

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 various types of real china, glassware, linen napkins, and floral decorations.

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@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. 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

Lunch 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 LUNCH PACKAGES AVAILABLE

BASED ON YOUR BUDGET AND/OR TASTE

for business meetings, receptions, conferences, etc.

Please contact sales manager for information.



LUNCH

Signature Salad Entrees

All of our signature salad entrees can be served buffet, plated or individually packaged (add 1.00). All salad entrees served with rosemary focaccia.

CHICKEN OR SMOKED SALMON CAESAR 9

Romaine lettuce topped with grilled herb chicken, shredded aged Parmesan, grape tomatoes, capers, garlic cheese croutons and classic Caesar dressing.

B.L.T. WEDGE 9

An iceberg lettuce wedge topped with chopped bacon, Bleu cheese crumbles, grape tomatoes, thinly sliced red onion and creamy bleu cheese Gorgonzola dressing.

COBB SALAD 8

Fresh spring greens with roasted turkey, apple wood smoked bacon, avocado, green onion, Roma tomatoes, hardboiled egg, creamy blue cheese and tangy French dressing.

SPINACH, ARUGULA AND BERRIES 7

Fresh spinach and arugula topped with seasonal berries, goat cheese, toasted nuts, sweet red onion and raspberry vinaigrette.

GREEK SALAD 7

Mixed spring lettuce mix topped with a traditional Greek salad including sweet red & green pepper, red onion, Roma tomatoes, Kalamata olives, cucumbers, Feta cheese and fresh parsley with a Mediterranean Feta dressing.

ITALIAN CHOP SALAD 8

Prosciutto, Genoa salami, Capicola ham, sundried tomatoes, roasted red peppers, artichoke hearts, cucumbers, capers, artichoke hearts, red onion, Kalamata olives, and fresh mozzarella cheese with Italian vinaigrette and resting on a bed of mixed greens.

FUJI APPLE KALE SALAD 8

Shredded kale paired with blueberry pomegranate vinaigrette topped with Fuji apple slices, blue cheese, red onion, toasted nuts, craisins, and creamy avocado.

ROASTED BEET & GOAT CHEESE 7

Roasted beets, grapefruit & orange Supremes, toasted nuts, red onion, creamy avocado and tangy goat cheese paired with white balsamic vinaigrette on a bed of mixed greens.

CHICKEN SANTA FE SALAD 9

Grilled herb chicken accompanied with black beans, shredded cheddar and Monterey Jack cheese, Pico de Gallo, crushed tri-color tortilla chips, avocado and served with either sour cream & salsa or buttermilk ranch on a bed of spring greens.

TOSSED MIDWEST SALAD 6

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.

BROCCOLI SALAD 6

Broccoli florets tossed in a honey Dijon dressing with red onion, craisins, toasted nuts and apple wood smoked bacon.

PASTA SALAD 6

Tender pasta paired with seasonal veggies, meats, and cheeses, tossed in a zesty vinaigrette.

LUNCH

Cold Sandwiches

All cold sandwich options can be served buffet or individually packaged (add 1.00). All cold sandwiches are served with house made Ranch chips, fresh fruit, dessert, mayonnaise and mustard.

Classic Deli Sandwiches 8

Served on wheat berry bread, sourdough bread, or sundried tomato wrap; with lettuce, tomato and red onion. Upgrade any sandwiches with your choice of gourmet bread for 1.00. Tossed Midwest or pasta salad, 2 per person.

**ROASTED TURKEY & CHEDDAR
SMOKED HAM & SWISS**

**CHICKEN SALAD
TUNA SALAD
VEGGIE DELIGHT W/ BALSAMIC GLAZE**

**ROAST BEEF & PROVOLONE
B.L.T.**

Deli Tray

Roast beef, smoked ham, roasted turkey, cheddar, swiss, provolone, pickle, tomato, and onion served with assorted bread.

Gourmet Deli Sandwiches 9

CLUBBIN' TURKEY

A signature classic sandwich including roasted turkey, smoked ham, bacon, cucumber, Roma tomatoes, lettuce, mayonnaise and cheddar cheese all wedged in wheat berry and sourdough bread.

ITALIAN CIABATTA

Smoked ham, prosciutto, Genoa salami, Capicola ham, provolone, Roma tomatoes, spring greens, red onion served on a ciabatta bun.

CURRY CRAN-APPLE CHICKEN SALAD WRAP

Roasted chicken teamed up with craisins, Fuji apples, toasted nuts, blue cheese, celery, and onion tossed in orange curry mayo with avocado, cucumber, lettuce and Roma tomatoes rolled up in a sundried tomato wrap.

MEDITERRANEAN CHICKEN PITA POCKET

Chicken, roasted garlic hummus, tabbouleh and a cucumber sour cream sauce stuffed in a pita pocket.

ROAST BEEF & HORSERADISH CHIVE CHEDDAR

Tender roast beef, red onion, horseradish & chive cheddar cheese, Roma tomatoes and spring greens on a pretzel roll.

