



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 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 SOUP6.00

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

CHILI8.00

House-made with fresh ground beef, beans and seasoning

SOUTHWESTERN BLACK BEAN SOUP8.00

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 SOUP6.50

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

STREET CORN SOUP7.00

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 BAR5.00
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..... | 21.00 |
| Smoked Beef Brisket..... | MKT PRICE |
| 5oz Ribeye Sandwich..... | MKT PRICE |
| 6oz Sirloin w poblano sauce..... | MKT PRICE |
| Petite Beef Tenderloin*..... | MKT PRICE |
| 10oz Ribeye Steak..... | MKT PRICE |
| 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 22.00
2 ENTREES 28.00
 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.
2oz portion*

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 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 CAKE3.50
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 CAKE4.00
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.....6.25
Classic pecan pie filled with sweet filling and topped with whole pecans

CHEESECAKE7.00
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 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

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