



SIGNATURE

BREAKFAST | BOXED LUNCHES | DINNER | APPETIZERS

• MENU •





FROM FULL SERVICE CATERING

ABOUT

NELSON'S

TO GOURMET BOXED LUNCHES

Serving IL for over twenty-five years, Nelson's Catering provides the highest quality catering services. Owned and operated by the Lindvall Family, Nelson's Catering serves a variety of events in a fifty county Central IL area from Peoria to Carbondale and Quincy to Danville. Our menu selections are extensive, we are ready to handle events of all sizes including corporate, private, not for profit, fundraising, and weddings.

Operating from our production facility in Springfield, IL we source top quality ingredients and prepare delicious, fresh meals to the highest standards. Our experienced event planning team is attentive to your specifications and budget, crafting a menu that everyone will enjoy. Our service staff are trained Nelson's Catering employees, always professional and prepared to execute the details for your stress free experience.

Our services include delivery and setup, pickup at our facility, and onsite catering staffed by our team of specialists. Whether you are planning a small meeting and need boxed lunches, round the clock shift meal services, bar service and appetizers for a reception or private party, or onsite grilling featuring our patented PORT A PIT system, we provide professional planning experience, delicious food, and topnotch service. You can trust your event to be a success!

Choose Nelson's Catering.

EXPERIENCE IS EVERYTHING.



DIETARY ACCOMMODATIONS

We can gladly accommodate most dietary requests. Ask about our vegetarian, vegan, gluten free and dairy free options.

CONTACT US

NELSONSCATERING.COM
217.787.9443



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 Nelson's Signature Items |  Gluten Free |  Vegetarian Items |  Vegan Items



BREAKFAST PACKAGES



| 1 | CONTINENTAL 8.50

Fresh baked cinnamon rolls, assorted muffins, and fresh fruit tray

| 2 | GRAB & GO 9.00

Breakfast sandwich with your choice of bacon, ham, or sausage served with egg and cheddar cheese on a brioche bun. Includes a yogurt parfait of vanilla yogurt, granola, honey and berries

| 3 | QUICK START 11.00

Bagel assortment, muffins, variety of yogurts, and fresh fruit tray

| 4 | THE HEARTY BREAKFAST 11.00

Breakfast casserole with your choice of ham, bacon, sausage or vegetables, eggs and cheddar cheese served with home-style potatoes and assorted pastries

| 5 | BREAKFAST BOWL 13.00

Served with scrambled eggs, country style hashbrowns, sauteed red & green peppers, shredded cheddar cheese, green onion, chunky avocado spread, diced ham, chopped bacon, and sausage gravy

SOUTHWESTERN STYLE....ADD \$2.00

| 6 | FRENCH COUNTRYSIDE..... 12.50

Cinnamon roll casserole, includes choice of sausage, bacon, or ham fruit tray and scrambled eggs with cheddar cheese



| 7 | ALL AMERICAN 15.00

Scrambled eggs with cheddar cheese, bacon and sausage patties, sausage gravy and buttermilk biscuits, seasoned home style potatoes, fresh baked muffins and cinnamon rolls

BEVERAGES

\$18/GALLON | SERVES 8-10

Includes cups, sugar/sweeteners and creamer.

CRANBERRY JUICE | ORANGE JUICE | APPLE JUICE | COFFEE | DECAF COFFEE

ASSORTED HERBAL TEAS | HOT CHOCOLATE | 2% WHITE MILK | 2% CHOCOLATE MILK

SOY MILK | BOTTLED WATER | CANNED SODA | CANNED TEA | CANNED LEMONADE

COFFEE BAR 3.95 PER PERSON

Freshly brewed coffee served with caramel, hazelnut and vanilla syrups, cinnamon, whipped topping, fresh cream, sugar and sweetener *(staff required)*

BREAKFAST AL A CARTE



| EGGS AND CASSEROLES |

SCRAMBLED EGGS3.00
With Sharp Cheddar

EGG CASSEROLE5.00
Cheddar cheese with your choice of Sausage, Ham,
Bacon or Vegetables

BREAKFAST SANDWICH4.00
Egg, cheese and your choice of bacon, ham or sausage,
on a brioche bun

