Banquet Dinners

4-Choice Menu $35.95

Entrée choice from the following served with vegetable, starch (except pasta dishes) and includes choice of homemade soup OR house tossed salad with fresh baked rolls, coffee/ice tea, and dessert.

Entrée Choices: (ONE entrée option from Fish, Chicken, Beef/ Pork, and Pasta to be offered to guests, pre chosen by host prior to event)

FISH: Tilapia or Orange Roughy

CHICKEN: Boneless Chicken Breast: Italian, Lemon Pepper, Champagne, Picatta or Marsala

BEEF/PORK: Beef Tips, Pork Tenderloin, or Pork Filet *upgrade NY Strip Steak +$12

PASTA: Chicken Portabella Pasta, Veggie Primavera Pasta, Chicken Bruschetta Pasta, Pasta Marinara with Italian Sausage, or Pasta Alfredo

Add On- Personal Charcuterie Board
loaded with a variety of cured meats, cheese, fruit, & crackers on individual boards for each guest **$ 8.50**

Banquet Package $79.95

5– Course Dinner with 2 Hour House Open Bar. Appetizers, Soup, Salad, Fresh Baked Rolls, Pork Filet wrapped in bacon topped with a Jack Daniels BBQ Glaze *(additional entrée choices available)* Served w/Sautéed Vegetables, Garlic Mashed Potatoes, & dessert.

CUSTOMIZE YOUR MENU SELECTIONS

With No Bar Package* **$62.95

Buffet Service

2 Entrée, 4 Side Choices $28.95

Entrée Choices

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

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

Additional Side Choice @ $2.50 per selection

ADD ONS

Appetizer Station **$ 7.50**
A beautifully displayed assortment of Fresh vegetables with dip, Fresh Fruit Display, and Assorted Cheese & Crackers

Beverage Station **$ 3.95**
Lemonade, Punch, Ice Tea station set up for dinner service

All Menu Items are Priced Per Guest. All Prices Subject to Change without notice. Tax and Gratuity not included in pricing.

Plated Dinners

BONELESS BREAST OF CHICKEN – prepared by our chef in style from listed (2) 4oz breast per guest **$29.95**
(Lemon-pepper, Grecian Style, Italian Style, Chicken Marsala, Champagne, Vesuvio, or Sicilian)

CHICKEN FLORENTINE- Tender chicken breast stuffed w/spinach & cheese wrapped in puff pastry **$30.95**

CHICKEN WELLINGTON – tender chicken breast wrapped in French pastry crust, mushroom sauce **$30.95**

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, champagne, or lemon herb butter tilapia **$29.95**

PRIME RIB a House Specialty served with au jus. **Market**

BENNETT-CURTIS TRIO – petite filet mignon, chicken breast & ham topped w/béarnaise sauce **$44.95**

FILET MIGNON – most tender part of beef a house specialty topped with our mushroom wine sauce **$44.95**

SHRIMP SCAMPI & FILET MIGNON – combination of succulent shrimp scampi and tender filet **$46.95**

CHICKEN BREAST & FILET COMBO – A tender filet and grilled boneless breast of chicken **$44.95**

NEW YORK STRIP – Choice cut topped with sauté mushrooms **$40.95**

NEW YORK STRIP & SHRIMP – Combo steak topped with a shrimp skewer w/lemon herb sauce **$45.95**

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 **$48.95**

***Above are served with your choice of potato, vegetable, and our house tossed salad with fresh baked rolls. Coffee & Ice Tea included. Add Soup for only $3.95**

Event Rental

$250 Room Rental Fee includes 2.5 hours of room rental plus ½ hour setup time, linen tablecloths, linen napkins (color of choice), china place settings, and service staff.

Additional Time: $50 per additional half hour.

Room Rental: Available from 4:00 PM through 10:00 PM.

*Note: Events over 60 guests require additional room rental space at **$100 per space** additional seating per room up to 30 guests, **150-guest maximum capacity**.*

Family Style

Family Style Menu $32.95

Family Style Dinner includes Tossed House Salad, Fresh Baked Rolls, Sliced Roast Beef or Ham, Mostaccioli Marinara, Italian Roasted Chicken, Mixed Vegetables, Mashed Potatoes & Gravy.

