

EAT DRINK CRAVE

CONTACT OUR SALES MANAGER AT:
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CHILDERS
BANQUET & CATERING



BREAKFAST MENU


BREAKFAST BUFFETS

All breakfast buffets include disposable plateware, utensils and napkins.

CONTINENTAL

A selection of Danish, mini muffins, sugar dusted beignets and a seasonal fresh fruit tray. 7.00 


HEALTHY START AVOCADO TOAST

Wheatberry toast, sliced avocados, oven roasted red tomatoes, pure olive oil, balsamic reduction and sea salt. Served with a seasonal fresh fruit tray. 9.00 

BAGELS N' LOX

Smoked salmon ribbons, mini plain bagels, whipped dill cream cheese, oven roasted tomatoes, chopped hard-boiled eggs, julienned red onions and capers.. 9.00

MIDWEST EGG BREAKFAST COMBO

Scrambled eggs with cheese, seasoned potatoes, hardwood smoked bacon and sausage patties, seasonal fresh fruit tray. 9.00 


SOUTHERN EGG BREAKFAST COMBO

Scrambled eggs with cheese, seasoned potatoes, buttermilk biscuits & sausage gravy. 8.00

BUILD-YOUR-OWN

Served with breakfast potatoes.

GRIDDLE COMBO

Belgian waffles or French toast, mixed berries, whipped cream & butter, chocolate chips, toasted almond slivers and maple syrup. 9.00 

BREAKFAST STREET TACOS



Scrambled eggs, fajita chicken & steak, shredded cheddar & Monterey jack cheese, guacamole, black bean corn salsa, sour cream, fire roasted salsa and flour tortillas. 9.00

FRITTATAS

Minimum of 10 orders.

Served with breakfast potatoes and seasonal fresh fruit.

VEGETARIAN

Spinach, broccoli, cremini mushrooms, caramelized onions, sweet bell peppers, tomatoes, roasted garlic and tangy goat cheese. 9.00  


MEAT COMBO

Sausage, ham, applewood bacon and Monterey jack & cheddar cheese. 9.00 

DENVER

Ham, caramelized onions, sweet bell peppers, and Monterey jack & cheddar cheese. 9.00 

SUPREME

Sausage, applewood bacon, ham, sweet bell peppers, cremini mushrooms, tomatoes, caramelized onions and cheddar & Monterey jack cheese. 9.00 

 **VEGETARIAN** //  **GLUTEN FREE**



BREAKFAST MENU

CONTINUED



ON-THE-GO HANDHELDS

BREAKFAST CROISSANT SANDWICH

Bacon sausage breakfast croissant sandwich, scrambled egg, cheddar cheese and garlic aioli. 6.00

BURRITOS

Individually wrapped and served in a tomato basil wrap. Served with fire roasted salsa & sour cream. Minimum 10 orders per burrito type.

VEGETARIAN

Scrambled eggs with potatoes, spinach, broccoli, cremini mushrooms, caramelized onions, pepper medley, Tomatoes, roasted garlic and tangy goat cheese. 8.00

DENVER

Scrambled eggs with potatoes, hickory smoked ham, caramelized onions, pepper medley, Monterey jack and cheddar cheese. 8.00

CHICKEN BACON AVOCADO

Scrambled eggs with potatoes, avocado, black beans, fajita chicken, hardwood smoked bacon, caramelized onions, Monterey jack and cheddar cheese. 9.00

STEAK AND POTATO

Scrambled eggs with potatoes, pepper medley, caramelized onions, chimichurri sauce, Monterey jack and cheddar cheese. 10.00

BREAKFAST A LA CARTE

Minimum of 10 orders.

BAKED GOODS

ASSORTED MINI MUFFINS (Blueberry, Banana Walnut, Lemon Poppyseed) 1.50

ASSORTED MINI DANISH (Cinnamon Swirl, Vanilla Crown, Raspberry Crown, Maple Pecan, Apple Coronet) 2.00

BEIGNETS – Dusted in powdered sugar. 2.00

MINI BAGELS & CREAM CHEESE 2.00

BREAKFAST MEATS

HARDWOOD SMOKED BACON

(3 pieces per person) 3.00

SAUSAGE PATTIES (2 pieces per person) 3.00

MAPLE GLAZED HAM 3.00

BREAKFAST SIDES

SEASONED BREAKFAST POTATOES 1.50

**BUTTERMILK BISCUITS
& SAUSAGE GRAVY** 3.00

VANILLA GREEK YOGURT PARFAITS 6.00

SEASONAL FRESH FRUIT TRAY 40.00
(Sold per tray, serves 10-15 people)

BEVERAGES

14.00/per gallon. Serves 8-10 people.
Served in disposable insulated containers with cups.

COFFEE

Regular or decaffeinated and served with sugar/sweeteners and creamer.

2% MILK

JUICE Orange, Apple or Cranberry

HOT CHOCOLATE

*Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may contribute to food borne illness, especially if you have a medical condition.



LUNCH MENU

GOURMET DELI SANDWICHES

Sandwiches served in individual disposable boxes or on disposable platters/ bowls with condiments, cutlery and napkins. Beverages not included. Includes homemade ranch chips. Minimum 10 orders, limit 2 sandwich types per 10 orders and a maximum of 6 sandwich types. Substitute a gluten-free bun \$0.75.

