



Bennett-Curtis Catering



(815) 465-2288

www.BennettCurtisCatering.com

Grant Park, IL

Welcome

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. Unlike most caters we offer value impacted menus with a range of prices.

The Bennett-Curtis House has been a Fine Dine Restaurant since 1984; Bennett-Curtis Catering service has been in service since 1992, delivering our food and services up to 100 miles from the restaurant.

We specialize in Special Events. In addition to offering many other service event coordinator, ice sculptures, party rentals, tuxedos, and much more.

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 and budget. Catering for all occasions... Picnics, Corporate Events, Box Lunches, Full Bar Service, Theme Buffets, & 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.*

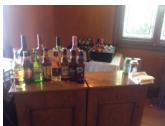
We don't cut corners; everything is prepared to the highest standards.

*We take pride in using Black Angus Beef and Grade A Products.**



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Breakfast



Pancake Breakfast

Buttermilk Pancakes w/Syrup & Butter
Scrambled Eggs
Sausage Links or Breakfast Ham
Breakfast Potatoes or Assorted Pastries
\$8.95 per guest



Crème Brulee French Toast

Crème Brulee French Toast
Scrambled Eggs
Smoked Bacon or Sausage Links
Fresh Cut Fruit Salad
\$10.95 per guest



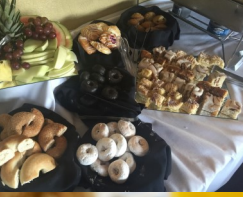
Bennett's Big Breakfast

Ham & Cheese Strata Or Vegetable Strata
Belgium Waffles & Syrup
Scrambled Eggs
Bacon & Sausage
Breakfast Potatoes
Biscuits & Gravy
Fresh Cut Fruit Salad
\$14.95 per guest



Early Bird Breakfast

Scrambled Eggs
Smoked Bacon and Sausage Links
Breakfast Potatoes
Biscuits with Butter & Jelly
\$9.95 per guest



Continental

Fresh Fruit
Assorted Pastries & Muffins
Assorted Juices
\$7.95 per guest

Gluten-Free Breakfast

Scrambled Eggs
Smoked Bacon
Sausage Links
Breakfast Potatoes
\$9.50 per guest

**Omelets &
Waffle Stations
Available!**

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 & Fresh Rolls
\$16.95 per guest

*Egg Substitute add \$1.00
Turkey Bacon add \$1.00*

*Breakfasts include disposable tableware.
Food comes Hot & Ready in disposable foils
with serving utensils. Minimum order 20,
please order in increments of 5.*

***Wire Chafer & Sternos available for \$10 per.**

Build-Your-Own

Build Your Own Breakfast Buffet

\$14.95 per guest

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 — Hashbrown 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

Breakfast

Upgrades & Add Ons

Chef Made to Order Omelet Station

\$4.95

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

\$3.95

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 **\$19.95**

American— Bacon, Mushroom and Cheddar

Mediterranean— Spinach, Fresh Tomatoes, Feta Cheese

Lorraine— Bacon, Ham, Swiss, Scallions

Custom—Your Choice of up to 3 Ingredients

Fresh Donut & Coffee Station

Starting at **\$4.95**

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

Mimosa Bar

\$5.95

An interactive station where guests will be able to mix their champagne with different fruit juices, and top off with fresh fruit garnishes. 1hr. Service Additional Hour +\$3.95.

Bloody Mary Bar

\$6.95

A station will be set up complete with all the garnishes, spices, and toppings for guests to build their very own ultimate Bloody Mary! 1hr. Service Additional Hour +\$3.95.

Sangria Bar

\$5.95

Refreshing, delicious house specialty sangrias (2) for guests to enjoy and top off with fresh fruit garnishes. 1hr. Service Additional Hour +\$3.95.

A La Carte Items

Crème Brulee French Toast Casserole (Serves 10-12).....	\$35.99
Bennett-Curtis Strada (serves 18-20 guests).....	\$49.00
Whole Fresh Fruit Bowl (assorted).....	\$18.00/dz
Fresh Baked Bakery Donuts.....	\$18.00/dz
Fresh Baked Muffins &/or Danish.....	\$24.00/dz
Mini Yogurt Parfaits.....	\$2.50 each
Yogurt Parfaits.....	\$4.50 each
Yogurt Cups (assorted).....	\$2.25 each
Fresh Fruit Kabobs with Yogurt Dipping Sauce (Tray of 24).....	\$59.95
Buttermilk Pancakes (2 per guest).....	\$2.25
Belgian Waffles & Syrup (2 per guest).....	\$2.79
French Toast Sticks (2 per guest).....	\$1.65
Turkey Sausage or Bacon (2 per guest).....	\$2.50
Smoked Bacon or Sausage Links (2 per guest).....	\$2.00
Fresh Cut Fruit Salad (Serves 10-15).....	\$29.95
Coffee - Regular or Decaf (50 cups).....	\$75.00

Box Lunches

Gourmet Deli Style Sandwich

\$10.95 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.

