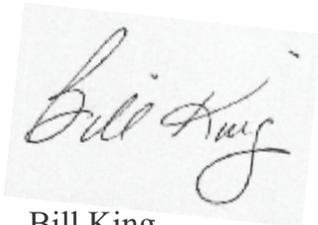




The Benton Civic Center offers a customized food service and the professional assistance necessary to make your event here at our facility a success. This guide will give you the basics to start you off on the right foot.

This menu is only a starting point. We can fully customize our menu for your needs and cost factors. Please keep in mind that with every facility rental and catering contract we will provide basic set-up and tear down services included in your pricing. As part of your final price we will include professional quality table skirting for all food table displays. Our food is presented in professional quality chafing dishes not aluminum foil pans. An additional curtain is provided in the serving area to hide the 'business end' of our food operation. All at no additional cost. If you choose you only need to worry about table decorations.

One note, at this time we are not able to provide table serving for main entrees. Guests will need to access main entrees via a buffet serving line. For any further questions please feel free to contact me here at the Benton Civic Center. I'm here

A handwritten signature in black ink on a light-colored rectangular background. The signature is written in a cursive style and reads "Bill King".

Bill King
General Manager

S t a r t e r s

HOT

Choice of Buffalo, Honey BBQ, Chili-lime chicken wings

Swedish, BBQ or Sweet and Sour Meatballs

Crab Stuffed Shells

Sweet crab meat is blended with a mix of crisp vegetables, seasonings, and breadcrumbs before being stuffed into a real crab shell.

Farm Fresh Breaded Mushrooms

Hot & Spicy Vegetable Potstickers

These half moon, crescent-shaped dumplings are stuffed with a vegetable filling and spices.

Pork & Vegetable Potstickers

These half moon, crescent-shaped dumplings are stuffed with a pork and vegetable filling.

Assorted Puff Pastries

Delicate French-style puff pastry fillings include: frank in a blanket, spinach and feta, roasted red pepper and Parmesan, mushroom and ricotta, and four-cheese and jalapeno.

COLD

Shrimp Cocktail

Peeled & Deveined, Tail-On served cold with a traditional cocktail sauce.

Fruit presentation

Fresh seasonal fruit assortment

Vegetable presentation with dip

Fresh seasonal vegetable assortment

Fruit Kabobs

Fresh seasonal fruits presented on bamboo skewers

Cucumber Sandwiches

Salsa & Guacamole with Tortilla Chips

Assorted Cheese cubes with crackers

These assorted cubed cheeses include pepper Jack, colby Jack, and cheddar. Crackers include golden sesame, cracked wheat, and dairy butter.

Cheese Ball with assorted crackers

Pimento Cheese Spread with assorted crackers

Salads

Apple Heritage Fall Salad

Our signature salad. A mix of flavors including romaine and fall salad blended together with apples, crasins, walnuts and tossed in a fuji apple dressing.

Mixed Urban Salad Blend, with Baby Kales/Baby Red Chard/Wild Arugula

Hearts & Hearts Salad Blend, with Spring Mix/Romaine Hearts/Green Leaf Hearts

Traditional Spring Mix

Caesar Salad *romaine lettuce / crutons / and parmesan cheese*

Choice of dressings

*Italian, Ranch, French, Thousand Island, White Balsamic Vinaigrette
Honey Mustard, Raspberry Vinaigrette*

American Potato Salad

American-style potato salad combines fresh-cooked potatoes, diced eggs, garden-fresh celery, onions, and bits of red peppers and sweet relish in a house-made dressing. Served cold.

German Potato Salad

German-style potato salad combines fresh-sliced potatoes, diced peppers, onions, and bacon bits in a sweet oil and vinegar dressing. Served hot or cold.

Soups

Homestyle Chicken Noodle Soup

Chicken & Wild Rice Soup

Fire Roasted Vegetable Soup

Lobster Bisque

Butternut Squash Bisque

Beef Steak Chili, with Beans

Italian Wedding Soup, with Meatballs

Meats

Seasoned USDA Choice Whole Beef Top Round

USDA Choice is a high USDA grade, with ample marbling, and is quite tender, juicy, and flavorful. Served sliced with Au Jus.

