

Not all events are for hundreds of guests. Simplicity and elegance combined for this catered cookout.

Appetizers:

Baked Brie Cheese

Hummus with Pita Points

Pate de Foie Poulet A L'Armagnac

Louisiana Mussel "Sauce Piquante" with Garlic Bread

Salad:

Benson Salad: Asparagus, English cucumbers, fresh green beans,

Heart of palm, tomatoes, lettuce, all in an oil and Jasmine Tea Vinegar

Mixture.

Entrée:

Grilled Marinated Vegetables

Roasted Red Potatoes

Tenderloins of Beef with Argula and Parmesan Cheese

(Bistecca ai Ferri)

Dessert:

Rainforest Torte: Espresso flavored pastry cream, Chocolate Ganache,

Mocha Buttercream, Brazil Nuts, Cashews, and Coconut Flakes



Catering