CINNAMON ROLL CASSEROLE....5.00

| FRESH STARTS |

WHOLE FRUIT 1.50
Banana, Apple, Orange

ASSORTED CEREAL2.50

FRESH FRUIT TRAY2.00

OATMEAL BAR2.25
Includes raisins, blueberries & strawberries

FRESH FRUIT SALAD2.50

VARIETY OF YOGURT3.00
Strawberry, Mixed Berry, Blueberry

YOGURT BAR3.50
Includes granola, fresh berries and honey

YOGURT PARFAIT4.50



| MEATS |

SAUSAGE PATTY (1)2.00

GLAZED HONEY HAM (1)2.00

SAUSAGE LINKS (2)2.00

THICK CUT BACON (2)2.00

SAUSAGE GRAVY AND BISCUIT...3.50

TURKEY SAUSAGE2.00

 **VEGAN PROTEIN AVAILABLE**

| POTATOES |

COUNTRY-STYLE POTATOES2.00

HASH BROWN CASSEROLE2.50

LOADED BREAKFAST POTATOES .3.00
Crispy potatoes covered w/ cheddar cheese, bacon and
scallions

**NELSON'S CHEDDAR CHEESE
POTATOES** 3.00

| BAKERY ITEMS |

BUTTERMILK BISCUITS2.00
with butter and jelly

ICED CINNAMON ROLLS2.25

ASSORTED BAGELS3.00
With cream cheese and butter

ICED AND GLAZED DONUTS3.00

ASSORTED MUFFINS3.50

ASSORTED DANISH2.50

| TABLEWARE |

3 COMPARTMENT PLATE2.00
Includes meal kit, and napkin



BOXED LUNCHES

Limit 4 sandwich/salad types.
Please select the same sides for all sandwiches. All sandwiches can be made as wraps. Sandwiches served as boxed lunches - individually or on trays with condiments, cutlery and napkin. Beverages not included. Includes 2 sides. Menu priced for deliveries of 25 or more.
Gluten Free add \$1


HONEY SMOKED HAM 13.00

Honey smoked Ham made with Swiss cheese, leaf lettuce and sliced tomato on wheat berry bread


SMOKED TURKEY BREAST..... 13.00

Smoked turkey breast topped with Swiss cheese, leaf lettuce and sliced tomato on wheat berry bread

THE VEGETARIAN WRAP..... 13.00

Lettuce, tomato, cucumber, red onion, red and green peppers, and whipped cream cheese, served in a spinach tortilla 

AVOCADO & VEGGIE DELIGHT... 13.00

Fresh avocado, sliced cucumber, red onion, sliced tomato, and leaf lettuce on a dutch crunch roll 

CHICKEN CAESAR WRAP 13.00

Nelson's grilled chicken breast, thinly sliced and topped with parmesan cheese, romaine lettuce, sliced tomatoes and Caesar dressing

CARVE MASTER..... 15.00

Applewood smoked ham, Swiss cheese, leaf lettuce, sliced tomato, red onion and honey dijon spread on pretzel roll

THE CLUB 15.00

Smoked turkey breast, honey ham, bacon, cheddar cheese, leaf lettuce, and sliced tomato on buttery croissant

ITALIAN COMBO 15.00

Honey smoked ham, Genoa salami, sliced pepperoni, provolone cheese, leaf lettuce, sliced tomato, red onion and basil pesto mayo on brioche roll

NELSON'S CHICKEN SALAD 15.00

Nelson's grilled chicken breast, relish, celery and mayonnaise, topped with leaf lettuce and sliced tomato on buttery croissant

ROAST BEEF..... 15.00

Angus roast beef, leaf lettuce, tomato, cheddar cheese and horseradish sauce on wheatberry bread

SIDES

All sandwiches include choice of 2 sides


"PIT-TATO" SALAD
MACARONI & CHEDDAR SALAD
ASSORTED KETTLE CHIPS
FRESH FRUIT SALAD
PASTA SALAD

SEASONAL FRESH WHOLE FRUIT
POTATO SALAD
CREAMY COLESLAW
GOURMET COOKIE



SALADS & SOUPS

GARDEN SALAD 10.00

Romaine lettuce, carrots, tomatoes, cucumbers, shredded cheddar cheese with ranch or French dressing 

add chicken, turkey or ham | +2.00

SPINACH SALAD 10.00

Spinach and romaine lettuce with sliced red onions, hard boiled eggs, grape tomatoes and bacon crumbles served with a house made tomato vinaigrette

add chicken or ham | +2.00

SUMMER SALAD 13.00

Spring Mix greens, Nelson's grilled chicken breast, sliced apples, toasted walnuts, sliced strawberries and feta cheese served with mango chardonnay vinaigrette

CHICKEN CAESAR SALAD 12.50

Nelson's grilled chicken breast, romaine lettuce, shaved parmesan, tomato, croûtons and Caesar dressing

