



# Weddings / Special Events

GALA | WEDDING | FORMAL CATERING



# About Nelson's

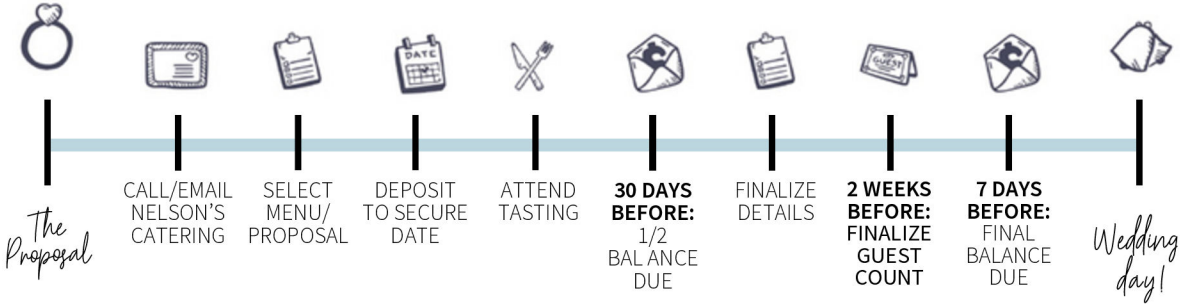
We understand that your wedding is a very important occasion and are committed to giving our utmost attention to provide you a memorable and stress free day. At Nelson's Catering, we understand the importance of this day and work with you to have every detail in order. We only ask that you sit back and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

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# 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

### | BASIC BAR | 9.95

Select 2 Domestic Bottles 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

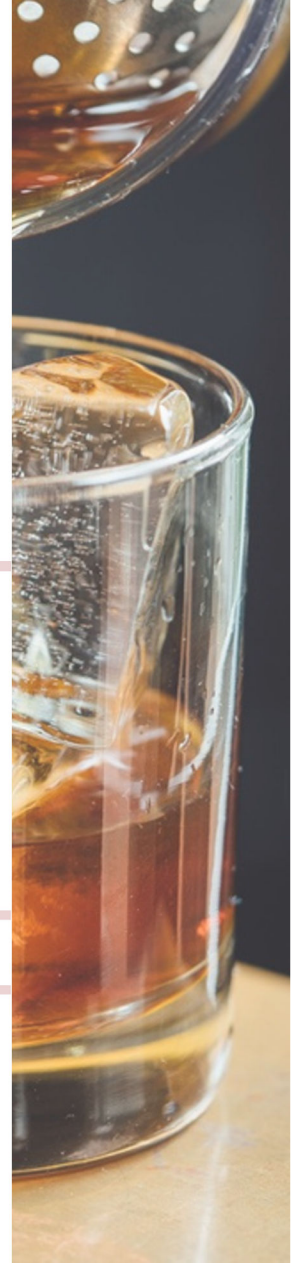
| **ALA CARTE** | \$1000 minimum order

#### BEER/WINE

Domestic | 5/Bottle  
Specialty | 6/Bottle  
House Wine | 6/Glass | 32/Bottle

#### SPIRITS

Signature Drinks | 6  
Call Brands | 6  
House Champagne | 32/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

### **FETTUCCINI 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

### **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 | 5.00**

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 | 5.00**

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 | 5.50**

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 | 3.50**

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

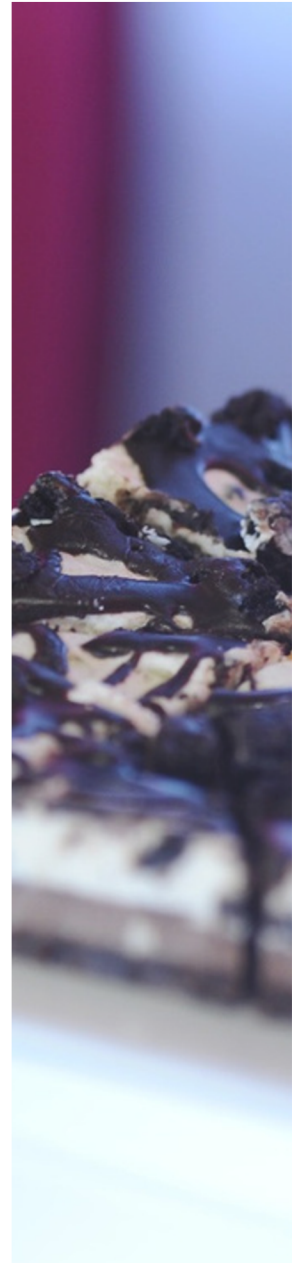
## **NEW YORK CHEESECAKE | 7.00**

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

## **STRAWBERRY SWIRL CHEESECAKE | 7.00**

## **ASSORTED VARIETY CHEESECAKE | 7.00**

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.