CLASSIC DELI

Smoked ham & Swiss, roast beef & cheddar or roasted turkey & cheddar, spring greens, tomatoes and red onions. Served on wheat or sourdough bread with mayo and mustard packets. 7.50

TURKEY CLUB

Roasted turkey, smoked ham, bacon, avocado, cucumber, cheddar cheese, tomatoes, spring greens and garlic aioli on wheat bread. 10.00

ITALIAN CAPRESE

Smoked ham, Genoa salami, fresh mozzarella, roasted tomatoes, spring greens, caramelized balsamic onion jam and basil pesto aioli served on a ciabatta roll. 10.00

CHICKEN OR TUNA SALAD CROISSANT

Chicken salad or tuna salad, avocado, cucumber, tomatoes, spring greens on a buttery croissant. 8.00

HAM & DARK ALE MUSTARD

Smoked ham, Swiss cheese, bacon jam, tomatoes, spring greens and a dark ale mustard dijonnaise served on pretzel roll. 9.00

CHICKEN CAESAR WRAP

Grilled chicken, avocado, shaved parmesan, roasted tomatoes, garlic cheese croutons, chopped romaine and Caesar dressing served in a sundried tomato wrap. 9.00

SOUTHWESTERN CHICKEN WRAP

Fajita chicken, roasted corn & black bean salsa, poblano peppers, avocado, Monterey jack & cheddar cheese and ancho chipotle slaw in a sundried tomato wrap. 9.00

VEGGIE WRAP

A grilled portabella mushroom combined with spinach, roasted tomatoes, avocado, roasted red peppers, hummus, caramelized balsamic onion jam and goat cheese in a sundried tomato wrap. 9.00 ♻️

ROAST BEEF & HORSERADISH

Roast beef, cheddar cheese, tomatoes, spring greens and a caramelized onion horseradish sauce on a pretzel roll. 9.00

HOT SANDWICHES

Sandwiches served buffet style in disposable serving equipment with utensils and appropriate condiments. Minimum of 10 orders. Substitute a gluten-free bun \$0.75.

ANGUS CHEESEBURGER

A 6 oz. grilled Angus beef hamburger topped with melted American cheese and served with brioche buns, lettuce, tomatoes, red onions & pickle spears. 7.00

BBQ BEEF BRISKET 10.00, PULLED PORK 6.00 OR PULLED CHICKEN 6.00

Your choice served with brioche buns and BBQ sauce.

ITALIAN MEATBALL SUB

Romano & ricotta cheese beef meatballs, marinara sauce and a melted four cheese blend (Mozzarella, Parmesan, Provolone, Romano) served with French hoagie rolls. 7.00

AMERICAN "BALL PARK" HOT DOG

Charbroiled quarter pound all beef Ball Park hot dogs with buns. Served with mustard, ketchup, relish and minced onion. 5.00

ITALIAN BEEF

Served with mild giardiniera and French hoagie rolls. 7.00

GRILLED CHICKEN BREAST OR PORK CHOP

Choice of a 6 oz. grilled chicken breast or a 5 oz. center cut butterfly pork chop served with brioche buns, lettuce, tomatoes, red onions, and pickle spears. 8.00

ITALIAN SAUSAGE OR BEER BRAISED BRATWURST

Choice of sweet Italian pork sausage or beer braised bratwurst, sautéed peppers and caramelized onions and served with French hoagie rolls. 6.50

♻️ VEGETARIAN // 🍷 GLUTEN FREE

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LUNCH MENU CONTINUED



BUILD-YOUR-OWN DELI SANDWICH TRAY 7.50

Served with disposable plates, cutlery and napkins. Substitute a gluten-free bun \$0.75. Build-your-own deli tray includes the following:

BREAD:	Whole Wheat & Sourdough Bread or Croissants, Pretzel & Ciabatta Rolls (Add 1.00)
MEAT:	Smoked Ham, Roasted Turkey & Roast Beef
CHEESE:	American, Cheddar & Swiss
TOPPINGS:	Spring Greens, Tomatoes, Red Onions, Pickle Spears
CONDIMENTS:	Mayonnaise & Mustard Packets

SALAD ENTREES

All dressings are gluten-free.

CHICKEN CAESAR

Romaine lettuce topped with grilled herb chicken, shaved parmesan, grape tomatoes, garlic cheese croutons and classic Caesar dressing. 8.00

TURKEY COBB SALAD

Spring greens, roasted turkey, applewood bacon, avocado, cucumber, red onion, grape tomatoes, smoked blue cheese and tangy French dressing. 8.00 ©

SUMMER SPINACH SALAD

Spinach, strawberries, pecans, raisins, sweet red onions, goat cheese and balsamic vinaigrette. 8.00 ① ②

CHICKEN B.L.T. SALAD

Romaine, spring mix, grilled chicken, applewood bacon, hard-boiled egg, grape tomatoes, avocado, garlic cheese croutons, cucumbers, cheddar & Monterey jack cheese and ranch dressing. 9.50

ITALIAN CHOP SALAD

Spring mix, prosciutto, Genoa Salami, roasted tomatoes, roasted red peppers, artichoke hearts, cucumbers, red onion, Kalamata olives, fresh mozzarella cheese, and Italian vinaigrette. 9.50 ©

CHICKEN SANTA FE SALAD

Spring mix, fajita chicken, black bean & corn salsa, grape tomatoes, cheddar and Monterey Jack cheese, fried tortilla strips, avocado and served with either sour cream & salsa or buttermilk ranch. 9.00 ©

SOUPS

Served with oyster crackers and by the gallon (12-15 individuals). Soup options are served buffet style in disposable serving equipment and with appropriate utensils.