COBB SALAD 13.00

Romaine, Nelson's grilled chicken breast, crispy bacon, cheddar cheese, roasted corn, cherry tomatoes, cilantro, avocado and chipotle buttermilk ranch dressing



SOUTHWEST CHICKEN SALAD .. 13.50

Nelson's grilled chicken breast, roasted corn, black beans, diced red onions, cherry tomatoes and tri-colored tortilla strips on a bed of chopped romaine, tossed lightly in BBQ sauce, served with chipotle ranch

SALAD BAR..... 6.00

Fresh chopped romaine served with shredded carrots, shredded cheddar cheese, grape tomatoes, sliced red onions, sliced hard boiled eggs, cucumbers and diced smoked ham & turkey, croutons, buttermilk ranch, french and italian dressings *(priced to pair with meal)*

CHICKEN NOODLE SOUP.....5.50

Chicken, onion, carrots and celery cooked in a flavorful chicken broth with noodles


BROCCOLI CHEDDAR SOUP5.50

Fresh broccoli in a heavy cream blended with rich cheddar cheese and seasoned with paprika 

CHILI6.50

House-made with fresh ground beef, beans and seasoning

SOUTHWESTERN BLACK BEAN SOUP7.00

A hearty blend of black beans, tomatoes, onions, and jalapenos with traditional southwestern seasonings, cilantro, and lime 




NELSON'S CHEESY POTATO SOUP ..6.50

Bacon, green onion and cream added to our signature cheesy potatoes to create this one of a kind soup.

GARDEN VEGETABLE SOUP5.50

Vegetarian broth loaded with fresh garden vegetables and herbs 

STREET CORN SOUP6.50

Cream based with roasted corn, onions, roasted garlic, sour cream, cojita cheese, and a blend of chili's 



All packages include disposable tableware -side dishes may be substituted.
Gluten Free pasta available for an additional \$1.00

BAKED RIGATONI..... 12.50

Rigatoni baked with marinara and Italian sausage topped with mozzarella cheese and served with southern style green beans, breadsticks and Caesar salad

TACO BAR 15.00

Seasoned ground beef and shredded chicken served with sour cream, salsa, diced tomato, shredded lettuce, cheddar cheese, jalapenos, flour tortillas, black beans, roasted sweet corn and peppers, and Spanish rice (9)

PENNE PASTA PRIMAVERA 13.00

Grilled chicken tossed with seasonal vegetables and penne in white wine sauce served with bread sticks and spinach salad

GLAZED HAM..... 12.00

Baked honey ham sliced and glazed with brown sugar and butter served with roasted sweet potatoes, southern style green beans, garden salad, roll and butter

CHICKEN STIR FRY..... 13.00

Nelson's grilled chicken tossed with fresh broccoli, green beans, mushrooms, red peppers, onions and house-made teriyaki served with Asian rice and vegetable egg rolls

BAKED POTATO BAR 10.00

Build your own baked potato includes shredded cheddar, green onion, diced bacon, butter and sour cream

add grilled chicken or pulled pork | +2.00

MOSTACCIOLI SICILIANO..... 14.50

Italian sausage and peppers in zesty tomato sauce served with garden salad and garlic bread

CHICKEN FETTUCCINE ALFREDO.. 13.50

Fettuccine noodles tossed with Nelson's grilled chicken and our homemade alfredo sauce served with green beans, breadsticks and Caesar salad (9)

NELSON'S HOMEMADE MEATLOAF.. 14.50

Seasoned ground beef, onions, peppers and a special blend of seasoning, topped with our homemade sauce served with mashed potatoes with gravy, glazed carrots, garden salad, roll and butter (9)

NELSON'S HOMEMADE LASAGNA... 14.50

Layers of marinara, Italian sausage, ricotta and mozzarella cheese stuffed between fresh pasta sheets, baked and served with key west blend breadsticks and fresh garden salad (9)

POT ROAST..... 14.50

Slow roasted beef top round served with baked carrots and potatoes in natural jus, garden salad, roll and butter

CHICKEN POT PIE CASSEROLE..... 15.00

Flaky crust filled with grilled chicken breast, onions, celery, peas, carrots and corn served with with fresh garden salad


SOUTHWEST BOWL 12.00

Build your own bowl with southwestern seasoned rice, roasted corn and black beans, fresh cilantro, sliced limes and grilled chicken breast


VEGETARIAN ENTREES



FETTUCCINE ALFREDO 11.00

Fettuccine noodles tossed with homemade alfredo sauce served with green beans, breadsticks and Caesar salad 


