



BENNETT-CURTIS CATERING

We welcome the opportunity to provide you with our services. Delicious food, exquisite food presentation, and an eye for detail make Bennett-Curtis Catering one of the finest catering services available in the area. Serving the community for over 30 years. We offer value impacted menus with a range of prices.

Bennett-Curtis Catering specializes in creating a spectacular event for 10-1500+ guests, working with you in order to customize your event to fit your personal needs & budget. Catering for all occasions: Picnics, Graduation, Weddings, Showers, Corporate Events, Meetings, Dinner Parties... Offering Everything You Need For A Successful Event from Food Service, Full Bar Service, Theme Menus, Event Rentals, Event Coordinators, & More!

Call (815) 465-2288 for more information or to place your order today.

Please Note our prices are representative of the high quality and quantity food. We don't cut corners; everything is prepared to the highest standards. We take pride in using Black Angus Beef and Grade A Products.

(815) 465-2288

www.BennettCurtisCatering.com

Grant Park, IL

Breakfast



Pancake Breakfast

- Buttermilk Pancakes w/Syrup & Butter
- Scrambled Eggs
- Sausage Links or Breakfast Ham
- Breakfast Potatoes or Assorted Pastries

\$9.95 per guest



Bennett's Big Breakfast

- Ham & Cheese Or Vegetable Strata Or Crème Brulee French Toast Bake
- Belgium Waffles & Syrup
- Scrambled Eggs
- Bacon & Sausage
- Breakfast Potatoes
- Biscuits & Gravy
- Fresh Cut Fruit Salad

\$15.95 per guest



Continental Breakfast

- Fresh Fruit
- Assorted Pastries & Muffins
- Assorted Juices

\$8.00 per guest

Brunch Buffet

- Scrambled Eggs
- Breakfast Potatoes
- Bacon & Sausage
- Fresh Fruit & Assorted Pastries
- Sliced Baked Ham
- Italian Roasted Chicken
- Mostaccioli Marinara
- Green Beans
- Tossed House Salad & Rolls

\$18.95 per guest

Breakfasts include disposable tableware. Food comes Hot & Ready in disposable foils with serving utensils. Minimum order 20, increments of 5. Wire Chafer & Sternos available for \$10 per



Chef Made to Order Omelet Station

\$5.95

Your guest will choose from a variety of fresh garden vegetables, meats, and cheese to build their favorite omelet made to order by our professional staff.

Belgium Waffle Station

\$4.95

Light, Fluffy Belgium Waffles w/ a variety of fresh fruit toppings, syrups, and candies for your guest to create their own delicious waffle!



Quiche

serves six \$22.95

American— Bacon, Mushroom, Cheddar
Lorraine— Bacon, Swiss, Scallions

Mediterranean— Spinach, Fresh Tomatoes, Feta
Custom—Your Choice of up to 3 Ingredients

Fresh Donut & Coffee Station

Starting at \$5.95

Fresh Bakery Assorted Donuts, Danishes, & Pastries served with our gourmet fresh brewed coffee.

****ALA CARTE ITEMS AVAILABLE****



Build-Your-Own Breakfast Buffet

Choice of 2 Entrees:

Belgian Waffles— Scrambled Eggs—
 French Toast Sticks—Biscuits & Gravy—
 Baked Sliced Ham—Crème Brulee French
 Toast Casserole—Buttermilk Pancakes—
 Vegetable Strata—Ham & Cheese Strata

Choice of 4 Sides:

Bacon—Sausage—Home Fried Potatoes—
 Fresh Fruit Tray—Assorted Pastries Tray—
 Granola Bars — Hash brown Casserole—
 Yogurt—Biscuits—Donuts— Grits—Yogurt
 Parfait—Cold Cereal—Oatmeal—Assorted
 Fresh Whole Fruits (Seasonal)

Additional Entrée \$2.00 per guest

Additional Side \$1.50 per guest

\$16.95 per guest



Delivery, Sales Tax, & Gratuity Not Included—Prices Subject To Change without Notice

Box Lunches

Gourmet Deli Style Sandwich

\$11.95 per

Served on fresh baked bun, wrap, or roll w/ your choice of Baked Ham, Roasted Turkey Breast, Tender Roast Beef, Chicken Salad, or Tuna Salad topped with cheese, lettuce, tomato, onion, & assorted dressings on side.

Croissant Sandwiches

\$11.95 per

Choice of Cucumber Salad, Seafood Salad, Chicken Salad, or Tuna Salad

Roasted Veggie Sandwich

\$11.95 per

Delicious roasted veggies including portabella mushroom on a fresh baked roll

BBQ Pulled Pork Sandwich

\$11.95 per

Hickory Smoked Pork Piled High on Bun w/our house BBQ Sauce

Beef & Bleu Sandwich

\$13.95 per

Thin sliced beef, portabella mushroom topped with bleu cheese served on a fresh roll

**All Above Sandwiches include: chips, cold salad of the day, & fresh baked cookie or brownie*

Chicken Cobb Salad

\$12.95 per

Sliced Grilled Chicken Breast served on a bed of greens topped with cheddar cheese, bacon, mushroom, cucumbers, broccoli, tomato, olives, and ranch dressing

Grilled Chicken Caesar Salad

\$11.95 per

Tender slices of grilled chicken breast served on a bed of romaine lettuce tossed with croutons, parmesan cheese, & Caesar dressing

Beef Tenderloin Salad

\$13.95 per

Beef tenderloin tips served on a bed of greens tossed with red onion, broccoli, mushrooms, tomato, & Blue Cheese Dressing

**All Above Salads includes: fresh baked roll & fresh baked cookie or brownie*

Minimum Order of 10 box lunches



Party Trays

Small (Serves 10-15)

Med. (Serves 20-25)

Lg. (Serves 30-35)

Fresh Vegetable	\$54.95	\$64.95	\$74.95
Fresh Fruit	\$69.95	\$79.95	\$89.95
Assorted Cheese	\$65.95	\$75.95	\$85.95
Cube Meat & Cheese	\$74.95	\$84.95	\$99.95
Cheese & Fruit	\$68.95	\$78.95	\$88.95

Small (12 pc)

Med. (24 pc)

Lg. (36 pc)

Mini Deli Sandwiches	\$30.95	\$60.95	\$91.95
Croissants Sandwiches	\$31.95	\$62.95	\$94.95
Assorted Wraps (halved)	\$38.95	\$76.95	\$115.95

Delivery, Sales Tax, & Gratuity Not Included—Prices Subject To Change without Notice

Appetizers

Appetizer Station

\$5.95 per guest

A beautifully displayed assortment of Fresh vegetables with dip, Fresh Fruit Display, and Assorted Cheese & Crackers

Personal Charcuterie Board

\$7.50 per guest

There is no appetizer more impressive than a charcuterie board, loaded with a variety of cured meats, cheese, fruit, & crackers on individual boards!

