice  
**\$14 per person**
- **Penne Pasta**  
Served in a sunrise sauce with sautéed mushrooms  
**\$11 per person; \$14 with chicken**
- **Tropical Curry Chicken**  
Over roasted jasmine rice  
**\$14 per person**
- **Fiesta Chicken**  
Grilled Chicken with an Anaheim chili relish over Spanish rice  
**\$14 per person**
- **Lemon Chicken**  
Al fresco accompanied with nouvelle potatoes in Café de Paris butter & poached asparagus or French beans  
**\$14 per person**
- **Roasted Pork Tenderloin or Stuffed Breast of Chicken**  
With a traditional nine grain stuffing in a bouquet of fresh herbs, mandarin oranges, roasted almonds & smoked gouda cheese crowned with a roasted red pepper crème sauce  
**\$16 per person**

## Beverage Choices

Fresh brewed iced tea, sparkling Pellegrino water, and traditional soda selections  
**\$2 each**



## Hors d'oeuvres & Festive Savories

Whether you're hosting a small social gathering or large business function, our extensive hors d'oeuvres menu is sure to satisfy every gourmet enthusiast's palate

### Cold Hors d'oeuvres

- **Smoked Salmon**  
English cucumbers crowned with smoked salmon topped with capers and chives  
**\$2 each**
- **Shrimp Cocktail**  
Three shrimp presented in a "shooter" glass with a tangy cocktail sauce & lemon garnish  
**\$3.25 each**
- **Tuna Tartar**  
Sushi grade tuna in a soy ginger lime sauce with tri-peppers presented in a Belgian endive leaf  
**\$3 each**
- **Asparagus & Prosciutto**  
Asparagus tips wrapped in thinly sliced prosciutto  
**\$ 2.50 each**
- **Spicy Tuscan Ciabatta**  
Genoa salami, provolone, roasted red pepper, field greens, olive oil & balsamic vinaigrette on Ciabatta bread  
**\$2.25 each**
- **Prosciutto & Gorgonzola Dolce Stuffed Radicchio**  
Paper thin prosciutto, gorgonzola, Moroccan olives & walnuts wrapped in red radicchio leaves  
**\$2.25 each**
- **Olive Tapenade on Crostini**  
A combination of Greek, Italian & Spanish olives along with sundried tomatoes, herbs & spices topped on a savory sourdough toast  
**\$1.75 each**
- **Herb Mousse and Vegetables**  
Florets of goat cheese inspired mousse with savory herbs on a variety of two-bite size vegetables  
**\$2 per serving**
- **Vegetable Crudités**  
Combination of fresh & poached vegetables presented with red pepper hummus dipping sauce  
**\$1.50 per serving**
- **Warm Citrus Olives with Herbs**  
Mixed Olives (Nicoise, Moroccan, Kalamata, & Picholine) combined with herbs, lemon and orange  
**\$1.75 per serving**
- **Fresh Fruit Kabobs**  
Fresh pineapple, cantaloupe, kiwi & strawberry presented on a 4.5" skewer  
**\$2 per serving**
- **Tropical Banana Bread**  
Topped with a floret of Grand Marnier mousse  
**\$1.75 each**
- **Tea Sandwiches**  
Your choice of tomato pesto on nine grain bread, English cucumber & watercress on whole wheat bread, chicken salad on marble rye bread, egg salad on sourdough bread  
**\$2.25 each**

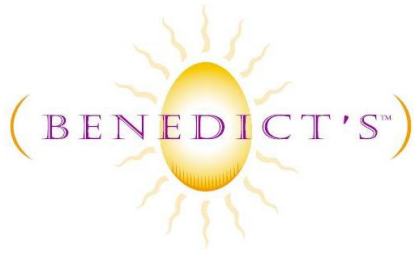
*We can create a custom menu that fits your particular taste and lifestyle*



## Hot Hors d'oeuvres

- **Bruchetta**  
Tomato, pesto & parmesan on sourdough  
**\$1.75 each**
- **Chausson**  
Puff pastry with goat cheese & glazed pecans  
**\$2 each**
- Puff pastry with sautéed onion & gruyere cheese  
**\$2 each**
- Puff pastry with baby scallop ceviche  
**\$2.75 each**
- **Mini Quiche**  
Parmesan & Chive baked in a mini quiche pastry shell  
**\$2 each**
- **Tropical Chicken Curry**  
Tropical chicken curry presented on chapati bread triangles  
**\$2.50 each**
- **Tangerine Chicken Satay**  
Skewered chicken marinated in a spirited tangerine sauce  
**\$2.75 each**
- **Savory Beef Satay**  
Skewered Beef tenderloin marinated in a spicy barbeque sauce  
**\$3.50 each**
- **Roast Beef on Sourdough Toasts**  
Thinly sliced beef tenderloin on toasted sourdough bread with horseradish mayonnaise and chive garnish  
**\$3.75 each**
- **Sirloin Sliders**  
Grilled beef sirloin with horseradish mayonnaise on a 2.5" challah bun  
**\$3.50 each**
- **Prawns**  
Sautéed in a Café de Paris butter  
**\$5 per serving**

*We can create a custom menu that fits your particular taste and lifestyle*



## The Main Event

*When you need to make a lasting impression a beautiful and delicious menu combined with an elegant presentation is essential*