BBQ Pulled Pork Sandwich

\$9.95 per

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

Croissant Sandwiches

\$10.95 per

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

Gourmet Chicken Sandwich

\$10.95 per

Grilled marinated Chicken Breast served with bacon & cheese on a fresh baked roll

Roasted Veggie Sandwich

\$10.95 per

Delicious roasted veggies including portabella mushroom on a fresh baked roll

BBQ Beef & Cheddar Sandwich

\$11.95 per

Thin sliced beef in our special BBQ sauce topped with cheddar cheese on a fresh baked roll

Beef & Bleu Sandwich

\$11.95 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 dessert*

Chicken Cobb Salad

\$11.95 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

\$10.95 per

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

Beef Tenderloin Salad

\$11.95 per

Tender 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 dessert*

Minimum Order of 10 guests



Party Trays

	Small (Serves 10-15)	Med. (Serves 20-25)	Lg. (Serves 30-35)
Fresh Vegetable	\$28.95	\$39.95	\$50.95
Fresh Fruit	\$40.95	\$51.95	\$68.95
Assorted Cheese	\$29.95	\$48.95	\$69.95
Asst. Meat & Cheese	\$30.95	\$49.95	\$70.95
Cheese & Fruit	\$30.95	\$46.95	\$63.95
	Small (12 pc)	Med. (24 pc)	Lg. (36 pc)
Mini Deli Sandwiches	\$28.95	\$57.95	\$86.50
Croissants Sandwiches	\$29.95	\$48.95	\$87.50
Mini Clubs Sandwiches	\$27.95	\$45.95	\$86.50
Assorted Wraps <small>(halved)</small>	\$29.95	\$57.00	\$99.80



Hors D' Oeuvre 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 above
Fruit Kabobs (each)	\$4.95
Cheese Ball & Crackers <small>(serves 20-30)</small>	\$48.95
Watermelon Basket <small>*seasonal</small>	\$59.95
Antipasto Tray (each)	\$4.95
Shrimp Cocktail (each)	MARKET

Hot Hors D' Oeuvre 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 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.

Delivery, 6.25% Sales Tax, & Gratuity Not Included—Prices Subject To Change without Notice

Party Pans

Half serves 10-12

Full serves 18-26

5lb serves 20-30

**Serving sizes are approximations*

Pastas

	Half	Full
3 Cheese Lasagna	\$45.00	\$80.00
Vegetable Lasagna	\$50.00	\$90.00
Meat Lasagna	\$60.00	\$110.00
Pasta w/ Marinara	\$30.00	\$55.00
Pasta w/ Romano Sauce	\$35.00	\$65.00
Pasta w/ Alfredo Sauce	\$40.00	\$75.00
Pasta w/ Champagne Sauce	\$40.00	\$75.00
Pasta w/ Meat Sauce	\$45.00	\$80.00
Mac & Cheese	\$30.00	\$55.00
Baked Mostaccioli	\$40.00	\$70.00
Angel Hair w/ Garlic & Oil	\$35.00	\$65.00
Mostaccioli Gorgonzola	\$40.00	\$75.00

Entrees

	Half	Full
Meatballs (1/2=20/Full=40)	\$35.00	\$70.00
Italian Sausage (1/2=20/Full=40)	\$30.00	\$60.00
Smoked Sausage (1/2=20/Full=40)	\$35.00	\$65.00
Beef Stroganoff	\$16.95/lb	
Beef Burgundy	\$16.95/lb	
Italian Beef & Peppers	\$15.95/lb	
Pulled BBQ Pork or Chicken	\$15.95/lb	
Roast Pork	\$48.00	\$85.00
Roast Turkey	\$40.00	\$75.00
Ham w/Fruit	\$40.00	\$75.00
Polish Sausage	\$48.00	\$85.00
Roasted Chicken	\$1.65/pc	*20pc min

**Choice: Italian Herb, BBQ, Lemon Pepper, or Rosemary*

House Specialty Sautéed Chicken Entrees

Chicken Marsala	\$85.00	\$160.00
Chicken Alfredo	\$80.00	\$150.00
Chicken Sicilian	\$85.00	\$160.00
Chicken Vesuvio	\$85.00	\$160.00
Chicken Champagne	\$80.00	\$150.00

**Sautéed Chicken Pans Served w/Pasta*

Premium Salads

	Half	Full
Garden Salad	\$30.95	\$55.95
Greek Salad	\$38.95	\$63.95
Caesar Salad	\$38.95	\$63.95
Citrus Salad	\$38.95	\$63.95
Spring Salad	\$38.95	\$63.95
Cobb Salad	\$39.95	\$64.95

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

Cold Salads

Creamy Coleslaw	\$3.50 lb
Antipasto Pasta Salad	\$5.50 lb
Cucumber & Tomato Salad	\$4.75 lb
Homemade Potato Salad	\$5.50 lb
Parmesan Peppercorn Salad	\$5.00 lb
Bennett-Curtis Pasta Salad	\$4.75 lb
Ranch Pasta Salad	\$4.50 lb
Fruit Salad	\$5.50 lb
Steakhouse Potato Salad	\$6.00 lb
B.L.T. Pasta Salad	\$5.25 lb
Homemade Macaroni Salad	\$4.50 lb
Broccoli & Raisin Salad	\$5.50 lb

Side Items

	Half	Full
Rice Pilaf	\$22.95	\$40.95
Mashed Potatoes w/gravy	\$26.95	\$48.95
Au Gratin Potatoes	\$22.95	\$38.95
Sweet Potatoes	\$24.95	\$40.95
Roasted Red Potatoes	\$22.95	\$38.95
Garlic Mashed Potatoes	\$22.95	\$38.95
Twice Baked Casserole	\$28.95	\$52.95
Scalloped Potatoes	\$22.95	\$38.95
Baked Beans	\$17.95	\$32.95
House Sage Dressing	\$17.95	\$32.95
Whole Sweet Corn	\$16.95	\$30.95
Vegetable Medley	\$17.95	\$32.95
Whole Green Beans	\$16.95	\$30.95
Baby Carrots	\$17.95	\$32.95
Steamed Broccoli	\$18.95	\$34.95
Cheesy Broccoli	\$22.95	\$38.95