Combination Station

\$9.95 per guest

A beautifully displayed assortment of Fresh vegetables with dip, Fresh Fruit Display, Assorted Cheese & Crackers PLUS Cocktail Meatballs, Cocktail Franks, Bacon Wrapped Chestnuts, & Stuffed Mushrooms

***Appetizer Stations are set up for 1hr of service time & include disposable table ware, displays/decor, serving utensils, and warming dishes when necessary. 20 guest min. Please Call for pricing for less than minimum order. +\$75 station attendant fee will apply to all station set ups.*

Deluxe Dips & Spread Station

A spectacular display of rich wine color overlays, a variety of unique wine box décor, grape vines, and the spreads, dips, and cheeses- displayed on our special glassware. Included in this station: Our very own Creamy Italian Artichoke Dip, Fresh Bruschetta made with fresh garlic, roma tomatoes, and fresh basil, Mediterranean spread with sun dried tomatoes, kalamata olives, fresh garlic, rosemary, and basil tossed with feta cheese and extra virgin olive oil, Cucumber and Dill Dip prepared with fresh cucumbers and dill, Spinach spread prepared in house, A variety of Cheese Cubes and fresh Grapes. All served with assorted crackers and our homemade garlic herb crostini's. Beverage napkins, plates, and station attendant for 1 hour included. Minimum 50 guests.

\$10.95 per guest

Appetizer Trays

Stuffed Puff Pastries (50pc)	\$47.95
Caprese Kabobs (25 pc)	\$37.95
Fancy Canapes (50pc)	\$67.95
Bruschetta & Crostinis (50pc)	\$29.95
Sandwich Trays	See page 3
Fruit Kabobs (each)	\$4.95
Cheese Ball & Crackers (serves 20-30)	\$48.95
Watermelon Basket *seasonal	\$59.95
Antipasto Kabobs (each)	\$4.95
Shrimp Cocktail (each)	MARKET

Hot Appetizer Trays (50 pieces)

Stuffed Mushrooms	\$57.95
Cocktail Meatballs	\$42.95
Sausage Bites	\$47.95
Egg Rolls	\$42.95
Cocktail Franks	\$40.95
Mini Quiche	\$57.95
Mini Bagel Pizza	\$42.95
Spanakopita	\$57.95
Chicken Wings	\$47.95
Chicken Brochette	\$47.95
Beef Brochette	\$52.95
Tomato Bread	\$32.95
Bacon Wrapped Chestnuts	\$47.95

Butler served Hors d' Oeuvres packages available

Recommended portions as appetizer, usually 4-6 pieces per person, for 3 hours cocktail party about 6-8 pieces per person. Consumption may vary depending on day, items ordered & type of affair.

Action Stations

Slider Stations

Our Chefs can customize a station for you, please don't hesitate to ask, or do a combination for a fun interactive dinner event!

BBQ Slider Station

\$12.95 per guest

Pulled BBQ Pork (with Hickory smoked BBQ Sauce), Fiery Chicken Breast (Tender Chicken breast smothered in a Fiery Mango Sauce), BBQ Beef & Cheddar (Seasoned Tender slices of Beef topped with cheddar). Served with coleslaw & kettle chips

Gourmet Slider Station

\$16.95 per guest

Cajun Crab cake Slider (topped with a lemon pepper cream sauce), Jack Daniels Pork loin (Topped with a Jack Daniels BBQ Sauce), Mini Gourmet Burger (caramelized onions & gorgonzola cheese. Served with apple jack cornbread stuffing, Creole wild rice, and tiny red garlic roasted potatoes.

Italian Sliders Station

\$12.95 per guest

Mini Italian Beefs (served with peppers), Italian Sausage (roasted in garlic & wine sauce with peppers), Meatballs (in our red sauce). Served with Mostaccioli, parmesan cheese, and shredded mozzarella.

Ball Park Slider Station

\$12.95 per guest

Mini Chicago Style Hot Dog, Mini Cheese Burger (Slice of American Cheese on top of the burger), Mini Italian Beef (topped with peppers on roll). Served with Nachos & Cheddar Cheese Sauce, chips and condiments (ketchup, mustard, relish and onion)

Sandwich Slider Station

\$12.95 per guest

Pepper Jack grilled cheese (Pepper Jack cheese grilled on fresh Panini Bread), Beef n Blue Slider (Seasoned roast beef tossed with Crumbled Blue cheese), Roasted Vegetable & Portobello Mushroom (Roasted peppers, zucchini, squash and Portobello mushroom shredded parmesan). Served with Kettle chips & house pasta salad

Deluxe Potato Bar

Extra Large Baked Potatoes and Sweet Potatoes **OR** Combo of 4 Mashed Potatoes: mashed purple potatoes, mashed sweet potatoes, mashed Yukon gold, mashed red potatoes. Station is set up with a variety of your choice of 10 toppings & sauces for your guests to choose from and build their ultimate potato!

\$10.95 per guest

Mac & Cheese Bar

Let your guests build their own Ultimate, Extra Cheesy Mac and Cheese Bowl! Station is set up with a variety of your choice of 10 toppings & sauces for your guests to choose from and build their ultimate homemade mac bowl!

