

## 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.

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.

## 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, 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.

## 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. A deposit of 50% of the Total Estimated Amount is needed to confirm the booking of this event. Deposit refunds on cancellations are handled as follows. Notice over 30 days prior to

the event results in a full refund of deposit. Notice of 10-29 days prior to the event results in a 50% refund of deposit. Notice of less than 10 days prior to the event results in no refund of deposit. In the event that your group will be arriving later than scheduled, please notify our catering managers 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.

In addition we offer choice of disposable or china, glassware, linen napkins, table linens, and silverware.

## 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.

#### EMAIL

Send us your catering requests or questions to [info@childerscatering.com](mailto:info@childerscatering.com) and we will reply or call you as soon as possible.

#### ONLINE

Online Ordering Coming Soon. Visit our website at [www.childerscatering.com](http://www.childerscatering.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.



# CHILDERS BANQUET & CATERING

## 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@childerscatering.com](mailto:info@childerscatering.com)

[WWW.CHILDERSCATERING.COM](http://WWW.CHILDERSCATERING.COM)

**CUSTOM HORS D'OEUVRES PACKAGES AVAILABLE**

**BASED ON YOUR BUDGET AND/OR TASTE**

for business meetings, receptions, conferences, etc.

Please contact sales manager for information.



# HORS D'OEUVRES

## Ala Carte Hors D'oeuvres

50 pieces per selection

### FRANK-IN-A-BLANKET 45

An all-American favorite! A party isn't complete without pigs in a blanket!  
All-beef kosher cocktail frankfurter wrapped in flaky puff pastry and served with appropriate condiments.

### MINI BEEF OR CHICKEN WELLINGTON 110

A classic hors d'oeuvres with tender beef or chicken and succulent mushroom duxelle, seasoned with wine a spices and wrapped in a puff pastry dome.

### CHICKEN HATCH CHILI STREET TACOS 80

Street tacos made with hatch green chili and cheddar and American cheeses with a little heat from jalapeños or a four-cheese queso and pepper blend. Accompanied by sour cream and salsa.

### PORK OR VEGETABLE EGG ROLL 40

Drizzled with traditional sweet & sour sauce.

### MINI ASSORTED PANINIS 75

An assortment of grilled Paninis including classic Italian caprese, roasted turkey pesto club and smoked brisket with caramelized onions and horseradish sauce.

### MINI MARYLAND CRAB CAKES 90

A Maryland favorite topped with a traditional Remoulade sauce.

### STUFFED MUSHROOMS 50

Crab or sausage stuffed Cremini mushrooms.

### COCONUT SHRIMP 50

Served with sweet Thai chili sauce.

### BACON-WRAPPED SCALLOPS 125

A classic hors d'oeuvres selection! A tender seasoned scallop wrapped in a slice of meaty bacon.

### CHICKEN QUESADILLA CONE 75

Ole! A thin soft flour tortilla shell folded into a cone shape around a mildly spicy mixture of chicken breast meat, cheese, jalapeños, peppers, onions, cilantro and other Mexican seasonings. Served with sour cream and salsa.

### ITALIAN PARMESAN OR JALAPENO CHEDDAR MEATBALLS 45

Tender meatball served Swedish white sauce, Italian maranara or BBQ style.

### CHICKEN BUFFALO OR BEEF & MANCHEGO CHEESE EMPANADA 90

Mini empanadas filled with grilled chicken, blended with buffalo sauce, celery and blue cheese or sirloin steak strips, quesadilla cheese, red peppers and hint of cilantro.

### GOURMET SLIDER SANDWICHES 75

Choose from Angus burger, grilled chicken breast, smoked brisket or pulled pork accompanied with all the appropriate fixings.

### ASPARAGUS & ASIAGO IN PHYLLO 60

Flaky Phyllo dough folded around a tender asparagus spear and sweet Asiago cheese.

### BEEF HIBACHI SKEWER 100

Thinly sliced teriyaki-glazed beef rolled around fresh green and red peppers, onions, jalapeños and cheese all married together on a skewer and drizzled with Ancho Chipotle sauce.

### THAI CHICKEN SATAY 95

Moist oven roasted chicken marinated with Thai Peanut Sauce on a skewer.

### BRIE RASPBERRY EN CROUTE PHYLLO 110

Sweet and nutty! Brie cheese, raspberry jam and almonds wrapped in a light, flaky Phyllo dough roll.

### ARTICHOKE TART 60

An appetizer with a Mediterranean flair! A bite-sized, tulip-edged tartlet shell filled with vegetables and cheese, including diced artichoke, mushrooms, tomatoes and red onions blended with feta and mozzarella cheeses and garnished with a rosette of potato and egg mousse.

### BACON-WRAPPED WATER CHESTNUT OR RUMAKI 85

Bacon-wrapped crisp water chestnut with a bourbon brown sugar rub.

### SMOKED CHICKEN WINGS 50

Lightly smoked and fried crisp jumbo chicken wings glazed with either barbecue, buffalo or sweet Thai chili sauce and served with buttermilk ranch.

### POTATO SKINS 50

Fried potato skins topped with queso cheese, green onions and bacon. Served with sour cream and salsa.