Buffet Station

Build Your Own

Hot Buffet Menu

Entrée Choices

Italian Herb, Lemon Pepper, or Rosemary Roasted Chicken—Smoked Sausage—Italian Beef—Polish Sausage—Kielbasa—BBQ Pulled Pork—BBQ Pulled Chicken—Italian Sausage—Pork Tenderloin Medallions—Chicken Teriyaki—Beef Teriyaki—Roast Beef—Roast Turkey—Baked Ham—Chicken Marsala, Picatta, Italian, or Champagne—All Beef Hot Dogs—Beer Brats—Black Angus Hamburgers—Baked Mostaccioli—Mostaccioli Gorgonzola—3 Cheese Mac & Cheese—Mostaccioli w/Meat Sauce or Meatballs—Linguini Alfredo or Champagne—Beef Stroganoff or Burgundy—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—4 Bean Salad—Fruit Salad—Pasta Salad—Scallop Potato—Au Gratin Potato—Garlic Mashed Potatoes—Mashed Potato and Gravy—Sweet Potatoes—Rice Pilaf—Baked Beans—Sage Stuffing—Baby Carrots —Sweet Corn—Whole Green Beans—Capri Mix—Garden Herb Veggies—Snap Pea Blend—Mostaccioli or Angel Hair Pasta with Marinara

Upgrade Sides: Twice Baked Casserole @ \$0.50+ - Spring or Spinach Salad @+\$0.50

Additional Side Choice @ \$2.00 per selection



Buffet

Drop Off

Catered Buffet

1 Entrée, 4 Sides	\$14.00 per guest
2 Entrée, 4 Sides	\$15.00 per guest

\$15.95 per guest
\$16.95 per guest

**Fewer than 50 guests add \$1.00 per person, 20 guest min.*

All Include: *Fresh Baked Rolls & Butter or appropriate Buns and Condiments for entrée selection*

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 approx. 1.5hrs)*

China and Silver Place Settings
Family Style Service

\$3.00 per
\$25.95 per guest *(includes china, service staff additional)*

Picnic Packs

Basic Picnic

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

\$12.95 per

Deluxe Picnic

Choice of 3 entrees:

Hamburger— Italian Sausage—Bratwurst—Pulled Pork—Pulled Chicken—Smoked Sausage—Hot Dog—Roasted Chicken—Polish Sausage—Pork Medallions—BBQ Ribs (+Market per guest)

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—Roasted Corn in Husk (seasonal) +\$1 per guest

\$14.95 per

*Deluxe Picnic Includes: Appropriate Buns & Condiments for your menu choices.

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 **\$125.00**

Tasty Toppings

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

- Bacon Slices \$1.25 per
- Caramelized Onions \$0.25 per
- Pico de gallo \$0.75 per
- Sautéed Mushrooms \$0.50 per
- Jalapeno Slices \$0.25 per
- Chicago Style HD Toppings \$1 per

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.

\$19.95 per

Hawaiian Station

Sweet-n-Sour Ribs, Pineapple Glazed Ham, Sweet-n-Sour Pork, Hawaiian Salad, Fruit Salad, Candied Yams, Stir fry Vegetables, Kona Bread. Included Banquet Table Décor.

\$18.95 per

Picnic Basket Special

All Beef Hot Dogs & Black Angus Hamburger.

Includes: Cole Slaw, Fruit & Pasta Salad, Chips, Gourmet Cookie (1 per guest), Lemonade, Ice Tea, Buns, and Condiments.

100 + guests **\$11.95 per**

Texas Steak Picnic

Steaks Cooked to Order On Site

Premium Steak Choices:

7oz Pork Filet

12oz Ribeye

8oz NY Strip

8oz Filet Mignon

- Market Price -
Call for current pricing

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 per**

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 +\$3.95 per

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—Roasted Corn in Husk (seasonal) +\$1 per guest

\$15.95 per

Southwestern Stations

Fajitas Chicken & Beef, Seasoned Peppers & Onions, Corn Relish Salad, Black Bean Salad, Refried Beans, Corn Bread, Tortillas, Nachos, Salsa. Included Banquet Table Décor.

\$17.95 per



Theme Menu

*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
\$16.95 per guest

Southwestern

Beef Fajitas
Chicken Fajitas
Refried Beans & Mexican Rice
Sour Cream, Salsa, Tortillas
\$15.95 per guest

Love That BBQ

BBQ Pulled Pork
BBQ Roasted Chicken
Cole Slaw
Corn Bread
Baked Beans
Fruit Salad (seasonal)
\$15.95 per guest

Served with
Award Winning
BBQ Sauce!

