



Dinner Entrées

Poultry

Chateau Style Chicken Breast

- Grilled Chicken Breast served with a Port Wine & Shallot Reduction

Whiskey Peppercorn Chicken Breast

- Chicken Breast grilled to perfection, topped with a rich Cream Sauce and a blend of Woodland Mushrooms & Onions

Seared Chicken Breast with Herb & Apple Cream

- This very special sauce is prepared with Wine and accented with Fresh Rosemary and is surprisingly light and compliments the chicken nicely

Parmesan Crusted Chicken Breast

- Lightly Breaded and Highlighted with Parmesan Cheese & Garlic, Sautéed to a Golden Brown and topped with Tomato & Basil

Chicken Florentine

- Lightly Breaded and Sautéed to a Golden Brown and topped with a Spinach & Cream Sauce

Lemon Caper Chicken

- Sautéed with Shallots, Garlic and Lemon and then topped with a light Champagne Cream

Apricot Glazed Chicken

- A Pan Seared Chicken Breast highlighted with an Apricot & Dijon Glaze

Seafood

Seared Salmon

- Topped with our sweet and tangy Maple & Mustard Glaze

Grilled Tilapia

- Accented with a sauce of the chef's choice

Lump Crab Cakes with Remoulade Sauce

8201 W. Lancaster Road Bartonville, IL 61607 309.633.0911 x11

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Dinner Entrées

Pork

Pork Tenderloin Medallions

- Garlic Bread Crumb Crust & Dijon Mustard served with a Balsamic & Burgundy Reduction

Maple Glazed Pork Chop

- Our Hearty Grilled Chop topped with a sweet & tangy sauce of Maple Syrup and highlighted with Dijon Mustard

Pork Chop Marsala

- Seasoned and Seared to perfection and topped with a rich Mushroom Sauce accented with Marsala Wine

Pork Chop with Port Wine & Pear Sauce

Beef

New York Strip (10 ounce)

- Add Sautéed Mushrooms for an additional \$1.50 per person

Pan Seared Ribeye Steak

- Pan seared to perfection and served with your Choice of our Whiskey Peppercorn Sauce or our Port Wine & Shallot Sauce

Filet Mignon with Demi-Glaze

- Grilled to medium rare then topped with a rich sauce

Roast Sirloin of Beef

- Slow roasted to perfection and topped with a Mushroom & Shallot Sauce

Tuscan Style Beef Short Ribs

- Slow roasted for hours in our rich Brown Sauce with a hint of Horseradish

Roast Prime Rib with Blueberry Demi Glaze

- Nobody takes more time & effort than we do, from selection and aging to seasoning & slow roasting, served with our own Blueberry Demi Glaze & Horseradish Sauce

Petit cut (8 ounce)

Large cut (10 ounce)

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Dinner Entrées

Combination Dinners (6 ounce Filet & 6 ounce Accompaniment)

Filet Mignon & Any Chicken Entrée
Roast Pork Tenderloin Medallions & Crab Cake
Filet Mignon & Grilled Salmon with Maple & Mustard Glaze

Salad Selections (choose one)

- House Salad
- Caesar Salad
- Strawberry-Almond (additional \$2.00 per person)
- Pear, Walnut & Gorgonzola (additional \$2.00 per person)
- Mediterranean (additional \$2.00 per person)

Vegetable Selections (choose one)

- Green Beans Almandine
- Green Beans with Bacon & Onion
- Broccoli & Red Peppers
- Glazed Baby Carrots
- Vegetable Medley (chef selection)
- Peas with Pearl Onions & Mushrooms

Starch Selections (choose one)

- Rice Pilaf
- Creamy Horseradish Mashed Potatoes
- Buttermilk Mashed Potatoes with Roasted Mushrooms & Leeks
- Baked Potatoes
- Roasted Garlic Mashed Potatoes
- Roasted Red Potatoes

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Dinner Buffet

Entrées - choose two from selections below
Additional entrée selections

Beef

- Roast Sirloin of Beef
- Tuscan Style Beef Short Ribs
- Roast Prime Rib with Blueberry Demi Glaze & Horseradish Sauce
- Roast Beef Strip Loin with Port Wine Reduction
- Roasted Tenderloin of Beef (additional \$6.00 per person)

Poultry

- Grilled Chicken Breast with Herb & Apple Cream Sauce
- Chateau Style Chicken Breast
- Grilled Chicken with Whiskey Peppercorn Sauce
- Chicken Parmesan
- Chicken Florentine
- Apricot-Glazed Chicken Breast
- Roast Turkey Breast

Pork

- Roast Pork Loin
- Sautéed Pork Cutlets Piccata with Lemon, Shallots & Capers
- Boneless Pork Chops Marsala
- Maple & Mustard Glazed Pork Chops

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Dinner Buffet

Salad Selections – choose one

Fresh Garden Salad
Mixed Greens tossed with Tomatoes,
Cucumbers & Leeks Served with
Croutons and Buttermilk Ranch &
Balsamic Dressings

Caesar Salad
Crisp Romaine, Parmesan Cheese,
Croutons & Bermuda Onions tossed with
Classic Caesar Dressing

Strawberry-Almond Salad - \$2.00 +
Mixed Greens, Driscoll Strawberries,
Caramelized Almonds, Green Onions
& Cinnamon Tortilla Strips

Pear, Walnut & Gorgonzola Salad - \$2.00 +
Mixed Greens tossed with Sweet Pears,
Caramelized Walnuts & Crumbled
Gorgonzola Cheese