MEATLESS LASAGNA..... 12.50

Layers of marinara, mozzarella, and ricotta cheese stuffed between fresh pasta sheets and baked served with key west blend, breadsticks and garden salad 


PENNE PRIMAVERA 11.50

Served with bread sticks and Caesar salad 


STUFFED PEPPER..... 19.00

Israeli couscous mixed with roasted butternut squash, roasted red peppers and roasted corn and black beans, seasoned with garlic and herbs 

PORTOBELLO MUSHROOM STEAK.. 15.00

Marinated and grilled with green beans, artichoke hearts, tomatoes and a balsamic reduction on a bed of long grain rice 

VEGAN BURGER..... 13.00

Certified vegan soy based burger, served with fresh hamburger bun, vegetarian baked beans and garden salad 

See our sandwiches, wraps and salads for additional vegetarian options or ask your Sales Representative.



SNACKS

Priced to pair with delivery or catering meal services.

BUILD YOUR OWN SNACK BAR ...5.00

PICK 3: Pretzels, Peanuts, Assorted Chips, Chex Mix, Veggie Tray, Fruit Tray, Nutrigrain Bar, Assorted Cookies, Brownies, Fresh Whole Fruit

BUILD YOUR OWN TRAIL MIX BAR..4.00

Mixed Nuts, M&M's, Peanuts, Pretzels

POPCORN BAR4.00

Assorted Popcorn Flavors



SIGNATURE ENTRÉES



Pricing includes choice of 3 sides, roll & butter or bun, condiments, disposable plates, utensils and napkins

*1.5 entrée pricing available upon request

CHICKEN

1/4 Chicken	14.00
Chicken Breast 6oz.....	16.00
1/2 Chicken	17.00

PORK

Pulled Pork BBQ	13.00
5oz Pork Chop Sandwich	13.00
Roasted Pork Loin	13.00
8oz Center Cut Pork Chop.....	14.00
1/2 Slab Baby Back Ribs.....	MKT PRICE
Bratwurst.....	14.00



BEEF

Hot Dogs 1/4 lb	14.50
Black Angus Burger 1/3 lb.....	16.50
Italian Beef.....	19.50
Smoked Beef Brisket.....	23.00
Ribeye Steak 10oz	32.00
Ribeye Sandwich 5oz	23.00
6oz Sirloin w poblano sauce	23.00
Prime Rib	34.00

SIGNATURE SIDES

Entrée pricing includes 3 sides.

POTATOES & PASTA

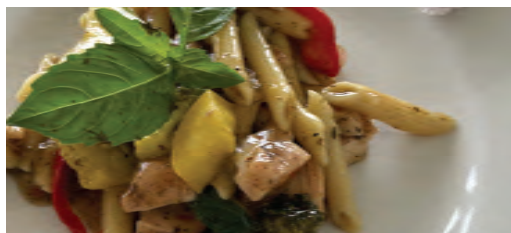
Baked Potato
Four Cheese Macaroni & Cheese
Fettuccine Alfredo
Nelson's Cheddar Cheese
Potatoes 
Mashed Potatoes with Gravy
Roasted Herb & Garlic
Red Skin Potatoes
Nelson's "Pit Tatoes" 
Twice Baked Potato
Rice Pilaf
Wild Rice

VEGETABLES

Texas Style Baked Beans
Southern Style Green Beans
Whole Kernel Corn
Glazed Baby Carrots
Green Bean Casserole
Key West Blend
Roasted Sweet Corn & Pepper
Roasted Asparagus, Zucchini, & Squash
Roasted Root Vegetables

SALADS & FRUITS

Garden Salad
Southwest Salad
Caesar Salad
Spinach Salad
Summer Salad
Deluxe Potato Salad
Rotini Pasta Salad
Fresh Fruit Salad
Nelson's "Pit Tato" Salad
Macaroni & Cheddar Salad
Creamy Cole Slaw
Roasted Caramel Apples





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**SIGNATURE
PACKAGES**

All packages include disposable tableware. All side dishes may be substituted upon request.

