



SAVOR...
Catering Menu

Peoria Civic Center

BREAKFAST

All Breakfast Selections include Freshly Brewed Coffee, Decaffeinated Coffee and Orange Juice. Minimum of 25 people required. Priced per person.

CONTINENTAL

Sunrise **17.99**
Assortment of Croissants, Breakfast Sweet Breads, Muffins, Butter, Assorted Jellies

Civic Center **20.99**
Assortment of Muffins, Breakfast Sweet Breads, Bagels with Cream Cheese, Butter, Assorted Jellies, Yogurts, Seasonal Fresh Fruit

BUFFETS

Country Living **25.99**
Scrambled Eggs, Country-Fried Breakfast Potatoes, Choice of Two Meats: Country Ham, Hickory Smoked Bacon, Sausage Patty, Vegetarian Sausage. Assortment of Sweet Breads, Seasonal Fresh Fruit

Rise & Shine **27.99**
Traditional or Cheesy Scrambled Eggs, Country-Fried Breakfast Potatoes. French Toast Casserole with Warm Maple Syrup. Choice of Two Meats: Country Ham, Hickory Smoked Bacon, Sausage Patty, Vegetarian Sausage. Assortment of Sweet Breads, Seasonal Fresh Fruit

Home Style **30.99**
Eggs O'Brien, Country Fried Breakfast Potatoes, Biscuits and Gravy. Choice of Two Meats: Country Ham, Hickory Smoked Bacon, Sausage Patty, Vegetarian Sausage. Assortment of Sweet Breads, Seasonal Fresh Fruit



PLATED

All Plated Meals include Freshly Brewed Coffee, Decaffeinated Coffee and Orange Juice.

Lincoln Breakfast **17.99**

Scrambled Eggs, Breakfast Potatoes, Choice of One Meat: Hickory Smoked Bacon, Sausage Patties or Country Ham

Vegetable-Egg Frittata **18.99**

Roasted Seasonal Vegetables, Fresh Mozzarella and Parmesan Cheese.
Served with Roasted Red Potatoes

French Toast Casserole **18.99**

Warm Maple Syrup, Sliced Strawberries, Thick Cut Hickory Smoked Bacon, Breakfast Potatoes, Seasonal Fruit Platter

Jefferson Avenue Steak & Eggs **25.99**

Top Sirloin Steak, Scrambled Eggs with Cheese, French Fried Potatoes

BREAKFAST ENHANCEMENTS

Per Person

Assorted Sweet Breads **3.99**

Bagels with Cream Cheese, Butter, & Jellies **3.99**

Croissants with Butter & Jellies **2.99**

Biscuits with Honey & Butter **2.99**

Assorted Muffins **3.99**

Scones **3.99**

Cinnamon Rolls **3.99**

Assorted Danishes **3.99**

Breakfast Sandwiches **5.99**

Egg & Cheese, English Muffin, with your choice of Ham, Bacon or Sausage. *Minimum 25 required.*

BREAKS

Minimum of 25 people required, one hour service. Priced per person.

Fit & Fruitful Low Fat Vanilla Yogurt, Granola, Dried Cranberries, Almonds, Sunflower Seeds, Raisins, Mini Chocolate Chips, Fresh Fruit	17.99
Chocoholic Assorted Mini Chocolate Bars, Chocolate Covered Almonds, Chocolate Chip Cookies and Fudge Brownies	20.99
Artisanal Cheese Break Regional Artisan Cheeses served with Naan Bread and Assorted Crackers, Dried Fruits, Roasted Almonds, Grapes	22.99
Sweet & Salty Popcorn, Pretzels, M&Ms, Mixed Nuts, Toffee Peanuts	20.99



