



CHILDERS
banquet & events center

Plated Dinner 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

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.

Plated Dinner Entrées

All dinner entrees are served a signature salad option, soft yeast roll and butter, and cold beverages.
All side choices are recommendations only, comparable sides can be substituted upon request.
Add a dessert platter for \$2 per person.

Poultry Entrées

SMOKED BARBEQUE CHICKEN \$13 – Bone-in chicken quarters slow smoked in our own smoke box for several hours to ensure juiciness. Served with buttered corn and your choice of rice pilaf or potatoes.

STUFFED CHICKEN PROVENCALE \$13 – Tender pounded chicken breast stuffed with fresh baby spinach, sun dried tomato, and ricotta cheese. It is then lightly breaded, sautéed, and finished in the oven. Served with a wild sage cream sauce, au-gratin potatoes and vegetable medley.

CHICKEN CORDON BLEU \$14 – This is not your average chicken cordon bleu, we put our own unique twist on this classic dish. We stuff a large chicken breast with razor thin sliced prosciutto ham and authentic French brie cheese. It is truly a unique dish accompanied by garlic mashed potatoes and steamed spinach.

ITALIAN CHICKEN \$13 – A large chicken breast rolled in fresh herbs and parmesan, pan seared in a bed of pesto cream sauce topped in roasted red pepper bruschetta. Accompanied by risotto cakes and candied asparagus.

CARIBBEAN CHICKEN \$12 – Mango marinated chicken breast grilled and topped in a coconut mango rum sauce and pineapple mojo accompanied by roasted garlic mashed potatoes and julienned vegetables.

CRÈME FRAICHE CHICKEN \$13 – Mango marinated chicken breast lightly seasoned and grilled, then drizzled with a white wine crème fraiche sauce. Served with roasted red pepper mashed potatoes and julienned vegetables.

CARAMELIZED SMOKED DUCK BREAST \$19 – A well caramelized duck breast cooked to your liking, placed on a bed of three berries burgundy sauce accompanied with a delphinus potato cake and puff pastry wrapped asparagus.

CRUNCHY ROASTED CHICKEN \$13 – A large fresh bone-in chicken lightly dusted with fresh herbs and panko, then drizzled with a white wine cream sauce, paired with roasted new potatoes and fresh green beans.

Beef and Pork Entrées

HOME-STYLE MEATLOAF \$13 – Delicious old fashioned recipe served with mashed potatoes and brown gravy, and vegetable medley.

PRIME RIB \$20 – Expertly seasoned and roasted on the rare side (unless otherwise specified), with hot au jus and creamy horseradish sauce. Served with a salt-covered baked potato and steamed broccoli florets.

SHIITAKE STUFFED FILET \$26 – A 7 oz center cut filet stuffed with a red wine shiitake mushrooms, topped in a hollandaise mousseline accompanied by roasted arctic mashed potatoes and grilled asparagus.

GRILLED PRIME RIB EYE \$22 – A 12 oz rib eye cooked to medium then drizzled with a mesquite steak sauce. Paired with a bacon cheddar twice baked potato and julienned vegetables.

BALSAMIC SIRLOIN \$13 – A 12 oz marinated top sirloin drizzled with an apple demi-glace. Accompanied by roasted red pepper mashed potatoes and julienned vegetables.

ROSEMARY FILET MEDALLIONS \$22 – Rosemary marinated beef filet cooked to medium rare and sliced. Topped with marsala soaked portabello and paired with parmesan mashed potatoes and julienned vegetables.

FRENCH STUFFED PORK RACK \$15 – Generously sized pork chop stuffed with a savory andouille sausage stuffing then drizzled with apple demi-glace. Accompanied by garlic mashed potatoes and colorful julienned vegetables.

Seafood Entrées

All choices below are market priced due to their volatility, please contact us for our full list of seafood selections.

SOUTHERN FRIED CATFISH \$17 – Two large bone-in catfish, breaded and deep-fried to perfection. Served with lemon wedges, fresh tartar sauce, mashed potatoes, and southern-style green beans.

PAN SEARED SALMON \$16 – Herb encrusted and pan seared on a bed of mascarpone basil cream accompanied with a parmesan twice baked potato and candied snap peas.

