



Weddings / Special Events

GALA | WEDDING | FORMAL CATERING



About Nelson's

We understand that your wedding is a very important occasion and are committed to giving our utmost attention to provide you a memorable and stress free day. At Nelson's Catering, we understand the importance of this day and work with you to have every detail in order. We only ask that you sit back and enjoy the time with your friends and family!

In addition to an assortment of the finest foods and beverages, a knowledgeable and experienced staff, Nelson's Catering boasts a selection of china, flatware, and disposable tableware to fit any budget. Your event planner will work with you to design the menu that best reflects your personal taste and preferences. We are confident we can deliver all of these services while staying within your desired catering budget.

CONTACT US TO GET STARTED!

217.787.9443 | NELSONSCATERING.COM

| PLANNING TIMELINE |

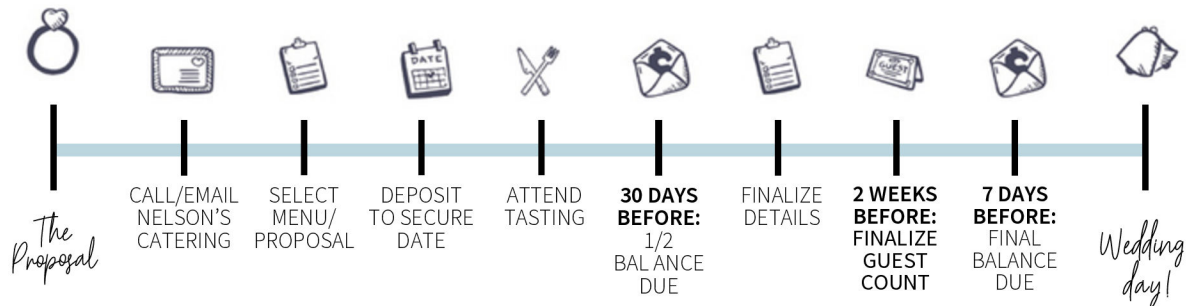


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| DIETARY ACCOMMODATIONS |

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

Buffet Service Packages

ALL BUFFET PACKAGES INCLUDE:

Entrée Served Buffet Style By Professionally Dressed Nelson's Staff | Tables Bussed By Nelson's Staff | Formal Silver Chafing Dishes | Floor Length Buffet Linens
2 Cold Beverages | Coffee Served Buffet Style In Insulated Containers

| CLASSIC BUFFET or COCKTAIL RECEPTION |

INCLUDED IN MENU PRICING

Upscale Disposable Plateware
Reflections Disposable Silverware
Nelson's Napkin and Logo Cup
Beverages Served Buffet Style in Clear Containers

| TRADITIONAL BUFFET |

ADD \$8.95/PERSON TO MENU PRICING

Basic China Package
Dinner Plate, Salad Plate, Water Goblet, Fork/Knife/Spoon

Basic Pre-set Table
Silverware, Goblet, Drink Pitchers, Salt/Pepper, Linen Napkin

| ULTIMATE BUFFET |

ADD \$12.95/PERSON TO MENU PRICING

Basic China Package
Dinner Plate, Salad Plate, Water Goblet, Fork/Knife/Spoon

Elaborate Pre-set Table
Silverware, Goblet, Drink Pitchers, Salt/Pepper, Linen Napkin, Salad and Dressings, Dinner Rolls and Butter

Dessert Service Plated and Set on Buffet
Includes Cake Plates, Forks and Napkins

Seated Service Packages

| FAMILY STYLE |

ADD \$16.95/PERSON TO MENU PRICING

Elaborate China Package

Dinner Plate, Salad Plate, Dessert Plate, Water Goblet, 3 Forks/Knife/Spoon

Elaborate Pre-set Table

Dinner Plate, Silverware, Goblet, Drink Pitchers, Salt/Pepper, Linen Napkin, Salad and Dressings, Dinner Rolls and Butter