\$12.95 per guest

(10) Topping Choices for Potato or Mac Bar:

Bacon Bits, Caramelized Leeks, Caramelized Onions, Red Onion, Diced Tomato, Peas, Roasted Garlic, Sun Dried Tomatoes, Chives, Jalapenos, Broccoli, Sweet Corn, Roasted Peppers, Artichoke Hearts, Baked Beans, Black Beans, Feta, Gouda, Pepper Jack, Parmesan, Cheddar, Cheddar Jack Cheese, Bleu Cheese, Salsa, Salsa Con Queso, Brown Sugar, Basil Pesto, Cilantro, Basil, Marshmallows, Whipped Butter, Sour cream, Crispy Jalapenos, Toasted Breadcrumbs, French Fried Onions

**All stations include variety of sauces- BBQ Sauces, Ranch, & Hot Sauce*

Additional Topping @ \$1.00 per

Additional Topping Upgrade To Potato or Mac Bar:

Grilled Portobello Mushrooms, Grilled Chicken Breast, Grilled Beef Tips, Chili, BBQ Pulled Chicken or Pork

+\$3.95 per

**Premium Toppings Available: Shrimp, Crab, Lobster (please inquire)*

Gourmet App Stations

*Your guest will enjoy a selection of snack foods- perfect for the late night hours of dancing and bar or combine for a fun dinner service. **FULLY CUSTOMIZABLE-** Call for quote on your customized station (mix & match)*

Popcorn Station

\$4.95 per guest

Fresh popped buttered popcorn in a fun display station for your guest to enjoy and build their own favorite combinations with flavored seasonings and toppings!

Salad "Bar"

\$8.95 per guest

Margarita, Cosmo, Razzitini, Caramel Appletini, or Caesartini featuring a variety of toppings, greens, & dressings determined by your choice of 2 featured salads- built in martini glasses!

Nacho Bar

\$5.95 per guest

Our nacho bar station will be set up with a variety of toppings displayed for guest to build their ultimate nacho supreme- includes fresh diced tomatoes, onions, jalapeños, nacho cheese, lettuce, sour cream, nacho chips, and salsa.

**Add Seasoned Ground Beef/Chicken OR Spanish Rice for +\$2 per guest*

S'more Station

\$3.95 per guest

Fun & interactive station for your guests to make and build their own s'mores!

Soft Pretzel Bar

\$4.95 per guest

Delicious soft pretzels served with a variety of condiments, dippers, and toppings including mustard, cheese, light cream cheese dip, and sweet glaze dip.

Waffle Station

\$4.95 per guest

Light, Fluffy Belgium Waffles w/ a variety of fresh fruit toppings, syrups, and candies for your guest to create their own delicious waffle- great as a dessert, snack, or breakfast station!



**App Stations include: 1 hour service time, Disposable Plates, Napkins, Service ware. Minimum 20 guests. Fewer than 20 guests please inquire for pricing. +\$75 station attendant fee will apply to all station set ups.*

Delivery, Sales Tax, & Gratuity Not Included—Prices Subject To Change without Notice

Buffets

Build Your Own

Hot Buffet Menu

Entrée Choices

Smoked Sausage—Italian Beef—BBQ Pulled Pork—BBQ Pulled Chicken—Italian Sausage—Pork Tenderloin Medallions— Italian Herb, BBQ, Lemon Pepper, or Rosemary Roasted Chicken—Roast Beef— Roast Turkey—Baked Ham—Chicken Marsala, Picatta, Italian, or Champagne—All Beef Hot Dogs—Beer Brats—Black Angus Hamburgers—Baked Mostaccioli—3 Cheese Mac & Cheese—Mostaccioli w/Meat Sauce or Meatballs—Linguini Alfredo or Champagne—Beef Stroganoff or Burgundy—3 Cheese, Vegetable, or Meat Lasagna—Bow Tie Pasta w/Portabella Cognac Crème Sauce. *Upgrade Entrees: Baby Back BBQ Ribs —Country Ribs —Prime Rib @Market Price*

Additional Entree Choice @ \$3.50 per selection

Side Choices

Garden Salad—Caesar Salad—Cole Slaw—Potato Salad—Macaroni Salad—Fruit Salad—Pasta Salad—Scallop Potato—Au Gratin Potato—Garlic Mashed Potatoes—Sweet Potatoes—Roasted Red Potatoes—Mashed Potato & Gravy—Rice Pilaf— Wild Rice—Baked Beans—Sage Stuffing—Steamed Broccoli—Baby Carrots—Whole Kernel Sweet Corn— Whole Green Beans—Vegetable Medley— Mostaccioli or Angel Hair Pasta with Marinara or Garlic & Oil.

Upgrade Sides: Twice Baked Casserole @ +\$1 - Spring, Greek, Citrus, or Spinach Salad @+\$1

Additional Side Choice @ \$2.50 per selection

Buffet

1 Entrée, 4 Sides

2 Entrée, 4 Sides

Drop Off

\$15.50 per guest

\$16.50 per guest

Catered Buffet

\$17.95 per guest

\$18.95 per guest

***Upgrade to Family Style Service \$26.95 per guest (includes china, service staff additional)**

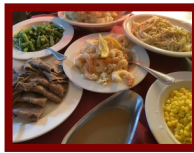
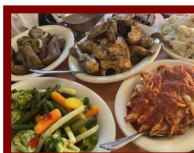
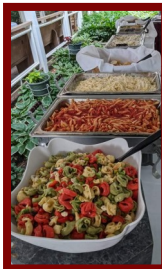
Build Your Own Buffet Includes:

Fresh Baked Rolls & Butter or appropriate Buns and Condiments for entrée selection.