1.5 entrée pricing available upon request.

| 1 |

1 ENTREE 14.00

2 ENTREES 18.00

1/4 Chicken

8 oz Center Cut Pork Chop

Nelson's Cheddar Cheese Potatoes

Southern Style Green Beans

Fresh Garden Salad

Rolls and Butter

| 2 |

1 ENTREE 15.00

2 ENTREES 19.00

Grilled Chicken Breast

Baked Lasagna

Roasted Herb & Garlic Red Skin Potatoes

Key West Blend of Vegetables

Garlic Breadsticks

Fresh Caesar Salad

| 3 |

1 ENTREE 13.00

2 ENTREES 16.00

1/4 Chicken

Pulled Pork BBQ Sandwich

Roasted Sweet Corn and Peppers

Macaroni and Cheese

Fresh Fruit Salad

Bun and Condiments

| 4 |

2 ENTREES 20.00

Grilled Black Angus Burger

Johnsonville Bratwurst

Texas Baked Beans

Nelson's "Pit-Tato" Salad

Fresh Fruit Salad

Buns and Condiments

| 5 |

1 ENTREE 15.00

2 ENTREES 22.00

Pulled Pork BBQ

Italian Beef

Mac and Cheese

Roasted Corn & Peppers

Fresh Garden Salad

Bun and Condiments

| 6 |

1 ENTREE 14.50

2 ENTREES 17.50

5 oz. Pork Chop

Grilled Chicken Breast

Nelson's "Pit-Tato" Salad

Roasted Sweet Corn and Peppers

Cheddar Macaroni Salad

Hamburger Bun and Condiments

| 7 |

1 ENTREE 18.50

2 ENTREES 23.50

Smoked Beef Brisket

America's Cut Pork Chop

Red Skin Potatoes

Southern Style Green Beans

Southwestern Salad

Rolls and Butter



| 8 |

1/3 LB 24.00

1/2 LB 27.00

Gourmet Burger Bar

Bacon, Cheddar, Swiss and Pepper Jack Cheese,

Jalapeños, Spicy Brown Mustard, Chipotle Mayo, Red

Onion Slices, Sautéed Mushrooms, Lettuce,

Tomato, Pickles, Hamburger Bun & Condiments

Texas Baked Beans

Macaroni & Cheese

Fresh Fruit Salad

| 9 |

1 ENTREE* 34.00

Herb Encrusted Prime Rib

Baked Potato with Sour Cream and Butter

Asparagus with Zucchini and Squash

Fresh Garden Salad

Rolls and Butter

**Not available for delivery*

APPETIZERS



Nelson's suggests at least 6 selections for your appetizer party.

HOT OFF THE GRILL

Nelson's Jumbo Chicken Wings
Grilled Chicken Tenders

SAUCE CHOICES

Original Grilled
Sweet Thai Chili
Honey Barbecue
Chipotle Barbecue
Buffalo
Fire Roasted

CHIPS AND DIP

Tortilla chips included with all dips
Supreme Nacho Dip
BLT Dip
Spinach & Artichoke Dip
with Toasted Pita
Buffalo Chicken Dip
Chicken Fajita Spread
Horseshoe Dip
with Kettle Chips
Southwest Street Corn Dip

SLIDERS

Pulled Pork Sliders
Pulled Pork BBQ Sliders
with Avocado Salsa and Crispy Onions
Nelson's Roasted Pork Loin Sliders
Mini Cheeseburger Sliders
Brisket Sliders
Italian Beef Sliders
Silver Dollar Deli Sandwiches

HOT APPETIZERS

Bacon Wrapped Dates
BBQ Smokey Links
Petite Beef Kabobs
with Peppers, Mushrooms, and Onions
Italian Marinated Vegetable Skewer
Bourbon Glazed Meatballs
BBQ Meatballs
Sweet Chili Thai Meatballs
Italian Marinated Chicken Skewers
Italian Sausage Stuffed Mushrooms
Spinach Stuffed Mushrooms

Santa Fe Egg Rolls
with Southwest Ranch
Vegetable Egg Rolls
with Sweet and Sour
Mini Crab Cakes
with Lemon Aioli
Pretzel Bites
with Homemade Beer Cheese Sauce

COLD APPETIZERS

Bruschetta with Toasted Crostini
Caprese Bites
Charcuterie Tray
Fresh Fruit Tray
Fresh Vegetable Tray
with Ranch Dip
Cheese & Cracker Tray
Sundried Tomato Cheeseball
Deli Pinwheels
Fresh Fruit Kabobs
Roasted Red Pepper Hummus
with Pita Chips
Meat, Cheese & Cracker Tray

ACTION STATIONS

BUILD YOUR OWN BAR

Priced to pair with meal.

MACARONI AND CHEESE BAR.....4.00
Four cheese macaroni and cheese with roasted mushrooms, bacon bits, green onions, jalapenos, and roasted red peppers

MASHED POTATO BAR.....6.00
Shredded cheddar, bacon bits, green onions, sour cream, jalapenos, roasted red peppers, and brown gravy

PASTA BAR.....6.00
Penne and Cavatappi pasta served with marinara, alfredo sauce and Italian style meatballs, grated Parmesan

CARVING STATIONS

Priced to pair with meal. Not available for delivery.