COCONUT MAHI MAHI \$15 – Caribbean seasoned and topped with a coconut cream sauce and mango mojo paired with garlic mashed potatoes and julienned vegetables.

TEMPURA COCONUT PRAWNS \$17 – Large jumbo shrimp rolled in a light batter, served on a bed of a creamy rum sauce, topped in pineapple mojo. Accompanied by seasoned rice and julienned vegetables.

TORTILLA ENCRUSTED SNAPPER \$17 – Pan seared and topped with a creamy Malibu sauce and papaya salsa, paired with black bean jasmine rice and julienned vegetables.

Vegetarian Entrées

EGGPLANT PARMIGIANA \$14 – Baked Italian style with fresh sliced eggplant, lightly breaded and smothered in basil marinara sauce and topped with mozzarella cheese, served over pasta. This dish is accompanied by scalloped potatoes and sweet corn.

LAYERED VEGETABLE ENCOUTE \$14 – Finely sauteed vegetables layered with feta cheese and fresh basil drizzled with a creamy pesto sauce accompanied with black bean jasmine rice.

Pasta Entrées

All pasta dishes are served with a signature salad option and cheesy garlic bread.

MEAT LASAGNA \$14 – Baked lasagna prepared by hand the traditional way. Includes three Italian cheeses, savory ground beef, and hearty meat sauce.

VEGETARIAN LASAGNA \$14 – Prepared like our classic meat lasagna, but with breaded eggplant instead of ground beef and a tasty marinara sauce.

PASTA PRIMAVERA \$13 – This refreshing dish is highlighted by light flavors, aromatic spices, and bright colors. Penne pasta tossed with fresh vegetables in a creamy tomato sauce and baked with three cheeses. (Add grilled chicken breast for \$2)

PESTO PENNE \$13 – Penne pasta tossed in a creamy pesto, topped with cherry tomatoes, pine nuts, fresh mozzarella balls and asparagus tips and sprinkled with fresh asiago cheese.

SEAFOOD LASAGNA \$16 – This wonderful take on lasagna includes shrimp, scallops, and crab tossed in a creamy cheese sauce.

PENNE ALA VODKA \$13 – Prosciutto ham, peas, carrots and chicken tossed with penne pasta in a vodka pink sauce.

Signature Salad Options

TOSSED MIDWEST SALAD

CAESAR SALAD GREEK SALAD

SPINACH SALAD

BLUE CHEESE AND APPLE SALAD

COBB SALAD

SANTA FE SALAD

HAWAIIAN SALAD

ITALIAN SALAD

SUMMER SALAD

Dessert Options

\$3 / Person

STRAWBERRY KIWI MARTINI TRIFLE

Two fruit sensations combined in this delightful creation.

MASCARPONE STRAWBERRY SHORTCAKE

A new French twist on a classic dessert.

TRIPLE CHOCOLATE THREE BERRY MARTINI TRIFLE

Rich chocolate enhanced with fresh ripened berries create a treat your mouth will enjoy.

RASPBERRY TIRAMISU MARTINI

Fresh raspberries top a beautiful Italian tiramisu.

CARIBBEAN BANANA – Sugar coated bananas wrapped in a crispy flour wonton and served with cinnamon sugar ice cream.

ASSORTED CHEESECAKES

Please inquire about your favorite choice.

CLASSIC CREME BRULEE

A classic French dessert made fresh to order.

ASSORTED FRESH BERRIES

Served with fresh coconut infused whipped cream.

CHOCOLATE WHIPPED GANACHE

Served with fresh berries.

MANGO RUM COCONUT MARTINI TRIFLE

A tropical blend of flavors create this light, yet tasty dessert.

\$2.50/Person

TRES LECHES – A light cake soaked in coconut milk cream and topped with fresh pineapple and whipped cream.

\$2 / Person

FLOURLESS CHOCOLATE CAKE

A classic warm chocolate cake with a molten middle and served with homemade vanilla ice cream.

CARAMEL APPLE TERRAIN – A fresh baked apple terrain topped with creamy homemade vanilla ice cream.

Most requests can be met and accommodations made, please contact the catering manager for special requests.