BROCCOLI CHEESE 55.00 ①

CHICKEN NOODLE 45.00

CREAMY POTATO & BACON 45.00

CHICKEN TORTILLA 50.00 ©

TOMATO FLORENTINE W/ PASTA 40.00 ①

CHILI W/BEANS 85.00 ©



LUNCH MENU

CONTINUED



SPECIALTY BUILD-YOUR-OWN BARS

Build-your-own bars are served buffet style in disposable serving equipment and with appropriate utensils. Substitute a gluten-free bun \$0.75.

BAKED POTATO BAR

Idaho baked potatoes, applewood bacon, green onions, steamed broccoli, aged cheddar cheese sauce, chili w/beans, sour cream and whipped butter. 10.00

CHILI BAR

Beef chili w/beans served with pickled jalapeños, sour cream, shredded cheddar & Monterey jack cheese, green onions, oyster crackers and sour cream. 10.00

BRATWURST & HOTDOG BAR

Grilled beer brats and all beef hotdogs, aged cheddar cheese sauce, chili, caramelized onions, grilled pepper medley, pickled jalapeños and sauerkraut. Served with French hoagie rolls and hot dog buns. 12.00

TACO BAR

Seasoned ground beef, grilled chicken, romaine lettuce, cheddar & Monterey Jack cheese, black bean & corn salsa, guacamole, sour cream and fire roasted salsa served with flour tortillas and taco shells. 13.00

GOURMET BURGER BAR

Grilled 6 oz. Angus hamburgers, hardwood smoked bacon, cheddar, American, Swiss, guacamole, caramelized onions, sautéed mushrooms, roasted tomatoes, pickled jalapeños, spring greens, pickle spears, garlic aioli and ancho chipotle sauce. Served with brioche and pretzel buns. 13.00

MAC & CHEESE BAR

Aged cheddar mac & cheese, bacon bits, BBQ pulled pork, buffalo chicken, green onions, roasted tomatoes, steamed broccoli, pickled jalapeños, smoked blue cheese and shaved parmesan. 12.00

SALAD BAR

Spring greens served with shredded cheddar & Monterey jack cheese, applewood bacon, smoked ham, roasted turkey, hard boiled eggs, julienned carrots, red onions, cucumbers, broccoli florets, grape tomatoes, garlic herb croutons. Served with buttermilk ranch, French and Italian dressings. 12.00



LUNCH A LA CARTE

Minimum of 10 orders.

SIDES

MIDWEST GARDEN

SALAD 2.00

Choice of dressing.

CAESAR SALAD 3.00

LOADED POTATO SALAD 1.50

SUPERFOOD SLAW 2.00

BOWTIE PASTA SALAD 2.00

SEASONAL FRESH FRUIT 2.00

HOMEMADE RANCH

POTATO CHIPS 1.25

DESSERTS

Minimum order increments of 10.

ASSORTED COOKIES

(Chocolate Chip, Peanut Butter & Sugar) 1.00

SALTED CARAMEL

FUDGE BROWNIE 2.50

CHOCOLATE CHIP

BLONDIE 2.50

ASSORTED DESSERT BARS

(Seven Layer, Mount Caramel Oatmeal, Raspberry Rhapsody & Lemon) 2.50

RICE KRISPY BARS 1.50

RASPBERRY ALMOND

SHORTBREAD BAR 5.00

BEVERAGES

Minimum order increments of 10.

BOTTLED WATER 1.00

ASSORTED SODA CANS 1.00

ICED TEA 2.00

LEMONADE 2.00

VEGETARIAN // GLUTEN FREE

HORS D'OEUVRES MENU



HOT HORS D'OEUVRES

50 pieces per selection.

PIGS-IN-A-BLANKET

All beef kosher frankfurter, puff pastry and dark ale mustard. 65.00

MINI BEEF WELLINGTONS

Beef tenderloin, mushroom duxelle and puff pastry. 100.00

PORK OR VEGETABLE EGG ROLLS

Served with sweet Thai chili sauce. 60.00 ♡

SPRING ROLLS

Reuben or Philly cheesesteak. 90.00

NASHVILLE CHICKEN BITES

Spicy glazed buttermilk fried chicken with a dill pickle crema. 90.00

BBQ PEACH BRISKET SKEWERS

Bacon wrapped brisket, peach BBQ sauce and pickled jalapeno. 120.00 ☺

CHICKEN & WAFFLE SKEWERS

Homestyle fried chicken, hardwood smoked bacon, pearl sugar Belgium waffle and maple syrup drizzle. 100.00

MINI CRAB CAKES

Served with remoulade sauce. 110.00

STUFFED MUSHROOMS

Spinach & cheese ♡, crab or sausage stuffed cremini mushrooms. 85.00

COCONUT SHRIMP

Served with sweet Thai chili sauce. 85.00

BACON WRAPPED SCALLOPS

Bourbon glazed bacon wrapped scallops. 110.00

BRIE & RASPBERRY IN PHYLLO

Double cream brie cheese, raspberry preserves in a flaky puff pastry pouch. 90.00 ♡

CHICKEN OR VEGETABLE QUESADILLA CONES

Cone shaped flour tortilla, cheese, jalapenos, peppers, onions and cilantro. Served with sour cream and salsa. 100.00 ♡

COCKTAIL MEATBALLS

Choice of Italian marinara, bourbon or BBQ style. 60.00

BUFFALO CHICKEN OR STEAK & CILANTRO EMPANADAS

Thin crisp wonton-style dough filled with buffalo chicken & cream cheese or fajita steak & Monterey jack cheese. 90.00

SMOKED CHICKEN WINGS

Choice of BBQ, buffalo or bourbon. Served with buttermilk ranch. 75.00

ANCIENT GRAINS ARANCINI

A crispy blend of wild rice and quinoa encasing aromatic sausage, creamy mozzarella & zesty tomato sauce. 90.00 ♡

POTATO SKINS

Fried potato skins, aged cheddar cheese sauce, green onions and bacon. Served with sour cream and ranch. 90.00 ☺

COLD HORS D'OEUVRES

50 pieces per selection.