Tables Bussed by Nelson's Staff

Dessert Service Plated and Set on Buffet

Includes Cake Plates, Forks and Napkins

Coffee Served in Silver Coffee Urns

Includes China Coffee Cup and Saucer

| PLATED |

ADD \$16.95/PERSON TO MENU PRICING

Butler Passed Appetizers

Elaborate China Package

Dinner Plate, Salad Plate, Dessert Plate, Water Goblet, 3 Forks/Knife/Spoon

Elaborate Pre-set Table

Dinner Plate, Silverware, Goblet, Drink Pitchers, Salt/Pepper, Linen Napkin, Salad and Dressings, Dinner Rolls and Butter

Plated and Served Salads & Entrees

Tables Bussed by Nelson's Staff

Dessert Service Plated and Served

Includes Cake Plates, Forks and Napkins

Coffee Served at the Table

Includes China Coffee Cup and Saucer



Pre-Dinner Appetizers

PRICED TO PAIR WITH DINNER

| ONE | 5.75

Bacon Wrapped Dates
Goat Cheese and Caramelized Onion Crostini
Bruschetta with Toasted Crostini

| TWO | 6.25

Fresh Vegetable Display
Fresh Fruit Display
Cheese & Cracker Display

| THREE | 7.50

Italian Sausage Stuffed Mushrooms
Shrimp Cocktail Display
Vegetable Egg Roll

| FOUR | 7.50

Petite Seasonal Brie Tarts
Bourbon Glazed Meatballs
Caprese Bites

| FIVE | 8.00

Mini Crab Cakes with Lemon Aioli
Bruschetta with Toasted Crostini
Spinach Artichoke Dip

| SIX | 9.00

Charcuterie Display
Seasoned Olive Oil & Toasted Bread
with Balsamic Vinegar, Crusty Italian Bread, and Fresh Parmesan

| NON-ALCOHOLIC BEVERAGES |

Iced Tea/Lemonade
Citrus Infused Sierra Mist | 2.00 person
Berry Infused Sierra Mist | 2.00 person
Cucumber Infused Water | 2.00 person
Bottled Water & Sodas | 2.00 person



Bar Service

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

HOST BAR PACKAGES | Prices Based On 4 Hour Time Period

| DRAFT | 9.95

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

| DELUXE | 15.95

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

| BEER & WINE | 11.95

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

| PREMIUM | 22.95

Select 3 Domestic and 2 Specialty Bottles, 1 Seltzer,
and 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

SELZTER

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

| **BAR FEES** | \$40 / Hour per Bartender / All Services

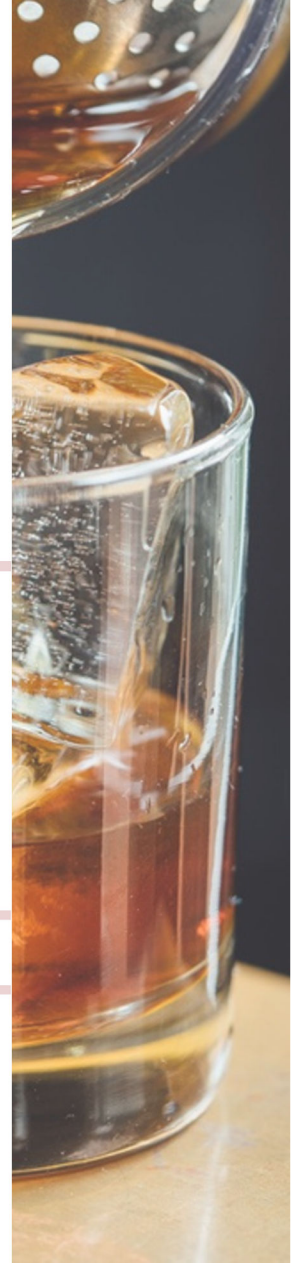
| **ALA CARTE** | \$1000 min order

BEER/WINE

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

SPIRITS

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



Main Course Entrees

Create a menu that suits your event.
Pair with a service package located on page 3 & 4

| BEEF |

CARVED BEEF TENDERLOIN | 36

Hand-carved on site, richly marbled and aged to perfection for ultimate flavor and tenderness, served with bourbon peppercorn sauce

