

# DINNER BUFFET

## Customized Dinner Buffets

If you enjoy the versatility of building your own menu, please choose from the buffet options below.

Please contact the catering manager for menu pairings to meet the needs of your group and special occasion.

Includes serving equipment, beverage dispensers, serving utensils, table linens, linen napkins, china, silverware, glassware, salt & pepper, yeast rolls and butter.

### Choose:

1 entree buffet 15 • 2 entree buffet 18 • 3 entree buffet 21

#### POULTRY

##### Chicken Marsala

With a mushroom and Marsala reduction

##### Chicken Provençale

With a sauce of tomatoes, garlic, rosemary, olives

##### Chicken Cordon Bleu

Stuffed with ham and Swiss cheese, served with a white wine cream sauce

##### Parmesan Chicken

With pesto cream sauce, topped in roasted red pepper bruschetta

##### Mango Marinated Chicken

Served with Coconut Cream Sauce and Mango Chutney

##### Fried Chicken

##### Roasted Chicken

##### BBQ Chicken

##### Roasted Turkey with Gravy

#### PORK

##### Stuffed Pork Loin

Stuffed with roasted Fuji apples, cranberries, and spinach. Served with mustard cream sauce.

##### Grilled-Boneless Center Pork Loin Chops

With a raspberry, balsamic, and stone ground mustard glaze

##### Smoked BBQ Baby Back Ribs (add 2)

##### BBQ Pulled Pork

##### Carved Maple Honey Glazed Ham

##### Andouille Stuffed Pork Chop

#### BEEF

##### Rolled Flank Steak

Stuffed with roasted red pepper pesto, spinach, and bleu cheese

##### Braised Boneless Short Rib (add 2)

Served with red wine demi-glace

##### Italian Beef Lasagna

##### Guinness Braised Pot Roast

##### BBQ Beef Brisket

##### Meatloaf

##### Beef Burgundy

##### Sliced Roast Beef

##### Prime Rib (add 4)

#### SEAFOOD

##### Stuffed Salmon

Filled with seafood mousse, served with a citrus beurre blanc

##### Pecan Crusted Cod Loin

With a lemon and caper cream sauce

##### Pan Seared Catfish Filet

With a lemon and tartar sauce

##### Nut Encrusted Mahi Mahi (add 2)

With a citrus coconut cream sauce

##### Caramelized Salmon

With Citrus Beurre Blanc Sauce

#### VEGETARIAN DISHES

##### Marinated Stuffed Portabella Mushrooms

Stuffed with feta, sundried tomato, artichokes, kalamata olives with a white cheddar grit cake and balsamic reduction

##### Pasta Primavera

With squash, zucchini, cherry tomatoes, onion, garlic, white wine, mushrooms, and lemon basil sauce

##### Spaghetti Squash and Black Beans

With spinach, tomatoes, corn, and peas all tossed in a white wine sauce

## 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. 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 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 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 10.50%). If tax-exempt status applies, a tax exempt letter or ID number must be provided 7 days prior to the event.



# CHILDERS

## BANQUET & CATERING

## Dinner Buffet 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

### CUSTOM DINNER BUFFET PACKAGES AVAILABLE

### BASED ON YOUR BUDGET AND/OR TASTE

for business meetings, receptions, conferences, etc.

Please contact sales manager for information.



CHILDERS BANQUET & CATERING CENTER | 3113 Dries Lane • Peoria, IL 61604 • (309) 839-0037 | WWW.CHILDERSCATERING.COM



# DINNER BUFFET

## Themed Dinner Buffets

### NEW ORLEANS BUFFET 20

Jambalaya  
Louisiana Style Crab Cakes  
Dirty Rice and Red Beans  
Stewed Sweet Tomatoes and Fennel with Okra  
Field Green Salad  
Sour Dough Rolls

### MIDWEST BUFFET 17

Ketchup Glazed Meatloaf  
Herb Roasted Chicken  
Roasted Rosemary Red Potatoes  
Vegetable Medley  
Tossed Midwest Salad  
Dinner Rolls

### ITALIAN BUFFET 17

Grilled Chicken Topped with Prosciutto, Mozzarella, Roma Tomatoes, and Fresh Basil  
Beef Meatballs  
Classic Marinara Sauce  
Creamy Alfredo Sauce  
Penne Pasta  
Zucchini and Mushroom Sauté  
Tossed Caesar Salad  
Garlic Bread

### SOUTHERN BUFFET 18

Carved Maple Honey Glazed Ham  
Southern Fried Chicken  
Creamy Mashed Potatoes  
Green Beans with Bacon & Onion  
Mixed Green Salad  
Buttermilk Biscuits

### BBQ 19

Baby Back Ribs (Served with Carolina, Kansas City and Texas Style BBQ Sauce)  
Beef Brisket (Served with Carolina, Kansas City and Texas Style BBQ Sauce)  
Sweet Potatoes  
Corn on the Cob  
Coleslaw  
Cornbread