POACHED SHRIMP COCKTAIL

Served with cocktail sauce and lemon wedges. 100.00 ☺

ANTIPASTO SKEWERS

Sun dried tomatoes, mozzarella, artichoke hearts and a pitted Kalamata olives. Garnished with balsamic reduction and fresh basil. 110.00 ♡ ☺

SMOKED SALMON CANAPES

Cold smoked salmon, whipped dill cream cheese, cherry tomatoes, minced red onions and capers on an herb crostino. 100.00

ASSORTED DELI SLIDERS

Ham & Swiss, turkey & cheddar and roast beef & cheddar. 100.00

CAPRESE CROSTINI

Roasted tomatoes, fresh basil, fresh mozzarella, balsamic reduction and olive oil served on herb crostini. 70.00 ♡

DELI PINWHEELS

Assorted deli meats, cheeses, veggies rolled up in a sundried tomato basil wrap. 65.00

OLIVE TAPENADE & GOAT CHEESE CROSTINI

Kalamata olive tapenade, roasted red peppers, goat cheese and fresh basil on herb crostini. 90.00 ♡

SEASONAL FRUIT SKEWERS

Fresh fruit skewer drizzled with honey. 100.00 ♡ ☺

BRIE & BACON JAM CROSTINI

Garnished with green onions. 100.00

PROSCIUTTO CUCUMBER ROUNDS

Cucumber rounds, roasted red pepper cream cheese, prosciutto, cherry tomatoes. 70.00 ☺

♡ VEGETARIAN // ☺ GLUTEN FREE

HORS D'OEUVRES

CONTINUED

GOURMET SLIDERS

50 pieces per selection

CUBAN – Ham, roasted pork, Swiss cheese, pickle spears and dark ale mustard. 135.00

ITALIAN – Ham, genoa salami, fresh mozzarella, roasted tomatoes, caramelized balsamic onion jam, pesto aioli. 145.00

BBQ – Choice of beef brisket or pulled pork. Served with BBQ sauce. 170.00/100.00

FRIED CHICKEN & BISCUIT – Fried chicken breast, cheddar cheese, hardwood smoked bacon, caramelized onions, garlic aioli. 140.00

PORTABELLA VEGGIE – Marinated portabella mushrooms, spinach, feta cheese, roasted tomatoes, caramelized onions, roasted red pepper aioli. 120.00 ⑤

CHEESEBURGER – American cheese, lettuce, tomatoes, red onions, pickle spear, ketchup & mustard. 140.00

PLATTER HORS D'OEUVRES

Serves 25 individuals.

VEGETABLE CRUDITÉS

Served with buttermilk ranch. 45.00 ⑤ ⑥

SEASONAL FRUIT DISPLAY 65.00 ⑤ ⑥

GOURMET CHEESE & CRACKER DISPLAY

Cheddar, Monterey jack, Swiss, spreadable brie, fresh mozzarella and assorted crackers. 75.00 ⑤

HUMMUS DUO

Plain and roasted red pepper hummus. Served with pita chips. 75.00 ⑤

CAPRESE SALAD DISPLAY

Fresh mozzarella, tomatoes and fresh basil topped with a balsamic glaze and olive oil. 75.00 ⑤ ⑥

SPINACH ARTICHOKE DIP

Served with pita chips. 75.00 ⑤

CLASSIC BRUSCHETTA

Served with herb crostini. 50.00 ⑤

LATIN TRIO

Black bean corn salsa, guacamole and fire roasted tomato salsa. Served with tri-color tortilla chips. 75.00 ⑤ ⑥

CHIPS & DIPS

French onion, rosemary garlic white bean & bacon cheddar ranch dip. Served with homemade potato chips. 75.00

CHARCUTERIE BOARD

Assorted cheeses, spreadable brie, genoa salami, prosciutto, kalamata & queen olives, marinated artichoke hearts, roasted tomatoes, cornichons, dried fruits, candied nuts, balsamic onion jam, dark ale mustard, gourmet crackers, etc. 75.00

SWEET HORS D'OEUVRES

50 pieces per selection.