Mediterranean Salad - \$2.00 +
Cucumbers, Roma Tomatoes, Red Onion,
Black Olives, Celery, Artichoke Hearts
& Feta Cheese

Vegetable Selections - choose two

Green Beans with Water Chestnuts
Glazed Baby Carrots
Broccoli with Garlic Butter & Cashews
Green Beans with Pine Nuts & Leeks
Broccoli & Red Peppers
Vegetable Medley (chef selection)
Snap Peas with Baby Carrots &
Water Chestnuts

Starch Selections - choose one

Roasted Garlic Mashed Potatoes
Horseradish Mashed Red Potatoes
Cornbread Stuffing
Parsley Buttered Potatoes
Oven-Roasted Red Potatoes
Rice Pilaf
Penne Pasta Primavera
Buttermilk Mashed Potatoes with
Roasted Mushrooms & Leeks

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Hors D'Oeuvres

Hors D'Oeuvres parties are scheduled for a 3 hour time frame.
These packages are not intended to be a meal replacement.

Package A

- Choose 3 items from Category I
- Choose 2 items from Category II
- Choose 3 items from Category III

Package B

- Choose 3 items from Category I
- Choose 2 items from Category II
- Choose 2 items from Category III
- Choose 3 items from Category VI

Package C

- Choose 3 items from Category I
- Choose 2 items from Category II
- Choose 3 items from Category III
- Choose 2 items from Category VI
- Choose 1 item from Category V

Hors D'Oeuvres with Dinner

Includes a Domestic Cheese Tray with Crackers, Vegetable Display with Dip & choice of 3 items from Category I

Mashed Potato Bar

Our famous Roasted Garlic & Chive Mashed Potatoes
Toppings include Shredded Cheese, Sour Cream, Scallions, Bacon & Gravy
* Premium Toppings are available for an additional charge

Please Note: Mashed Potato Bars are available with
À la Carte or Hors D'Oeuvres Parties only

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Hors D'Oeuvres

Category I

Warm (per 50)

- Sweet & Sour Meatballs
- Swedish Meatballs

- Bacon-Wrapped Water Chestnuts
- Italian Sausage Stuffed Mushrooms
- Vegetable Stuffed Egg Rolls with Hot Mustard Dip
- Chicken Satay Skewers with Peanut Dipping Sauce
- Chicken Stuffed Egg Rolls with Sweet & Sour Sauce
- Buffalo Wings with Buttermilk & Garlic Dipping Sauce

- Figs in a Blanket
- Crab Stuffed Mushrooms
- Duck Tenderloin Skewers with Port Wine & Cherry Sauce
- Bacon-Wrapped Salmon Skewers with Citrus Dipping Sauce

Cold (per 50)

- Fresh Mozzarella & Candied Tomato Crostini
- Roasted Pear & Gorgonzola Crostini
- Prosciutto Wrapped Asparagus

- Fresh Fruit Kebabs with Grand Marnier Glaze

Category II

Domestic Cheese Display
Imported Cheese Display
Fresh Vegetable Crudites
Baked Brie En Croute
Hummus with Pita Chips
Antipasto Skewers

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Hors D'Oeuvres

Category III – Mini Sandwiches

- Roast Beef with Poached Pear & Gorgonzola
- Chicken Salad with Grapes & Almonds
- Smoked Turkey with Gouda & Burgundy Honey Onions
- Black Forest Ham & Swiss Cheese with Dijon Mayonnaise
- Smoked Salmon & Cucumber with Cream Cheese
- Vegetable Sandwiches with Cream Cheese

Category IV (À la Carte)

Chef Carved Roast Turkey Breast Sandwiches

Chef Carved Prime Rib Sandwiches

Chef Carved Seasoned Beef Tenderloin Sandwiches

Category V (per 50)

- Classic Shrimp Cocktail with Sauce
- Mini Crab Cakes with Sauce Remoulade
- Thai Barbequed Shrimp Skewers

Category VI – (per 50)

- Mini Chocolate Dipped Cream Puffs
- Caramelized Lemon Tarts
- Chocolate Truffles
- Chocolate Dipped Strawberries
- Fresh Fruit Tarts
- Chocolate Tulip Cups with White Chocolate Mousse (2 per person)

Please Note:

All packages require a minimum of 50

À la Carte prices (for deliveries) do not include disposable plates, napkins, flatware, servers & chef (if applicable)

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Liquor

Cash Bar

\$5 & up	House Brand Liquors
\$5.75 & up	Call Brand Liquors
\$6 & up	Premium Liquors
\$5	House Wines (Moscato, Pinot Grigio, Chardonnay, Merlot, Cabernet)
\$3	Domestic Bottled Beer
\$3.5 & up	Domestic Premium & Imported Bottled Beer
\$325	Domestic Keg Beer (Bud Light & Miller Light)
\$20	House Champagne
\$16	Non-Alcoholic Wines & Champagne
\$20 per gal	Non-Alcoholic Punch
\$40 per gal	White or Red Sangria
\$2.25	Lemonade, tea & coffee
\$2	Soda & Bottled Water

Hosted Bar Packages

\$18.95	<u>Package 1</u>	
	Soda	Can Beer
	Wine	
\$20.95	<u>Package 2</u>	
	Soda	Can Beer
	Wine	House Brand Cocktails
\$28.95	<u>Package 3</u>	
	Soda	Can Beer
	Wine	Premium Brand Cocktails

Please Note:

Packages are for 5 consecutive hours
 Shots are not included as a component of the packages
 Signature Cocktails are not a component of the packages
 The number of packages billed is equal to the number of meals ordered