



# Catering Menu



PEORIA CIVIC CENTER®

# REFRESH & RECHARGE

This catering guide is a sample of Legends Global Hospitality's vision for food at the Peoria Civic Center, that reflects the fresh ingredients: balanced clean combinations that drive focus and performance; and a smattering of comfort items for those times when our guests want to relax and enjoy more indulgent menu items.

Our catering guide offers our expertly prepared chef tables, receptions, and plated dinners, all with varying cuisines. Our team is happy to customize any menu to accommodate all your event needs.



PEORIA CIVIC CENTER®



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PEORIA CIVIC CENTER®



# WELCOME TO LEGENDS GLOBAL HOSPITALITY

# **EXPERIENCES &**

# **SUSTAINABILITY**

## **Our Mission**

Our mission is to enrich guest experience, building upon your vision through food – listening, learning, growing, harvesting, cooking, and breaking bread together.

At Legends Global Hospitality, we aspire to design a visitor experience so aligned, so delicious, and so indelible that it will live as your signature food offering for years to come.

Curating stories through food creates a powerful bond between people, place and time. And in an instant, a flavor, a taste or a familiar aroma transports us all to a memory—a snapshot in time with family and friends. That is the power of food. We strive to build on those moments.

We showcase who we are by focusing on where we are and customizing experiences.

## **Sustainability**

Our sustainability initiatives are aimed at minimizing our carbon footprint and include purchasing locally produced and sustainably raised products, sourcing sustainable seafood, using non-petroleum-based products, and recycling and composting our waste whenever possible.

## **Allergens & Food Safety**

We are focused on providing an inclusive environment to all your attendees. Whether your guests have a food allergy, food intolerance or dietary preference our teams are trained to meet your dietary needs.

Our staff has taken a ServSafe Allergen course along with other food safety trainings. We will offer the best guidance and suggestions to provide a safe and welcoming dining experience for your guests.

Speak with your Sales or Event Manager about any anticipated dietary concerns as early as possible to ensure the most seamless service.



PEORIA CIVIC CENTER®

A photograph of a breakfast buffet table. In the foreground, there are several white square bowls containing various toppings like blueberries, raspberries, almonds, and granola. A large glass bowl in the center is filled with granola and dried fruit. In the background, there are trays of pastries, a bowl of fresh fruit, and a stack of yogurt with fruit. The text "BREAKFAST START YOUR DAY." is overlaid on the left side of the image.

# **BREAKFAST** **START YOUR DAY.**

CONTINENTAL • PLATED • BUFFETS • ENHANCEMENTS



# BREAKFAST.

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

## CONTINENTAL BREAKFAST

### 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

## BUFFET BREAKFAST

### 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

*All food and beverage charges are subject to a 22% administrative fee and 8.25% sales tax. Prices subject to change.*





## PLATED BREAKFAST

*All Plated Meals include Freshly Brewed Coffee, Decaffeinated Coffee and Orange Juice. Priced per person.*

### **LINCOLN BREAKFAST | 17.99**

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

### **VEGETABLE-EGG FRITATTA | 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

*Priced per person.*

### **ASSORTED SWEET BREADS | 3.99**

### **BAGELS | 3.99**

with Cream Cheese, Butter, & Jellies

### **CROISSANTS | 2.99**

with Butter & Jellies

### **BISCUITS | 2.99**

with Honey & Butter

### **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.*

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A collection of various snacks and beverages arranged on a wooden surface. In the foreground, there are several glass bowls filled with different types of snacks: a large bowl of golden potato chips, a bowl of mixed nuts (cashews, almonds, peanuts), a bowl of mixed snacks including pretzels and cereal, and a bowl of cookies. There are also two glasses of iced beverages, one with a dark liquid and ice, and another with a lighter liquid, ice, and a lemon slice. In the background, there are more bowls of popcorn, colorful candies, and other snacks. The overall scene is well-lit and appetizing.

# **BREAKS** ANY TIME OF DAY.

PACKAGES • SNACKS • BEVERAGES



# BREAKS.

## BREAK PACKAGES

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

### **FIT & FRUITFUL** | **17.99**

Low Fat Vanilla Yogurt, Granola, Dried Cranberries, Almonds, Sunflower Seeds, Raisins, Mini Chocolate Chips, Fresh Fruit

### **CHOCOHOLIC** | **20.99**

Assorted Mini Chocolate Bars, Chocolate Covered Almonds, Chocolate Chip Cookies and Fudge Brownies

### **ARTISANAL CHEESE BREAK** | **22.99**

Regional Artisan Cheeses served with Naan Bread and Assorted Crackers, Dried Fruits, Roasted Almonds, Grapes

### **SWEET & SALTY** | **20.99**

Popcorn, Pretzels, M&Ms, Mixed Nuts, Toffee Peanuts

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22% administrative fee and 8.25% sales tax. Prices subject to change.*



## ANYTIME SNACKS

*Priced as listed.*

INDIVIDUAL YOGURTS | 3.99 ea.