CHOCOLATE COVERED STRAWBERRIES

Milk chocolate covered strawberries with crushed almonds. 100.00 ⑤ ⑥

MINI CHEESECAKE BITES

Chocolate cappuccino, silk tuxedo, vanilla, chocolate chip, lemon raspberry and amaretto almond. 85.00 ⑤

CHOCOLATE CARAMEL BEIGNETS

Croissant beignets dusted in powder sugar with a chocolate caramel drizzle. 45.00 ⑤

MINI CUSTOMIZABLE CUPCAKES

Vanilla cupcake with choice of color customizable buttercream frosting. 85.00 ⑤

CHURRO BAR

Fried cinnamon sugar dusted churros, melted chocolate, caramel sauce and mixed berry compote. 85.00 ⑤

BAVARIAN ECLAIRS

Mini cream puffs filled with Bavarian custard cream and topped with chocolate. 30.00 ⑤

DULCE DE LECHE OR RASPBERRY CHEESECAKE CHIMICHANGAS

Fried flour tortilla stuffed mini dulce de leche or raspberry cheesecake chimichangas dusted in powder sugar. 75.00 ⑤

BROWNIE OR BLONDIE BITES

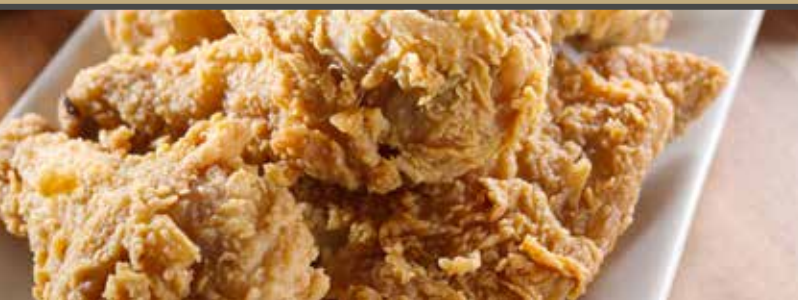
Salted caramel fudge brownies or chocolate chip blondie bites. 35.00 ⑤



ENTREE MENU

CUSTOMIZED ENTRÉE PACKAGES:

Prices listed are per person package pricing (includes entree, sides & beverages) and per person ala carte pricing for an additional entree. One-and-a-half entree packages available upon request. Entree packages served buffet style with upscale disposables, serviceware and iced tea, lemonade and water. Upgrade entree packages by plating and/or with China for an additional charge.



POULTRY

Package pricing includes iced tea, lemonade & water and choice of salad, starch and vegetable. Ala carte pricing is the additional cost to add an entrée to a package.

FRIED CHICKEN Package 13.00 / Ala Carte 6.00

ROSEMARY ROASTED CHICKEN

Served with herb chicken jus.

Package 13.00 / Ala Carte 6.00 

CHICKEN MARSALA

Cremini mushroom Marsala cream sauce, fried prosciutto and fresh parsley.

Package 17.00 / Ala Carte 10.00 

CHICKEN PICCATA

Meyer lemon butter caper sauce.

Package 14.00 / Ala Carte 7.00

MEDITERRANEAN CHICKEN

Stewed in white wine, roasted tomatoes, Kalamata olives, artichokes, capers and fresh herbs.

Package 16.00 / Ala Carte 9.00 

CHICKEN FLORENTINE

Garlic parmesan spinach cream sauce and garnished with roasted tomatoes.

Package 15.00 / Ala Carte 8.00 

PARMESAN CHICKEN

Panko parmesan crusted chicken, pesto cream sauce, and roasted red pepper tomato bruschetta.

Package 15.00 / Ala Carte 8.00

HERB ROASTED TURKEY w/ Gravy.

Package 13.00 / Ala Carte 6.00 

BEEF

Package pricing includes iced tea, lemonade & water and choice of salad, starch and vegetable. Ala carte pricing is the additional cost to add an entrée to a package.

ROLLED FLANK STEAK

Stuffed with roasted tomatoes, spinach and smoked blue cheese with a chimichurri sauce.

Package 23.00 / Ala Carte 16.00 

PEPPERCORN CRUSTED BEEF FILET

Served with rosemary red wine demi-glace.

Package 31.00 / Ala Carte 24.00

BEEF BOURGUIGNON

Beef tenderloin braised in red wine.

Package 20.00 / Ala Carte 13.00

DRUNKEN SHORT RIBS

Slow braised Guinness beef short ribs, cremini mushrooms and garnished with fresh herbs.

Package 28.00 / Ala Carte 21.00

BBQ BEEF BRISKET Package 19.00 / Ala Carte 12.00 

POT ROAST

Garnished with roasted herb root vegetables.

Package 19.00 / Ala Carte 12.00 

LATIN GRILLED TOP SIRLOIN

Chili citrus sauce, caramelized onions, char-grilled

poblanos & red peppers. Package 22.00 / Ala Carte 15.00 

PORK

Package pricing includes iced tea, lemonade & water and choice of salad, starch and vegetable. Ala carte pricing is the additional cost to add an entrée to a package.

STUFFED ROASTED PORK LOIN

Stuffed with bacon, spinach, caramelized onions, craisins, Fuji apples with a dark ale mustard cream sauce.

Package 17.00 / Ala Carte 10.00

BBQ PULLED PORK Package 13.00 / Ala Carte 6.00 

MAPLE GLAZED HAM

Dark ale mustard maple glaze and


char-grilled pineapple. Package 14.00 / Ala Carte 7.00

BONE-IN PORK CHOPS

Teriyaki marinated with grilled pineapple salsa.

Package 19.00 / Ala Carte 12.00

PROSCIUTTO WRAPPED PORK LOIN

Prosciutto wrapped pork loin topped with balsamic onion jam. Package 16.00 / Ala Carte 9.00 

FRENCH ONION SMOTHERED PORK CHOPS

Bone-in pork chops smothered in French onion gravy and a four-cheese blend.