Greek Isles

Grilled Lemon Chicken Breast
with Peppers
Rice Pilaf
Whole Green Beans
Greek Tossed Salad
\$14.95 per guest

Oktoberfest

Bratwurst with Sauerkraut
Pork Schnitzel
German Fried Potatoes
Cold German Potato Salad
Fresh Buns & Condiments
\$16.95 per guest

Gluten-Free

Chicken & Pasta

- Herb Roasted Chicken
- Gluten-Free Pasta
with Broccoli and Garlic Oil
Sautéed Vegetables
House Tossed Salad
\$13.95 per guest

Chicken & Sausage

Herb Roasted Chicken
Italian Sausage in Marinara
Cole Slaw & Potato Salad
\$11.95 per guest

Holiday Favorites

Sliced Roasted Turkey Breast
Homemade Sage Stuffing
Glazed Ham with Pineapple
Mashed Potatoes with Gravy
Sautéed Vegetables
Turkey Gravy
Cranberry Sauce
Fresh Dinner Rolls and Butter
\$17.95 per guest

Luau

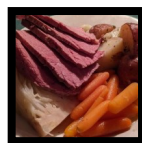
Hawaiian BBQ Pulled Pork
Pineapple Grilled Chicken Breast
Rice with Stir fry Vegetables
Hawaiian Fruit Salad
Hawaiian Rolls
\$15.95 per guest

St. Patty Feast

Lean Corned Beef
Seasoned Cabbage Wedges
Carrots & Boiled Red Potatoes
Rye Bread with Mustard
\$12.95 per guest

Summer Favorite

Chicken Picatta with Rice Pilaf
Fresh Garden Vegetables
Garden Tossed Salad w/Dressing
Fresh Dinner Rolls and Butter
\$11.95 per guest



Fully Customizable Menu Options– Call for Quote!

Plated Meal & Full Service Catered Options Available

Appetizer Stations

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

\$6.95 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

\$10.95 per guest

A beautifully displayed assortment of Fresh vegetables with dip, Fresh Fruit Display, Assorted Cheese & Crackers PLUS Cocktail Meatballs, Italian Sausage Bites, Egg Rolls, Cocktail Franks, & 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. 50 guest min. Please Call for pricing for less than minimum order.

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

Butler Served Hors D' Oeuvres

Butler Service

Includes: Fresh Fruit, Assorted Cheese & Crackers, Relish Display Plus Butler served Cocktail Meatballs, Stuffed Mushrooms, Cocktail Egg Rolls, Assorted Quiche, Puff Pastries Spinach & Crab Puff Pastries.

\$10.95 per guest (1hr service time)

\$3.25 per guest (per additional 1 hr)

Deluxe Butler Service

Includes: Fresh Fruit, Relish Display, Assorted Cheese & Crackers, and Butler served Cocktail Meatballs, Stuffed Mushrooms, Cocktail Egg Rolls, Assorted Quiche, Chicken & Beef Brochette, Puff Pastries Spinach & Crab, and Bacon Wrapped Chestnuts. **\$11.95 per guest (1hr service time)**

\$4.00 per guest (per additional 1 hr)



*Priced Per Person . Delivery, 6.25% Sales Tax, & Gratuity Not Included—Prices Subject To Change without Notice

Unique Stations

Interactive Pasta Station

A fun and interactive station for your guests— they will have their choice of pasta, sauce, and toss-ins to build their own pasta dish! Pasta selections will be prepared by our uniformed chef right before your guests. Your choice of 2 pastas— bowtie, penne, linguine, fettuccini, or angel hair (gluten free or whole wheat pasta available +\$1) & 3 homemade sauces— Marinara, Garlic & Oil, Alfredo, Creamy Romano, Cheese, Champagne, Sicilian, Cajun, or Creamy Cognac. Plus our fresh toss-ins including sundried tomatoes, broccoli, mushrooms, green/red peppers, tomatoes, onions, jalapenos, spinach, fresh basil, black olives. Includes Fresh Baked Bread. 1.5hr service time. **\$22.95 per guest**

Pasta Station Upgrades & Additions

- Additional Sauce or Pasta Choices +\$1 per choice per guest

- House Tossed or Caesar Salad +\$1.50 per guest

- Add choice of up to 2 Proteins: Grilled Chicken, Meatballs, Italian Sausage, Meat Sauce, Portabella Mushrooms, or Egg Plant +\$3 per

- Upgrade to include choice of seafood options— call for pricing and options

Gourmet Snack 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

\$3.95/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!

Chicken Wing Bar

\$6.95/per guest

Guest will enjoy a variety of bone in chicken wings tossed in your choice of (2): Sweet, Honey, Mild, Medium, Buffalo, or Fire BBQ (other BBQ Varieties Available Upon Request)

Nacho Bar

\$4.95/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 & 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!

Gourmet Hot Dogs

\$6.95/per guest

Mini All Beef Hot Dogs & Buns with a variety of toppings and condiments. Served with Homemade Mac & Cheese and Chips.

Gourmet Grilled Cheese

\$7.95/per guest

Our professional station attendant will prepare gourmet grilled cheese for your guests— featuring a variety of cheeses, breads, and toppings. Served with chips & pasta salad OR homemade soup.

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.

Belgium Waffle Station

\$3.95/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!



*All Gourmet Food Stations include: 1 hour service time, Displays, Décor, Disposable Plates, Napkin, Serviceware.

Minimum 50 guests. Fewer than 50 guests please inquire for pricing. Attendant additional +\$1 per guest, if not otherwise noted.

Food Stations

THEMED FOOD STATION MENU

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

\$19.95 per guest

Caesar Salad, roasted chicken and potatoes, Mostaccioli, Italian seasoned vegetables, Italian sausage with peppers and onions and fresh baked bread.

Italian Chef manned Station

\$22.95 per guest

Tossed salad, tortellini salad, penne pasta marinara, chicken portabella pasta with white herb cognac sauce, Shrimp scampi over angel hair pasta, fresh bread, and chef preparing pastas at station.

Asian Station

\$19.95 per guest

Mini egg rolls, beef and broccoli, sweet n sour chicken, sweet n sour pork, fried rice, oriental vegetables, fortune cookies. Served with chop sticks and box containers.

