

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. 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
and we will reply or call you as soon as possible.

ONLINE

Online Ordering Coming Soon.
Visit our website at
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. 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 10.50%). If tax-exempt status applies, a tax exempt letter or ID number must be provided 7 days prior to the event.



CHILDERS

BANQUET & CATERING

Breakfast Catering Menu

Delivering 7 Days a Week to the Greater Peoria Area

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

EMAIL info@childerscatering.com

WWW.CHILDERSCATERING.COM

CUSTOM BREAKFAST PACKAGES AVAILABLE

BASED ON YOUR BUDGET AND/OR TASTE

for business meetings, receptions, conferences, etc.

Please contact sales manager for information.



BREAKFAST

Egg Breakfast Buffets

EXPRESS EGG BREAKFAST 8

Scrambled eggs with cheese, seasoned potatoes, fresh fruit, fresh baked goods, orange juice and coffee service.

DELUXE EGG BREAKFAST COMBO 11

Scrambled eggs with cheese, seasoned potatoes, apple wood smoked bacon, sausage links, cured ham, assorted fresh baked goods, fresh fruit platter, orange juice and coffee.

SOUTHERN STYLE BUFFET 10

Seasonal fresh fruit display, fresh baked breakfast goods, scrambled eggs with cheese, seasoned potatoes, fresh baked buttermilk biscuits & sausage gravy, orange juice and coffee service.

Signature Breakfast Buffet

BREAKFAST SANDWICHES 8

Your choice of bacon, sausage or ham on an English muffin with egg and melted American cheese, served with fresh fruit, crispy seasoned potatoes, coffee and orange juice service. Ask our catering manager for individual packaging.

BUILD-YOUR-OWN GRIDDLE SPECIALTY 6

Your choice of French toast, pancakes or Belgium waffles with assorted fruit toppings, assorted nuts, whipped cream, butter and maple syrup. Served with seasoned potatoes, orange juice and coffee service.

EGG STRATA 9

This common brunch casserole is made using a mixture of eggs, bread and your choice of ingredients. This dish is then baked to perfection and served with seasoned potatoes, fresh fruit, as well as coffee and orange juice.

VEGETARIAN

Spinach, broccoli, mushroom, green onions, pepper medley, Roma tomatoes, asparagus, roasted garlic and tangy goat cheese

BASIC MEAT COMBO

Sausage, bacon, ham and American cheese

DENVER

Ham, green onions, pepper medley and cheddar cheese

SOUTHWESTERN

Chorizo, sweet pepper medley, Monterey jack cheese, topped with Pico de Gallo and smoky Chipotle sauce

SUPREMO

Sausage, bacon, ham, sweet bell peppers, mushroom, Roma tomato, green onion and American cheese

BREAKFAST

Fresh Baked Goods

CONTINENTAL BREAKFAST 5

A selection of freshly baked breakfast pastries, breads, muffins and rolls served with orange juice and coffee service.

VIP CONTINENTAL 7

A selection of our freshly baked goods, fresh cut seasonal fruit colorfully arranged on a platter, served with orange juice and coffee.

HEALTHY MORNING 7

This buffet option includes a fresh fruit display, fresh baked goods, assorted yogurts, build-your-own homemade granola & oatmeal bar, assorted yogurts, orange juice and coffee service.

On-site Breakfast Stations

Our on-site stations bring our renowned breakfast quality right to you.

We provide on-site staff to create your breakfast creations to order or to add a personal touch to your breakfast spread.

Call sales manager for pricing information.

OMELET STATION

Our omelet fillings include bacon, sausage, ham, peppers, green onions, Roma tomatoes, mushrooms and assorted cheeses.

WAFFLE STATION

Hot off the griddle, top your Belgian waffle with assorted fruits, nuts and toppings, served with whipped butter and maple syrup.

CARVING STATION

Choose a carving stations to add to your breakfast spread, options include prime rib, roast beef, smoked ham and roasted turkey.