FRUIT BARS | 29.99 per doz.

GRANOLA BARS | 20.99 per doz.

SEASONAL WHOLE FRUIT | 22.99 per doz.

SEASONAL SLICED FRUIT | 83.99

*Serves 12*

FRESH BAKED COOKIES | 25.99 per doz.

ASSORTED DESSERT BARS | 35.99 per doz.

CHOCOLATE FUDGE BROWNIES | 25.99 per doz.

**CHOCOLATE**

DIPPED STRAWBERRIES | 35.99 per doz.

CANDY BARS | 3.99 ea.

ASSORTED BAGS OF CHIPS | 2.99 ea.

PITA & HUMMUS | 2.99 ea.

## BY THE POUND

*Serves approximately 12 people.*

TORTILLA CHIPS & SALSA | 12.99 per lb.

POTATO CHIPS & DIP | 12.99 per lb.

**PRETZELS**

WITH BEER CHEESE MOUSSE | 13.99 per lb.

CHEX MIX | 12.99 per lb.

TRAIL MIX | 20.99 per lb.

HONEY ROASTED PEANUTS | 13.99 per lb.

PREMIUM MIXED NUTS | 20.99 per lb.

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## BEVERAGES

*By the gallon.*

**FRESHLY BREWED COFFEE  
OR DECAFFEINATED COFFEE | 31.99**

Add Coffee Bar Enhancement: Flavored Syrups,  
Chocolate Chips, and Whipped Cream  
*4.00 per person*

**JUICE | 35.99**

Orange, Apple

**FRESHLY BREWED ICED TEA | 31.99**

**FRUIT PUNCH | 35.99**

**LEMONADE | 35.99**

**HOT CHOCOLATE | 35.99**

Add Cocoa Bar Enhancement: Mini Marshmallows,  
Chocolate Chips, Crushed Peppermints and  
Whipped Cream  
*4.00 per person*

**MILK | 22.99**

2%, Skim, Chocolate

**INFUSED WATER | 31.99**

**ICED WATER STATION | 25.00**

Per 50 people, up to 4 hours.

## A LA CARTE

*Priced per item.*

**DASANI WATER | 2.99 ea.**

**SPARKLING WATER | 3.99 ea.**

**COKE PRODUCTS | 2.99 ea.**

**ENERGY DRINKS | 5.99 ea.**

**JUICES | 4.99 ea.**

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# LUNCH & DINNER SO MANY CHOICES.

BOXED LUNCHES • PLATED MEALS

# LUNCH & DINNER.

## BOXED LUNCHES

*Minimum of 25 per variety*

### CLASSIC BOXED 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, 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 Provolone
- Sliced Roast Beef with Cheddar
- Sliced Honey Ham and Swiss
- Cold BLT with American Cheese
- Vegetarian with Spinach and Articoke spread

### BISTRO BOXED 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, 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 and Sliced Beef on Wheat
- Ham and Brie on a Pretzel Roll with Apricot Spread
- Roasted Vegetables, Spinach & Artichoke Spread with Provolone on Wheat

### WRAP BOXED LUNCHES | 18.99

All lunches are served with an individual bag of chips, bunch of grapes, 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

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## CLASSIC SALADS

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

### **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 Olives, Garlic Croutons, and Classic Caesar Dressing

*Add Grilled Chicken 3.99*

*Add Sautéed Shrimp 6.99*

## PLATED SALADS

*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 and Avocado Ranch

### **BLACKENED SALMON SALAD | 30.99**

Salmon Filet, Greens, Cucumbers, Cherry Tomatoes, Crispy Fried Onions and 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 and Red Wine Vinaigrette

### **JUBILEE SALAD | 35.99**

Grilled Shrimp, Mixed Greens, Candied Pecans, Dried Cherries, Goat Cheese and 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*

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## PLATED ENTRÉE

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

### ENTRÉES

#### **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

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## **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 and 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**

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# **BUFFETS** **A WORLD OF FLAVOR**

SALADS • SANDWICHES • ENTRÉES • SIDES • DESSERTS

# BUFFETS

*Buffets include Dinner Rolls with Butter, Iced Tea, Iced Water  
Priced per person.*

## **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, Garbonzo 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,  
and Kettle Cooked Potato Chips
- Assorted 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

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#### **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

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# **RECEPTIONS** **BITES WITH BIG FLAVOR.**

HOT & COLD HORS D'OEUVRES • RECEPTION STATIONS • SWEETS

# RECEPTIONS.

## COLD HORS D'OEUVRES

*Priced per person.*

**TRADITIONAL  
ROASTED RED-PEPPER HUMMUS | 3.99**  
with Pita

**CROSTINIS | 4.99**  
Choose one of the following:

- Black Bean and Roasted Corn Relish
- Pesto Chicken
- Caramelized Onion, Peppered Beef Tenderloin, Pimento Spread
- Smoked Salmon with Cream Cheese and Dill