Hawaiian Station

\$20.95 per guest

Sweet n Sour ribs, pineapple glazed ham, Hawaiian salad, fruit salad, yams, stir fry vegetables, Kona bread

Seafood Chef Manned Station

\$27.95 per guest

Crab cakes, cole slaw, peel n eat shrimp, seafood pasta salad, rice, seafood sauté in herb wine sauce, rolls (Add crab legs *Market \$)

American Station

\$22.95 per guest

Black Angus roast beef, roasted chicken, double baked casserole, garden vegetables, tossed garden salad, rolls (add chef carved prime rib) Call for pricing. (add chef carved Tenderloin) Call for pricing

Southwestern Station

\$19.95 per guest

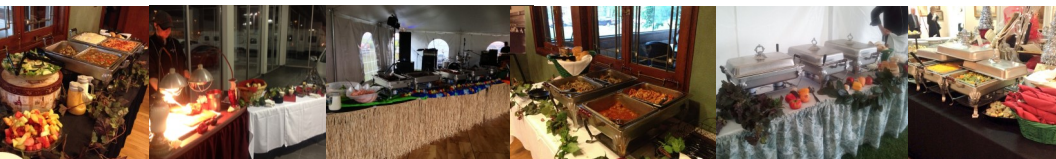
Fajita chicken and beef, seasoned peppers & onion mix, corn relish salad, black beans, corn bread, tortillas

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

3 stations - \$27.95

4 stations - \$32.95

Add a Sweet Table for \$5.95 per guest



Specialty Stations

Shaken Not Stirred Salad Bar

Our professional Staff will shake your salad of choice to order in a martini shaker and pour it into a martini glass.

(Choice of 2 or 3 salads for your station)

Grape Martini- Spring greens, sautéed shrimp In citrus vodka, with wild mushrooms, red and green grapes, cherry tomato, red onion, walnuts, with U.V. grape vodka Vinaigrettes dressing.

Margarita- Romaine lettuce, tequila chicken, tomato, red and green peppers, crisp tortilla strips with a tequila vinaigrette

Cosmo- Mixed greens, sweet cranberries, mandarin orange slices, diced tomatoes, and cranberry vodka vinaigrette

Razzitini- Romaine lettuce, seasoned beef tenderloin, diced tomato, red & green pepper, sliced mushrooms, red onion and a raspberry vinaigrette dressing.

Caramel Appltini- Green and red apples, mixed with walnuts, celery, in a sweet apple dressing and finished with caramel.

Caesaritini- Romaine lettuce, shredded parmesan cheese, croutons and Caesar salad dressing.

(2) Choices \$8.95 per guest

(3) Choices \$9.95 per guest

Mashed Potato Deluxe Bar

A combination of 4 mashed potatoes: mashed purple potatoes, mashed sweet potatoes, mashed Yukon gold, mashed red potatoes. Served up by our buffet attendant in a Martini glass with a variety of condiments & toppings for your guests to choose from: Bacon, caramelized leeks, basil pesto, caramelized onions, cheddar cheese, brown sugar, whipped butter, sour cream, roasted garlic, sun dried tomatoes, pepper jack cheese, parmesan cheese, chives

\$8.95 per guest

Mashed Potato Bar

Yukon Gold and Russet potatoes mashed and served with the below toppings... Bacon, caramelized leeks, caramelized onions, cheddar cheese, whipped butter, sour cream, roasted garlic, pepper jack cheese, parmesan cheese, chives

\$7.95 per guest

Additional Topping Upgrade:

Grilled Portobello Mushrooms, Grilled Seasoned Chicken breast, OR Grilled Beef Tips

\$2.95 per guest

Slider Station

Your guest can enjoy a variety of petite sandwiches, prepared by our chef & professional staff. Our Chefs can customize a station for you, please don't hesitate to ask, or do a combination for a heavier appetizer 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 grilled 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



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
PORTERHOUSE PORK CHOP – 2inch thick chop with our Jack Daniels apple jack glaze	\$31.95
TILAPIA - pan seared chili lime, champagne, or lemon herb butter tilapia	\$27.95
ORANGE ROUGHY - broiled w/lemon herb butter	\$29.95

Premium Entrée Choices

PRIME RIB a House Specialty served with au jus.	\$38.95
BENNETT-CURTIS TRIO – petite filet mignon, chicken breast & ham topped w/béarnaise sauce	\$38.95
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	\$38.95
NEW YORK STRIP – Choice cut topped with sauté mushrooms	\$34.95
NEW YORK STRIP & SHRIMP – Combo steak topped with a shrimp skewer w/lemon herb sauce	\$36.95
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	\$40.95

Choice of Potato (1)

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

Choice of Vegetable (1)

*Whole Green Beans, Green Beans Almandine, Whole Kernel Sweet Corn, Glazed Carrots, Broccoli,
Capri Blend, Island Blend, Mixed Vegetables, Asparagus (+\$1)*

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 (+\$2.95)

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

Desserts

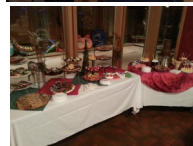
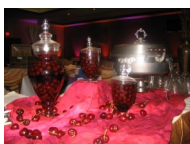
Ice Cream or Sherbet	\$2.95 per person
Gourmet Cookies	\$10.95 per dozen
Gourmet Brownies	\$12.95 per dozen
Fruit Pie (<i>Apple, Blueberry, Cherry, Pumpkin, Pecan</i>)	\$4.95 per person
New York Cheesecake Assorted Flavors available- call for details	\$5.95 per person
Assorted Gourmet Dessert Tray	\$11.95 per dozen
<i>Mini Éclairs, Mini Cream Puff, Assorted Gourmet Bars, Assorted Cheesecake Bites, Gourmet Brownies, and Cookies</i>	
Chocolate Dipped Strawberries	\$15.00 per half dz
Candy Station	Call for details
Sundae Bar	\$5.95 per person
Add Hot Fudge	\$1.00 per person
Bananas Foster or Cherry Jubilee Station	Call for details
Smoothie/Milk Shake/ Slushie Station	Starting @ \$7.95
Ice Cream Package	\$4.95 per person
<i>Good Humor assortment of ice cream fully stocked in a freezer chest. (electric outlet needed)</i>	