Fired-Braised Whole Pork Shoulder

This fire braised pork shoulder is delicately seasoned before being seared to caramelize the exterior and develop a rich flavor. Slow cooked until tender, Served sliced.

Marinated Oven-Roasted Pork Loin served with delicious spicy plum sauce

Marinated USDA Choice Beef Chuck Pot Roast

USDA Choice is a high USDA grade, with ample marbling, and is quite tender, juicy, and flavorful. Served sliced with Au Jus or shredded with carrots and potatoes.

USDA Select Beef Prime Rib

This high quality prime rib is rubbed with seasonings and served medium-rare to medium. Carving station available as an option.

Chicken Breast Fillets

Deboned, butterflied, quality chicken breast fillets which do not include any artificial ingredients or added preservatives. Can be served marinated on a bed of Fettucine Alfredo, or as a Chicken Marsala dish.

Mushroom Breaded Chicken Breasts

Tender, all-white-meat chicken breasts are stuffed with portobello and button mushrooms, caramelized onions, and white wine sauce. They are lightly battered and breaded.

Creme Brie, Apple & Cranberry Breaded Chicken Breasts

Breaded and stuffed chicken breasts are made with rib meat filled with brie cheeses, apples & cranberries.

Cranberry & Sage Chicken Breast, Stuffed

Chicken breast meat surrounding a filling of whole, sweetened cranberries is blended to create a homestyle, sage bread stuffing that is then wrapped in all-white chicken breast meat. Not too tart and not too sweet.

Turkey

Delicious, tender breast meat served sliced with gravy

Smoked Pulled Pork Barbecue

Made from 100 percent Boston butt which has been slow cooked for 16 hours over hickory wood before being hand-pulled for an authentic, Southern-style barbecue experience. Served as is with other entrees or on a bun with choice of sauces.

Seafood

Canadian Salmon Fillet served on Cedar Plank

Atlantic salmon fillets are cut from farm-raised salmon, and feature one side with skin on. Hand-rubbed with a blend of orange, ginger, and applewood, each of the fillets are placed on cedar planks for serving.

Vegetables

Fresh made Cole Slaw

with Green Cabbage/Red Cabbage/Carrots/Dressing

Garlic Vegetable Blend

This blend of broccoli and cauliflower florets, julienne orange and yellow matchstick carrots is tossed in a sauce of rich butter, roasted garlic, salt, and cracked pepper.

Key West Vegetable Blend

This colorful blend of vegetables includes whole green beans, bias sliced carrots, bias slices yellow carrots, and red pepper strips.

Asian Vegetable Blend

This bright vegetable blend includes broccoli, whole green beans, mushroom halves, red pepper strips, and onion strips.

Baked Beans, with Bacon & Brown Sugar

Navy beans in a rich sauce made from brown sugar, molasses, hickory-smoked bacon, and spices.

Whole Kernel Golden Corn

Cream-Style Corn

Homestyle Green Beans *with bacon and optional onions*

Asparagus *(seasonal)*

S t a r c h e s

Redskin Mashed Potatoes

Roasted Garlic Mashed Potatoes

Roasted Redskin Wedge Potatoes *seasoned with Rosemary*

Baked Russet Potatoes, foil-wrapped *served with optional toppings bar*

Scalloped Potatoes

This side dish brings out the natural flavor of sliced whole potatoes by using a white cream sauce, accented with mild onions, and Parmesan cheese.

au Gratin Potatoes

Made in the homestyle tradition using sliced potatoes with aged club and cheddar cheeses, real cream, and topped with natural sharp cheddar.

Rice Pilaf

A unique blend of long-grain rice and toasted orzo pasta, flavored with herbs and spices.

Artisan Macaroni & Cheese

A combination of al dente cavatappi pasta with a creamy, aged white cheddar cheese sauce. Topped with golden brown breadcrumbs, parsley, and fresh Romano and Parmesan cheeses.

Homestyle Macaroni & Cheese (kid version)

A creamy blend of sharp cheddar and American cheeses blended with firm elbow macaroni pasta.

Pasta

Classic Italian Lasagna Entree, with Italian Sausage

Traditional lasagna noodles hand-layered between zesty Italian sausage, tomato sauce, and a mixture of ricotta and Parmesan cheeses. It is topped with savory sausage crumbles and a blend of mozzarella and Romano cheeses.

