



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



# BREAKFAST PACKAGES



**| 1 | CONTINENTAL ..... 9.00**  
Fresh baked cinnamon rolls, assorted muffins, and fresh fruit tray

**| 2 | GRAB & GO ..... 10.00**  
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 ..... 12.00**  
Bagel assortment, muffins, variety of yogurts, and fresh fruit tray

**| 4 | THE HEARTY BREAKFAST .... 12.50**  
Your choice of ham, bacon, sausage or vegetable egg and cheese casserole, served with home-style potatoes and assorted pastries

**| 5 | BREAKFAST BOWL ..... 14.00**  
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 ..... 13.50**  
Cinnamon roll casserole, includes choice of sausage, bacon, or ham fruit tray and scrambled eggs with cheddar cheese



**| 7 | ALL AMERICAN ..... 16.00**  
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 EGGS**.....3.50  
With Sharp Cheddar
- EGG CASSEROLE**.....5.50  
Egg and cheddar cheese with your choice of sausage, ham, bacon or vegetables
- BREAKFAST SANDWICH** .....4.50  
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 CEREAL**.....2.50
- FRESH FRUIT TRAY**.....2.50
- OATMEAL BAR** .....2.50  
Includes raisins, blueberries & strawberries
- FRESH FRUIT SALAD**.....2.50
- VARIETY OF YOGURT** .....3.50  
Strawberry, Mixed Berry, Blueberry
- YOGURT BAR** .....4.00  
Includes granola, fresh berries and honey
- YOGURT PARFAIT** .....5.00



## | 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 SAUSAGE** .....2.50

 VEGAN PROTEIN AVAILABLE

## | POTATOES |

- COUNTRY-STYLE POTATOES** .....2.00
- HASH BROWN CASSEROLE** .....2.75
- LOADED BREAKFAST POTATOES**.3.25  
Crispy potatoes covered w/ cheddar cheese, bacon and scallions
- NELSON'S CHEDDAR CHEESE POTATOES**  .....3.00

## | BAKERY ITEMS |

- BUTTERMILK BISCUITS** .....2.00  
with butter and jelly
- ICED CINNAMON ROLLS**.....2.50
- ASSORTED BAGELS** .....3.00  
With cream cheese and butter
- ICED AND GLAZED DONUTS**.....3.00
- ASSORTED MUFFINS**.....3.50
- ASSORTED DANISH**.....2.50

## | TABLEWARE |

- 3 COMPARTMENT PLATE** .....2.00  
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 ..... 14.00**

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

**SMOKED TURKEY BREAST..... 14.00**

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

**THE VEGETARIAN WRAP..... 14.00**

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

**AVOCADO & VEGGIE DELIGHT... 14.00**

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

**CHICKEN CAESAR WRAP ..... 14.00**

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

**CARVE MASTER..... 16.00**

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

**THE CLUB ..... 16.00**

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

**ITALIAN COMBO ..... 16.00**

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 .... 16.00**

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

**ROAST BEEF..... 16.00**

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 ..... 11.00**

Romaine lettuce, carrots, tomatoes, cucumbers, shredded cheddar cheese with ranch or French dressing **(V)**

*add chicken, turkey, or ham | +2.00*

**SPINACH SALAD ..... 11.00**

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 ..... 14.00**

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 ..... 13.50**

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

**COBB SALAD ..... 14.00**

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



**SOUTHWEST CHICKEN SALAD .. 14.50**

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.....8.00**

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.....6.00**

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

**BROCCOLI CHEDDAR SOUP .....6.00**

Fresh broccoli in a heavy cream blended with rich cheddar cheese and seasoned with paprika **(V)**

**CHILI .....8.00**

House-made with fresh ground beef, beans and seasoning

**SOUTHWESTERN BLACK BEAN SOUP .....8.00**

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



**NELSON'S CHEESY POTATO SOUP ..7.00**

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

**GARDEN VEGETABLE SOUP .....6.50**

Vegetarian broth loaded with fresh garden vegetables and herbs **(V)**

**STREET CORN SOUP .....7.00**

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



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

**BAKED RIGATONI..... 13.50**

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 (GF)

**PENNE PASTA PRIMAVERA ..... 14.50**

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

**GLAZED HAM..... 13.00**

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..... 14.50**

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 ..... 10.50**

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..... 16.00**

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

**CHICKEN FETTUCCINE ALFREDO.. 15.00**

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

**NELSON'S HOMEMADE MEATLOAF.. 16.00**

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 (GF)

**NELSON'S HOMEMADE LASAGNA... 15.50**

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 (GF)