ANYTIME SNACKS

Individual Yogurts	3.99 Each
Fruit Bar	29.99 Per Dozen
Granola Bars	20.99 Per Dozen
Seasonal Whole Fruit	22.99 Per Dozen
Seasonal Sliced Fruit	83.99 (Serves 12)
Fresh Baked Cookies	25.99 Per Dozen
Assorted Dessert Bars	35.99 Per Dozen
Chocolate Fudge Brownies	25.99 Per Dozen
Chocolate Dipped Strawberries	35.99 Per Dozen
Candy Bars	3.99 Each
Assorted Bags of Chips	2.99 Each
Pita & Hummus	2.99 Each

BY THE POUND

Serves approximately 12 people

Tortilla Chips and Salsa	12.99 lb.
Potato Chips & Dip	12.99 lb.
Pretzels with Beer Cheese Mousse	13.99 lb.
Chex Mix	12.99 lb.
Trail Mix	20.99 lb.
Honey Roasted Peanuts	13.99 lb.
Premium Mixed Nuts	20.99 lb.

BEVERAGES

By the Gallon

Freshly Brewed Coffee or Decaffeinated Coffee	31.99
<i>Coffee Bar Enhancement: Flavored Syrups, Chocolate Chips, and Whipped Cream 4.00 per person</i>	
Juice: Orange, Apple	35.99
Freshly Brewed Iced Tea	31.99
Fruit Punch	35.99
Lemonade	35.99
Hot Chocolate + Mini Marshmallows	35.99
<i>Cocoa Bar Enhancement: Mini Marshmallows, Chocolate Chips, Crushed Peppermints and Whipped Cream 4.00 per person</i>	
Milk: 2%, Skim, Chocolate	22.99
Infused Water	31.99
Iced Water Station	25.00
<i>Per 50 people, up to 4 hours</i>	

A LA CARTE

Dasani Water	2.99
Sparkling Water	3.99
Coke Products	2.99
Energy Drinks	5.99
Juices	4.99

LUNCH & DINNER

BOXED LUNCHES

Minimum of 25 per variety

CLASSIC BOX LUNCHES

17.99

Sandwiches will be prepared on wheat bread with leaf lettuce and tomato. Mayo and mustard packets are included with your meal. All lunches are served with an individual bag of chips, bunch of grapes, and a freshly baked cookie and a bottle of water. Add an additional side (pasta salad, potato salad, or southwest orzo) for \$.90 each.

- Sliced Turkey and Proulone
- Sliced Roast Beef with Cheddar
- Sliced Honey Ham and Swiss
- Cold BLT with American Cheese
- Vegetarian with Spinach and Articoke spread

BISTRO BOX LUNCHES

18.99

Sandwiches will be prepared with leaf lettuce and tomato. Mayo and mustard packets are included with your meal. All lunches are served with an individual bag of chips, bunch of grapes, and a freshly baked cookie and a bottle of water. Add an additional side (pasta salad, potato salad, or southwest orzo) for \$.90 each.

- Turkey, Applewood Smoked Bacon, Cranberry Mayo on Wheat
- Chicken Salad on Croissant
- House-made Tuna Salad with Egg on Croissant
- Vegetarian with Hummus spread on White
- California Turkey on Croissant
- Cranberry Blue Cheese Sliced Beef on Wheat
- Ham and Brie on a Pretzel Roll with Apricot Spread
- Roasted Vegetables, Spinach & Artichoke Spread with Proulone on Wheat

WRAP BOX LUNCHES

18.99

All lunches are served with an individual bag of chips, bunch of grapes, and a freshly baked cookie and a bottle of water. Add an additional side (pasta salad, potato salad, or southwest orzo) for \$.90 each.