Vegetable Lasagna

This lasagna has fresh spinach, broccoli, carrots, zucchini, mushrooms, and onions cooked in a creamy sauce. The vegetables are hand-layered between lasagna noodles with ricotta, mozzarella, and Parmesan cheeses.

Jumbo Chunky Lobster Round Ravioli Pasta

Stuffed with chunks of North Atlantic cold water lobster meat, mozzarella cheese, heavy cream, butter, sherry wine, and seasonings. Served with choice of sauce.

Jumbo Beef Round Ravioli Pasta

This ravioli is filled with pure beef, spinach, Romano and parmesan cheeses, and spices for a flavor that stays true to the flavors of traditional Italian cuisine. Served with choice of sauce.

Jumbo Cheese Round Ravioli Pasta

These made-from-scratch, egg pasta pillows are generously sized and filled with a combination of creamy ricotta, Parmesan, and Romano cheeses with a subtle blend of spices. Served with choice of sauce.

Sundried Smoked Tomato Square Ravioli Pasta

Square red pepper-flavored pasta pillows are filled with a blend of smoked Swiss, ricotta, white Cheddar, Parmesan, and feta cheeses, sun-dried tomatoes, parsley, and other flavorings.

Fettucine Alfredo

Traditional fettucine noodles covered with an alfredo sauce.

Penne Mostaccioli

Penne pasta served with Italian sausage, onions, peppers and marina sauce.

Breads

Assorted Dinner Roll

Premium quality assortment of artisan dinner rolls including savory onion dill rolls, classic French, and healthy wheat varieties.

French Batard Bread

Premium quality loaves feature a crispy exterior with a tender interior. Similar to traditional French loaves cut and served warm with regular or garlic butter.

Euro-Bake Assorted Rolls

Assortment of buffet rolls offers a balance of Old-World, European-style recipes to create these all-natural rolls. This assortment offers three flavors, including French petit pain, sesame seed, and pumpkin sunflower seed.

Cranberry Walnut Bread

A crisp crust and moist interior is packed with real cranberries and walnuts

Deserts

New York-Style Cheesecake

Classic New York-style cheesecake features a rich and velvety texture with a golden graham cracker crust. Served in 5 inch slices. Optional raspberry drizzle.

Assorted Pies

Apple, Cherry, Pumpkin, Lemon Meringue, Peach, Key Lime, and French Silk. All pies are served in a 5 inch slice.

Assorted Cobblers

Peach, Apple, Cherry, Blackberry, and Blueberry. Served warm.

Lemon & Cream Sheet Cake

Three large layers of vanilla shortcake, fresh whipped cream, and tart lemon curds create this cake.

Orange Cream Sheet Cake

Three large layers of vanilla shortcake, fresh whipped cream, and orange preserves, topped with whipped cream and white chocolate shavings.

Traditional Chocolate Sheet Cake

Three large layers of rich chocolate cake and creamy chocolate icing.

Premium Assorted Filled Cupcakes

This gourmet, petite, filled-cupcake assortment includes triple chocolate with fudge frosting and chocolate buttercream filling, strawberry with strawberry buttercream frosting and strawberry fruit filling, and red velvet with cream cheese frosting and filling.

Dessert Buffet

Vast assortment of desserts mini-sized. Dessert items include Chocolate Brookie bars, assorted Cheesecakes, assorted Cupcakes, Mousse Dessert Shots, Eclairs, Petits Fours, Cream Puffs, and assorted cakes.

Assorted Cookie and Brownie tray

'nuff said!

Suggestions

Business Meetings

We're ready for whatever your needs might be. Standard offerings include...

Light early morning offerings

Start the meeting with some morning 'pick-me-ups'. Fresh hot coffee, orange juice, hot tea, bottled water along with an assortment of muffins, donuts and other pastries.

Daylong beverage service

Bottled water, coffee, iced teas, soft drinks together with the necessary cups and ice refreshed as the day goes on.

Lite Lunch

If your budget requirements are tight we can suggest a lite lunch consisting of deli meats, breads, chips, together with potato salad for a tasty yet very affordable meal. Let your guest build their own sandwiches.

How about soup and salad? That's always a winner.

