



CHILDERS
banquet & events center

Hors D'oeuvres Catering Menu

*Delivering 7 Days a Week to the
Greater Peoria Area*

CALL (309) 839-0037 FAX (309) 686-2145

EMAIL info@childersbanquetcenter.com

WWW.CHILDERSBANQUETCENTER.COM

CUSTOM BEVERAGE & SNACK SERVICES AVAILABLE

for business meetings, conferences, etc.

Please contact manager for information.

CHILDERS HISTORY

Childers Eatery has been family owned and operated for well over 30 years. Edward Childers, the original founder, dreamt of building an intimate gathering spot where people of different backgrounds can come together to enjoy excellent food and camaraderie. From its inception, our restaurant has focused first and foremost on food quality and customer service. We are unique in that we provide classic home-style cuisine with a modern twist, all of our dishes are prepared fresh from scratch daily.

CUSTOMIZED CATERING

We can help ease the burden that comes with planning special events, so you can better enjoy the occasion. This collage of various services was designed to be the first step in assisting you in planning and budgeting all types of events. We welcome the opportunity to assist you in all aspects of your event. We are here to work personally with each client to ensure they receive exactly what they want based on their individual needs,

GENERAL CATERING INFORMATION

All prices are subject to change based on market costs, some items are seasonal and therefore may be unavailable during certain periods of the year. Each item is priced per person unless otherwise stated. All orders require a ten-person minimum. Delivery charges will be assessed according to your location, except for locations within a one-mile radius of 3113 N. Dries Ln. Peoria, IL. To eliminate delivery charges, it may be possible to arrange for a pickup. All catered events will be subject to an 18% gratuity for setup and tear down of all equipment and tableware (if applicable). Childers Banquet and Events Center reserves the right to require a deposit on any catering order. Cancellation requires a 24-hour minimum notice, and all deposits are fully refundable up to 24 hours before the scheduled event. Orders cancelled less than 24 hours

TABLEWARE & SERVING EQUIPMENT

All prices include disposable plates, napkins, eating utensils, trays, and condiments, as well as use of basic chafing dishes and soup/food warmers, unless otherwise noted. Higher quality chafing dishes are available

ORDERING

PLEASE ALLOW AT LEAST 48 HOURS PRIOR NOTICE WHEN PLACING YOUR ORDER.

Exceptions apply depending on the particular request. Below is a list of the various ways in which you can place your order:

PHONE – Contact our Catering Manager at (309) 839-0037 to place your order.

FAX – Fax your order to (309) 686-2145 and we will contact you to confirm receipt. Be sure to provide all relevant contact and order information.

EMAIL – Send us your catering requests or questions to info@childersbanquetcenter.com and we will reply or call you as soon as possible.

ONLINE – Online Ordering Coming Soon. Visit our website at www.childersbanquetcenter.com to view our current menu and to find other special offers.

METHODS OF PAYMENT

WE ACCEPT CASH, CHECK, VISA, MASTER-CARD, AMERICAN EXPRESS, AND DISCOVER.



Billing and credit terms are available and must be made in advance. All billing information must be processed by our accounting department prior to the event. An invoice will be provided and full payment is due within 30 days unless otherwise noted. In most cases, credit terms are

In 2005, our customers began requesting that we bring this same unique home-style cooking into their homes and businesses. This is due to the fact that we not only have become experts in this type of food, but we have the ability to deliver anywhere in the Central Illinois area. We invite you to join our family and enjoy our home-style cuisine at your home, office, or wherever it is you join together to enjoy food. We guarantee we will treat each event, no matter how large or small, simple or elegant, as truly something special.

even if that means customizing menus. We understand that all events are special and therefore unique unto themselves. In many cases it is imperative that you discuss your preferences and needs with our experienced staff. Our staff is able to accommodate almost any request. Please contact our catering manager for further details.

prior to the event will result in a 100% charge to the client, including events cancelled due to inclement weather. In the event that your group will be arriving later than scheduled, please notify our catering manager as soon as possible. Our professional service personnel, which includes event supervisors, chefs, servers, bartenders, and kitchen staff, require a 3-hour minimum. Please contact us for pricing on our service personnel (off-site services only). All deliveries will be made within a 30 minute window prior to the serving time of the event. Due to food safety and liabilities associated with proper food handling, some foods may not be removed from the site of the event. Childers Banquet and Events Center is fully licensed and insured.

at an additional cost. In addition, we offer various types of real china, glassware, linen napkins, floral decorations, table linens, and silverware at various price ranges for off-site catering.

not available and therefore the total payment must be received at the time of delivery. Prices are subject to change without notice due to unexpected market fluctuations. All food and beverage prices are subject to Peoria County sales tax (currently 10.25%). If tax-exempt status applies, a tax-exempt letter or ID number must be provided 7 days prior to the event.