Mini Chocolate Fountain

Our Mini Chocolate Fountain is designed for groups up to 40 guests. The Mini Fountain runs for one hour and contains five pounds of our delicious Belgium Chocolate. You select four choices for dipping. Includes set-up, attendant, Chocolate, 4 dippers and clean-up.

\$160.00 for up to 25 guests

Additional Guests: Add \$2.95 per guest 26-40 (40 guest max)



Chocolate Fountain

A Chocolate Fountain will add an elegance to your event. Your guests will talk about the Chocolate Fountain for days, weeks even months after your event. It creates a festive and fun atmosphere. Let your guest indulge in their passion for chocolate. Your guest can dip a variety of fresh fruits, marshmallows, graham cracker stix, pretzels, cookies and much more into the Chocolate Fountain. Or try one of our other fountains; BBQ, Cheese, Caramel, or Sweet & Sour.

Dual Chocolate Fountain Package

Twice as much fun! 2 Chocolate Fountains flowing with your favorite Belgium Chocolate or match your event colors! *Package includes: 2 Chocolate Fountains, professional staff, disposable plates & napkins, skewers, choice of 6 dippers (see list below), set-up, restocking, breakdown, clean-up, leftovers packed-up. 2 hours of service time.

Up to 75 guests	\$495.00
Additional guests	\$2.25 per guest (over 75)
Additional dipper @	\$0.50 per guest
Colored Chocolate	\$25.00 additional

Deluxe Chocolate Rental

Rental includes: 2 hours service time, Belgium Chocolate, a professionally dressed & trained fountain attendant to assist your guest, disposable plates & napkins, skewers, Your choice of 6 items, set-up, restocking, breakdown & clean-up of fountain, all leftovers will be packed up.

6 dipping dessert choices:

Rice Crispy Treats — Pineapple — Strawberries — Cantaloupe — Graham Cracker Stix—Honeydew — Pretzels — Marshmallows — Maraschino Cherries — Vanilla Oreos -Oreos—Pound Cake — Sugar Wafer Cookies — Crème Puffs — Grapes

Up to 50 guests	\$300.00
51 - 100 guests	\$595.00
Additional Guests	\$2.25 per guest (over 100)
Additional dipper @	\$0.50 per guest
Colored Chocolate	\$25.00 additional

Standard Chocolate Rental

Rental includes: 2 hours service time, professionally dressed and trained attendant, our finest Belgium Chocolate for up to 225 guests, skewers (600), set up, clean-up, and break down. You must supply your own dippers, plates, linen, and napkins

Standard Fountain Rental	\$400.00
Colored Chocolate Rental	\$425.00
Additional Chocolate	\$12.00 per 2 pounds
Additional Time	\$30.00 per 1/2 hour

**Priced Per Person . Delivery, 6.25% Sales Tax, & Gratuity Not Included—Prices Subject To Change without Notice*



Bar Packages

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 \$8.00 per guest
Additional Bar per hour \$4.00

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 \$12.00 per guest
Additional Bar per Hour \$6.00

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 \$14.00 per guest
Additional Bar per Hour \$7.00

Beer, Wine, & Soda Bar

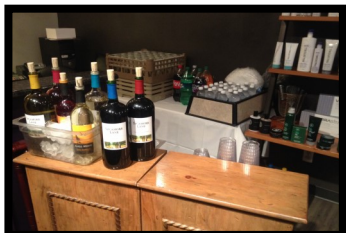
Selection of Budweiser, Bud Light, Miller Genuine Draft, Miller Lite, House White & Red Wine, & Soda.

First Hour Bar \$7.00 per guest
Additional Bar per Hour \$3.00

**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 \$3.95 per/2hrs of service time for any open bar service package. Professional Bartender Fee is \$25/hr. Liquor license and liability insurance are NOT included with Staffing Only option client must provide their own licensing & insurance with Bennett-Curtis listed as an additional insured.

Beverages

Beverage Packages (1.5hr service time)