**Note: Fewer than 50 guests add \$1.00 per person, 20 guest min. for buffet service, family style, or food station set up.*

Drop-Off Includes- Disposable Plates, Napkins, Silverware, Serving Utensils, Serving Dishes Hot and Ready to Serve (Full Pan Wire Chafers & 2hr sterno Available at Additional Cost of \$10 per)

Catered Includes- Above PLUS Buffet Attendant & Chafing Dishes, Set-Up, Clean-Up, & Breakdown of Station (service time approx. 1.5hrs) *Additional Staff for clearing, clean-up, serving can be arranged at \$25/hour (3hr min.) **Upgrade to China and Silver Place Settings +\$4.00 per setting**



Party Pans

Half Pan Serves 10-12 • 2in Full Pan Serves 18-26 • 4in Full Pan Serves 40-55 • 5lb Serves 20-30

**Serving sizes are approximations*

Pastas

	Half/2in Full/4in Full
3 Cheese Lasagna	\$55/\$105
Vegetable Lasagna	\$60/\$115
Meat Lasagna	\$70/\$135
Pasta w/ Marinara	\$30/\$55/\$110
Pasta w/ Romano Sauce	\$35/\$65/\$130
Pasta w/ Alfredo Sauce	\$40/\$75/\$150
Pasta w/ Champagne Sauce	\$40/\$75/\$150
Pasta w/ Meat Sauce	\$45/\$80/\$160
Mac & Cheese	\$30/\$55/\$110
Baked Mostaccioli	\$40/\$70/\$140
Angel Hair w/ Garlic & Oil	\$35/\$65/\$130

Entrees

	20pc/40pc/80pc
Meatballs	\$40/\$80/\$160
Italian Sausage	\$35/\$70/\$140
Smoked Sausage	\$40/\$80/\$160
Polish Sausage	\$48/\$95/\$192

	24pc/48pc/96pc
Roast Pork	\$48/\$96/\$190
Roast Turkey	\$40/\$80/\$160
Ham w/Fruit	\$40/\$80/\$160
Chicken Marsala	\$85/\$170
Chicken Alfredo	\$80/\$160
Chicken Sicilian	\$85/\$170
Chicken Vesuvio	\$85/\$170
Chicken Champagne	\$80/\$160

**House Specialty Sautéed Chicken Breast Entree*

Beef Stroganoff	\$19.95/lb	*5lb min
Beef Burgundy	\$19.95/lb	*5lb min
Italian Beef & Peppers	\$18.95/lb	*5lb min
Pulled BBQ Pork or Chicken	\$18.95/lb	*5lb min

Roasted Chicken	\$1.85/pc	*24pc min
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**Choice: Italian Herb, BBQ, Lemon Pepper, or Rosemary*

Premium Salads

	Half/2in Full/4in Full
Garden Salad	\$35/\$59/\$118
Greek Salad	\$41/\$66/\$132
Caesar Salad	\$41/\$66/\$132
Citrus Salad	\$41/\$66/\$132
Spring Salad	\$41/\$66/\$132
Cobb Salad	\$43/\$68/\$136

**Add Grilled Boneless Chicken Breast +\$4.00 per piece*

Side Items

	Half/2in Full/4in Full
Rice Pilaf or Wild Rice	\$23/\$41/\$82
Mashed Potatoes w/gravy	\$28/\$51/\$102
Au Gratin Potatoes	\$27/\$49/\$98
Sweet Potatoes	\$27/\$49/\$98
Roasted Red Potatoes	\$27/\$49/\$98
Garlic Mashed Potatoes	\$27/\$49/\$98
Twice Baked Casserole	\$31/\$57/\$114
Scalloped Potatoes	\$27/\$49/\$98
Baked Beans	\$20/\$35/\$70
House Sage Dressing	\$20/\$35/\$70
Whole Kernel Sweet Corn	\$19/\$34/\$68
Vegetable Medley	\$20/\$35/\$70
Whole Green Beans	\$19/\$34/\$68
Baby Carrots	\$20/\$35/\$70
Steamed Broccoli	\$21/\$37/\$74

Cold Salads *3lb Min.

Creamy Coleslaw	\$3.95 lb
Antipasto Pasta Salad	\$6.95 lb
Cucumber & Tomato Salad	\$5.95 lb
Homemade Potato Salad	\$5.95 lb
Parmesan Peppercorn Salad	\$5.95 lb
Bennett-Curtis Pasta Salad	\$5.95 lb
Ranch Pasta Salad	\$4.95 lb
Fruit Salad	\$6.95 lb
Steakhouse Potato Salad	\$6.95 lb
B.L.T. Pasta Salad	\$6.95lb
Homemade Macaroni Salad	\$4.95 lb
Broccoli & Raisin Salad	\$6.95 lb

Party Pans and Trays Come Ready to Serve in Foil Disposable Pans or Trays with Service Utensils
Disposable Table Ware may be added for .95¢ per set (includes heavy duty disposable plate & silverware packet with napkin)
Wire Chafers with Full Pan inserts and 2hr sternos may be added for \$10per (holds 1 full pan or 2 half pans per)

Delivery, Sales Tax, & Gratuity Not Included—Prices Subject To Change without Notice

Themed Menus

*All Themed Menu Options Include: Disposal Plates, Silverware, Napkins, & Serving Utensils.
Minimum of 20 guests, increments of 10. Wire Chafer & Sternos available for \$10/per.*

Touch of Italy

Homemade 3-Cheese Lasagna
Italian Sausage and Peppers
Fettuccini Alfredo
Caesar Salad
Whole Green Beans
Breadsticks
\$18.95 per guest

Southwestern

Beef & Chicken Fajitas
Roasted Peppers & Onions
Refried Beans & Mexican Rice
Sour Cream, Salsa, Flour Tortillas
\$18.95 per guest

Love That BBQ

BBQ Pulled Pork
BBQ Roasted Chicken
Cole Slaw
Corn Bread
Baked Beans
Fruit Salad (seasonal)
\$18.95 per guest

Greek Isles

Grilled Lemon Chicken Breast
with Peppers
Rice Pilaf
Whole Green Beans
Greek Tossed Salad
\$15.95 per guest

Oktoberfest

Bratwurst with Sauerkraut
Pork Schnitzel
German Fried Potatoes
Cold German Potato Salad
Fresh Buns & Condiments
\$18.95 per guest