HERB ENCRUSTED PRIME RIB (10OZ) | 32

Garlic, horseradish and herbs, create a delicious crust to enhance the flavor of the beef served with horseradish sauce

SIRLOIN | 29

6oz sirloin grilled and served with a roasted poblano cream sauce

SMOKED BEEF BRISKET | 27

Slow roasted, thin sliced and served with BBQ sauce

PETITE BEEF TENDERLOIN MEDALLIONS | 27

Tender petite beef grilled and hand carved, served with a bourbon peppercorn sauce

| CHICKEN |

PECAN AND PARMESAN ENCRUSTED CHICKEN BREAST | 27

Crushed pecans mixed with shredded parmesan, herbs, and spices, served with a dijon cream sauce

NELSON'S SIGNATURE GRILLED CHICKEN BREAST | 21

Grilled to perfection with Nelson's signature marinade served with fresh pineapple salsa or mushroom brandy sauce

AGAVE CHICKEN | 21

Sweet and tangy, marinated and grilled with agave and chipotle

| PORK |

AMERICA'S CUT PORK CHOP | 21

8oz boneless center cut pork chop, marinated and grilled

NELSON'S GRILLED PORK LOIN | 21

Seasoned and marinated, grilled to perfection
Chipotle Honey Glaze | Add 1.50

APPLEWOOD SMOKED HAM | 19

Slow roasted with light brown sugar and clover honey

NELSON'S PULLED PORK BBQ | 19

A Nelson's signature item, slow cooked in our signature sauce
Avocado Salsa | Add 2.00

| SEAFOOD |

BOURBON GLAZED SALMON | 27

Fresh Atlantic Salmon with a sweet glaze of bourbon, brown sugar, herbs and spices

HONEY GLAZED CITRUS SALMON | 27

Fresh Atlantic Salmon broiled and glazed with a honey citrus reduction

MARYLAND STYLE CRAB CAKES | 26

Handmade with fresh jumbo lump crab meat and served with lemon aioli

| VEGETARIAN |

STUFFED PEPPER | 21

Israeli couscous mixed with roasted sweet potatoes, roasted red peppers and roasted corn and black beans seasoned

PORTOBELLO MUSHROOM STEAK | 21

Marinated and grilled with green beans, artichokes, tomatoes, and balsamic reduction, served with rice pilaf

PASTA PRIMAVERA | 19

Penne pasta tossed with seasonal vegetables in garlic white wine sauce

FETTUCINI ALFREDO | 19

Classic Italian dish made with parmesan cheese, cream and butter

MEATLESS LASAGNA | 19

Layers of marinara, mozzarella, and ricotta cheese stuffed between fresh pasta sheets and baked

Main Course Sides

Each Entree Includes 2 Sides, Salad, Roll And Butter, And Tea & Water
Add Side \$2.00/person