### MUSHROOM DUXELLE 95

Mini tart shell with a creamy wild mushroom filling with fresh tarragon and chives.

### BBQ SMOKE LITTLE SAUSAGES 45

Mini smoked sausages in a smokey sweet BBQ sauce.

# HORS D'OEUVRES

## Platter Hors D'oeuvres

Serves 25 individuals

### SEASONAL VEGETABLE CRUDITES 29

A combination of seasonal vegetables served with housemade dip.

### SEASONAL SLICED FRUIT DISPLAY 30

A combination of seasonal sliced fruit served with a sweet vanilla cream cheese dip.

### GOURMET CHEESE DISPLAY 35

Featuring international and domestic cheeses with artisan crackers.

### CAPRESE SALAD DISPLAY 30

Sliced fresh mozzarella, tomatoes and basil topped with a balsamic glaze and olive oil.

### ANTIPASTO DISPLAY 35

A colorful arrangement of artichoke hearts, mozzarella cheese, sun-dried tomatoes, olives and salami generously brushed with herbed oil.

### HUMMUS 30

Roasted garlic and red pepper hummus served with pita chips.

### SPINACH ARTICHOKE DIP 35

A delicious combination of spinach, artichoke hearts and Parmesan in a rich, flavorful cream sauce.

### CHEESE FONDUE DISPLAY 130

A four cheese blend served with assorted vegetables and bread for dipping.

### SUSHI BAR (SEASONAL PRICE)

A combination of classic sushi rolls served with soy sauce, wasabi and pickled ginger.

### TOMATO BRUSCHETTA 25

Traditional tomato bruschetta with fresh Roma tomatoes, basil and onions all marinated with olive oil and balsamic vinegar and served with Parmesan cheese crostinis.

### LATIN TRIO 30

Black bean corn salsa, guacamole and pico de gallo served with tri-color tortilla chips.

## Sweet Hors D'oeuvres

50 pieces per selection

### CHOCOLATE-DIPPED STRAWBERRIES 50

Dipped in assorted chocolates and rolled in toppings.

### KEY LIME TARTS 35

Mini tart made with real key lime juice, creamy custard, inside a graham cracker cookie crust and topped with a streusel topping.

### MINI CHEESECAKE BITES 80

This delicious assortment of mini cheesecakes includes chocolate cappuccino, silk tuxedo, vanilla, chocolate chip, lemon raspberry and Amaretto almond.

### ASSORTED PETIT FOURS 70

An assortment of petit fours including chocolate brownie bite, red velvet, carrot cake and truffle bon bon will satisfy even the most discriminating tastes.

### ASSORTED MACAROONS 85

Venezuelan chocolate, orange lemonade, toasted pistachio, vanilla latte, passion fruit, and strawberry fields.

### CAKE POPS 80

Chocolate cake enrobed in dark chocolate coating covered with chocolate sprinkles and white cake enrobed in white chocolate coating with rainbow sprinkles.

### BROWNIE BITES 50

Graham cracker breaded brownie pieces.

### ASSORTED DESSERT BARS 40

Seven layer, mount caramel oatmeal, raspberry rhapsody and lemon dessert bar triangles.

### NEW YORK STYLE BAVARIAN ECLAIRS 50

Cream puffs filled with light Bavarian custard cream and topped with rich chocolate.

### WILD BERRY TART DESSERT 90

Flaky tart shell with a wild sweet berry mix filling served with whipped cream.

## Cold Hors D'oeuvres

50 pieces per selection

### POACHED TIGER SHRIMP COCKTAIL 75

Served with a tangy cocktail sauce and citrus wedges.

### ANTIPASTO SKEWERS 110

Italian herb marinated sun dried tomato, fresh mozzarella, quartered artichoke hearts, roasted red pepper, and a pitted Kalamata olive elegantly arranged on a knotted bamboo skewer and drizzled with balsamic reduction.

### SALAD LETTUCE CUP 50

Chicken, tuna or crab salad served in a butter bibb lettuce cup.

### SMOKED SALMON CANAPE 55

Cold smoked salmon, cherry tomato and cucumber served on a crostini with lemon dill cream cheese.

### ASSORTED PETITE DELI SANDWICHES 45

An assortment of deli meats, cheeses, veggies, and appropriate condiments.

### OYSTER BAR 95

Served on the half shell with citrus wedges and horseradish.

### TRADITIONAL CAPRESE CROSTINIS 30

Roma tomato, basil, and fresh mozzarella drizzled with balsamic reduction and olive oil served on a crostini.

### PINWHEELS WRAPS 40

Assorted deli meats wrapped in spinach and/or sundried tomato basil wraps with cheese and veggies.

### ASSORTED MINI CANAPES 120

An assortment of ripe olive tapenade, marinated artichoke delight, bleu gems, tuna and cheese mousse, American cheese decor and salmon pinwheels perfectly assembled one bite canapes.

### OLIVE TAPENADE & GOAT CHEESE CROSTINI 40

Oven baked crostinis topped with tangy goat cheese, roasted red pepper and house made tapenade with a chiffonade of fresh basil.