Gluten-Free

Chicken & Pasta
Herb Roasted Chicken
Gluten-Free Pasta with Garlic Oil
Sautéed Vegetables
House Tossed Salad
\$15.95 per guest

Chicken & Sausage

Herb Roasted Chicken
Italian Sausage in Marinara
Cole Slaw & Potato Salad
\$15.95 per guest

Holiday Favorites

Sliced Roasted Turkey Breast
Glazed Ham with Pineapple
Homemade Sage Stuffing
Mashed Potatoes with Gravy
Sautéed Vegetables
Turkey Gravy
Cranberry Sauce
Fresh Dinner Rolls and Butter
\$18.95 per guest

Luau

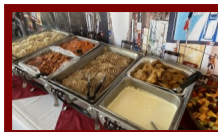
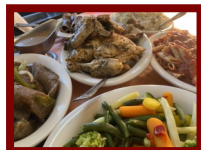
Hawaiian BBQ Pulled Pork
Pineapple Grilled Chicken Breast
Rice with Stir fry Vegetables
Hawaiian Fruit Salad
Hawaiian Rolls
\$18.95 per guest

St. Patty Feast

Lean Corned Beef
Seasoned Cabbage Wedges
Carrots & Boiled Red Potatoes
Rye Bread with Mustard
\$17.95 per guest

Summer Favorite

Chicken Picatta with Rice Pilaf
Fresh Garden Vegetables
Garden Tossed Salad w/Dressing
Fresh Dinner Rolls and Butter
\$15.95 per guest



Fully Customizable Menu Options— Call for Quote!

Plated Meal & Full Service Catered Options Available

Picnics

Basic Picnic

Black Angus Hamburger & All Beef Hot Dogs. Includes: Choice of 4 Sides (see below) buns, condiments- ketchup, mustard, relish, onions, tomatoes, pickles, lettuce, mayonnaise, & cheese.

\$16.95 per guest

Deluxe Picnic

Black Angus Hamburger, Johnsonville Beer Brats, and All Beef Hot Dogs served with your choice of 4 sides, buns & condiments- ketchup, mustard, relish, onions, tomatoes, pickles, lettuce, mayonnaise, & cheese.

Choice of 4 Sides:

Baked Beans—Apple Salad—Pasta Salad—Fruit Salad—Jello—Potato Salad—Corn-on-the-Cob—3 Bean Salad—Tossed Salad—Spinach Salad—Potato Chips—Cole Slaw—Ranch Macaroni Salad—Cucumber, Tomato, Onion Salad—Watermelon Wedges—Mostaccioli Marinara—BLT Macaroni Salad—Mac & Cheese +\$1—Roasted Corn in Husk (seasonal) +\$1

\$18.95 per guest

Barbeque Picnic

Choice of 2 entrees:

BBQ Beef—BBQ Pulled Pork—BBQ Roasted Chicken—BBQ Pulled Chicken—Cajun Smoked Sausage—BBQ Sausage
*Upgrade to BBQ Pork Filet wrapped in bacon +\$5.95

Choice of 4 Sides:

Baked Beans—Apple Salad—Pasta Salad—Fruit Salad—Jello—Potato Salad—Corn-on-the-Cob—3 Bean Salad—Tossed Salad—Spinach Salad—Potato Chips—Cole Slaw—Ranch Macaroni Salad—Cucumber, Tomato, Onion Salad—Watermelon Wedges—Mostaccioli Marinara—BLT Macaroni Salad—Mac & Cheese +\$1—Roasted Corn in Husk (seasonal) +\$1

\$18.95 per guest

Grill To Order On Site

Includes: a Grill Cook, Use of Chafers, Serving Utensils, Heavy Duty Disposable Plates, Silverware, Napkins, Buffet Attendant.

**Additional Staff for clearing, clean-up, serving, etc. can be arranged at \$25/hour (3 hr min.)*

With Any Catered Picnic Menu **\$150.00**

Tasty Toppings

These condiments can be added in addition to our standard condiments—must ordered for full guest count

- Bacon Slices \$1.50
- Caramelized Onions \$0.25
- Pico de gallo \$0.75
- Sautéed Mushrooms \$0.50
- Jalapeno Slices \$0.25
- Chicago Style HD Toppings \$1.25

Texas Steak Picnic

Steaks Cooked to Order On Site

Premium Steak Choices:

7oz Pork Filet

- Market Price -

12oz Ribeye

Call for current pricing

8oz NY Strip

8oz Filet Mignon

Includes: Tossed Caesar or House Salad, Fresh Dinner Rolls, Baked Potatoes, Corn, Mushroom Wine Sauce, Baked Beans.

Upgrade to Surf-n-Turf

5 Grilled Shrimp on skewer with a lemon herb seasoning.

Add to any Texas Steak Picnic +\$5.95

Kabob Picnic

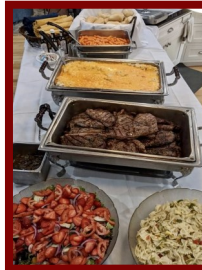
Your choice of (2) Kabobs- Chicken, Shrimp, Beef, Pork, or Veggie- w/Fresh Marinated Vegetables Skewer Grilled.

Served with Tossed Salad, Wild Rice, Fresh Dinner Rolls.

\$24.95 per guest

ASK ABOUT OUR FOOD TRAILER SERVICE

-See page 13 for more details



Food Stations

Add a flare to your next event with these theme food stations. Imagine your guest helping themselves at one of these decorated stations to fit the food being served. All stations include serving disposable utensils, plates, silverware, napkins, chafers, set-up and breakdown, station attendant and themed décor. (Min of 50 guests, stations are open for 1 ½ hours)

Italian Station

\$18.95 per guest

Roasted Italian Chicken, Italian Beef, Mostaccioli, Green Beans, Caesar Salad, Fresh Baked Italian Bread

Asian Station

\$20.95 per guest

Beef and Broccoli, Sweet n' Sour Chicken, House Fried Rice, Egg Rolls, Oriental Blend Vegetables, Fortune Cookies. Station service with chop sticks and box containers.