- California Turkey on Sundried Tomato Wrap
- Sliced Roast Beef with Cheddar on Flour Tortilla
- Chicken Caesar on Spinach Wrap
- Southwest Chicken on Sundried Tomato Wrap
- Vegetarian with Hummus on Spinach Wrap

CLASSIC SALADS

Minimum of 25. Includes Potato Chips, Gourmet Cookie and Water

Greek Salad **21.99**

Tomatoes, Cucumbers, Artichokes, Olives, Banana Peppers, Feta and Chickpeas tossed with Scallions and Balsamic Vinaigrette

Chopped Salad **21.99**

Hearts of Romaine Lettuce and Mixed Greens, Diced Cucumbers, Tomatoes, Bacon, Egg, Bleu Cheese with Honey Dijon Dressing

Classic Cobb **21.99**

Mixed Greens and Romaine Lettuce with Turkey, Diced Tomato, Crumbled Blue Cheese, Chopped Bacon, Egg, and Avocado Ranch Dressing

Caesar Salad **21.99**

Chopped Crisp Romaine Lettuce, Shaved Parmesan Cheese, Kalamata, Garlic Croutons Classic Caesar Dressing

Add Grilled Chicken **3.99**

Add Sautéed Shrimp **6.99**

PLATED SALAD

Salad Entrees include Dinner Rolls with Butter, Iced Tea, Iced Water, and your choice of Dessert. Minimum of 25.

Traditional Cobb Salad **21.99**

Mixed Greens and Romaine Lettuce with Turkey, Diced Tomato, Crumbled Blue Cheese, Cucumber, Chopped Bacon, Eggs, Scallions, Avocado Ranch

Blackened Salmon Salad **30.99**

Salmon Filet, Greens, Cucumbers, Cherry Tomatoes, Crispy Fried Onions, Honey Mustard Vinaigrette

Grilled Steak Salad **30.99**

Marinated Flank Steak, Mixed Field Greens, Sun-Dried Tomatoes, Fire Roasted Red Peppers, Red Onion, Crumbled Bleu Cheese, Red Wine Vinaigrette

Jubilee Salad **35.99**

Grilled Shrimp, Mixed Greens, Candied Pecans, Dried Cherries, Goat Cheese, Balsamic Vinaigrette

Grilled Chicken Caesar Salad **22.99**

Herb Rubbed Grilled Chicken, Crispy Hearts of Romaine Lettuce, Shaved Parmesan Cheese, Kalamata Olives, Chickpeas, Garlic Croutons and Classic Caesar Dressing

Add Grilled Shrimp **6.99**

PLATED ENTREE

Dinner Entrees include Dinner Rolls with Butter, Iced Tea, Iced Water, your choice of Salad & Dessert

ENTREES

Seared Chicken Breast	32.99
Chicken Breast, Roasted Garlic Cream Sauce, Baby Baked Potatoes, Seasonal Vegetables	
Pork Chop	35.99
Marinated Pork Chop with Bourbon Cream, Mashed Potatoes, Steamed Broccoli	
Ribeye	43.99
Ribeye, Red Wine Sauce, Whipped Potatoes, Bourbon Brussel Sprouts	
Seared Salmon	40.99
Seared Salmon with Lemon Caper Cream Sauce, Garlic Mashed Potatoes Seasonal Vegetables	
Braised Beef Short Ribs	40.99
Braised Short Ribs with Burgundy Demi Glaze, Garlic Mashed Potatoes, Honey Glazed Carrots	
New York Strip	45.99
New York Strip, Oven Roasted Potatoes with a Merlot Reduction, Green Beans	
Filet of Beef	54.99
Filet, Wild Mushroom Ragout, Baby Baked Potatoes and Broccoli	

SIDE SALADS

Caesar Salad

Romaine Lettuce, Shaved Parmesan Cheese, Kalamata Olives, Garlic Croutons and Classic Caesar Dressing

Grandview Salad

Mixed Greens, Artichokes, Tomatoes, Crumbled Feta Cheese and Red Wine Vinaigrette