Menu revised 3/10. All prices subject to change. Images are for representational purposes only.

Please note that all hors d'oeuvres packages are unique to your special occasion. Let our chef build the perfect menu for your special evening! Hors d'oeuvres parties are a fun and elegant way to provide your guests with versatility of food with beautiful presentation.

Please select from the following packages:

Midwest

HORS D'OEUVRES PACKAGE

\$11/person

Includes fresh fruit and cheese display and 3 items from the hot and/or cold selections.

Grand

HORS D'OEUVRES PACKAGE

\$15/person

Includes fresh fruit and cheese display, 4 items from the hot and/or cold selections plus prime rib carving station (served on silver dollar rolls).

Chef's Gourmet

HORS D'OEUVRES PACKAGE

(for parties of 30 or more) \$20/person

Includes fresh fruit and cheese display, 5 items from the hot and/or cold selections, plus choice of chef's station from below.

CHEF'S STATION CHOICES

Prime Rib
Sirloin

Roast Beef
Turkey
Pit Ham

Steamship Round
Herbed Pork Loin
Rosemary Beef Tenderloin

Whole Rib Eye
Smoked Turducken
Smoked Salmon Side

Brisket
Prime Rib

All carving stations include silver dollar rolls, appropriate condiments and cheeses.

Hot Selections

- Wings (honey bbq, mild, hot, sweet and sour, parmesan garlic, Asian zing)
- Meatballs (Swedish, Italian, bbq, vodka pink, pesto cream)
- Pigs in a Blanket
- Lump Crab and Artichoke Dip
- Assorted stuffed mushrooms (crab, sausage, feta, pesto)
- Slider Sandwiches – brisket, pork, Italian beef, hamburgers, chicken, pork chop
- Fresh Mozzarella Wrapped Asparagus
- Bacon Wrapped Sirloin Bites
- Pineapple Chicken Bacon Bites
- Calamari
- Miniature Egg Rolls
- Duck Egg Rolls
- Coconut Tempura Shrimp
- Spinach and Artichoke Dip
- Bacon Wrapped Scallops in a Cream Sherry Sauce
- Potato Skins with Bacon and Cheddar
- Crab Cakes with Mango Chutney
- Chicken Strips
- Parmesan Encrusted Portabellas with Feta Pesto Cream
- Bacon Wrapped Water Chestnuts
- Assorted Dollar Sandwiches – ham, turkey and roast beef on assorted dollar rolls
- Lobster Rangoon with Sweet & Sour
- Top Sirloin Skewers
- Crab Rangoon
- Ginger Chicken Bites
- Coconut Shrimp
- Mango Chicken Skewers
- Bruschetta

Cold Selections

- Vegetable Display with Dill Dip
- Hummus and Pita Display
- Homemade Potato Chips (with malt vinegar)
- Mini Cucumber Sandwiches with Dill Spread
- Antipasti Platter
- Cocktail Shrimp Display
- Caprese Skewers
- Mango Shrimp Salsa with Wonton Chips
- French Brie Raspberry Puff Pastry
- Cold Smoked Salmon Bread Rounds
- Shucked Oysters with Lemon Zest
- Latin Trio: Pico de Gallo, Black Bean Corn Salsa, Guacamole
- Fresh Mozzarella Roasted Red Pepper Bruschetta
- Chef Patrick's Chocolate Display
- Jumbo Lump Crab salad with Wonton Chips
- Cookies and Brownie Platter
- Avocado and Arugala with Citrus Bruschetta
- Grape and Mascarpone Bruschetta
- Crunch Shrimp and Cocktail Sauce
- Assorted Pinwheel Wraps
- Stuffed Celery and Tomato Platter

Let our chef cook to order an array of pasta combinations for your group.

Chef's stations (see selections above) can be added to any hors d'oeuvres combination. Please inquire with catering manager for pricing options.