**POT ROAST..... 16.00**

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

**CHICKEN POT PIE CASSEROLE..... 16.00**

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

**SOUTHWEST BOWL ..... 13.00**

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

*add garden salad +2.00*



**VEGETARIAN  
ENTREES**



**FETTUCCINE ALFREDO ..... 13.00**

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

**MEATLESS LASAGNA..... 13.50**

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

**PENNE PRIMAVERA ..... 12.50**

Served with bread sticks and Caesar salad **V**

**STUFFED PEPPER..... 16.00**

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

**PORTOBELLO MUSHROOM STEAK..16.00**

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

**VEGAN BURGER..... 14.00**

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

*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 ...5.50**

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.5.00**

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

**POPCORN BAR .....5.00**

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 .....	15.00
Signature Chicken Breast 6oz.....	17.00
1/2 Chicken .....	18.00

**PORK**

Pulled Pork BBQ .....	14.00
5oz Pork Chop Sandwich .....	14.00
Roasted Pork Loin .....	14.00
8oz Center Cut Pork Chop.....	15.00
1/2 Slab Baby Back Ribs.....	MKT PRICE
Bratwurst.....	15.00

**BEEF**

Hot Dogs 1/4 lb .....	15.50
Black Angus Burger 1/3 lb.....	18.00
Italian Beef.....	20.00
Smoked Beef Brisket.....	25.00
5oz Ribeye Sandwich .....	25.00
6oz Sirloin w poblano sauce.....	25.00
Petite Beef Tenderloin* .....	25.00
10oz Ribeye Steak .....	35.00
Prime Rib* .....	MKT PRICE

*\*not available for delivery*

**SIGNATURE SIDES** *Entrée pricing includes 3 sides.*

**POTATOES & PASTA**

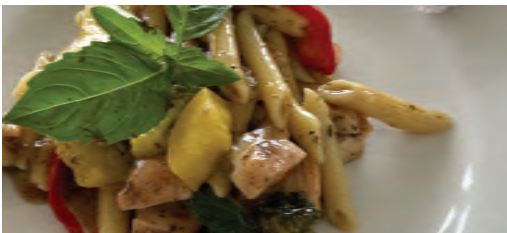
- Baked Potato
- Four Cheese Macaroni & Cheese
- Fettuccine Alfredo
- Nelson's Cheddar Cheese Potatoes
- Mashed Potatoes with Gravy
- Roasted Herb & Garlic Red Potatoes
- Nelson's "Pit Tatoes"
- Roasted Sweet Potatoes
- Rice Pilaf
- Wild Rice

**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

**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





  
**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 ..... 15.00**
- 2 ENTREES ..... 19.00**
- 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 ..... 16.50**
- 2 ENTREES ..... 20.50**
- Grilled Chicken Breast
- Baked Lasagna
- Roasted Herb & Garlic Red Skin Potatoes
- Key West Blend of Vegetables
- Garlic Breadsticks
- Fresh Caesar Salad

**| 3 |**

- 1 ENTREE ..... 14.00**
- 2 ENTREES ..... 17.00**
- 1/4 Chicken
- Pulled Pork BBQ Sandwich
- Four Cheese Macaroni and Cheese
- Glazed Baby Carrots
- Fresh Fruit Salad
- Bun and Condiments

**| 4 |**

- 2 ENTREES ..... 25.00**
- Grilled Black Angus Burger
- Johnsonville Bratwurst
- Texas Baked Beans
- Nelson's "Pit-Tato" Salad
- Fresh Fruit Salad
- Buns and Condiments

**| 5 |**

- 1 ENTREE ..... 18.00**
- 2 ENTREES ..... 24.00**
- Pulled Pork BBQ
- Italian Beef
- Four Cheese Macaroni and Cheese
- Roasted Corn & Peppers
- Fresh Garden Salad
- Bun and Condiments

**| 6 |**

- 1 ENTREE ..... 15.75**
- 2 ENTREES ..... 18.75**
- 5 oz. Pork Chop
- Grilled Chicken Breast
- Nelson's "Pit-Tatoes"
- Roasted Sweet Corn and Peppers
- Cheddar Macaroni Salad
- Hamburger Bun and Condiments

**| 7 |**

- 1 ENTREE ..... 20.00**
- 2 ENTREES ..... 25.00**
- Smoked Beef Brisket
- America's Cut Pork Chop
- Roasted Herb & Garlic Red Skin Potatoes
- Southern Style Green Beans
- Southwestern Salad
- Rolls and Butter



**| 8 |**

- 1/3 LB ..... 25.00**
- 1/2 LB ..... 29.00**
- 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
- Four Cheese Macaroni and Cheese
- Fresh Fruit Salad

**| 9 |**

- 1 ENTREE\* ..... MKT PRICE**
- 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.....5.00

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

### MASHED POTATO BAR.....6.50

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

### PASTA BAR.....6.50

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.....5.00

Grilled pork loin served with BBQ sauce and a brioche slider

### TURKEY BREAST CARVING STATION ..7.00

Roasted turkey breast served with bistro sauce and a brioche slider

### TENDERLOIN CARVING STATION.....7.00

Grilled Petite Tenderloin served with a bourbon peppercorn sauce and brioche slider bun

### PRIME RIB CARVING STATION.....9.00

Trimmed and slow roasted prime rib served with horseradish sauce and a brioche slider bun



# APPETIZER PACKAGES

All packages include disposable tableware.