Spinach Salad

Baby Spinach, Chopped Bacon, Red Onion, Bacon Dressing

House Tossed Salad

Greens, Sliced Cucumbers, Shredded Carrots, Tomatoes, Croutons

DESSERTS

Ultimate Chocolate Cake

Raspberry Cheesecake

Carrot Cake with Cream Cheese Icing

Granny Smith Apple Pie

New York Cheesecake with Chocolate, Raspberry or Caramel Drizzle

Assorted Cupcakes: Strawberry Lemonade, Chocolate Peanut Butter,

Vanilla with Cookies & Cream

Flourless Chocolate Torte

BUFFETS

Buffets include Dinner Rolls with Butter, Iced Tea, Iced Water

Soup & Salad Bar

22.99

Chef's Special Soups

Choose One: Minestrone, Chicken Noodle, Italian Vegetable and Sausage, Chili, Broccoli Cheddar, Tomato Basil

Mixed Greens with Assorted Dressings

Grape Tomatoes, Shredded Cheddar Cheese, Croutons, Chopped Egg, Pecans, Cucumbers, Bacon Bits, Black Olives, Shredded Carrots, Sunflower Seeds, Garbanzo Beans, Dried Cranberries

Garlic Rolls

Fresh Baked Cookies

Civic Center Deli Buffet

25.99

Potato Salad, Italian Pasta Salad tossed with Extra Virgin Olive Oil, Sea Salt and Fresh Herbs, Kettle Cooked Potato Chips

Assortment Deli Sandwiches

Smoked Turkey Breast and Cheddar, Roast Beef and Provolone, Honey Ham and Baby Swiss

Served with Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Pickles, Mayonnaise, Mustard, Horseradish Sauce

Fresh Baked Cookies and Brownies

Picnic Basket

32.99

Choice of two protein options: Brats, Hot Dogs, Hamburgers, Pulled Chicken, or Pulled Pork

Classic Potato Salad with Egg

Creamy Cole Slaw

Seasonal Fruit Display

BBQ Bacon Beans

Served with Red Onions, Lettuce, Sliced Tomatoes, Pickles, Mayonnaise, Mustard, Relish and Ketchup

Potato Chips with Onion Dip

Assorted Cupcakes

Midwest Hospitality

37.99

Choice of two: Barbecue Beef Brisket, Short Ribs, BBQ Chicken or Herb Crusted Chicken

Mixed Greens with Dried Cherries, Candied Pecans, Tomatoes, Feta Cheese and Cherry Vinaigrette

Italian Pasta Salad with Fresh Julienne Vegetables and Peppers

Garlic Mashed Potatoes

Green Beans

Fresh Baked Cheddar Biscuits with Butter

Seasonal Fruit Cobbler

Taco Bar**35.99**

Make your own Taco Bar: Cilantro-Lime Marinated Chicken,
Ancho-Chili Rubbed Beef

Mixed Southwest Salad with Tomatoes, Tortilla Chips, Corn and Black Bean Salsa

Elotes

Crisp Tortilla Chips and Homemade Salsa

Hard Shell Corn and Soft Flour Tortillas

Black Beans

Roasted Vegetable Poblano Rice

Served with Shredded Cheese, Sour Cream, Diced Tomato, Avocado Crema, Lettuce

Assorted Cupcakes

Pasta Bar**32.99**

Penne Noodles with Marinara & Alfredo Sauces

Chicken

Meatballs

Caesar Salad with Romaine Lettuce, Shaved Parmesan, Croutons

Broccoli

Italian Green Beans

Garlic Rolls

Cookies and Brownies

RECEPTIONS

COLD HORS D' OEUVRES

Priced Per Person

Traditional Roasted Red-Pepper Hummus With Pita	3.99
Crostinis Choose one of the following: Black Bean and Roasted Corn Relish Pesto Chicken Carmelized Onion, Peppered Beef Tenderloin, Pimento Spread Smoked Salmon with Cream Cheese and Dill	4.99
BLT Bites Cherry Tomatoes, Lettuce, Smoked Bacon on Flatbread topped with Aioli	3.99
Phyllo Chicken Salad Phyllo Cups filled with Chicken Salad	3.99
Prosciutto Wrapped Asparagus Marinated and Grilled Asparagus, Aged Prosciutto	5.99
Antipasta Skewer Fresh Mozzarella, Salami, Cherry Tomato, Kalamata Olive	3.99
Classic Shrimp Cocktail Served with Cocktail Sauce	4.99
Crudite Board Beautifully arranged Fresh Seasonal Vegetables, served with a Homemade Ranch Dip	4.99
Fresh Fruit Sliced, Fresh Fruit Display	4.99

