BENNETT-CURTIS CATERING

Corporate

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**

Buffets

Build Your Own

Hot Buffet Menu

Entrée Choices

- Italian or Roast Beef
- Pulled Pork
- Pulled Chicken
- Italian or Smoked Sausage
- Pork Tenderloin Medallions
- Italian Herb, BBQ, Rosemary, or Lemon Pepper Roasted Chicken
- Roast Turkey Breast
- Baked Glazed Ham
- Beer Brats
- Marsala, Picatta, Italian, or Champagne Chicken Breast
- All Beef Hot Dogs
- Black Angus Hamburgers
- Baked Mostaccioli
- 3 Cheese Mac & Cheese
- Mostaccioli with Meat Sauce
- Linguini Alfredo or Champagne
- Beef Stroganoff or Burgundy
- 3 Cheese, Vegetable, or Meat Lasagna
- Bow Tie Pasta with Portabella Cognac Crème Sauce

Upgrade Entrées: @Market Price

- Baby Back BBQ Ribs
- Country Ribs
- Prime Rib

Additional Entree Choice @ $3.95 per selection

Side Choices

- Garden or 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: @+$1

- Twice Baked Casserole
- Spring, Greek, or Spinach Salad

Additional Side Choice @ $2.95 per selection

Buffet	Drop Off	Catered Buffet
1 Entrée, 4 Sides	$16.50 per guest	$18.95 per guest
2 Entrée, 4 Sides	$17.50 per guest	$19.95 per guest

Upgrade to Family Style Service $29.95 per guest** ***(includes china, service staff additional)

DROP-OFF BUFFET: Disposable plates, napkins, silverware, serving utensils and dishes. Food arrives hot and ready to serve.
**Wire chafers with 2-hour Sternos: $15 each.

CATERED BUFFET: Includes drop-off items plus chafing dishes, setup, buffet attendant, cleanup of station. ~1.5-hour service.

UPGRADES/ADDITIONS:

Service staff: $25/hour per staff member (3hr min)
Fine China & Silverware place settings: +$5.95 per set
Upgraded China-like disposable Tableware +$2 per set

PLEASE NOTE: Buffet/Station setups require a 20-guest minimum. Groups under 50 guests incur a $1 per-person surcharge.

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

Themed Menus

Drop Off Themed Menu Includes: Disposal Plates, Silverware, Napkins, & Serving Utensils.
*Minimum of 20 guests, increments of 10. *Catered Station Set-up Available upon request +$2pp.*

Southwestern

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

$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

Asian

Beef and Broccoli, Sweet n' Sour Chicken, House Fried Rice, Egg Rolls, Asian Blend Vegetables, Fortune Cookies. Chop sticks and box containers.

$18.95 per guest

Love That BBQ

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

$18.95 per guest

Holiday Favorites

Sliced Roasted Turkey Breast, Glazed Ham with Pineapple, Homemade Sage Stuffing Mashed Potatoes, Turkey Gravy, Sautéed Vegetables, Cranberry Sauce, Fresh Dinner Rolls and Butter

$18.95 per guest

Italian

Italian Beef & Roasted Chicken, Mostaccioli, Angel Hair w. Garlic & Oil, Green Beans, Caesar Salad, Italian Bread **$18.95 per**

Mediterranean

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

$20.95 per guest

Mexican

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

$18.95 per guest

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 **$16.95 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

Italian Sliders Station **$16.95 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 **$16.95 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)

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!

$12.95 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!

$14.95 per guest

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)

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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/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/$75/$150
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

House Specialty Sautéed Chicken Breast Entrée

Chicken Marsala	$85/$170/-
Chicken Alfredo	$80/$160/-
Chicken Sicilian	$85/$170/-
Chicken Vesuvio	$85/$170/-
Chicken Champagne	$80/$160/-
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	$1.95/pc *24pc min

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

Premium Salads

	Half/Full/4in Full
Garden Salad	$35/$59/$118
Greek Salad	$41/$71/$142
Caesar Salad	$41/$71/$142
Citrus Salad	$41/$71/$142
Spring Salad	$41/$71/$142
Cobb Salad	$59/$107/-

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

Side Items

	Half/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	$23/$41/$82

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 $15per (holds 1 full pan or 2 half pans per)

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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
Charcuterie Tray	$250.00	$375.00	$500.00
	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

Appetizer Trays

Stuffed Puff Pastries (50pc)	$49.95
Fancy Canapes (50pc)	$99.95
Bruschetta & Crostinis (50pc)	$35.95
Cheese Ball & Crackers (serves 20-30)	$49.95
Watermelon Basket *seasonal	$62.95
Charcuterie Cup (each)	$7.95
Antipasto Kabobs (each)	$3.95
Caprese Kabobs (each)	$2.95
Fruit Kabobs (each)	$2.95
Shrimp Cocktail (each)	MARKET

Hot Appetizer Trays (50 pieces)

Stuffed Mushrooms	$69.95
Cocktail Meatballs	$49.95
Sausage Bites	$49.95
Egg Rolls	$48.95
Cocktail Franks	$46.95
Mini Quiche	$63.95
Mini Bagel Pizza	$45.95
Spanakopita	$69.95
Chicken Wings	$54.95
Chicken Brochette	$49.95
Beef Brochette	$59.95
Tomato Bread	$35.95
Bacon Wrapped Chestnuts	$59.95

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.