Package 20.00 / Ala Carte 13.00

VEGETARIAN // **GLUTEN FREE**

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ENTREE MENU CONTINUED



PASTA

Package pricing includes iced tea, lemonade & water and choice of salad and vegetable. Ala carte pricing is the additional cost to add an entrée to a package. Substitute applicable pasta entrees with gluten-free penne for an additional \$1.00/per person.

PASTA PRIMAVERA

Yellow squash, zucchini, cherry tomatoes, mushrooms, red onions, spinach, carrots and sweet pepper medley sautéed in a lemon butter basil sauce with penne pasta. Package 12.00 / Ala Carte 7.00 ⑤

BEEF LASAGNA

(Order in increments of ten)
Package 18.00 / Ala Carte 13.00

CHICKEN ALFREDO

Cavatappi pasta and grilled chicken in creamy alfredo sauce. Garnished with shaved parmesan and fresh basil. Package 17.00 / Ala Carte 12.00

CHICKEN & SHRIMP PESTO PENNE

Sautéed yellow squash, zucchini, roasted tomatoes, red onions, spinach and sweet pepper medley tossed with grilled shrimp, chicken and penne in a basil pesto sauce. Garnished with shaved parmesan. Package 17.00 / Ala Carte 12.00

PROSCIUTTO TORTELLINI CARBONARA

Cheese tortellini, crispy prosciutto, peas, cremini mushrooms and roasted tomatoes in a cream sauce. Topped with shaved parmesan. Package 17.00 / Ala Carte 12.00

PENNE BOLOGNESE

Slow simmered meat ragu topped with shaved parmesan and fresh basil. Package 15.00 / Ala Carte 10.00



SEAFOOD

Package pricing includes iced tea, lemonade & water and choice of salad, starch and vegetable. Ala carte pricing is the additional cost to add an entrée to a package.

CRAB STUFFED SALMON FILET

Crab & spinach stuffing with a chipotle citrus hollandaise. Package 22.00 / Ala Carte 15.00 ⑥

GARLIC BUTTER COD LOIN

Parmesan panko herb crust in a white wine garlic cream sauce. Package 20.00 / Ala Carte 13.00

GRILLED SHRIMP KABOBS

Served with a romesco sauce and garnished with grilled lemon wedges and fresh chives. Package 20.00 / Ala Carte 13.00 ⑥

BOURBON PECAN LACQUERED SALMON

Pecan crusted with a Kentucky bourbon glaze. Package 22.00 / Ala Carte 15.00

SPANISH BARRAMUNDI

Asian sea bass baked with sweet peppers, olives, fresh thyme and lemon. Package 23.00 / Ala Carte 16.00 ⑥

VEGETARIAN

Package pricing includes iced tea, lemonade & water and choice of salad, starch and vegetable. Ala carte pricing is the additional cost to add an entrée to a package.

GRILLED ITALIAN STUFFED PORTOBELLO

Stuffed with fresh mozzarella, roasted tomatoes & garlic, spinach, artichokes and basil pesto. Garnished with a balsamic reduction. Package 17.00 / Ala Carte 10.00 ⑤ ⑥

EGGPLANT PARMESAN

Stacks of fried eggplant, marinara and fresh mozzarella. Garnished with fresh basil. Package 14.00 / Ala Carte 7.00 ⑤

ROASTED CAULIFLOWER STEAKS

Garlic herb crusted roasted cauliflower steaks with a romesco sauce. Package 15.00 / Ala Carte 8.00 ⑤

⑤ VEGETARIAN // ⑥ GLUTEN FREE

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ENTREE MENU

CONTINUED

SALADS

Served with yeast rolls and whipped butter.


TOSSED MIDWEST SALAD

Spring greens, cucumbers, red onions, julienned carrots, grape tomatoes, broccoli, herb croutons and choice of two dressings (Ranch, French, Balsamic Vinaigrette) 

CAESAR SALAD (Add 1.00)

Chopped romaine, grape tomatoes, herb croutons, shaved parmesan and Caesar dressing.


SUMMER SPINACH SALAD (Add 2.00)

Spinach, seasonal berries, pecans, raisins, sweet red onions, goat cheese with balsamic vinaigrette.  





VEGETABLES



SOUTHERN STYLE GREEN BEANS

Caramelized onions and bacon. 

GREEN BEAN AMANDINE

Brown butter, toasted almonds and caramelized onions.  

ROASTED VEGETABLE MEDLEY


Yellow squash, zucchini, red onions, julienned carrots, cremini mushrooms and red peppers dressed seasoned with herbs and fresh garlic.  

GRILLED ASPARAGUS



(Add 2.00)  

FRIED BRUSSEL SPROUTS



(Add 1.00)

Crispy bacon, caramelized onions, balsamic reduction and shaved parmesan. 

ROASTED BROCCOLI CROWNS

Tossed with roasted garlic, Meyer lemon juice, olive oil and shaved parmesan.  

FIRE ROASTED CORN

With poblano peppers and onions.  


STARCHES

GARLIC MASHED POTATOES


ROSEMARY ROASTED BABY POTATOES (Add 1.00)

AU GRATIN POTATOES


SALT CRUSTED BAKED POTATO

Served with chopped green onion, sour cream and whipped butter.  

TWICE BAKED POTATO (Add 2.00)

Stuffed with bacon, green onion and cheddar Monterey jack cheeses. 

MAC & CHEESE

Cavatappi pasta and aged cheddar cheese sauce. Topped with a parmesan panko herb crust. 