Artisan Cheese Board **5.99**
Domestic and International Cheese Selection served with
Naan Bread and Gourmet Crackers garnished with Dried Fruit and Nuts

Antipasta Board **6.99**
Dry Italian Salami, Proulone Cheese, Roasted Peppers, Squash,
Marinated Olives, Giardiniera, Peppadows and Marinated Artichoke Hearts

HOT HORS D'OEUVRES

Priced Per Person

Mini Assorted Quiche **3.99**

Crispy Spring Rolls **3.99**
Pork or Vegetarian, Sweet and Sour, Ponzu

Bacon Wrapped Scallops **4.99**

Pot Stickers **3.99**
Pork Dumplings, Soy-Rice Wine Vinegar Dipping Sauce

Classic Crab Cakes **5.99**
Lemon Aioli

Buffalo Style Chicken Wings **3.99**
Bleu Cheese Dressing and Celery Sticks

Sliders **4.99**
French Onion Beef Slider
Smoky BBQ Chicken Slider
Pulled Pork Sliders

Buffalo Chicken Dip **3.99**
Served with Tortilla Chips

CARVING STATIONS

*All Carving Stations will be served with Fresh Baked Silver Dollar Rolls.
100.00 per Attendant, (1) Carver per 50 guests.*

Roasted French Cut Turkey Breast With Apricot Glaze, Cranberry-Orange Chutney (Serves 25)	177.99
Pineapple Glazed Ham Cherry Pineapple Sauce (Serves 30)	189.99
Smoked Pork Belly Southern Style BBQ Sauce (Serves 25)	177.99
Herb Rubbed Prime Rib Au Jus and Horseradish Cream Sauce (Serves 30)	MP
Black Peppercorn Crusted Beef Tenderloin Horseradish Cream Sauce (Serves 25)	MP
Steamship Round (Minimum 100 people) Leg of Beef stuffed with Whole Garlic seasoned with Chef's Secret Rub	MP

STATIONS

Price per person. () Chef Attendant required, 100.00 per Attendant*

Feast From The East Hummus, Tabbouleh Salad, Falafel served with Tahini Dipping Sauce Beef and Rice, Pita, Baklava	17.99
Quesadillas * Your choice of two: Marinated Fajita Chicken, Beef or Roasted Poblano, Pico De Gallo, Chipotle Cream, Homemade Salsa and Tortilla Chips	17.99
Backyard BBQ Buffalo Style Chicken Wings, Celery Sticks, Bleu Cheese Dressing Cheeseburger Sliders, Caramelized Onions, BBQ Pulled Pork Sliders, Dill Pickle Chips, Traditional Coleslaw	22.99

SAVOR THE SWEETS

Price Per Person

Mini Cupcake Bar	7.99
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Vanilla and Chocolate Cupcakes topped with your choice of Vanilla and Chocolate Butter Cream Frosting, Assorted Sprinkles, Mini Chocolate Chips, Chopped Nuts and Flavored Sugar Crystals. Specialty Cupcakes are available

Dessert Shots	12.99
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Choice of three:

Lemonberry

Dark Chocolate Mousse

Salted Caramel

Mocha

Pumpkin Mousse

BEVERAGES

All Bars are subject to a 50.00 Bartender Fee per Bartender for (4) hours of service. (1) Bartender Fee will be waived for every 350.00 in Cash or Hosted Sales. (1) Bartender per 100 guests is required.