### Served Two Ways - It's Your Choice

#### Plated Dinner or Elegant Buffet

Benedict's Full Service dinner includes your menu selection served with your choice of stoneware china, plated flatware and chafing dishes or durable disposables

#### Entrees

*Price per person includes your entrée selection, Benedict's field green salad with balsamic vinaigrette dressing and a selection of fine hand crafted breads*

- **Tropical Curry Chicken over Rice**  
An infusion of papaya, apples, bananas & coconut along with savory spices. Your choice of roasted white jasmine or brown rice.  
**\$17 per person**
- **Tropical Curried Prawns**  
**\$19 per person**
- **Stuffed Breast of Chicken**  
A traditional nine grain stuffing with a bouquet of fresh herbs, mandarin oranges, roasted almonds & smoked Gouda cheese; crowned by a roasted red pepper beurre blanc or gingered plum sauce accompanied by poached asparagus.  
**\$20 per person**
- **Albacore Poached Salmon**  
Poached in a white wine citrus sauce accompanied with either potatoes dauphinoise or roasted nouvelle potatoes in Café de Paris butter & poached asparagus  
**\$28 per person**
- **Broiled Salmon**  
Broiled with a gingered soy & honey sauce accompanied with roasted jasmine rice & spicy stir fry vegetables  
**\$28 per person**
- **Tenderloin of Beef**  
Roast tenderloin of beef with a Cumberland sauce served with potatoes dauphinoise & poached asparagus  
**\$30 per person**
- **Beef Tenderloin and Prawns**  
Grilled tenderloin of beef crowned by a mushroom sauce accompanied by prawns sautéed in Café de Paris butter served with nouvelle potatoes & roasted red peppers, poached asparagus with lemon zest  
**\$38 per person**
- **Tropical Curry Beef Tenderloin**  
**\$21 per person**
- **Penne Pasta Sunrise**  
Mushrooms sautéed with fresh thyme & marjoram tossed with a tomato sauce kissed with crème crowned by freshly grated parmesan  
**\$14 per person**  
with chicken **\$16.50 per person**
- **Crepes**  
Spinach & mushroom crepes crowned with a tarragon cream sauce  
**\$14 per person**

*We can create a custom menu that fits your particular taste and lifestyle*



## Chocolate Blossoms & Desserts

*In addition to our classic desserts, you can indulge your chocolate craving with Benedict's signature **Chocolate Blossoms**. Our handcrafted chocolates are made with imported Belgian chocolate and can be customized to your taste with your choice of ganache flavors*

### **Chocolate Blossoms**

Hand crafted Belgian Chocolates with your choice of ganache: *Chambord, Amaretto, Kahlua, Grand Marnier*

**Mini cups \$1.75**

**Petit Four size with fresh berry \$3.50**

### **Lemon Almond Torte**

Served with raspberry filling & choice of frosting:  
Chantilly crème, butter cream or chocolate ganache

**\$3.50 per serving**

### **Chocolate Cake**

Rich & dense chocolate cake with raspberry filling & choice of frosting: Chantilly crème, Butter cream, Chocolate ganache or powdered sugar design

**\$5 per serving**

### **Chocolate Covered Strawberries**

Ruby red strawberries hand dipped in rich dark or white Belgian chocolate

**\$2 per serving**

***We can create a custom menu that fits your particular taste and lifestyle***



# At Your Service

## **Our Corporate Menu**

As a full-service caterer, we will work with you on customized menus to meet your needs.

Please feel free to inquire about additional menu items not appearing in our menu.

## **Ordering**

***We appreciate your order being placed as far in advance as possible.***

Orders must be placed at least three business days prior to your event. **There is a ten-person minimum for all catering services.** Events of fifty people or more require a 50% deposit upon placement of order. A service fee will be charged on all orders.

**To place an order please call: 602.992.3337**

## **Delivery and Set-Up**

Benedict's Catering delivers to within 50 miles of the Phoenix metropolitan area. Please consult with our Account Executive for special set-up needs and additional pricing that may apply for special orders.

## **Cancellation Policy**

Cancellations must be received by your account executive via phone, e-mail or in written form no later than two business days prior to your event. Orders cancelled less than 48 hours prior to the event will result in a 100% charge to the client.

*"Our mission is to create delicious and beautiful food with attention to detailed service presented in an artful way.*

*We will work with you on your selection and accommodate your requests to ensure a pleasant and successful event."*

## **Billing**

We gladly accept Visa, MasterCard, Discover and American Express. Checks made to **Benedict's Catering**.

## **Payment**

All events must be paid in full at time of delivery.

## **Equipment**

As a full service caterer, Benedict's will provide stoneware china, plated flatware and linen tablecloths or durable disposables. We will set up and display your order and remove our service items at the conclusion of your event. Benedict's Catering can also provide chafing dishes, glass stemware, tables, and chairs as requested for an additional fee.

## **Service Personnel**

Our professional staff, including event supervisors, chefs, waiters and bartenders, are available on-site for any event.

We suggest additional staff for all events of 25 guests or more.

## **Full Service Events**

Your Account Executive will help you build a custom menu for your event and will assist you with all of your event needs, including staff, decor, linens, equipment and floral arrangements.

Menu tasting gladly arranged by appointment.

**PHONE 602.992.3337**

**EMAIL [info@benedictscaterers.com](mailto:info@benedictscaterers.com)**

**WEB [www.benedictscaterers.com](http://www.benedictscaterers.com)**