WILD RICE PILAF

 VEGETARIAN //  GLUTEN FREE



ENTREE MENU

CONTINUED

THEMED ENTREE PACKAGES

Prices listed are a per person package price.
Themed entree packages served buffet style with upscale disposables, serviceware and iced tea, lemonade and water. Upgrade entree packages with China for an additional charge. No substitutions.

ITALIAN 18.00
GRILLED CHICKEN
w/ Tomato, Basil and Prosciutto
BEEF MEATBALLS
PENNE PASTA
w/ Marinara & Alfredo
ITALIAN SEASONED
VEGETABLE MEDLEY
CAESAR SALAD
GARLIC BREAD

LATIN 16.00
PORK CARNITAS
BEEF BARBACOA
SPANISH RICE
FIRE ROASTED CORN ELOTE
TRI-COLOR TORTILLA CHIPS
w/ Fire Roasted Salsa & Guacamole
FLOUR TORTILLAS
SOFT CORN TORTILLAS

HOLIDAY 22.00
MAPLE GLAZED HAM
ROASTED TURKEY
BREAD DRESSING
GARLIC MASHED POTATOES
W/ GRAVY
GREEN BEAN CASSEROLE
TOSSED MIDWEST SALAD
DINNER ROLLS


BBQ 22.00
SMOKED BBQ BRISKET 
SMOKED BBQ PULLED PORK
OR CHICKEN 
BRIOCHE BUNS 
MACARONI & CHEESE 
COLESLAW  
POBLANO CHEDDAR
CORN BREAD & WHIPPED
HONEY BUTTER 

MIDWEST 17.00
BACON WRAPPED MEATLOAF
W/ DEMI-GLACE
FRIED PORK TENDERLOIN
W/ GUINNESS CARAMELIZED
ONIONS 
ROSEMARY ROASTED
BABY POTATOES  
VEGETABLE MEDLEY  
TOSSED MIDWEST SALAD 
BUTTERMILK BISCUITS 


LATE NIGHT MENU

Serves 25 individuals.


FOUR CHEESE MINI BAGEL PIZZAS

Mini bagel pizzas topped with Italian tomato sauce, and a four-cheese blend. 50.00 


MINI BAVARIAN PRETZELS

Mini salted soft pretzels served with beer cheese and dark ale honey mustard sauce. 65.00 

STREET TACOS

Beef barbacoa & pork carnitas served with corn tortillas, chopped onions, cilantro, and lime. 150.00 


NACHO BAR

Served with tri-colored tortilla chips, seasoned beef, cheddar cheese sauce, sour cream, salsa, pickled jalapenos, green onions, black bean corn salsa and guacamole. 125.00 

MILK & COOKIES

Assorted cookies with cold milk. 45.00 

BUILD-YOUR-OWN S'MORES BAR

Open flame action station with graham crackers, Hershey's chocolate bars and jumbo marshmallows. 55.00 



 **VEGETARIAN** //  **GLUTEN FREE**

*Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may contribute to food borne illness, especially if you have a medical condition.

BAR SERVICE MENU

CASH BAR

**A FULLY STOCKED BAR AVAILABLE
AT PRICES BY THE DRINK**

DOMESTIC BEER 5.00/per bottle | 250/per keg
Bud Light, Budweiser, Miller Lite, Michelob Ultra

HOUSE WINE/CHAMPAGNE
5.00/per glass | 16.00/per bottle
Pinot Grigio, Chardonnay, Moscato, Cabernet
Sauvignon, Merlot, Extra Dry Champagne

CALL BRANDS 6.00
Amaretto, Captain Morgan, Jim Beam, Malibu,
Smirnoff Vodka, Jose Cuervo Gold, Bacardi Rum

PREMIUM BRANDS 7.00
Tanqueray, Tito's, Jack Daniels, Maker's Mark,
Crown Royal, Jameson, 1800 Tequila Silver

BAR FEES

SETUP & BARTENDER FEE 75.00/per bartender



HOSTED BAR

BASED ON A 4-HOUR TIME PERIOD.

PACKAGE #1 12.00

Domestic Beer: Bud Light, Budweiser, Miller Light,
Michelob Ultra

House Wine: Pinot Grigio, Chardonnay, Moscato,
Cabernet Sauvignon, Merlot

Includes: Pepsi, Diet Pepsi, Sierra Mist, Orange Juice,
Pineapple Juice, Cranberry Juice, Club Soda, Tonic

PACKAGE #2 16.00

Domestic Beer: Bud Light, Budweiser, Miller Light,
Michelob Ultra

House Wine: Pinot Grigio, Chardonnay, Moscato,
Cabernet Sauvignon, Merlot

Liquor: Amaretto, Captain Morgan, Jim Beam, Malibu,
Smirnoff Vodka, Jose Cuervo Gold, Bacardi Rum

Includes: Pepsi, Diet Pepsi, Sierra Mist, Orange Juice,
Pineapple Juice, Cranberry Juice, Club Soda, Tonic

PACKAGE #3 20.00

Domestic Beer: Bud Light, Budweiser,
Miller Light, Michelob Ultra,

House Wine: Pinot Grigio, Chardonnay, Moscato,
Cabernet Sauvignon, Merlot

Liquor: Amaretto, Captain Morgan, Jim Beam, Malibu,
Smirnoff Vodka, Jose Cuervo Gold, Bacardi Rum,
Tanqueray, Tito's, Jack Daniels, Maker's Mark,
Crown Royal, Jameson, 1800 Tequila Silver

Includes: Pepsi, Diet Pepsi, Sierra Mist, Orange Juice,
Pineapple Juice, Cranberry Juice, Club Soda, Tonic

CHILDERS HISTORY

CHILDERS EATERY HAS BEEN FAMILY OWNED AND OPERATED FOR WELL OVER 45 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, a truly something special.

