



CHILDERS
banquet & events center

Lunch 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

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.

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

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.

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

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.

Sandwiches

All sandwiches are served with condiments on the side and pickles are provided upon request.

All sandwich meals are served with cold beverages and a platter of cookies and brownies.

COMPLETE LUNCH \$8.50 – An assortment of gourmet sandwiches arranged on a platter served with homemade potato chips.

DELUXE LUNCH \$9.50 – An assortment of gourmet sandwiches arranged tastefully and accompanied by a signature side salad of your choice.

EXECUTIVE LUNCH \$10.50 – Our gourmet selection of sandwiches served with two signature salad options.

SANDWICHES BY DESIGN \$9.50 – Design your own sandwiches with platters of various cold cuts and gourmet cheeses arranged on a bed of leaf lettuce. Included are tomatoes, red onions, hot peppers, alfalfa sprouts, cucumbers, pickles, and a variety of our freshly baked breads.

CLASSIC HOT SANDWICHES \$9 – Choose from a wide array of hot sandwiches that are sure to satisfy even the heartiest of appetites. All sandwiches are served with homemade potato chips. Your sandwich selection can be served buffet style or packaged individually. Options are as follows:

- Black-Angus Cheeseburger
- Smoked BBQ Beef Brisket
- Smoked BBQ Pulled Pork
- Smoked BBQ Pulled Chicken
- Homemade Italian Meatball Sub
- Italian Beef
- Grilled Chicken Breast - Ask catering manager for various options

Signature Salad Options

All salads as a meal come with a fresh baked yeast roll and butter for \$8. Add grilled chicken breast to any salad for \$2.

We provide pasta salads, potato salads & other specialty salads upon request.

TOSSED MIDWEST SALAD – Fresh garden salad tossed with veggies and served with your choice of dressing.

CAESAR SALAD – Crisp Romaine hearts with shredded parmesan cheese and home-style croutons.

GREEK SALAD – Romaine lettuce, feta cheese, Roma tomatoes, cucumbers, calamata olives, red onions and pepperoncini. Served with herb vinaigrette.

SPINACH SALAD – With Roma tomatoes, cucumbers, blue cheese, dried cranberries, calamata olives, red onions, with balsamic vinaigrette.

BLUE CHEESE AND APPLE SALAD – Mixed greens, blue cheese, diced Fuji apple, candied walnuts tossed with champagne vinaigrette.

LUNCH BOX \$8.50 – Our complete sandwich meal packed individually for your convenience. Inside you will find a gourmet sandwich, large cookie, and our homemade potato chips with a drink on the side.

GOURMET SANDWICHES \$5.50 – Freshly made assorted sandwiches of your choice, cut in half and tastefully arranged on a platter. Options are as follows:

DELI CLASSIC SANDWICHES

- Fresh Turkey
- Danish Ham
- Italian Salami
- Pastrami
- Chicken Salad
- Chicken Breast
- Corned Beef
- B.L.T.
- Tuna Salad
- Veggie Special
- Smoked Turkey
- Smoked Ham
- Roast Beef
- Ham Salad

COMBO SANDWICHES (Add \$0.75):

- Club Sandwich
- Turkey Supreme
- Turkey Special
- Turkey Cranberry
- Turkey Royal
- California B.L.T.
- Italian Sub
- Combo Supreme

Homemade Soup \$2

A generous portion of our classic homemade soup served in a soup kettle to ensure it stays nice and hot. Options are listed below, please contact our Catering Manager for additional selections.

- Chicken and Noodle
- Broccoli Cheddar Cheese
- Hearty Chili
- Steak and Potato
- Creamy Tomato Basil
- Seafood Bisque
- Baked Potato Chowder w/ Bacon
- Vegetable
- Wisconsin Cheese
- Shrimp and Vegetable
- Vegetable Beef

COBB SALAD – Mixed greens, shaved turkey, Roma tomatoes, bacon, hard-boiled egg, blue cheese, green onions, served with homemade ranch dressing.

SANTA FE SALAD – Mixed greens, roasted corn and black bean salsa, fresh pico de gallo, jack cheese, and lime cilantro dressing. Topped with crispy tortilla strips.

HAWAIIAN SALAD – Fresh mixed greens topped with pineapple mojo, mango chicken, crispy wonton strips, and accompanied with a Thai ginger vinaigrette.

ITALIAN SALAD – Fresh mixed greens topped with roasted red peppers, fresh mozzarella, foccacia croutons and tossed with whole grain balsamic vinaigrette.

SUMMER SALAD – Greens topped with fresh ripened strawberries and topped with feta cheese. Accompanied by a raspberry vinaigrette.

Gourmet Luncheon Buffets

Available for parties of 30 or more. Treat your group, for any occasion, with one of our choice buffet options. All luncheon buffets are served with your choice of two beverages and cookie and brownie platter for \$11.50.

ITALIAN BUFFET

- Italian Salad - Fresh mixed greens topped with roasted red pepper bruschetta, fresh mozzarella and foccoccia croutons.
- Parmesan Encrusted Chicken – Served in a pesto cream sauce topped with a tomato bruschetta
- Roasted Red Pepper Mashed Potatoes
- Fresh Cut Fruit Display
- Roasted Vegetable Medley

CARIBBEAN BUFFET

- Thai Ginger Salad - Fresh mixed greens topped with pineapple mojo and crispy wonton strips. Accompanied by a sweet ginger dressing.
- Fresh Fruit Display
- Roasted Garlic Mashed Potatoes
- Fresh Green Beans Almondine
- Coconut Mango Chicken - Chicken breast marinated and grilled topped in a mango rum sauce and pineapple mojo.

MIDWEST BUFFET

- Tossed Midwest Salad - Fresh mixed greens topped with tomato, cucumber, carrots and mushrooms accompanied with your choice of dressings.
- Fresh Fruit Display
- Au Gratin Potatoes
- Fresh Green Beans with Bacon and Onion
- Your choice of:
 - Grilled Chicken in Mascotti white wine sauce (breast or bone-in)
 - Sliced Roast Beef – In a sweet demi-glace sauce with horseradish

AWARD WINNING BBQ BUFFET

- Potato Salad
- Cole Slaw
- Fresh Fruit
- Your choice of:
 - BBQ Pork
 - Beef Brisket
 - Smoked Bone-in Chicken (Make it 2 meats for \$10.00)

Build your Own Bar Options

These options provide your group with the versatility to compliment any taste. Allow your guests to create their own speciality! Each variety includes a choice of two beverages and a cookie and brownie platter for \$8 per person. Available for groups of 20 or more.

BAKED POTATO BAR

Idaho potato, cheddar cheese, sour cream, green onions, bacon, steamed broccoli, and tomatoes.

HOMEMADE CHILI BAR

Sour cream, cheddar cheese, onions, oyster crackers, jalapenos, and tomatoes.

Dessert Options \$2/person

DESSERT TRAY

An assortment of freshly baked cookies and brownies.

FRESH BAKED SHEET CAKE

Available in carrot, red velvet or chocolate.