Customized Menu $36.95

Family Style Dinner includes your choice from each of the following categories

Entrée Choices (2)

Baked Ham, Roast Beef, Beef Stroganoff, Roasted Chicken, Beef Tips, Italian Sausage, Pork Medallions, Shrimp Scampi over Rice, Vegetable, Meat, OR Three Cheese Lasagna, Bow Tie Pasta w/Portabella Cognac Crème Sauce

**Additional Entrée Option +$3.50 per selection*

Pasta Choice (1)

Mostaccioli, Angel Hair, or Fettuccini Marinara, Fettuccini Alfredo, Angel Hair w/garlic & oil, Mac & Cheese

Starch Choice (1)

Mashed Potatoes, Au Gratin, Red Roasted Potatoes, Rice Pilaf, Scalloped, Tiny Parsley, Couscous (+$1), Twice Baked Casserole (+$1)

Vegetable Choice (2)

Whole Sweet Corn, Snap Peas, Broccoli, Mixed Vegetables, Glazed Carrots, Capri Blend, Green Beans, Green Bean Almandine, Chef Blend

Salad Choice (1)

Mixed Fruit, Potato Salad, Cole Slaw, Pasta Salad, Macaroni Salad, Baked Beans, Antipasto Salad(+$1), House Tossed Salad w/ Rolls and Butter (+$1)

**Additional Side Option +$2.50 per selection*

ADD ON

Beverage Service $ 5.95

Iced Tea, Coffee, Lemonade, or Soda served to guests throughout your dinner.

Dessert

*See Dessert Menu

Desserts

Chocolate Fountain $6.95

Let your guests indulge in their passion for chocolate. Your guests can dip a variety of fresh fruits, pretzels, graham cracker stix, marshmallows and cookies into the Chocolate Fountain. Your guest will talk about the Chocolate Fountain for days, weeks even months after your event. It creates a festive and fun atmosphere to your event. *25 guest min.*

Ice cream Sundae Bar $6.95

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. **Add Hot Fudge +$0.50 per guest*

Ice Cream, Sherbet, Mousse $3.95

Let your guests enjoy your choice of Vanilla, Chocolate, Peppermint Ice cream, Rainbow or Lime Sherbet, or Strawberry, Chocolate, Pumpkin, or Amaretto Mousse.

NY Cheesecake *(assorted flavors available)* $6.95

Gourmet Dessert Tray or Sweet Table

starting at $6.95

Other Fun Stations- Smoothie, Flambé, Gourmet Coffee & Cookie, Shakes & Cookies, Candy, S'more Station!

Cakes/Cupcakes may be brought in but MUST be baked by licensed professionals, a $0.75 cake cutting & plating charge will be applied

Bar Packages

Two Hour House Open Bar $17.95

includes house liquors, domestic beer, house wine, & soda

Upgraded Bar Options Available *– inquire for pricing*

Cash Tab OR Reverse Tab Bar

Your guests will enjoy options from our full bar featuring over 100 liquors, domestic, import, & craft beer, wide variety of wines, signature mixed drinks, and more.. Drinks will be tabbed and you will be billed at end of event service.

Specialty Bars

Your guests will enjoy fun interactive Bars like our Mimosa Bar, Bloody Mary Bar, Sangria Bar, Margarita Bar, Martini Bar, Mocktail Bar, Wine Tasting Package, and More– inquire for pricing

The Bennett-Curtis House

Banquet Dinner Menu

Private Event Banquet Dinner Reservations Available 4PM to 10PM

Welcome to The Bennett-Curtis House, the 18-room mansion was built in 1900 by George M. Bennett, purchased in 1919 by Senator Edward Curtis. We offer a unique ambiance, delicious meals, and great hospitality. We are known for our spectacular cuisine, themed dinners, and special events. Perfect for groups up to 250 guests!

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