

Banquet Dinners

4-Choice Menu \$26.95

Your guest will make their meal selection from the following on the day of the event— no need to pre order! 50 guests max. Entrée choice from the following served with vegetable, starch (except pasta) and includes choice of homemade soup or house tossed salad, fresh baked rolls, coffee & tea, and dessert.

Entrée Choices: (choice of 1 from each)

- Tilapia or Orange Roughy
- Boneless Chicken Breast: Italian, Lemon Pepper, Champagne, Picatta or Marsala
- Beef Tips, Prime Rib, or Pork Filet
- Chicken Portabella Pasta, Vegetable Primavera Pasta, Chicken Bruschetta Pasta, Pasta Marinara with Italian Sausage, or Pasta Alfredo

Add Assorted Appetizer Service

table service including a variety of BBQ meatballs, stuffed puff pastries, stuffed mushrooms, bacon wrapped water chestnuts, and fresh vegetable platter with dip. **\$4.95**

Banquet Package \$49.95

5- Course Dinner w/ a 2 Hour House Open Bar. Appetizers, Soup, Salad, Fresh Baked Rolls, Filet Mignon Grilled to Perfection Topped w/ a Mushroom Wine Sauce Served w/ Sautéed Vegetables, Garlic Mashed Potatoes, & Ice Cream or Mousse for dessert.



Food Stations

Food Station Menu \$26.95

Below is an example of a food station menu. It is designed for 5 stations usually an Appetizer Station, Salad and Pasta station, carving station, Sweet table station and Beverage station. The stations are located in different areas and the guest are free to partake in each station as they please. It is a less formal environment and allows the guest to move about and socialize since the tables are unassigned. Stations are open for 1.5 hrs. Min. of 75 guests.

Appetizer Station

Assorted Cheese & Crackers, Relish Tray, Cocktail Meatballs, Fresh Fruit Display, Tomato Bread, Sausage Bites

Pasta & Salad Station

Tri Colored Cheese Tortellini Salad, House Tossed Salad, Pasta Alfredo, Pasta Marinara, Fresh Baked Rolls

Carving Station

Roast Beef, Roasted Turkey, Mashed Potatoes & Gravy, Mixed Vegetables, Fresh Rolls

Sweet Table Station

Crème Puffs, Mini Eclairs, Assorted Gourmet Bars, Gourmet Brownies, Fresh Baked Cookies

Beverage Station

Fresh Brewed Coffee, Lemonade, Fruit Punch, Iced Tea

***Customize Your Food Station Menu w/one of our Specialty Stations or let our chef create a menu for your event— Gluten Free & Vegetarian Stations available. Ask for details and pricing.**



Plated Dinners

- Prime Rib**- a House Specialty served with au jus. **Market**
- Boneless Chicken Breast** – prepared especially for you: Lemon-pepper, Grecian Style, Italian Style, Chicken Marsala, Picatta, Vesuvio, or Sicilian **\$20.95**
- Filet Mignon** – most tender part of beef a house specialty topped with our mushroom wine sauce **\$29.95**
- Surf & Turf** – Combination of a tender filet and lobster tail **Market**
- Beef Tenderloin Tips** –tender pieces of beef in mushroom gravy **\$19.95**
- Cornish Hen**– stuffed with your choice of bread or rice stuffing **\$22.95**
- Bennett-Curtis Trio** – filet mignon, chicken breast. & ham topped w/béarnaise sauce **\$29.95**
- Shrimp Scampi & Filet Mignon** – combination of succulent shrimp scampi and tender filet **\$30.95**
- Chicken & Filet Combo**– A tender filet and grilled boneless breast of chicken **\$29.95**
- Roasted Pork loin** – Tender pork stuffed with a bread and herb stuffing with cranberry glaze **\$20.95**
- Porterhouse Pork Chop** – 2 inch thick chop with our Jack Daniels apple jack glaze **\$24.95**
- New York Strip Steak** – Choice cut topped with sauté mushrooms **\$26.95**
- Mahi Mahi** - Grilled and topped with a mango chutney sauce **\$24.95**
- NY Strip & Shrimp** – Combo steak & shrimp skewer lemon herb **\$28.95**
- Chicken Florentine**- Tender chicken breast stuffed w/spinach & cheese wrapped in puff pastry **\$21.95**
- Beef Wellington** – Filet mignon wrapped in a French pastry crust topped with a special sauce **\$26.95**
- Chicken Wellington** – tender chicken breast wrapped in a French pastry crust. **\$22.95**
- Tilapia**- pan seared chili lime tilapia **\$20.95**
- Pork Filet**– Tender pork filet wrapped in bacon grilled to perfection with a jack daniels bbq glaze **\$22.95**

***Above are served with your choice of potato, vegetable, and our house tossed salad with fresh baked rolls. Coffee & Tea included. Add Soup for only \$1.95**

Priced Per Guest. All Prices Subject to Change without notice. Tax and Gratuity not included.

Family Style

Family Style Menu \$20.95

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 \$22.95

Family Style Dinner includes your choice from each of the following categories plus coffee and tea

Entrée Choices (2)

Baked Ham, Roast Beef, Beef Stroganoff, Baked Chicken, Beef Tips, Italian Sausage, Stuffed Manicotti, Polish Sausage, Vegetable, Meat, or Three Cheese Lasagna, Shrimp Scampi over Rice.

*Additional Entrée Option +\$2.95 per guest

Pasta Choice (1)

Mostaccioli, Angel Hair, or Fettuccini Marinara, Portabella Pasta, Fettuccini Alfredo, Angel Hair with garlic & oil

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), Tortellini Salad (+\$1), House Tossed Salad w/ Rolls and Butter (+\$1)

*Additional Side Option +\$1.95 per guest



Desserts

Chocolate Fountain

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. **\$5.95**



Ice cream Sundae Bar

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

\$3.95

Ice Cream, Sherbet, Mousse

Let your guests enjoy your choice of Vanilla, Chocolate, Peppermint Ice cream, Rainbow Sherbet, or Strawberry, Chocolate, Pumpkin, or Amaretto Mousse. **\$2.95**

Bar Packages

Two Hour House Open Bar

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

\$10.95

*Upgraded Bar Options Available— inquire for pricing

Cash 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.

The Bennett-Curtis House



Banquet Dinner Menu

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!

The Bennett-Curtis House

302 W. Taylor St.

Grant Park, IL 60940

(815) 465-2288

www.BennettCurtis.com
bennettcurtis@sbcglobal.net