| POTATO+PASTA |

ROASTED RED SKINNED POTATOES

Served in herb and garlic butter

TWICE BAKED POTATO

Shredded cheddar cheese, butter, bacon, and chives

NELSON'S SIGNATURE CHEDDAR CHEESE POTATOES

Our signature potatoes diced and baked with cheddar cheese, butter, and cream

CARAMELIZED ONION MASHED POTATOES

Topped with sweet caramelized onions

GRILLED BABY GOLD POTATOES

A marinated, grilled Yukon potato

ROASTED SWEET POTATOES

Diced potato with a butter, brown sugar topping

YUKON GOLD POTATOES

Roasted with butter, garlic and herbs

MACARONI & CHEESE

Made with white cheddar, provolone, monterey jack and asiago cheese

FETTUCINE ALFREDO

Classic Italian dish made with parmesan cheese, cream and butter

RICE PILAF

A mix of brown and white rice, seasoned with herbs & spices

WILD RICE

A blend of 3 types of rice

| VEGETABLES |

GREEN BEANS

Served with Bleu Cheese and Walnuts

GREEN BEANS WITH CARAMELIZED ONIONS

Seasoned and roasted, topped with caramelized onions

ASPARAGUS WITH ZUCCHINI & SQUASH

Lightly seasoned and roasted

KEY WEST BLEND OF VEGETABLES

Green beans, yellow & orange carrots, and red peppers

ROASTED CORN & PEPPERS

Sweet corn and bell peppers in butter with herbs and spices

ROASTED ROOT VEGETABLES

Seasoned and roasted parsnip, butternut squash, brussel sprouts

| SALADS |

SUMMER SALAD

Spring mix greens, sliced apples and strawberries, toasted walnuts, and feta cheese served with mango chardonnay vinaigrette

FRESH GARDEN SALAD

Romaine lettuce, carrots, tomatoes, cucumbers, shredded cheddar cheese with ranch and french dressing acon

CLASSIC CAESAR SALAD

Romaine lettuce, artichoke hearts, cherry tomatoes, black olives & parmesan cheese served with classic caesar dressing

NELSON'S SOUTHWESTERN SALAD

Romaine lettuce, corn and black beans, sliced tomatoes lightly tossed with BBQ sauce and topped with tortilla strips served with jalapeno ranch dressing

SPINACH SALAD

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



Cocktail Reception

\$25-30 / Person

price based on menu selection

1 | PROTEIN |

SELECT 2 (slider size portion)

Roasted Pork Loin Grilled

Chicken Tender

with BBQ sauce, Ranch, & Honey Mustard

Petite Beef Tenderloin

Italian Beef

Pulled Pork BBQ

Smoked Brisket

Cheeseburger

Add bacon and caramelized onions | Add .75

Applewood Ham

with Stone Ground Mustard, Dijon Tarragon Aioli, &

Roasted Garlic Bacon Poblano Aioli

3 | BUILD YOUR OWN |

SELECT 1

MASHED POTATO BAR

Shredded cheddar, bacon bits, green onions, sour cream, jalapenos, roasted red peppers, and brown gravy

MAC & CHEESE BAR

Four cheese macaroni and cheese with roasted mushrooms, bacon bits, green onions, jalapenos, and roasted red peppers

PASTA BAR

Penne and Cavatappi pasta served with marinara and alfredo sauce, Italian style meatballs, grated Parmesan and crushed red pepper

2 | DIP |

SELECT 1

Buffalo Chicken Dip

Spinach & Artichoke Dip with Toasted Pita

Creole Goat Cheese Dip

BLT Dip

Greek Hummus with Toasted Pita

Horseshoe Dip

NACHO BAR

Crispy tortilla chips served with seasoned ground beef & shredded chicken, shredded cheddar, sour cream, shredded lettuce, diced tomatoes, salsa, and jalapenos

CHARCUTERIE

Thin sliced prosciutto, salami, and capicola served with green and black olives, assorted nuts, dried fruit and cheese with a spicy mustard



Cocktail Reception

4 | SMALL BITES

CATEGORY 1 | *SELECT 2*

Vegetable Egg Rolls with Sweet and Sour
Goat Cheese Crostini with Caramelized Onions
Roasted Brussel Sprouts *with roasted garlic poblano aioli*
Mini Crab Cakes
Santa Fe Egg Rolls *with Southwest Ranch*
Roasted Seasonal Vegetable Skewer
Roasted Sweet Potatoes *with a bourbon caramel drizzle*
Smoked Salmon Crostini *with Lemon Dill Aioli*
Shrimp Cocktail Display
Antipasta Display
Cheese Display with Fresh Cheese Ball
Assorted Brie & Fruit Tart
Italian Marinated Chicken & Vegetable Skewer