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Picnic/Lunch

Basic Picnic **Inquire For Picnic Menu**

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.

$18.95 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—Jell-O—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

$21.95 per guest

Grill To Order On Site

Includes: Grill Cook, Buffet Attendant, Metal Chafers, Serving Utensils, Heavy Duty Disposable Plates, Silverware, Napkins. **Additional Staff for clearing, clean-up, serving, etc. can be arranged at $25/hour (3 hr min.)*

With Any Catered Picnic Menu **$200.00**

Box Lunch **Inquire For Full Lunch Menu**

Gourmet Deli Style Sandwich **$12.95 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, & condiments on the side.

Combination App Station **$11.95 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 Station **$7.50 per guest**

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

Charcuterie Board

A beautifully arranged board featuring a variety of artisan meats, cheeses, fresh fruits, and gourmet accompaniments perfect for sharing and making a statement at any gathering.

2FT from $250- feeds 20+
3FT from $375- feeds 30+
4FT from $500- feeds 40+

Beverages

Beverage Packages (1.5hr service time)

Beverage Station–Lemonade, Punch, Iced Tea
$3.95 per guest

Coffee Station-Coffee, Creamers, Sugar
$3.95 per guest

Can Soda & Bottled Water Station
$4.95 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- $18.95/gallon
Fresh Brewed Coffee (reg or decaf) $25.95/120oz tote
8lb Bag of Ice- $5.95 per bag
20lb Bag of Ice- $9.95 per bag

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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**
Mini Éclairs, Mini Cream Puff, Assorted Gourmet Bars, Assorted Cheesecake Bites, Gourmet Brownies Bites, and Mini Cookies- recommend 4-6 pieces per guest

Sundae Bar **$6.95 per person**
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!
Station set up for 1hr of service time, 20 guest min. ***Add Hot Fudge*** **+$1.00 per person**

Bananas Foster or Cherry Jubilee Station- Candy Station - Smoothie/Milk Shake Station

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

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 **$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" **$9.95 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 **$6.95 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 **$5.95 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 **$5.95 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.*

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Rentals

Event Rentals

Linen Table Clothes (white or black) *color available at additional charge	$10.00
Cloth Napkins (18+ color choices available)	$1.25
Tables (banquet, pub, or round)	$12.00
Folding Chairs (garden white chair w. padded seats)	$4.00
Folding Chairs (white OR gray)	$2.50
Chair Covers (white or black) *spandex	$5.00
Table Skirts (white, black, or ivory) *color available at additional charge	$24.00
Metal Chafers & 2hr Sternos	$25.00
China & Place Settings (dinner plate, fork, salad fork, knife, spoon)	$5.95
Glass Stemware (water/wine/champagne)	$0.95
Bar Glassware (rocks/soda)	$0.95
Coffee Maker (75 cup– shuttle only)	$25.00
Beverage Dispenser	$15.00
32oz Glass Carafe	$5.00
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.

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

Breakfast

Pancake Breakfast
-Buttermilk Pancakes w/Syrup & Butter
-Scrambled Eggs
-Sausage Links Or Breakfast Ham
-Breakfast Potatoes Or Assorted Pastries
$11.95 per guest

Bennett's Big Breakfast
-Belgium Waffles Or Pancakes & Syrup
-Biscuits & Gravy
-Scrambled Eggs
-Bacon & Sausage
-Breakfast Potatoes
-Fresh Cut Fruit Salad
$18.95 per guest

++Breakfast Tray
Crème Brulee French Toast Casserole
Half Pan $35 Full Pan $65
Bennett-Curtis Strada *(Ham & Cheese or Vegetable)*
Half Pan $35 Full Pan $65

Continental Breakfast
-Fresh Fruit
-Mini Yogurt Parfaits
-Assorted Pastries & Muffins
-Assorted Juices
$10.95 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
$22.95 per guest

Breakfasts include disposable tableware, food in disposable foils with serving utensils. Minimum order 20, increments of 5. ***Wire Chafer & Sternos available for $15 per. Catered Station Available +$2 per guest***

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