Hawaiian Luau

\$18.95 per guest

Hawaiian BBQ Pulled Pork, Pineapple Grilled Chicken Breast, Rice with Stir Fry Vegetables, Hawaiian Fruit Salad, Hawaiian Rolls.

BBQ Station

\$18.95 per guest

BBQ Roasted Chicken, BBQ Smoked Sausage, Baked Beans, Cole Slaw, Mac & Cheese, Corn Bread

All American Station

\$20.95 per guest

Black Angus Roast Beef, Roasted Chicken, Double Baked Potato Casserole, Garden Vegetables, Tossed Garden Salad, Fresh Baked Rolls

Mexican Station

\$18.95 per guest

Seasoned Beef and Chicken, Refried Beans, Mexican Rice, Corn and Flour Tortillas, Nacho Chips, Salsa

Southwestern Station

\$18.95 per guest

Fajita Chicken and Beef, Roasted Peppers & Onion, Corn Relish Salad, Black Bean Salad, Flour Tortillas

Mediterranean Station

\$24.95 per guest

Grilled Chicken and Pork Kabobs with Marinated Vegetables, Green Bean Salad, Wild Rice

+Upgrade to include **Chef Carving Station** featuring:

Prime Rib, Roasted Turkey, Glazed Ham, and/or Pork Tenderloin (inquire for pricing)

Make Your Own Food Station Event— Combine Stations and SAVE!! (min. 75 guests)

2 stations - \$34.95

3 stations - \$39.95

Add a Sweet Table for \$6.95 per guest



Delivery, Sales Tax, & Gratuity Not Included—Prices Subject To Change without Notice

Plated Meals

*Our chefs will prepare a gourmet dinner for you and your guests, using only the highest quality of food. *Seating Chart & Place cards clearly marked with entrée choice of all guests are required for all events with entrée choices, pre ordered.*

BONELESS BREAST OF CHICKEN – prepared by our chef in style from listed, (2) 4oz breast per guest (Lemon-pepper, Grecian Style, Italian Style, Chicken Marsala, Champagne, Vesuvio, or Sicilian)	\$28.95
CHICKEN FLORENTINE – Tender chicken breast stuffed w/spinach & cheese wrapped in puff pastry	\$29.95
CHICKEN WELLINGTON – tender chicken breast wrapped in French pastry crust, mushroom sauce	\$29.95
BEEF TENDERLOIN TIPS –tender pieces of beef in mushroom gravy	\$35.95
ROASTED PORK LOIN – Tender pork stuffed with a bread and herb stuffing with cranberry glaze	\$28.95
PORK FILET WRAPPED IN BACON – tender pork filet grilled to perfection w/jack bbq glaze	\$28.95
TILAPIA - pan seared chili lime, Cajun, champagne, or lemon herb butter tilapia	\$28.95
ORANGE ROUGHY - broiled w/lemon herb butter	\$32.95

Premium Entrée Choices

PRIME RIB a House Specialty served with au jus.	Market
BENNETT-CURTIS TRIO – petite filet mignon, chicken breast & ham topped w/béarnaise sauce	\$40.95
FILET MIGNON – most tender part of beef a house specialty topped with our mushroom wine sauce	\$39.95
SHRIMP SCAMPI & FILET MIGNON – combination of succulent shrimp scampi and tender filet	\$42.95
CHICKEN BREAST & FILET COMBO – A tender filet and grilled boneless breast of chicken	\$40.95
NEW YORK STRIP – Choice cut topped with sauté mushrooms	\$36.95
NEW YORK STRIP & SHRIMP – Combo steak topped with a shrimp skewer w/lemon herb sauce	\$38.95
MAHI MAHI - Grilled and topped with a mango chutney sauce	Market
BEEF WELLINGTON – filet mignon wrapped in a French pastry crust topped with a mushroom sauce	\$42.95

Choice of Potato (1)

Baked, Rice Pilaf, Roasted Red Potatoes, Parsley Buttered, Garlic Mashed, Twice Baked (+\$1)

Choice of Vegetable (1)

Whole Green Beans, Green Beans Almandine,
Whole Kernel Sweet Corn, Glazed Carrots,
Broccoli, Capri Blend, Mixed Vegetables

Choice of Salad (1)

Bennett-Curtis House Tossed Salad– mixed greens topped with fresh vegetables and golden Italian dressing
Caesar Salad– fresh romaine topped with parmesan cheese and Caesar dressing

Choice of Soup Upgrade (+\$3.95)

Crème of Vegetable, Tomato Bisque, Cream of Potato, Chicken Noodle, Beef Vegetable, Crème of Broccoli, Cream of Chicken & Rice, Zuppa Toscana, Minestrone, Strawberry Soup (cold)

Plated Menu Includes
China Plate Setting Rental-
Service Staff Charge Additional



Beverages

Beverage Packages (1.5hr service time)

Beverage Station—Lemonade, Punch, Iced Tea
\$3.95 per guest

Coffee Station—Coffee, Creamers, Sugar
\$2.95 per guest

Can Soda & Bottled Water Station
\$3.95 per guest

Inquire About Other Beverage Services

Martini Bar—Margarita Bar—Mimosa Bars—Spiked Punch
Bowl—Sangria Bar—Kegs—Champagne Bar—Bloody Mary Bar

Ala Carte Beverage Options

Can Soda or Bottled Water \$2.50 per

Iced Tea (Bottled) \$3.95 per

Lemonade or Fresh Brewed Ice Tea-
\$14.95/gallon

Fresh Brewed Coffee (reg or decaf)
\$25.95/120oz tote

8lb Bag of Ice- \$5.95 per bag

Bar Package

House Bar

Selection of House Barton Gin, Vodka, Rum, Tequila, Scotch, Whiskey, Amaretto, Peach Schnapps, Triple Sec, 1 House Red & White Wine, 2 Domestic Bottled Beers, & Soda.