PORK LOIN CARVING STATION.....4.00
Grilled pork loin served with BBQ sauce and a brioche slider

TURKEY BREAST CARVING STATION ..6.50
Roasted turkey breast served with bistro sauce and a brioche slider

TENDERLOIN CARVING STATION.....6.00
Grilled Petite Tenderloin served with a bourbon peppercorn sauce and brioche slider bun

PRIME RIB CARVING STATION.....8.00
Trimmed and slow roasted prime rib served with horseradish sauce and a brioche slider bun



APPETIZER PACKAGES

All packages include disposable tableware.

| 1 | 11.00
 Bruschetta with Crostini
 Deli Pinwheel Tray
 Fresh Vegetable Tray
 Bacon Wrapped Dates
 BBQ Smokey Links
 Bourbon Glazed Meatballs
 Spinach & Artichoke Dip



| 2 | 13.00
 Bourbon Glazed Meatballs
 BBQ Smokey Links
 Fire Roasted Hot Wings
 Fresh Vegetable Tray
 Fresh Fruit Tray
 Cheese & Cracker Tray

| 3 | 17.00
 Nelson's Original Chicken Wings
 Spinach & Artichoke Dip
 Mini Cheeseburger Sliders
 Italian Sausage Stuffed Mushrooms
 Cheese & Cracker Tray
 Bruschetta with Crostinis
 Vegetable Egg Roll

| 4 | 15.00
 Southwest Street Corn Dip
 Nelson's Roasted Pork Loin Sliders
 Bourbon Glazed Meatballs
 Italian Sausage Stuffed Mushrooms
 Fresh Vegetable Tray
 Bruschetta with Crostinis
 Assorted Cookies

| 5 | 16.00
 Nelson's Grilled Chicken Tenders
 Pulled Pork Sliders
 BLT Dip
 Pretzel Bites & Beer Cheese
 Santa Fe Egg Rolls
 Fresh Fruit Tray
 Fresh Vegetable Tray
 Salted Caramel Brownies

| 6 | 16.00
 Pulled Pork BBQ Slider
 Buffalo Chicken Dip
 Bacon Wrapped Dates
 Spinach Stuffed Mushrooms
 Deli Pinwheels
 Cheese and Cracker Tray
 Caprese Bites
 Loaded Chocolate Brownies

| 7 | 19.50
 Roasted Pork Loin Slider
 Smoked Brisket Sliders
 Italian Marinated Chicken Skewers
 Bruschetta
 Pretzel Bites
 Vegetable Egg Rolls
 Fresh Fruit Tray
 Fresh Vegetable Tray
 Gourmet Dessert Bars

| 8 | 21.50
 Mini Cheeseburger Slider
 Santa Fe Egg Rolls
 Spinach & Artichoke Dip
 Italian Sausage
 Stuffed Mushrooms
 Mini Crab Cakes with Lemon Aioli
 Sundried Tomato Cheeseball
 Salted Caramel Brownies

| 9 | 22.00
 Italian Beef Slider
 Italian Marinated Chicken Skewer
 Mashed Potato Bar
 Bacon Wrapped Dates
 Caprese Bites
 Charcuterie Tray
 Fresh Fruit Tray
 Fresh Vegetable Tray
 Mini Cheesecake Assortment

DESSERTS



ASSORTED COOKIES2.00

Chocolate chip, peanut butter, oatmeal walnut raisin, and white chocolate macadamia

LOADED CHOCOLATE BROWNIES ..2.00

Fudge with white chocolate, semi-sweet, and butterscotch chips with a caramel drizzle

CHOCOLATE COVERED PEANUT BUTTER RICE KRISPIES2.00

Peanut butter blended with crisped rice cereal and topped with chocolate-butterscotch frosting

LEMON BARS3.00

Lemon filling on buttery shortbread and dusted with confectioners sugar

SALTED CARAMEL BROWNIES.....3.00

Drizzled with salted caramel & dark chocolate, on a caramel pretzel topping

FRUIT CRISP.....4.00

Your choice of apples, peaches, or cherries with a crispy streusel crust

TEXAS SHEET CAKE3.00

Rich and moist chocolate cake topped with a buttercream chocolate frosting

GOOEY BUTTER CAKE3.50

Traditional St. Louis style butter cake topped with powdered sugar

STRAWBERRY DESSERT KABOB..3.00

Strawberry, cream puff and brownie bite

ICED CARROT CAKE3.50

Traditional carrot cake with walnuts and cream cheese frosting

ASSORTED LAYER CAKE4.50

Chocolate, Lemon and Strawberry cream filled layer cakes

ASSORTED FRUIT PIES5.00

Classic apple, cherry and peach pies baked till golden brown

ASSORTED DESSERT BARS.....4.00

Oreo dream bars caramel apple grannies, lemonberry jazz bars, marble cheese truffle bars and salted caramel brownies