CATEGORY 2 | *SELECT 2*

Bacon Wrapped Water Chestnuts
Bourbon Glazed Meatballs
Sweet Chili Thai Meatballs
BBQ Meatballs
Italian Sausage Stuffed Mushrooms
Spinach Stuffed Mushrooms
Pretzel Bites with Beer Cheese
Bacon Wrapped Dates
Bruschetta with Toasted Crostini
BLT Crostini
Fresh Fruit Kabobs
Fresh Fruit Display
Fresh Vegetable Display with Dip
Caprese Bites
Assorted Pinwheel Display

5 | ADD ONS |

DESSERT |

See page 12 for dessert selections

WINGS | *SELECT 2* | *Add 3.95*

Original Grilled
Honey BBQ
Sweet Thai Chili
Chipotle BBQ
Traditional Buffalo
Fire Roasted

SALAD | *SELECT 1* | *Add 2.95*

SUMMER SALAD
SOUTHWEST SALAD
SPINACH SALAD
CAESAR SALAD
GARDEN SALAD



Late Night & Action Stations

POPCORN BAR | 3.75

A buffet of seasoned popcorn, caramel corn and chocolate covered popcorn

S'MORES BAR | 5.50

Marshmallows, Hershey's chocolate, Ghiardelli caramel squares & peanut butter cups served with graham crackers displayed for an interactive, make-your own s'mores experience

ICE CREAM SUNDAE BAR | 4.75

Vanilla ice cream with chocolate, caramel, and strawberry syrup, crushed Oreos, butterfingers and M&M's, nut toppings and whipped cream

WALKING TACO BAR | 6.50

A buffet of individual bags of Doritos or Frito's, beef taco meat, shredded cheese, lettuce, diced tomatoes sour cream, salsa and jalapenos

CHIPS & HOT DIPS | 6.50

An assortment of chips and dips - supreme nacho dip, spinach artichoke dip, and buffalo chicken dip served with tortilla chips

SLIDER BAR | 6.75

Mini cheeseburger sliders, mini pulled pork BBQ sliders

SUPREME WINGS | 7.50 pick 3

Nelson's specialty Wings: Original Grilled, Sweet Thai Chili, Chipotle BBQ, Buffalo, Honey BBQ, Fire Roasted

LATE NIGHT BREAKFAST | 5.25

Breakfast sandwiches of egg and cheese with a selection of ham, sausage, or bacon served on a brioche slider bun

LATE NIGHT ADDITIONS MUST BE ACCOMPANIED BY A MEAL

Desserts

ASSORTED COOKIES | 2.00

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

LOADED CHOCOLATE BROWNIES | 2.00

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

LEMON BARS | 3.00

Lively lemon curd is served on buttery shortbread and dusted with confectioners sugar

SALTED CARAMEL BROWNIES | 3.00

Filled with salted caramel, drizzled with more salted caramel & dark chocolate, on a unique chocolate covered caramel crust

RED VELVET SHEETCAKE | 3.25

Rich, moist red velvet cake with cream cheese icing

ICED CARROT CAKE | 3.50

These cakes are crafted from carrots, raisins, pineapples, walnuts, and molasses, and covered with a layer of cream cheese frosting and nuts

CHOCOLATE OR VANILLA CUPCAKES | 3.50

GERMAN CHOCOLATE SHEETCAKE | 3.50

These cakes feature dark chocolate cake covered in a rich caramel, chopped pecans, and shredded coconut flakes and icing

ASSORTED LAYER CAKE | 4.00

Chocolate, Lemon and Strawberry cream filled layer cakes

ASSORTED GOURMET DESSERT BARS | 4.00

Oreo dream bars, caramel apple grannies, lemon berry jazz bars, marble cheese truffle bar and salted caramel brownies

