Bennett-Curtis

Catering

BennettCurtis.com/Catering

815-465-2288 • BennettCurtisHouse@gmail.com

APPETIZERS

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

Personal Charcuterie Board $8.50 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 **$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 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.

Butler Served Hors D' Oeuvres
Includes: Fresh Fruit, Assorted Cheese & Crackers, Relish Display Plus Butler served appetizers choice of 6 or 8 appetizers:
Cocktail Meatballs or Franks - Stuffed Mushrooms - Cocktail Egg Rolls - Assorted Quiche - Italian Sausage Bites - Chicken or Beef Brochette - Spinach or Crab Stuffed Puff Pastries - Bacon Wrapped Chestnuts - Caprese Kabobs - Tomato Bread - Mini Bagel Pizzas

6 Butler Served App Choices
$12.95 per guest (1hr service time)
+$3.25 per guest (per additional 1 hr)

8 Butler Served App Choices
$14.95 per guest (1hr service time)
+$4.00 per guest (per additional 1 hr)

Charcuterie Grazing Table

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

starting at **$16.95 per guest**

DESSERT

Senator's Sweet Table **$7.95 per guest**
A selection of Mini Cream Puffs, Éclairs, Assorted Gourmet Bars, Brownie Squares, Asst. Mousse Cups.

Flambé Dessert Station
Interactive Station for your guests. Imagine the WOW created by Flaming Desserts. A Chef will continue to prepare the Flaming Desserts in front of your guests. All served over Vanilla Bean Ice Cream. A Specialty Designed Station is created with your selections and decorated to reflect the items being served. ***Ask about combination pricing***

Cherries Jubilee	**$7.95 per guest**
Banana Foster	**$6.95 per guest**
Flaming Pineapple	**$6.95 per guest**

Chocolate Fountain **$6.95 per guest**
Our Chocolate Fountain is a fun way to let guests indulge. The Fountain features 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, clean-up.

Ice cream Sundae Bar **$6.95 per guest**
A special station set-up for your guest to build their sundae with all their own favorite topping– Fruits, Chocolate, Caramel, Cookie Pieces, Candies, Nuts, Whip Cream, & a Cherry on top.

**Add Hot Fudge +$1 per guest*

Dessert Stations are set up for 1hr of service time & include disposable table ware, displays/decor, serving utensils. 20 guest min. Additional time available, please inquire for pricing. +$75 station attendant fee will apply to all station set ups.

All prices and menus subject to change without notice. Sales tax and gratuity not included.

DINNER SERVICE

Plated Meal Service

Plated Meal Service includes china plate and silverware rental, service staff charge additional based on guest count.

**Seating Chart & Place cards clearly marked with entrée choice of all guests are required for all events with entrée choices, pre ordered.*

Plated Entrée Choices

Boneless Chicken Breast – *prepared by our chef in style of choice, (2) 4oz breasts* **$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 Tenderloin – *Tender pork stuffed with a bread and herb stuffing with cranberry glaze* **$28.95**

Pork Filet wrapped in bacon– *tender 7oz pork filet grilled to perfection w/jack bbq glaze* **$29.95**

Tilapia- *pan seared chili lime, Cajun, champagne, or lemon herb butter tilapia,* **$28.95**

Premium Entrée Choices

Prime Rib- *a House Specialty served w/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 w/our mushroom wine sauce* **$44.95**

Shrimp Scampi & Filet Mignon – *combination of succulent shrimp scampi and tender filet* **$46.95**

Filet Mignon & Chicken Breast Combo – *A tender filet and grilled boneless breast of chicken* **$44.95**

New York Strip Steak – *w/sauté mushrooms* **$40.95**

NY Strip Steak & Shrimp – *Combo steak topped with a shrimp skewer w/lemon herb sauce* **$45.95**

Mahi Mahi - *w/mango chutney sauce* **Market**

Beef Wellington– *filet mignon wrapped in a French pastry crust topped with a mushroom sauce* **$48.95**

Choice of Potato

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

Choice of Vegetable

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

Children Meals (10 & under) & Special Entrees Options for Dietary Needs Available. Please inquire.

Choice of Salad

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 Tuscana, Minestrone, Strawberry Soup (cold)

Food Station Service

All stations include serving utensils, disposable plates, silverware, napkins, chafers, station attendant. Min of 50 guests, service time 1.5hr.

Italian Station

Roasted Italian Chicken, Italian Beef, Mostaccioli, Angel Hair w. Garlic & Oil, Green Beans, Caesar Salad, Fresh Baked Italian Bread

Asian Station

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

Hawaiian Luau

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

BBQ Station

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

Mexican Station

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

Southwestern Station

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

Mediterranean Station

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

-Upgrade to include Chef Carving Station featuring-
Prime Rib, Roasted Turkey, Glazed Ham, and/or Pork Tenderloin *(inquire for pricing)*

(1) Food Station	**$20.95 per guest**
(2) Food Stations	**$30.95 per guest**
(3) Food Stations	**$38.95 per guest**

Buffet or Family Style Service

Min of 50 guests, 1.5hr service time

Entrée Choices (2)

Baked Ham, Roast Beef, Beef Stroganoff, Roasted Chicken, Beef Tips, Italian Sausage, Italian Beef, Boneless Chicken Breast, Pasta Portabella, Lasagna, Pork Medallions

Pasta Choice (1)

Mostaccioli or Spaghetti Marinara, Fettuccini Alfredo, Angel Hair with Garlic & Oil, Mac &Cheese

Starch Choice (1)

Mashed Potatoes, Garlic Mash, Au Gratin, Roasted Potatoes, Rice Pilaf, Scalloped, Twice Baked Casserole (+$1)

Vegetable Choice (1)

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

Salad Choice (1)

Mixed Fruit, Potato Salad, Cole Slaw, Pasta Salad, Macaroni Salad, Baked Beans, Tortellini Salad, Antipasto Salad, House Tossed Salad, Caesar Salad, Spring or Greek Salad *(+$1)*

Buffet Service	**$19.95 per guest**
Family Style Service	**$29.95 per guest**

****Buffet Station includes serving utensils, disposable plates, silverware, napkins, chafers, station attendant.***
- China-like disposable tableware/plates upgrade available +$2per set

****Family style upgrade includes china plate and silverware rental, service staff charge additional based on guest count.***

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LATE NIGHT STATIONS

Slider Stations

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 **$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

Gourmet Slider Station **$19.95 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 **$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)

Sandwich Slider Station **$15.95 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!

$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)

Gourmet Snack Stations

Your guest will enjoy a selection of snack foods- perfect for the late night hours of dancing!
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

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!

Late Night 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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