PUMPKIN PIE.....5.00

Classic pumpkin pie topped with whipped topping

PECAN PIE.....6.00

Classic pecan pie filled with sweet filling and topped with whole pecans

CHEESECAKE.....6.50

Traditional NY style cheesecake topped with strawberries and chocolate syrup

COOKIE BUTTER CHEESECAKE ..8.00

Cream cheese and cookie butter topped with whipped topping

STRAWBERRY SWIRL

CHEESECAKE.....7.50

SALTED CARAMEL TURTLE

CHEESECAKE.....8.00

Traditional cheesecake loaded caramel and pecans

TUXEDO TRUFFLE MOUSSE CAKE ..7.00

Moist marbled cake separated by a layer each of dark chocolate and white chocolate mousse, smothered with dark chocolate ganache swirled with white chocolate

ASSORTED VARIETY CHEESECAKE ..5.50

Traditional New York-style cheesecake, Chocolate Marble, Butter Pecan, and Double Chocolate

ICE CREAM SUNDAE BAR5.00

Vanilla ice cream with chocolate, vanilla, and strawberry syrup, crushed Oreos, Butterfingers, and M&M's, nut topping, and whipped cream

VEGAN CARROT CAKE5.00

VEGAN CHOCOLATE CAKE.....5.00



BAR SERVICES

Priced per person - \$250 minimum fee for under 100 people

HOST BAR PACKAGES

Prices based on 4 hour time period.

| ONE | 9.95

Select 2 Domestic Drafts, and 2 House Wines
Coca-Cola products included.

| TWO | 11.95

Select 2 Domestic and 1 Specialty Bottles, and
2 House Wines
Coca-Cola products included.

| THREE | 15.95

Select 2 Domestic and 2 Specialty Bottles,
1 Seltzer, and 3 House Wines
Call Liquor and Coca-Cola products included.

| FOUR | 22.95

Select 3 Domestic and 2 Specialty Bottles,
1 Seltzer, 4 House Wines
Call Liquor and Coca-Cola products included.

DOMESTIC

Budlight
Budweiser
Michelob Ultra
Busch Light
Miller Lite
Coors Light

SPECIALTY

Corona
Heineken
Dos Equis
Sam Adams
Blue Moon
Fat Tire

SELTZER

White Claw
Topo Chico

WINE

Cabernet
Moscato
Pinot Noir
Chardonnay

CALL LIQUORS INCLUDE: Tito's Vodka, Bacardi Rum, Jose Cuervo Tequila, Dewar's Scotch, Captain Morgan Rum, Jack Daniels Whiskey, Tanqueray Gin, Malibu Rum, Bulleit Bourbon, and Amaretto

| ALA CARTE | \$1000 MIN ORDER

BEER/WINE

Domestic | 5/Bottle | 350/Keg
Specialty | 6/Bottle | 400/Keg
House Wine | 6/Glass | 32/Bottle

SPIRITS

Signature Drinks | 6
Call Brands | 6
House Champagne | 20/Bottle

BAR FEES \$40 / hour per bartender / all services

CASH BAR \$400 fee is required for cash bar

Budweiser, Miller Lite, Michelob Ultra, Coors Light, Assorted White Claw, and House Wines
Call Liquor and Coca-Cola products included.

OTHER OPPORTUNITIES



FUNDRAISING

Nelson's Catering gives back to our local community. We have one simple goal — to make fundraising for your organization easy and fun. We prepare and deliver an entire meal to your location – your only job is to pre-sell tickets, package and distribute the meals, and collect the profits.

COMMUNITY OUTREACH

Everyone needs a helping hand and at Nelson's Catering we understand the hard work and dedication of our Non-Profit organizations and how they work to make each dollar count for our community. That is why we have created our Community Outreach menu for your staff meetings, employee events and board retreats. Let Nelson's Catering help you put together the perfect event, with a menu that will suit your taste...and your budget.