**| 1 |** ..... 13.00  
 Bacon Wrapped Dates  
 BBQ Smokey Links  
 Bourbon Glazed Meatballs  
 Spinach & Artichoke Dip  
 Bruschetta with Crostini  
 Pretzel Bites and Beer Cheese  
 Fresh Vegetable Tray



**| 2 |** ..... 15.00  
 Bourbon Glazed Meatballs  
 BBQ Smokey Links  
 Fire Roasted Hot Wings  
 Fresh Vegetable Tray  
 Fresh Fruit Tray  
 Cheese & Cracker Tray

**| 3 |** ..... 16.50  
 Nelson's Roasted Pork Loin Sliders  
 Southwest Street Corn Dip  
 Bourbon Glazed Meatballs  
 Italian Sausage Stuffed Mushrooms  
 Fresh Vegetable Tray  
 Bruschetta with Crostinis  
 Assorted Cookies

**| 4 |** ..... 17.50  
 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

**| 5 |** ..... 17.50  
 Pulled Pork BBQ Slider  
 Buffalo Chicken Dip  
 Bacon Wrapped Dates  
 Spinach Stuffed Mushrooms  
 Deli Pinwheels  
 Cheese and Cracker Tray  
 Caprese Bites  
 Loaded Chocolate Brownies

**| 6 |** ..... 18.50  
 Mini Cheeseburger Sliders  
 Nelson's Original Chicken Wings  
 Spinach & Artichoke Dip  
 Italian Sausage Stuffed Mushrooms  
 Cheese & Cracker Tray  
 Bruschetta with Crostinis  
 Vegetable Egg Roll

**| 7 |** ..... 21.50  
 Roasted Pork Loin Slider  
 Smoked Brisket Sliders  
 Italian Marinated Chicken Skewers  
 Bruschetta with Crostini  
 Pretzel Bites with Beer Cheese  
 Vegetable Egg Rolls  
 Fresh Fruit Tray  
 Fresh Vegetable Tray  
 Gourmet Dessert Bars

**| 8 |** ..... 23.50  
 Mini Cheeseburger Slider  
 Santa Fe Egg Rolls  
 Chicken Fajita Dip  
 Italian Sausage Stuffed Mushrooms  
 Mini Crab Cakes with Lemon Aioli  
 Sundried Tomato Cheeseball  
 Salted Caramel Brownies

**| 9 |** ..... 24.00  
 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 COOKIES .....2.00**  
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 KRISPIES .....2.00**  
Peanut butter blended with crisped rice cereal and topped with chocolate-butterscotch frosting

**LEMON BARS .....3.00**  
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 CAKE .....3.50**  
Rich and moist chocolate cake topped with a buttercream chocolate frosting

**GOOEY BUTTER CAKE .....3.50**  
Traditional St. Louis style butter cake topped with powdered sugar

**STRAWBERRY DESSERT KABOB..3.00**  
Strawberry, cream puff and brownie bite

**ICED CARROT CAKE .....3.50**  
Traditional carrot cake with walnuts and cream cheese frosting

**ASSORTED LAYER CAKE .....4.00**  
Chocolate, Lemon and Strawberry cream filled layer cakes

**ASSORTED FRUIT PIES .....5.00**  
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.....6.25**  
Classic pecan pie filled with sweet filling and topped with whole pecans

**CHEESECAKE .....7.00**  
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.....7.00**

**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 ..7.00**  
Traditional New York-style cheesecake, Chocolate Marble, Butter Pecan, and Double Chocolate

**ICE CREAM SUNDAE BAR .....5.00**  
Vanilla ice cream with chocolate, vanilla, and strawberry syrup, crushed Oreos, Butterfingers, and M&M's, nut topping, and whipped cream

**VEGAN CARROT CAKE .....5.00**

**VEGAN CHOCOLATE CAKE.....5.00**

**GLUTEN FREE BROWNIE ..... 4.00**





**BAR**  
SERVICES

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

**HOST BAR PACKAGES**

*Prices based on 4 hour time period*

| **BASIC** | 9.95

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

| **BEER & WINE** | 11.95

Select 2 Domestic and 1 Specialty 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*

| **PREMIUM** | 22.95

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

DOMESTIC	SPECIALTY	SELTZER	WINE
Budlight	Corona	White Claw	Cabernet
Budweiser	Heineken	Topo Chico	Moscato
Michelob Ultra	Dos Equis		Pinot Noir
Busch Light	Sam Adams		Chardonnay
Miller Lite	Blue Moon		
Coors Light	Fat Tire		

**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 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 | 20/Bottle

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

**CASH BAR** \$400 set up 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