Beverage Station—Lemonade, Punch, Iced Tea
\$2.95 per guest

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

Can Soda & Bottled Water Station
\$2.95 per guest

Smoothie, Milk Shake, or Slushie Station
Starting @ \$6.95 per guest

Inquire About Other Beverage Services

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

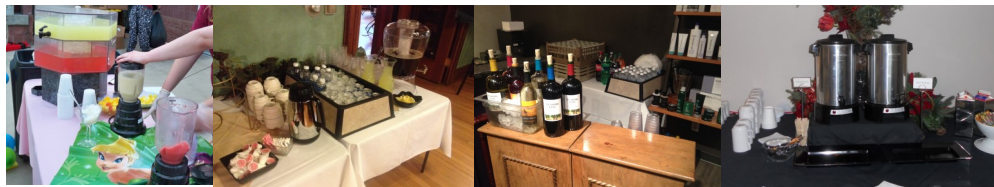
Ala Carte Beverage Options

Can Soda or Bottled Water- \$1.25 per

Iced Tea (Bottle) \$2.95 per

Lemonade or Fresh Brewed Ice Tea-
\$10.95/gallon

8lb Bag of Ice- \$2.95 per



Service Staff

Professional Bartender

starting @ \$25 per hour

Professional Event Staff

starting @ \$25 per hour

Professional Chef

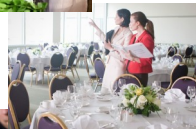
starting @ \$40 per hour

Event Coordinator

starting @ \$50 per hour

Wedding Coordinator

starting @ \$50 per hour



Martini Bar

With over 20 years' experience Bennett-Curtis Catering and Dreams in Ice will provide you with the best service and highest quality you deserve for your event! We will talk with your venue manager directly so you don't have to and work out all the details. Available on and off premise. We have worked with several venues including: Drake- downtown Chicago, Hiltons, Indian House, Stouffers, Enchanted Estates, Wright in Kankakee and many more. Call to set up your bar today!

Ice Sculpture with Single or Double Run Luge

Martini Glass, Champagne Bucket, Heart, or Swan Other ideas to match your theme available!

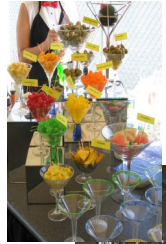
Ice Cost 1/3 Block (Single run)	\$325.00
1/2 Block (Double run)	\$495.00
Full Block (Double Run)	\$595.00

(Price includes Drain Hose, Drip Tray, and Drain Bucket)

Personalize for an additional charge

starting @ \$40.00

Ice Bars & Ice Sculptures Available- Call For Quote!



Martini Bar Set-up and Bartender

Bartender: dressed in tuxedo shirt, bowtie, and black slacks Set-up, tear-down and service @ \$25.00 per bartender/ per hour

Martini Bar

Includes: Clear hard plastic Martini glasses, set-up of bar, our lighted martini bar for ice sculpture to be displayed, Roses Infusions needed for your selections, flavored cherries, assorted stuffed olives, assorted fruit garnishes, assorted juices, mixers, table décor, colored sugar for rimming glasses, customize menu card for your event. Full liquor list to stock your custom bar. (50 minimum guests)

\$6.25 per person (minimum 3 hrs serve time)

\$3.00 per person (each additional 1/2 hr up to 5 hrs)

Sample list of Martinis Available:

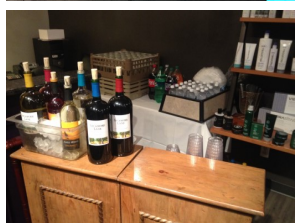
Sour Apple— Aqua Blue—Black Raspberry—Carmel Apple—Cosmopolitan—Mangotini—Watermelon—Mango Passion— Kankakee Rivertini—Mandrintini— Iguana—Hawaii Three O—Fuzzy Pineapple—Aqua Passion—Pineapple Upside-Down Cake—Japanese Seduction—Or you can customize a martini for your special occasion- 100's of Martinis and Recipes to work from!



Rentals

Event Rentals

Linen Table Clothes (white or black) *color available at additional charge	\$8.00
Cloth Napkins (18+ color choices available)	\$0.85
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
China & Place Settings (dinner plate, fork, salad fork, knife, spoon)	\$3.00
Glass Stemware (water/wine/champagne)	\$0.55
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, and if it's not there call us & we'll get it. Call (815) 465-2288 today to get a 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
> Smoothie/Frozen Drink Bar	> Martini Bar
> Chocolate Fountain	> Butterfly/Dove Release
> Wedding Coordinator	> And more...

Picnic Events



Gold Package

- Grill On Site Basic Picnic Our Chef will cook Hamburgers and Hot Dogs on site, included is buffet set up with your (4) side choices, condiments, tableware, and attendant.
- 30 x 40 Tent - (2) 6ft Food Service Tables - (10) Large Round Tables - (100) Folding Chairs - Yard Games: Bocce Ball, Kickball, Frisbee, Corn Hole, Ladders, Sack Races, Hula Hoop, Whiffle Ball, Bozo Buckets, Yard Twister, Etc. - Event Game Coordinator - Prizes and Awards for Kids - Choice of (2) Machines: Sno Cone, Popcorn, Cotton Candy, Nacho - Inflatable Bounce House - Inflatable Slide
PLUS: - Inflatable Obstacle Course - Dunk Tank - Trackless Train

Silver Package

- Grill On Site Basic Picnic Our Chef will cook Hamburgers and Hot Dogs on site, included is buffet set up with your (4) side choices, condiments, tableware, and attendant.
- 30 x 40 Tent - (2) 6ft Food Service Tables - (10) Large Round Tables - (100) Folding Chairs - Yard Games: Bocce Ball, Kickball, Frisbee, Corn Hole, Ladders, Sack Races, Hula Hoop, Whiffle Ball, Bozo Buckets, Yard Twister, Etc. - Event Game Coordinator - Prizes and Awards for Kids - Choice of (2) Machines: Sno Cone, Popcorn, Cotton Candy, Nacho PLUS: - Inflatable Bounce House - Inflatable Slide

Bronze Package

Everything you need for your next event—our all inclusive packages take away the stress and mess of planning events. You only have to make one call and it's done! - Grill On Site Basic Picnic Our Chef will cook Hamburgers and Hot Dogs on site, included is buffet set up with your (4) side choices, condiments, tableware, and attendant.