A more serious effort for lunch

Well, there's really no limit to ideas but popular offerings under this title would be something Italian (who doesn't like Italian!). Lasagna, or ravioli with a salad and a side of vegetables with slices of delicious fresh bread served warm with garlic butter is a sure fire winner. Finish it off with our premium filled cupcakes.

How about another idea. Roasted chicken quarters, mashed potatoes, a side of vegetables, maybe some fresh flower pot bread could also work nicely if you're out to impress.

Think out of the box. Maybe some sweet and sour meatballs, pulled pork and chicken wings along with a salad, some fresh vegetables with dip. Finish it off with a small dessert bar with all kinds of goodies. Think in terms of a grazing type of lunch which we could keep active during the afternoon session. Guests have an opportunity to stretch their legs and allowing them to eat as much or as little as they want whenever they choose.

Can we do all that? Yep, and more!

Suggestions

Large dinner events (100 guests and up)

Traditional

Arriving guests can start the event with a trip to a fresh fruit and vegetable display full of delicious and healthy items. We stock it with fresh seasonal fruits along with popular vegetable items. Throw in some assorted cheese cubes and crackers and you have a great way to start your event.

For dinner we suggest a roast of some sort (our beef or pork roasts are excellent). Match that with real mashed potatoes and gravy. An additional side of vegetables (our garlic vegetable blend is very popular) complements the meal. Top things off with some bread or rolls and finish out with a delicious dessert. Oh, don't forget a salad with the dinner. We have several types to choose from along with your choice of dressing.

For the budget minded

If you need to keep an eye on the bottom line think Italian! We have a delicious lasagna that our customers enjoy. One organization has their yearly meeting here and requests the lasagna every time! You can pair that with a ravioli (meat, lobster, or cheese...your choice). Add a salad or a vegetable side if you choose. Finish things off with some fresh sliced french bread loafs served warm with garlic butter and a little dessert. Yum on the food and hooray on the price!

Party time grazing

Planning an event where you want people to mix, visit and talk. We suggest making the food the center of attention. We'll put the whole operation in the center of the room. We'll fill the tables with lighter food items. Think chicken wings, meatballs, fresh veggies with dips, pizza, whatever keeps them coming back for more throughout the event. Not a sit down and eat event, rather an ongoing exploration of many tastes and delights! Grab a plate, fill up and move to another table to eat and visit.

Extras

Table linen service

White table linens which will fit our 60" round tables are available through the Benton Civic Center at a cost of \$6.50 per table.

China service

Available to the client at an additional cost of \$2.25 per person (Benton Civic Center catering contracts only). Price includes plates, salad bowls, drinking glasses and metal flatware.

Carving Station

Available to a client requesting Prime Rib (Benton Civic Center catering contract only) at a cost of \$75 per station.

Alcohol Service

The Benton Civic Center maintains a liquor license with the City of Benton and the State of Illinois. We're licensed to serve beer and wines.

Banquet table skirting (burgundy or white)

For Benton Civic Center catering contracts banquet table skirting (for food presentation) is included in the quoted price. For non-BCC catered events skirting is available at a rate of \$3.50 per linear foot. Additional fees of \$85 for setup/removal and \$100 cleaning fee deposit will be required.

Pipe and Drapes (burgundy)

For Benton Civic Center catering contracts burgundy drapes (used in the food serving area) are included in the quoted price. For non-BCC catered events drapes are available at a rate of \$8.50 per linear foot. Additional fees of \$75 for setup/removal and \$150 cleaning fee deposit will be required.

Pricing

In order to provide our customers the fairest price possible we do not list a specific price per item or per person(s). Like many others we could, but many times that means you might be paying more than you need to. So our promise to you is to calculate our price based on the total number of guests you expect with the price of your food, our actual labor costs, and our profit margin. We do not add a gratuity before or after your final cost nor do we expect one. Yes, it's easy to see and understand a web page where you get a meat, two sides, dessert and drinks for 'X' amount per person but you may or may not be getting a proper price.

When the Civic Center does the catering we will provide as part of our price professional table skirting and presentation, a back curtain to the catering area to hide pre-served food and holding equipment and our servers are dressed and perform their duties in a professional manner. All at no additional cost to the customer. Basically because we think that's the way we should do business.