	HOSTED BAR	CASH BAR
House Mixed Drink	7.00	7.50
Premium Mixed Drink	8.00	8.50
Martinis	Please consult with Sales Professional	
Domestic Bottled Beer	6.00	6.50
Premium Bottled Beer	7.00	7.50
House Wine by the Glass	6.00	6.50
House Wine by the Bottle N/A	29.00	N/A
Specialty Wine	Please consult with Sales Professional	
Soda	3.99	3.99
Juice	4.00	4.00
Bottled Water	3.99	3.99
Sparkling Water	3.00	3.00



HOURLY PACKAGE SERVICES

(50) Person Minimum Guarantee required for Hourly Packages

House Package

Mixed Drinks, Domestic Draft Beer, House Wines, Soda and Water

First (1) Hour of Service 10.00

Each Additional Hour of Service 7.50

Premium Package

Premium & House Mixed Drinks, Premium Bottled Beer, Domestic Draft Beer, House Wines, Soda and Water

First (1) Hour of Service 15.00

Each Additional Hour of Service 10.00

Beer & Wine Package

Domestic Draft Beer, House Wines, Soda and Water

First (1) Hour of Service 8.00

Each Additional Hour of Service 6.00

Domestic Kegs 268.00

Import or Specialty Kegs 390.00





CATERING INFORMATION

SAVOR...Peoria is the exclusive food and beverage provider for the Peoria Civic Center. No food or beverage of any kind will be permitted to be brought into the facilities by the patron or any of the patron's guests or invitees. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to certified agencies feeding the underprivileged.

Menus

Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of four weeks prior to the first function date. The catering representative handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event. Our culinary team is happy to customize the perfect menu for your event.

Administrative Fee

All food and beverage charges are subject to a 22 percent (22%) Administrative fee.

Linen

SAVOR provides its in house black and white linens for all meal functions with our compliments. **Additional linen fees will apply for specialty linens or linens required for meeting functions.** Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

Guarantees

A guaranteed number of attendees/quantities of food is required no less than seven (7) business days prior to the event. This guarantee must be submitted by noon Monday through Friday, excluding holidays. If the guarantee is not received, SAVOR...Peoria reserves the right to charge for the most recent number of persons/quantities specified on the contracted event order.

Service Staff

Guest to server ratio is 1 server per 30 guests for plated meal functions and 1 server per 50 guests at buffet functions. This is for service at rounds of ten. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Holiday labor rates will apply for events scheduled on holidays.

Event Timeline

All service times are based on two-hour breakfast or lunch service and three-hour dinner service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled.

Beverage Services

We offer a complete selection of beverages to compliment your function. Please note alcoholic beverages and service are regulated by the Illinois Liquor Control Commission. As licensee, SAVOR...Peoria is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISE FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS OR FOR ANY REASON AS DEEMED APPROPRIATE BY SAVOR MANAGEMENT. ALCOHOLIC BEVERAGES MAY NOT BE REMOVED FROM THE PREMISES.

All Bars are subject to a \$50 Bartender fee per Bartender for (4) hours of service. (1) Bartender fee will be waived for every \$350 in cash or hosted sales. One (1) bartender per 100 guests is required. All bars close half hour before end of event.

Contracts

A signed copy of the contract outlining all catering services will be provided. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and SAVOR...Peoria. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract on their behalf only with full payment in advance. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and confirmed by both parties.

Cancellations

Any event canceled less than 7 business days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary, this is determined on an event by event basis.

Payment/Deposit

An initial deposit in the amount noted on the Catering Contract is payable, along with a signed contract, at the specified date on the contract letter, typically (21) days prior to event. Full payment of the remaining balance is due upon submission of final guarantee, no less than (7) business days prior to event. Payment can be made in cash or certified check. For additions, a major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function. These charges will be billed to the credit card unless payment is received at the end of the show/function. Credit card processing fees may apply.

**We look forward to working with you on your event.
savor@asmpeoria.com**