

# FUNDRAISING

## menu choices

### OPTIONS & PRICING (Cost per meal based on number of tickets sold)

Prices effective May 15, 2025

Entrée Options	250-400	401-800	801-1200	1201+
<b>MOST POPULAR CHOICE!</b> Grilled ½ Chicken	\$8.75	\$8.25	\$8.00	\$7.50
Grilled ¼ Chicken	\$7.65	\$7.15	\$6.90	\$6.40
8 oz. Grilled Pork Chop	\$7.50	\$7.25	\$7.00	\$6.50
6 oz. Grilled Chicken Breast	\$7.50	\$7.25	\$7.00	\$6.50
Baked or Meatless Lasagna	\$7.50	\$7.25	\$7.00	\$6.50

### Side Dish Options (select two)

Mashed Potatoes and Gravy	Texas Baked Beans	Assorted Potato Chips
Southern Style Green Beans	Deluxe Potato Salad	Gourmet Assorted Cookies
Corn	Creamy Cole Slaw	

Nelson's Cheddar Cheese Potatoes (additional 50 cents per meal)

Seasoned Baked Potato - includes butter and sour cream (additional 50 cents per meal)

**All fundraiser meals\* include:** Roll and butter *(or bun for sandwiches)*, all eating utensils and carryout container. Nelson's Catering provides serving utensils and gloves for volunteers.

*\*Lasagna meal includes one side dish and a garlic breadstick.*

### POTENTIAL PROFITS\*

<b>400 DINNERS SOLD</b> at \$14 each will earn a profit of  <b>\$2,300!</b>	<b>800 DINNERS SOLD</b> at \$14 each will earn a profit of  <b>\$4,920!</b>	<b>1200 DINNERS SOLD</b> at \$14 each will earn a profit of  <b>\$7,800!</b>
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\*Based on grilled ½ chicken option at a \$14 ticket price.

\*Minimum of 250 meals required

To schedule your fundraiser or for additional information, please call 217.787.9443.

**Nelson's**  
FUNDRAISING

NelsonsCatering.com

217.787.9443 | 



# FUNDRAISING

*for your organization*

Are you looking for a simple, profitable fundraiser for your group or organization?

Nelson's Catering has the perfect solution. In fact, our program helps groups raise money quickly and easily with our fundraising meals! Here is how it works:

1



## PICK A DATE, TIME & LOCATION

- You will need a **covered area** for the assembly line.
- We recommend a serve time of **2 hours**. Set up and tear down will each take 1 hour.

2



## SELECT YOUR MENU

All meals\* include:

- Entrée(s)
- Two side dishes
- Roll & butter (or bun for sandwiches)
- Eating utensils
- Carryout container

*\*Excludes baked or meatless lasagna meal.*

3



## ORGANIZE VOLUNTEERS

- Plan on **10-15 volunteers** for serving up to 250 meals. *For more than 250 meals, we recommend an additional 5-10 volunteers.*
- We suggest **adult volunteers** for the food prep area; **younger volunteers** can deliver products to customers.

4



## ADVERTISE

- Use our **customizable flyers, images for social media and email blasts** included in our fundraising packet to help spread the word!

5



## SELL TICKETS

- Use our **customizable template** or create your own event ticket.
- For expected sales of **more than 1000 tickets**, call us to discuss the benefits of on-site grilling.

6



## CELEBRATE!!

- Hold your event
- Reap the rewards of an **easy, profitable and successful fundraiser!**

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# FUNDRAISING

## checklist

### 2 MONTHS PRIOR TO THE EVENT

- Select your date and location.
- Call Nelson's Catering to confirm date and select menu, (217) 787-9443.
- Sign and return contract to Nelson's Catering.
- If applicable, email a tax-exempt letter to [info@nelsonscatering.com](mailto:info@nelsonscatering.com).

### 1 MONTH PRIOR TO THE EVENT

- Print tickets with group name, date, time, location and ticket price.
- Distribute tickets and sell, sell, sell.
- Start recruiting volunteers for day of event.
- Advertise locally in newspaper, bulletins, and newsletters.
- Hang fundraiser flyers/posters in local establishments.
- Create an event and/or share on social media. Use our post templates if you need help getting started.

### 1 WEEK PRIOR TO THE EVENT

- Send reminder to volunteers about date, time and location of event.
- **Final numbers are due to Nelson's Catering.**

### DAY BEFORE

- Confirm total due to Nelson's Catering and have check ready.

### DAY OF EVENT

- Set up three, 8-foot tables for an assembly line in a covered area relatively close to pick up line.
- Have volunteers meet at location approximately one hour prior to serve time.
- Greet Nelson's Catering representative.
- Provide check payment to Nelson's representative prior to departure.

# FUNDRAISING

*helpful hints*



## **SELL AS MANY TICKETS BEFORE THE EVENT AS POSSIBLE!**

We only bring enough meals for the number of tickets sold.



## **REMINDE BUYERS THIS IS A FUNDRAISER FOR YOUR ORGANIZATION.**

You are not only providing them a delicious meal, but raising money for your group or cause!



## **WE RECOMMEND A SERVE TIME OF 2 HOURS.**

For the best quality food!



## **GET THE WORD OUT**

Use our fundraiser templates and graphics to help spread the word about your event. Add your date, time and logo to our flyer template and hang it in local establishments. Or customize a Facebook graphic and post it on your group's page. The more people who know about your event, the more tickets you sell!



## **IF YOUR GROUP IS UNABLE TO MEET THE MINIMUM ORDER OF 250 MEALS, YOU HAVE THE OPTION TO RE-SCHEDULE YOUR EVENT.**

We require a request to reschedule 7 days prior to the event.

THANK YOU FOR CHOOSING NELSON'S CATERING TO PARTNER WITH YOUR ORGANIZATION ON YOUR FUNDRAISER. WE ARE PROUD TO SUPPORT CENTRAL ILLINOIS INCLUDING SCHOOLS, CHURCHES, DANCE TEAMS, AND ATHLETIC PROGRAMS.

**SINCE 2018, NELSON'S FUNDRAISING PROGRAM HELPED RAISE FUNDS FOR MORE THAN 900 ORGANIZATIONS AND CAN'T WAIT TO SEE WHAT THE FUTURE BRINGS!**

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