First hour bar \$9.95 per guest

Additional Bar per hour \$5.00

Premium Bar Selections

Selection of Premium Liquors including Absolut, Seagram's 7, Beefeaters, Christian Brothers, Jim Beam, Jack Daniels, Southern Comfort, Bacardi, Smirnoff, Jose Cuervo, 1 House Red & White Wine, 2 Domestic & 1 Premium Bottled Beers, Mixers, Plus premium drinks—Pina Coloda, Daiquiri, Stone Sours.

First Hour Bar \$13.95 per guest

Additional Bar per Hour \$6.50

V.I.P. Bar Selection (Top Shelf)

Premium Liquors Service PLUS Makers Mark, Chivas, Patron, Grey Goose, Johnny Walker Black Label, Tanqueray, V.O., Crown Royal, Additional Premium Bottled Beer, and Additional 2 House Wine Choices.

First Hour Bar \$15.95 per guest

Additional Bar per Hour \$7.50

Beer, Wine, & Soda Bar

Selection of Budweiser, Bud Light, MGD, Miller Lite, House White & Red Wine, & Soda.

First Hour Bar \$8.95 per guest

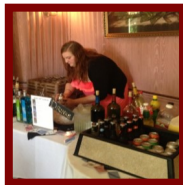
Additional Bar per Hour \$4.00

**Bar packages include disposable glasses, straws, garnishes, soda, mixers, ice for beverage service*

Professional Bartender Service

Let our professional bartender host the bar at your next event. Client supplies the liquors, mixers, glassware, garnishes, etc. and our bartender will prepare guests your specialty drinks.

@ \$25.00/hour (3hr min)



Open Bar Package must be purchased for all guests of legal drinking age. All Above Open Bar Packages require a 2/hr minimum service time. All guest under 21 will be \$5.95 per/2hrs of service time for any open bar service package.

Professional Bartender Fee is \$25/hr. dram insurance is NOT included with Staffing Only option client must provide their own licensing & insurance with Bennett-Curtis listed as an additional insured or can be added starting at \$150.

Food Truck

Interest in our Food Trailer service for your next event: employee/teacher appreciation lunch, graduation, festival/concert, local community event, birthday, anniversary party, wedding reception, corporate event? Contact us for availability 815-465-2288!

Menu Options

Please make your selection of 3-4 entrée options to feature at your event! Guests will be able to order from this menu on the date of your event. All our menu items are prepared on site, fresh by our professional staff. We only use the highest quality and fresh ingredients in our menus.

\$18 per person/ 3 entrée options menu

\$22 per person/ 4 entrée options menu

Deluxe Black Angus Burger

Juicy quarter pound black angus seasoned burger topped with melted American cheese and served right off the grill on a brioche bun. Guests can top their burgers with a wide variety of toppings and condiments from our station set up for guests to build their own ultimate burger!

BBQ Pulled Chicken/Pork Sandwich *choice of (1) pulled pork or chicken to be featured on your menu

Seasoned Pulled Pork or Chicken piled high on a brioche bun with our award winning BBQ sauce - guests can choose from our sweet, jack daniels, or fire bbq sauce!

BBQ Pulled Chicken/Pork Mac & Cheese

Made from scratch extra cheesy Mac and Cheese topped with our delicious pulled bbq pork/chicken or served without as a great vegetarian option for guests!

Texas Loaded Potatoes

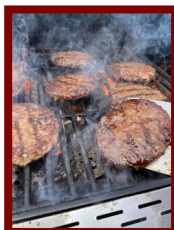
Our award winning seasoned roasted red potatoes topped with bacon, nacho cheese, roasted peppers and onions, jalapenos, sour cream, and bbq pulled pork/chicken.

BC House Salad *ask about other salad options

Fresh Greens topped with a variety of fresh cut garden vegetables, your choice of Italian or Ranch dressing and sliced seasoned grilled chicken breast.

Meals are served with house made cold salad of the day, fresh baked cookie or fudge brownie, and bag of chips! Additional Entrée Options Available, please inquire.

\$350 set up fee for first 3hrs (30min. set up, 2hrs of service, 30min. tear down) Additional hour/s charged at \$100 per hour. Travel fees apply for events over 25 miles from our restaurant location in Grant Park, IL (60940). Fees are determined based on distance. There is a 50 person minimum. Food cost starts at \$18 per person. Final guaranteed guest count is required seven (7) days prior to your event. Additional guests above the guarantee must be paid the day of your event.



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Desserts

Gourmet Cookies (Chocolate Chip, White Choc .Macadamia , Candy Pieces, Peanut Butter)	\$12.95 per dozen
Gourmet Brownies (Turtle, Chocolate Decadent, Fudge, Peanut Butter)	\$15.95 per dozen
Gourmet Chocolate Chunk Bars	\$16.95 per dozen
Assorted Gourmet Petite Dessert Tray	\$14.95 per dozen
<i>Mini Éclairs, Mini Cream Puff, Assorted Gourmet Bars, Assorted Cheesecake Bites, Gourmet Brownies Bites, and Mini Cookies- recommend 4-6 pieces per guest</i>	
Fruit Pie (Apple, Blueberry, Cherry, Pumpkin, Pecan, Strawberry, Mixed Berry)	\$4.95 per slice
Homemade Cream Pie (Oreo, Peanut Butter, French Silk, Banana, Strawberry)	\$20.95 whole pie
New York Cheesecake (Plain, Chocolate Assortment, or Fruit Assortment)	\$5.95 per slice
Ice Cream or Sherbet	\$2.95 per scoop
Chocolate Dipped Strawberries	\$18.00 per half dz
Sundae Bar	\$5.95 per person
<i>A special station set-up for your guest to build their sundae with all their own favorite topping- Strawberries, Pineapples, Peaches, Chocolate, Caramel, Cookie Pieces, Candies, Nuts, Whip Cream, & a Cherry on top!</i>	
<i>Station set up for 1hr of service time, 20 guest min. Add Hot Fudge +\$1.00 per person</i>	
Bananas Foster or Cherry Jubilee Station	Call for details
Candy Station	Call for details
Smoothie/Milk Shake/ Slushie Station	Starting @ \$7.95
Ice Cream "Truck" Package (electric outlet required)	\$4.95 per person
<i>assortment of novelty ice cream & treats, packaged and fully stocked in a freezer chest</i>	
S'more Station	\$3.95 per person
<i>Fun interactive station for your guests to make and build their own s'mores! Station set up for 1hr of service time, 20 guest min.</i>	

Chocolate Fountain

Our Chocolate Fountain is a fun way to let guests indulge. The Fountain runs for 1 hour with our delicious Belgium Milk, White, or Dark Chocolate (Colored White Chocolate Also Available at additional cost). Your guests will enjoy a variety of treats, sweets, and fruits to dip into the chocolate fountain. Includes set-up, attendant for maintaining station, premium chocolate, dippers, and clean-up.