ON-SITE GRILLING

Nelson's Catering services large events better than anyone else. Nelson's has provided the complete meal for more than 35,000 guests and buffet style company picnics for more than 6,000 employees. Using our patented Port-A-Pit cooking unit grilling products over an open flame and dipping them into our signature sauce — your guests will be served a delicious meal cooked right on site. Call today and ask about our on-site grilling and how you can make your next large event a huge success.



Planning an Upscale Event?

Ask to see our special events of wedding menus!

NELSON'S CATERING FUN FACTS

We use approximately 46,000 LBS.
OF CHARCOAL each year.

We grill over 73,000 LBS.
OF CHICKEN each year.

We use approximately 1,112 GALLONS
OF BBQ SAUCE in one year.

We cater to over
160 BRIDES AND GROOMS a year!

Schools, churches
and community organizations
SELL OVER 43,000 FUNDRAISING
meals each year.

Nelson's Catering drives an
AVERAGE OF 198,000 MILES A YEAR –
we love to travel!





TERMS & CONDITIONS

CATERING

For Catered events, a Nelson's Catering specialist will setup your buffet using chafing dishes. The caterer will meet with the on-site contact to make sure everything is as ordered. Nelson's Catering will service the buffet, serve the main entrée to your guests and clean up the serving area after the event. We will check in with the on-site contact before leaving to make sure we exceeded your standards.

Menu prices are for delivery drop off.

Catered events incur more time spent than calculated in our menu pricing. A minimum 10% service charge will be added for catered events.

DELIVERY

For Delivery orders, the menu is delivered in insulated disposable containers with a Nelson's Catering representative setting up the buffet and meeting with the on-site contact to make sure everything is as ordered. Prior to eating, the Nelson's Catering representative will depart. All items left behind are disposable.

Delivery fees are based on total invoiced amount and miles driven to your event.

PORTIONS

Food and beverage portions are based on over twenty five years of experience. In order to provide you with the best possible price, we do not add an overage for food; however, please notify your sales representative if you expect larger than normal consumption.

DEFINITION OF 1.5 ENTREES

1.5 entrées is the amount of entree your event will be provided should you feel additional servings are required. To figure the number of entrees, Nelson's Catering will figure the total number of guests x 1.5. This is the number of entrees you will receive.

DIETARY NEEDS

We understand the importance of catering for specialized dietary needs. Our menu has options of vegetarian, vegan and gluten free. We can tailor our menu to most dietary requirements. Please contact your sales representative for more information.

Please note that we do not operate a nut-free kitchen.

STAFFING

We are proud of our professional staff. We have an exceptional sales staff available Monday- Friday from 8:00am until 5:00pm. Our catering staff go through extensive hours of customer service training, are well groomed and are appropriately uniformed for your event. The size and service level of your event will determine the number of staff at your event.

PAYMENTS & DEPOSITS

Payment is required in full prior to the event by either check or credit card and will be charged before the day of the event. A credit card processing fee of 3% will apply for all credit card transactions. All weddings require non-refundable deposits to ensure service on that date. Once a time and date is reserved, Nelson's Catering will reserve a crew and equipment for that event. Deposits are non-refundable.

SALES TAX

The current state sales tax is charged on all items as per the Illinois Department of Revenue Code.

CANCELLATIONS

We understand that there are acts of God, family emergencies and other contributing factors that may lead to a cancellation after an event is contracted or confirmed. Cancellations must be called into our office and confirmed by e-mail. Refunds will be handled on a case by case basis with as much consideration as possible. Events canceled within 5 days of the definite date will incur food cost charges.

GUEST COUNTS

Final guest counts are due seven days prior to the event. Weddings require a final guest count at fourteen days before your event. After that date, increases are accepted but due to food, equipment and staffing, decreases are not.

QUALITY

We use only superior quality ingredients and employ staff that adheres to our core professional service values.

SERVICE

We are a service company that excels in the catering field. We are people-pleasers and are a customer oriented company. From answering the phone on the first ring to staying at an event and making sure every detail is right, we strive to provide excellent customer service each and every time.

PERMITS

Nelson's Catering's licenses and permits apply only to events and products provided by Nelson's Catering. Copies of licenses can be emailed to our clients upon request. When Nelson's Catering is contracted to provide bar service, outside alcohol is not permitted by the IL Liquor Commission. We are also not permitted to leave any alcoholic beverages upon our departure.

VENUES

We are fortunate to have a fantastic partnership with many venues. Please ask our sales staff for referrals.

GRATUITY

Gratuity is always appreciated by our staff. Please note gratuity is not included in our proposals. Speak to your event planner if you wish to add gratuity to your event