SERVICE

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 can accommodate almost any request.

STAFFING

Our professional service personnel, which includes event supervisors, chefs, servers, bartenders, and kitchen staff, require a 3-hour minimum (full-service events.) We ensure staff are well groomed and appropriately uniformed for the event/delivery. Our service staff are dressed in black shoes, black slacks, and a black dress shirt. In addition, for formal events staff will wear a white bow tie. Number of staff varies based by need and location. We will supply 1 service team member for approximately every 25 guests for plated events, and 1 service team member for approximately every 50 guests for buffet dinners. All catered events will be subject to a taxable 20% service fee for setup and tear down of all equipment and tableware.



DEPOSITS/ CANCELLATIONS

Childers Banquet and Catering 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. Orders cancelled less than 24 hours prior to the event will result in a 100% charge to the client, including events cancelled due to inclement weather. In the event that your group will be arriving later than scheduled, please notify our catering manager as soon as possible.

PORCTIONS

Food and beverage portions are based on our experience. We do not provide an overage on food, so please notify your sales representative if you expect larger than normal consumption. One-and-half entrée(s) or two entrees is the amount of the main entree course that will be provided, should you feel, any additional servings will suit your event. To figure the number of entrees, we figure the total number of guests multiplied by 1.5 or 2 entrees. This is the total number of entrees you will receive.

DIETARY NEEDS

With food allergies and intolerances on the rise, Childers is dedicated to providing safe alternatives as well as vegetarian and vegan options. Please let your sales manager know of any dietary needs of you and your guests. All of our menus state gluten-free options but are not prepared and/or manufactured in a gluten-free environment.

MENUS/ GUEST COUNTS

Menus and final guest count are due 7 days prior to events and deliveries. Final guest counts for weddings are due 14 days prior. After that date, increases may be accepted, decreases are not.

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. Due to food safety and liabilities associated with proper food handling, Childers will not supply take-out materials and food may not be removed from the site of the event. Childers Banquet and Events Center is fully licensed and insured.

FULL SERVICE ON-SITE EVENTS/WEDDINGS

\$350 food minimum for events ending before 2pm and \$500 food minimum for evening events.

Additional set up hours may be scheduled for an additional charge. Previous day set up may be available dependent on room and staffing availability, but not guaranteed. The following are standard policies:

- No smoke or fog machines permitted.
- No outside food or beverage permitted with the exception of dessert.
Dessert delivery may be arranged and stored in our cooler until time of event.
- Absolutely no outside alcoholic beverages. Any outside alcohol found will be confiscated and event may be shut down.
- Any damage to property will be the client's responsibility.
- We do not furnish ladders, extension cords, scissors, video/audio equipment etc.
- Room décor is permitted with the following guidelines:
 - No staples, nails, or tacks permitted.
 - No glitter, confetti, or rice permitted. Flower petals ok. Tape or command hooks used must be removed by client.
 - Nothing to hang from the ceiling.
 - If using an outsourced decorator or DJ it is the clients responsibility to relay and coordinate set up time.

Our standard table set up is as follows:

- Round tables seating 8.
- White linen tablecloths.
- White rolled linen napkin with silverware.
- Pre-set glassware and China (dinner plate and salad plate)
- Centerpiece consisting of mirror, greenery, and candle.
- 1 appetizer/dessert table, one gift table, and 2 buffet tables (if applicable.)

Please contact our sales manager for any variations to set-up or if you would like to purchase additional rental items (chair covers, chargers, additional tables, additional table linens, colored linen napkins, and/or microphone).

DELIVERIES

All orders require a \$200 minimum and a 48-hour notice. 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 deliveries will be made within a 30-minute window prior to the serving time of the event. All prices include disposable plates, napkins, cutlery, utensils, and chafing equipment. Higher-end disposable equipment available for an additional charge. Specific directions and instruction required to ensure on-time delivery. Please provide adequate space for set up of food & equipment.

FULL SERVICE OFF-SITE EVENTS

Set up of off-site events need to be coordinated with the venue and our event manager. Table covers are available for buffet tables only. Any additional table covers may be an additional charge. Any equipment and table coverings still in use after 10 pm will be the client's responsibility to return, unless other arrangements are made with the sales manager. Failure to return may result in a fee.

All food packages come with black disposable plateware, silverware, drinkware (when applicable), Serviceware & disposable chafers. Packages can be upgraded to upscale disposables or China for an additional fee.

DISPOSABLE ENTRÉE SERVICE PACKAGES INCLUDES THE FOLLOWING (pictured below):

- Choice of upscale disposable plateware, silver rimmed plates are standard and gold rimmed plates available upon request.
- Choice of upscale cutlery with linen-like napkin, silver is standard and gold available upon request.
- Clear hard plastic cups with clear glass stainless steel beverage dispensers

CHINA ENTRÉE SERVICE PACKAGES INCLUDES THE FOLLOWING FOR AN ADDITIONAL RENTAL/SETUP COST:

- 10" bright white China dinner plate and a 6" bright white salad plate
- White rolled linen napkin with silverware (salad fork, dinner fork & dinner knife)
- Glass goblet and glass decanters

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.

WEBSITE - Visit our website at www.childerscatering.com and fill out the contact form.