\$200.00 for up to 25 guests
Additional Guests: \$6.95 per guest
Additional Time: \$75 per half hour



Rentals

Event Rentals

Linen Table Clothes (white or black) *color available at additional charge	\$8.00
Cloth Napkins (18+ color choices available)	\$0.99
Tables (banquet, pub, or round)	\$10.00
Folding Chairs (garden white chair w. padded seats)	\$4.00
Folding Chairs (white OR gray)	\$2.00
Chair Covers (white or black) *spandex	\$3.00
Table Skirts (white, black, or ivory) *color available at additional charge	\$18.00
Metal Chafers & 2hr Sternos	\$18.00
Wire Chafer & 2hr Sternos	\$10.00
China & Place Settings (dinner plate, fork, salad fork, knife, spoon)	\$4.00
Glass Stemware (water/wine/champagne)	\$0.75
Coffee Maker (75 cup- shuttle only)	\$25.00
Beverage Dispenser	\$15.00
Portable 4ft Bar Rental	\$150.00
Dance Floor- 20x20, 16x16, 12x12	Call for quote
Event Tents- 40x40, 40x60, 40x80, 40x100	Call for quote
Portable Toilet/Sink	Call for quote
Bounce House/Inflatables/Party Rentals	Call for quote

All Party Rentals require a deposit.

Deposit is returned when rentals are returned in working condition and clean.

Below you'll find a full list of rental options and services available to you today.

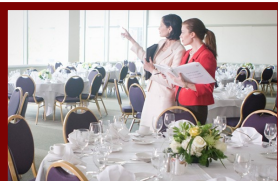
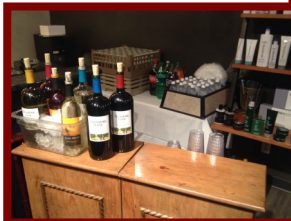
Call (815) 465-2288 to get a party rental or services quote.

Rentals

- | | |
|--------------------------|--------------------------------|
| > Tables, Chairs | > China, Glassware, Silverware |
| > Chafers, Sternos | > Tents |
| > Linens | > Portable Toilet, Sink |
| > Grills | > Generator |
| > Bar | > Heater, Fan |
| > Tuxedos | > Lighting Equipment |
| > Coffee Maker | > Dance Floor |
| > Dunk Tank, Inflatables | > And more... |

Services

- | | |
|----------------------------|------------------------------|
| > Event Coordinator | > Bartender |
| > Ice Sculptures | > Chef |
| > Professional Event Staff | > DJ |
| > Photographer | > Live Band |
| > Ice Cream Sundae Bar | > Fresh Flowers/Arrangements |
| > Martini Bar | > Butterfly Release |
| > Chocolate Fountain | > And more... |
| > Wedding Coordinator | |



More Info

Location:

302 W. Taylor St.
Grant Park, IL 60940

Phone:

(815) 465-2288

E-mail:

bennettcurtishouse@gmail.com

Why Choose Us?

- Fully Licensed & Insured
- Over 30 years in Business
- Only the Best, Highest Quality Food Used
- Ensured Sanitation with our certified staff
- Professionally trained & dressed staff
- Top Ratings From Our Customers in Quality of Service, Responsiveness, Professionalism, Value, and Flexibility!
- References Available Upon Request

We will personally assist you in planning the menu for your special event. To confirm and reserve your date a non refundable deposit is due with booking. A final count and guarantee must be given 14 days prior to date of the party. We will be set up and prepare to service 5% more than your guarantee. You will be billed for your guarantee; if we serve in excess of guaranteed number the balance is due at completion of event.

Menus: All menus and prices are current and subject to change. All final menu selections are due at least 2 weeks prior to the event. Menus and prices, which would be in effect at the time of a function, are confirmed on a definite basis three months prior to date. Menu prices do not include sales tax- 6.25%. Add 15% gratuity if fully catered on disposable dinnerware or 20% gratuity if fully catered event is on china and glassware. Check will be accepted a minimum of 14 days prior to your event, or cash preferred. A 4% Credit Card Processing Fee Will Apply. Prices are subject to change.

Deposit: A Non-refundable is due with booking of your event and are determined based on your menu, rentals, and/or guest count.

Guest Guarantee: To ensure your event is successful it is essential that we have an accurate guest count. An estimated guest count is required at the time of placing your order. A final guaranteed count must be provided to the catering staff a minimum of 14 days prior to your event, any additions to this count may be made up to 3 days prior. Refunds will not be refunded for unused food or beverage portions. Our staff will box up the leftovers for you.

Event Planning: You may make arrangements for catering by contacting our catering staff at (815) 465-2288 or by emailing info@bennettcurtis.com

Special Menu Requests: The items listed in our catering menu are only suggestions; you are not limited to these menus. Our catering manager would be more than happy to set up a consultation with you for any special orders, themes, or menu requests. We are happy to customize the menu to fit your specific needs and budget. Adjustments may also be made to the menu to accommodate any special dietary needs.

Catering Deliveries: Delivery is available for all our menus and rentals, starting at \$20.

Delivery fee includes the set up of the food, delivery fees are quoted at time of booking.