LEMON DILL TUNA SALAD

Our signature albacore tuna salad with fresh lemon and dill topped with Roma tomatoes, red onion, spring greens and served on rosemary focaccia.

HAM AND GOUDA

Shaved ham and smoky Gouda with caramelized apples & onions. Served with dark ale mustard on a sundried tomato focaccia roll.

VEGGIE CLUB

A grilled balsamic portobello mushroom combined with spinach, arugula, Roma tomato, red onion, roasted red pepper, hummus, and tangy goat cheese wrapped in a sundried tomato wrap.

Hot Sandwiches

All of our hot sandwich options are served buffet style in provided equipment with appropriate utensils. All hot sandwiches are served with house made Ranch chips, fresh fruit and dessert.

Classic Hot Sandwiches 10

BLACK-ANGUS CHEESEBURGER
HOUSE SMOKED BBQ BEEF, PULLED PORK OR CHICKEN
ITALIAN MEATBALL SUB
ITALIAN BEEF
BLACK BEAN BURGER
GRILLED CHICKEN BREAST
(Bourbon, Jamaican Jerk, Pesto, Lemon Pepper)

LUNCH

Luncheon Buffets

All of our luncheon buffets are served in provided equipment and with appropriate utensils.

HOME STYLE MEATLOAF 13

Our house made meatloaf stacked with fried onions and zesty tomato sauce, served with mashed potatoes & gravy and corn on the cob.

SMOKED BRISKET OR PULLED PORK 12

Spice rubbed and smoked beef brisket with house made BBQ sauce, served with baked sweet potatoes and southern style green beans with onion and bacon.

SMOKED BBQ BABY BACK RIBS 15

House made BBQ sauce glazed over smoked baby back ribs, served with mashed sweet potatoes and honey glazed carrots.

VEGETABLE OR BEEF LASAGNA 10

House-made with layers of tender pasta sheets, meat sauce and three cheeses served with garlic bread, roasted squash medley and Caesar salad.

SPICE RUBBED FLANK STEAK 15

Served with mushroom demi glaze, roasted rosemary red potatoes, and sautéed spinach and mushrooms.

ROASTED CHICKEN 11

Bone-in chicken, marinated in garlic and herbs, served with jus lie, warm quinoa salad, and vegetable medley.

PAN SEARED SALMON 14

Citrus beurre blanc, garlic, white wine, and grilled asparagus.

GRILLED SIRLOIN 15

Topped with red wine onion marmalade, served with twice baked potato and asparagus.

GRILLED CHICKEN AND ITALIAN SAUSAGE PASTA 10

Al dente pasta tossed with grilled chicken, Italian sausage, mushrooms, spinach, peppers, tomatoes, and onions in white wine sauce, served with garlic bread sticks and Caesar salad.

BRAISED POT ROAST 12

Top sirloin simmered in a rich dark beer stock, served with caramelized root vegetables and garlic mashed potatoes.

SOUTHERN FRIED CATFISH 10

Fried catfish garnished with lemon wedges and classic tartar sauce accompanied with hushpuppies, baked potato and coleslaw.

PARMESAN ENCRUSTED CHICKEN 12

Crisp panko Parmesan breaded chicken with a pesto white wine cream sauce, paired with orzo risotto and sautéed sugar snap peas.

FRIED CHICKEN 11

Juice deep fried bone-in chicken served with southern style green beans and cream macaroni & cheese.

Dessert Option

COOKIE PLATTER 1

BROWNIE PLATTER 1

ASSORTED DESSERT BARS 3

SHEET CAKE 2

ASSORTED CHEESECAKE 3

Soup Option

Our chef inspired soups is served with oyster crackers and by the gallon (12-14 individuals). 24 Soup options are served buffet style in provided equipment and appropriate utensils.

**HAM & BEAN
BROCCOLI CHEESE
CHICKEN NOODLE
CLAM CHOWDER**

**CREAM OF POTATO WITH BACON
LOBSTER BISQUE
MINISTRONE**

**SPLIT PEA WITH HAM
TOMATO BASIL
VEGETABLE BEEF**

Build-Your-Own Bar Options

These options provide your group with the versatility to compliment any taste. Allow your guests to create their own specialty!

BAKED POTATO BAR 7

Idaho baked potatoes teamed up with apple wood bacon bits, green onions, steamed broccoli, shredded cheddar cheese, sour cream and butter.

CHILI BAR 7

Our signature homemade chocolate chili with jalapeños, sour cream, shredded cheddar, green onions, oyster crackers and sour cream.

SOUP BAR 7

Your choice of three chef inspired soups.

SALAD BAR 9

Mixed spring greens with julienned carrot, red onions, cucumbers, shredded cheddar, bacon bits, smoked ham, roasted turkey, hard boiled egg, broccoli florets, cucumbers, Roma tomatoes, garlic herb croutons and your choice of three dressings.

TACO BAR 10

Seasoned ground beef and shredded chicken with soft flour tortillas and hard corn taco shells. Toppings include shredded lettuce, shredded cheese, refried beans, spanish rice, Roma tomatoes, sour cream and salsa.