### FISH & CHIPS FRY 17

Southern Style Fried Catfish Fillets  
Beer Battered Shrimp  
Seasoned Potato Wedges  
Green Bean Almondine  
Coleslaw  
Hushpuppies

### TEX MEX 16

Create your own Taco Bar:  
Warm Flour and Corn Tortillas  
Seasoned Taco Meat  
Sliced Fajita Chicken with Peppers & Onions  
Grated Cheese, Salsa, Sour Cream, Shredded Lettuce, Diced Onions,  
Roma Tomatoes, Jalapeños  
Spanish Rice Pilaf  
Refried Beans  
Black Bean & Roasted Corn Salad

### LATIN 19

Mole Pork Tamales  
Spiced Chicken Enchiladas  
Cilantro and Lime Rice Pilaf with Black Beans  
Vegetable Medley Sauté  
Chips with Salsa and Guacamole

### SURF & TURF 32

Sliced Sirloin with Onion Au Jus  
Steamed Snow Crab Legs  
Garlic Mashed Potatoes  
Roasted Asparagus  
Spinach Salad with Goat Cheese and Cranberries  
Yeast Rolls

### MEDITERRANEAN 18

Roast Leg of Lamb with Mint Demi-Glace  
Chicken Provençale  
Roasted Garlic New Potatoes  
Roasted Vegetable Medley  
Couscous and Baby Green Salad  
Focaccia Rolls

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### CARIBBEAN 18

Caribbean Marinated Flank Steak  
Grilled Jerk Chicken with Mango Salsa  
Baked Sweet Potatoes  
Caribbean Blend Vegetables  
Caribbean Tossed Salad with Pineapple,  
Mango and Crispy Wonton Strips  
Sweet Rolls

### THAI 17

Roasted Red Thai Chicken with Tamarind Chutney  
Pork with Coconut and Cucumber Relish  
Steamed Basmati Rice with Ginger, Coriander & Sweet Peppers  
Vegetable Stir-Fry Glazed with Schezuan Sauce  
Shanghai Noodle Salad  
Dinner Rolls

### SOUTHERN COMFORT 18

BBQ Pulled Pork  
Roasted Chicken  
Macaroni and Cheese  
Baked Beans  
Potato Salad  
Cornbread

### ASIAN STIR FRY 17

Mongolian Beef  
Mango Chicken Stir Fry  
Pork & Vegetable Egg Roll  
Fried Rice  
Vegetable Lo Mein

### INDIAN 18

Chicken Tikka Masala  
Pork Vindaloo  
Vegetable Biryani  
Chana Masala  
Dal Makhani  
Naan  
Chaat Masala

### NORTHERN ITALIAN 22

Baccala' al latte (Filets of Cod Cooked in Milk)  
Chicken Osso Bucco with Gremolata  
Mushroom Risotto  
Root Vegetable Medley  
White Bean Bruschetta

### HAWAIIAN LUAU 18

Huli Huli Chicken  
Kalua Pork with Cabbage and Red Onions  
Seasonal Fruit Display  
Potato Mac Salad  
Vegetable Fried Rice  
Hawaiian Sweet Rolls

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### CHOOSE 1 SALAD OPTION:

**Tossed Midwest Salad**  
A bed of spring greens topped with red onion, julienne carrots, Roma tomatoes, cucumber, garlic cheese croutons and broccoli florets served with choice of dressings.

**Caesar Salad**  
Romaine, parmesan, cherry tomatoes, croutons, Caesar dressing.

**Santa Fe Salad**  
Black beans, corn, tortilla strips, pico de gallo, chipotle ranch.

**Caribbean Salad**  
Mangos, wonton strips, raisins, lime vinaigrette.

**Greek Salad**  
Spring mix, red and green peppers, kalamata olives, feta, red onion, feta Mediterranean dressing.

**Summer Salad**  
Spinach with romaine, raisins, feta cheese, grapes, blueberry pomegranate vinaigrette.

### CHOOSE 1 STARCH:

Au Gratin Potatoes  
Mashed Potatoes  
Roasted New Potatoes  
Creamy Pesto Potatoes  
Rice Pilaf  
Garlic Mashed Potatoes  
Baked Potato

Whipped Sweet Potatoes  
Garlic White Wine Risotto  
Parmesan Herb Twice Baked Potato  
Wisconsin Sharp Cheddar Macaroni & Cheese  
Fried Quinoa

### CHOOSE 1 VEGETABLE OPTION:

Grilled Asparagus  
Steamed Broccoli and Carrots  
Roasted Cauliflower and Carrots  
Buttered Corn on the Cob  
Green Beans Almondine

Snow Peas and Brown Sugar Glazed Carrots  
Roasted Squash Vegetable Medley  
Green Beans with Bacon & Onion  
Glazed Root Vegetable Medley

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