ASSORTED FRUIT PIES | 5.25

Classic apple, cherry and peach pies baked till golden brown

PECAN PIE | 6.25

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

TUXEDO TRUFFLE MOUSSE CAKE | 7.50

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

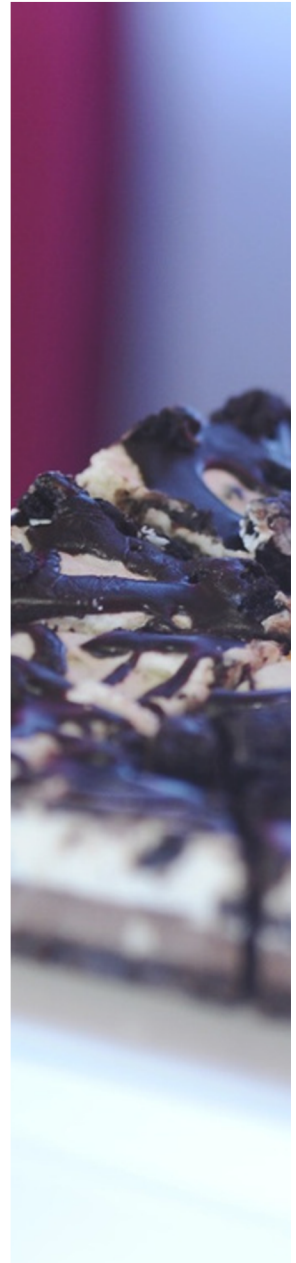
NEW YORK CHEESECAKE | 6.75

Made with pure Madagascar vanilla, this rich and creamy cheesecake is baked on a signature all-butter shortbread cookie crust

STRAWBERRY SWIRL CHEESECAKE | 6.75

ASSORTED VARIETY CHEESECAKE | 6.75

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



Testimonials

"They gave the best service for food and bar!!!! They helped out in places they didn't even need to! I love their food and their set up flow is great! I recommend them!!"

- Kayleigh, Bride

"Just wanted to thank all of the staff for our great reception. I had so many compliments on the food. Many!!! One of my girlfriends said later that week, "That's the kind of food all weddings should have!" Greatest compliment ever. You guys were the best to work with. Thank you!"

- Dawn, Bride

"There are no words to say how thankful that I am that I found out about Nelson's Catering! You came HIGHLY recommended, and with that, I took the gamble! I am so thrilled and happy I did! From the tasting, to the many phone calls, texts, or emails, you have surpassed all my expectations! Your kindness, thoroughness, and detailed notes made our experience absolutely wonderful! The food was amazing, and we are still getting people texting us and telling us that it was so good, if not the best they have ever had! That was our goal, and for that, we say thank you for nailing it, and executing our vision."

- Jody, Bride

Terms & Conditions

QUALITY

We promise to use only superior quality ingredients. We will not purchase inferior quality items in order to protect our margins. We promise to employ quality staff that adheres to our core 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.

SALES STAFF

We have an exceptional sales staff available Monday through Friday from 8:00 am until 5:00 pm. Weekend appointments may be available through special requests.

STAFFING

We are proud of our professional staff. They accomplish long hours of customer service training, are well groomed and are appropriately uniformed for the event/delivery. The size and service level of your event will determine the number of staff.

PORTIONS

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

DIETARY NEEDS

We understand the importance of catering for specialized dietary needs. Our menu has options of vegetarian & 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.

GUEST COUNTS

Final guest counts are due fourteen days prior to the event. After that date, increases are accepted but due to food, equipment and staffing, decreases are not.

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 an individual basis.

SPECIAL PLANNING

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

DEPOSITS

All weddings and private events require 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. The deposit, in part, covers those costs. **All deposits are non-refundable.** 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.

DEFINITION OF 1.5 ENTREES

1.5 entrée is the amount of main course your event will be provided should you feel any additional servings will suit your event. To figure the number of entrees, Nelson's Catering will figure the total number of guests x 1.5. This is the total number of entrees you will receive.