**BLT BITES | 3.99**  
Cherry Tomatoes, Lettuce, Smoked Bacon on Flatbread topped with Aioli

**PHYLLO CHICKEN SALAD | 3.99**  
Phyllo Cups filled with Chicken Salad

**PROSCIUTTO WRAPPED ASPARAGUS | 5.99**  
Marinated and Grilled Asparagus, Aged Prosciutto

**ANTIPASTA SKEWER | 3.99**  
Fresh Mozzarella, Salami, Cherry Tomato, Kalamata Olive

**CLASSIC SHRIMP COCKTAIL | 4.99**  
Served with Cocktail Sauce

**CRUDITE BOARD | 4.99**  
Beautifully arranged Fresh Seasonal Vegetables, served with a Homemade Ranch Dip

**FRESH FRUIT | 4.99**  
Sliced, Fresh Fruit Display

**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, Provolone Cheese, Roasted Peppers, Squash, Marinated Olives, Giardiniera, Peppadews and Marinated Artichoke Hearts

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## 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

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## 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 | 177.99**

With Apricot Glaze, Cranberry-Orange Chutney (Serves 25)

### **PINEAPPLE GLAZED HAM | 189.99**

Cherry Pineapple Sauce (Serves 30)

### **SMOKED PORK BELLY | 177.99**

Southern Style BBQ Sauce (Serves 25)

### **HERB RUBBED PRIME RIB | Market Price**

Au Jus and Horseradish Cream Sauce (Serves 30)

### **BLACK PEPPERCORN**

### **CRUSTED BEEF TENDERLOIN | Market Price**

Horseradish Cream Sauce (Serves 25)

### **STEAMSHIP ROUND | Market Price**

*(Minimum 100 people)*

Leg of Beef stuffed with Whole Garlic seasoned with Chef's Secret Rub

## STATIONS

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

### **FEAST FROM THE EAST | 17.99**

- Hummus, Tabbouleh Salad, Falafel served with Tahini Dipping Sauce
- Beef and Rice, Pita, Baklava

### **QUESADILLAS\* | 17.99**

Your choice of two: Marinated Fajita Chicken, Beef or Roasted Poblano, Pico De Gallo, Chipotle Cream, Homemade Salsa and Tortilla Chips

### **BACKYARD BBQ | 22.99**

- Buffalo Style Chicken Wings, Celery Sticks, Bleu Cheese Dressing
- Cheeseburger Sliders, Caramelized Onions, BBQ Pulled Pork Sliders
- Dill Pickle Chips, Traditional Coleslaw

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## SAVOR THE SWEETS

*Priced per person.*

### **MINI CUPCAKE BAR | 7.99**

Vanilla and Chocolate Cupcakes topped with your choice of Vanilla and Chocolate Buttercream Frosting, Assorted Sprinkles, Mini Chocolate Chips, Chopped Nuts and Flavored Sugar Crystals.

*Specialty Cupcakes are available.*

### **DESSERT SHOTS | 12.99**

Choice of three:

- Lemonberry
- Dark Chocolate Mousse
- Salted Caramel
- Mocha
- Pumpkin Mousse

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A photograph of a bar area. In the background, two tall, gold-colored metal shelving units hold various bottles of liquor, including brands like Hennessy, J&B, and others. The shelves also feature decorative items like candles and small objects. The bar counter in the foreground is filled with more bottles and glasses. The entire scene is reflected in a large mirror below the counter. The lighting is warm and ambient.

# **BEVERAGES** **BARS & REFRESHMENTS.**

HOSTED & CASH BARS • BAR PACKAGES



# 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.*

	<b>HOSTED BAR</b>	<b>CASH BAR</b>
<u>HOUSE MIXED DRINK</u>	7.00	7.50
<u>PREMIUM MIXED DRINK</u>	8.00	8.50
<u>MARTINIS</u>	<i>Please consult with your Sales Professional.</i>	
<u>DOMESTIC BOTTLED BEER</u>	6.00	6.50
<u>PREMIUM BOTTLED BEER</u>	7.00	7.50
<u>HOUSE WINE BY THE GLASS</u>	6.00	6.50
<u>HOUSE WINE BY THE BOTTLE</u>	29.00	N/A
<u>SPECIALTY WINE</u>	<i>Please consult with your Sales Professional.</i>	
<u>SODA</u>	3.99	3.99
<u>JUICE</u>	4.00	4.00
<u>BOTTLED WATER</u>	3.99	3.99
<u>SPARKLING WATER</u>	3.00	3.00

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PEORIA CIVIC CENTER



## HOURLY PACKAGE SERVICES

*Priced per person. 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**

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# GENERAL INFORMATION.

Legends Global Hospitality 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.

## LINENS

Legends Global Hospitality provides 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, Legends Global Hospitality 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 TIMELINES

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, Legends Global Hospitality 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 an hour before the 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 Legends Global Hospitality. 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.