- 30 x 40 Tent - (2) 6ft Food Service Tables - (10) Large Round Tables - (100) Folding Chairs
PLUS: - Yard Games: Bocce Ball, Kickball, Frisbee, Corn Hole, Ladders, Sack Races, Hula Hoop, Whiffle Ball, Bozo Buckets, Yard Twister, Etc. - Event Game Coordinator - Prizes and Awards for Kids - Choice of (2) Machines: Sno Cone, Popcorn, Cotton Candy, Nacho

Ala Cart Options/Additions

Activities & Entertainment

- Professional DJ - Live Music - Inflatable Bounce House, Slide, Obstacle Course - Raffle Prizes - Volleyball - 16" Softball - Ultimate Frisbee - Interactive Competitions - Touch Football - Badminton - Horse Shoes - Kickball - Bocce Ball - Ladder Golf - Bean Bags/Corn Hole - Dunk Tank - Rock Climbing Wall - Karaoke - Water Relays/Games - Prizes & Awards - Trackless Train - Wiffleball - Bozo Buckets - Face Painting - Professional Painting Instruction - Sno Cone Machine - Old Fashion Ice Cream Cart - Cotton Candy Machine - Nacho Machine - Ice Cream Sundae Bar - Cookie or Cupcake Decorating

Reviews

"Excellent service provided throughout process. Everyone went out of their way to help make our day amazing. We were a very small party, only about 30 total and we were treated as if we were spending 10s of thousands of dollars. Highly recommend this venue and all of the persons associated with the business."

"I just wanted to thank you for always being so accommodating to (us). I can't tell you how grateful we are to have a local business that truly cares about their customer service. There aren't too many restaurants that will go out of their way for our last minute food requests but you are always there for us when we need you. Thank-you once again."

"I cannot recommend Bennett-Curtis House highly enough! I was a unique bride with a unique vision: a wedding at a train depot, with a vintage 1950s Americana theme. I wanted food stations, with Americana themed food: mini sliders, grilled cheese, mashed potatoes, salad, etc. I researched probably 2-3 dozen, MINIMUM, different catering vendors in the entire Chicago, suburbs, and central Illinois area. Bennett-Curtis was the only vendor that seemed to already offer and know what they were doing with a food station menu, at a very reasonable cost. So then, of course, I was nervous to try the food. I went with my parents, and while I wouldn't exactly qualify us as foodie experts, we do know good quality food and BCH knocked it out of the park!! Seriously!! Everything was so good, with little twists that made it all a little more gourmet. For example, their mini chicken breast sliders - with sweet mango salsa. I'm not even big on salsa and it was amazing. The number of people we had complimenting the food at our wedding was impressive. Plus, Scott and his staff were incredibly responsible and flexible, almost always getting responses within 24 hours or less via email. If you're planning a wedding anywhere in the North or Central region of Illinois, especially if you have a specific vision for what you want at your wedding, DO NOT leave BCH out of your consideration set - I really don't see how they could disappoint!!"

"Bennett Curtis House is excellent for your catering needs!! They were right on time, handled the crowd with tact and professionalism. The food was absolutely wonderful and for the money you cannot beat it!! Anything we wanted or needed they accommodated us. If I am planning another event like this I will definitely call them again. They are just absolutely GREAT!!"

"Great Food and Service! Thank You."

Testimonials

"The Bennett Curtis House catered our son and daughter in law's reception two weeks ago and did a wonderful job! Scott and his team were helpful throughout the planning and were seamless in their presentation. We were so very pleased with the quality of the appetizers and fruit station and with his willingness to make sure everything turned out perfectly! We are very happy we used them for this important event! Strongly recommend BCH!"

"Thank you for everything! The party was a true success! It was a pleasure working with you! We hope to do it again next year!"

"What a fabulous wedding! Thank you for everything you did to make the day go so smoothly. As we've looked at the photos and re-lived the day we can really notice and appreciate all the small things that added up to a very special day! Many Thanks."

"What a wonderful night we had- thank you so much for all your efforts. I can't tell you how many folks told me they loved the house- said the food was all great and that your wait staff were all so nice!!! Fabulous job- thanks for all your help and patience!"

"Just wanted to tell you that we had a great time and the food was great and the service great too! We'll be back."

"Lunch today was very, very good (my benchmark is Panera). My compliments on the real deli cold cuts (vs. processed and pressed), the real cheese (not the processed vegetable oil kind such as in single wrap slices), and the relish-lettuce tray... When I have a future event in the area, you will be my first choice."

"Thank you so much for accommodating us with our Holiday Lunch yesterday. Everything was wonderful. I've heard lots of great comments about the food. I think everyone left full and happy! The box lunches for the off-shift were very good & very well received, as well. Thanks for making the second trip out here. We really appreciate that you do it all for us."

"What can I say... you did it again! From your up front preparation, your patience, quality of food, preparation of food, flow of serving, your staff, even last second changes, to the fine details of the ice sculpture. Everything was top notch! Many, many very positive comments. I knew I could depend on you. Please pass on my heart felt thanks to everyone in your staff."

"Our venue shut down 18 days before the wedding and they helped us out of a tight spot. We should have just gone with them from the beginning! What a great place, staff, and service!!!"

More Info

Location:

302 W. Taylor St.
Grant Park, IL 60940

Phone:

(815) 465-2288

E-mail:

bennettcurtis@sbcglobal.net

Why Choose Us?

- Fully Licensed & Insured
- Over 29 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. Please add 6.25% sales tax. Add 15% gratuity if fully catered on disposable dinnerware or 18% 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 3% 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 \$10. Delivery fee includes the set up of the food, delivery fees are quoted at time of booking.