

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 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 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

Plated Dinner 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 DINNER PACKAGES AVAILABLE
BASED ON YOUR BUDGET AND/OR TASTE**

for business meetings, receptions, conferences, etc.

Please contact sales manager for information.



PLATED DINNERS

All dinner entrees are served a signature salad option, soft yeast roll and butter, and cold beverages.
Add a dessert course for \$2 per person.

Kindly select ONE dinner option for all guests

OR

Second entrée selection - \$2 additional per person per guarantee • Third entrée selection - \$3 additional per person per guarantee

Signature Salads

Select one accompanied with dinner.

MIDWEST SALAD

A bed of spring greens topped with red onion, julienne carrots, Roma tomatoes, cucumber, croutons, and peppers served with your choice of dressings.

CEASER SALAD

Croutons, parmesan cheese, romaine lettuce with parmesan ceaser dressing

SPINACH SALAD

Feta cheese, candied walnuts, and fresh seasonal berries tossed with blueberry vinaigrette.

Dinner Entrées

Poultry

CHICKEN PROVENÇALE 15

Paired with roasted rosemary red potatoes and a green bean medley.

CHICKEN CORDON BLEU 16

Served with Cream sauce and paired with wild rice pilaf and tarragon carrots.

PARMESAN CHICKEN 14

With pesto white wine cream sauce and tomato basil relish. Paired with garlic mashed potatoes and a squash medley.

GRILLED DUCK BREAST

Served with rice pilaf and bok choy

Beef and Pork

GRILLED SIRLOIN 17

Paired with a twice baked potato, red wine demi glace, and green bean almondine.

PRIME RIB 20

Paired with roasted potatoes and asparagus.

ROASTED FILET MIGNON 25

Paired with garlic mashed potatoes and ratatouille.

BRAISED BONELESS SHORT RIB 18

Paired with truffle yukon mash and roasted root vegetables.

STUFFED SALMON 17

Paired with wild rice pilaf and brown sugar glazed snow peas and carrots.

NUT ENCRUSTED MAHI MAHI 16

Paired with coconut scented rice and a vegetable medley.

ROLLED FLANK STEAK 17

Paired with Spanish rice and grilled asparagus.

STUFFED PORK LOIN 16

Served with mustard cream sauce. Paired with a baked sweet potato and green beans with bacon and onion.

GRILLED-BONELESS CENTER PORK LOIN CHOPS 15

Paired with a sweet potato mash and tarragon carrots.

Seafood

PECAN CRUSTED WALLEYE 16

Paired with garlic mashed potatoes and asparagus.

CARAMELIZED SALMON 15

Paired with roasted red peppers and a green bean medley.

Vegetarian

SPAGHETTI SQUASH AND BLACK BEANS 13

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

MARINATED STUFFED PORTABELLA MUSHROOMS 13

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

PASTA PRIMAVERA 13

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

PLATED DINNERS

Duet Plates

SELECT ANY TWO ENTRÉES FROM OUR PLATED DINNER SELECTIONS

OUR CHEF WILL CREATE AN ENTRÉE FEATURING BOTH MAIN DISHES (HALF PORTION OF EACH) AND INCLUDES: HOUSE SALAD, STARCH, SEASONAL VEGETABLE, ARTISAN ROLLS WITH BUTTER, ICED WATER, COFFEE AND TEA SERVICE

Price is based on the highest priced entrée plus \$4 additional per person.

Desserts

Add 2 for a dessert option.

Cakes

CARROT CAKE

CHOCOLATE LAYER CAKE

RED VELVET CAKE

TORTE MILK CHOCOLATE MERINGUE CAKE - GLUTEN FREE

Cheesecake (add 3)

ASSORTMENT OF NEW YORK, DULCE DE LECHE, CRÈME BRULEE, AND TURTLE

ASSORTMENT OF VANILLA, RASPBERRY SWIRL, VANILLA CHOCOLATE LAYER, AND CHOCOLATE CHIP

Assorted Fresh Baked Pies

Sampler Plate

(Seasonal price may vary)

CHOCOLATE DIPPED STRAWBERRY, PETITE FOURS, AND CHEF'S CHOICE PASTRY

