



SIGNATURE

BREAKFAST | BOXED LUNCHES | DINNER | APPETIZERS

menu



NELSONSCATERING.COM | 217-787-9443

MENU 26.2

BREAKFAST

ALL PACKAGES INCLUDE DISPOSABLE TABLEWARE. PRICING BASED ON CATERING MINIMUM OF 100 AND DELIVERY MINIMUM OF 25.

packages

CONTINENTAL

Fresh baked cinnamon rolls, assorted muffins, seasonal pastries, and fresh fruit tray

9.00

GRAB & GO

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

10.00

FRENCH COUNTRYSIDE

Cinnamon roll casserole, includes choice of sausage, bacon, or ham, fresh fruit tray and scrambled eggs with cheddar cheese

13.00

BYO BREAKFAST BOWL

Served with scrambled eggs, country style potatoes, sauteed red & green peppers, shredded cheddar cheese, green onion, diced ham, chopped bacon, and sausage gravy

13.00

MAKE IT SOUTHWESTERN STYLE

Chunky avocado, chorizo, pico de gallo, sour cream, and jalapenos

+2.00

HEARTY BREAKFAST

Your choice of ham, bacon, sausage, or vegetable egg and cheese casserole, served with your choice of potatoes and assorted pastries

14.00

ALL AMERICAN

Scrambled eggs with cheddar cheese, bacon, sausage patties, buttermilk biscuits and sausage gravy, seasoned country style potatoes, fresh baked muffins and cinnamon rolls with a fresh fruit tray

17.00



BREAKFAST

a la carte

EGGS & CASSEROLES

SCRAMBLED EGGS <i>WITH CHEDDAR CHEESE</i>	3.00
BREAKFAST CASSEROLE <i>EGG AND CHEDDAR CHEESE WITH YOUR CHOICE OF SAUSAGE, HAM, BACON, OR VEGETABLE</i>	5.00
BREAKFAST SANDWICH <i>EGG, CHEESE AND YOUR CHOICE OF BACON, SAUSAGE, OR HAM ON A BRIOCHE BUN</i>	4.50
CINNAMON ROLL CASSEROLE	4.00

FRESH STARTS

WHOLE FRUIT <i>BANANA, APPLE, ORANGE</i>	1.50
FRESH FRUIT TRAY	2.00
FRESH FRUIT SALAD	2.00
OATMEAL BAR <i>INCLUDES RAISINS, BLUEBERRIES & STRAWBERRIES</i>	3.00
INDIVIDUAL YOGURTS <i>STRAWBERRY, MIXED BERRY, BLUEBERRY</i>	3.50
YOGURT BAR <i>INCLUDES GRANOLA, FRESH BERRIES & HONEY</i>	4.00
YOGURT PARFAIT <i>INCLUDES GRANOLA AND FRESH BERRIES</i>	5.00

POTATOES

COUNTRY STYLE POTATOES	2.50
HASHBROWN CASSEROLE	2.75
LOADED BREAKFAST POTATOES <i>CRISPY POTATOES COVERED WITH CHEDDAR CHEESE, BACON, AND SCALLIONS</i>	3.75
HASHBROWN EGG BITES <i>EGGS WITH GREEN AND RED PEPPERS, BACON, CHEESE AND HASHBROWNS</i>	3.00

NELSON'S CHEDDAR CHEESE POTATOES	3.00
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MEATS

SAUSAGE PATTY (1)	2.00
GLAZED HONEY HAM (1)	2.25
SAUSAGE LINKS (2)	2.00
THICK CUT BACON (2)	2.50
SAUSAGE GRAVY & BISCUIT	3.50
TURKEY SAUSAGE	2.50
VEGAN SAUSAGE	2.50

BAKERY ITEMS

BUTTERMILK BISCUITS <i>WITH BUTTER & JELLIES</i>	2.00
ICED CINNAMON ROLLS	2.50
ASSORTED DANISHES	2.50
ASSORTED BAGELS <i>WITH CREAM CHEESE & BUTTER</i>	3.50
ICED & GLAZED DONUTS	3.00
ASSORTED SCONES	3.00
ASSORTED MUFFINS	4.00
VEGAN BLUEBERRY CRUMBLE BAR	4.00

TABLEWARE

3 COMPARTMENT SET <i>INCLUDES 3 COMPARTMENT PLATE, MEAL KIT, AND NAPKIN</i>	2.00
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SEE
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FOR
HOSPITALITY
& BEVERAGES



BOXED *lunches*

LIMIT 4 SANDWICH TYPES PER ORDER. PLEASE SELECT
CONSISTENT SIDES FOR ALL SANDWICHES. ALL
SANDWICHES CAN BE MADE AS WRAPS. SANDWICHES
SERVED AS BOXED LUNCHES - INDIVIDUALLY OR
TRAYED INCLUDE CONDIMENTS, CUTLERY, AND NAPKIN.
BEVERAGES NOT INCLUDED.
GLUTEN FREE +1.00
DIETARY ACCOMODATIONS AVAILABLE UPON REQUEST

HONEY SMOKED HAM

Honey smoked ham topped with swiss cheese,
leaf lettuce, and sliced tomato on wheat berry
bread

15.00

CARVE MASTER

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

16.00

SMOKED TURKEY BREAST

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

15.00

NELSON'S CHICKEN SALAD

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

16.00

VEGETARIAN WRAP

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

15.00

THE CLUB

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

17.00

AVOCADO & VEGGIE DELIGHT

Fresh avocado spread, sliced cucumber, red
onion, sliced tomato and lead lettuce on a dutch
crunch roll

15.00

ITALIAN COMBO

Honey smoked ham, genoa salami, sliced
pepperoni, provolone cheese, leaf lettuce, sliced
tomato, red onion and basil pesto mayo on a
brichoe bun

17.00

CHICKEN CAESAR WRAP

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

15.00

ROAST BEEF

Angus roast beef, leaf lettuce, tomato, cheddar
cheese on wheat berry bread

18.00

sides

ALL SANDWICHES
INCLUDE CHOICE OF
2 SIDES

MACARONI & CHEDDAR SALAD

ASSORTED KETTLE CHIPS

FRESH FRUIT SALAD

AMERICAN POTATO SALAD

ITALIAN ROTINI PASTA SALAD

WHOLE FRESH FRUIT

CREAMY COLE SLAW

GOURMET COOKIE



SALADS & SOUPS

INDIVIDUALLY PACKAGED SALADS

GARDEN SALAD

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

11.00

add chicken, turkey, or ham

+ 2.00

SPINACH SALAD

Spinach and romaine lettuce with sliced red onion, hard boiled egg, grape tomatoes, and bacon crumbles served with house made tomato vinaigrette

11.00

add chicken, turkey, or ham

+ 2.00

NELSON'S CHICKEN CAESAR SALAD

Nelson's grilled chicken breast, romaine lettuce, shaved parmesan, tomato, croutons and caesar dressing

14.00

SUMMER SALAD

Spring mix greens, Nelson's chicken breast, sliced apples, toasted walnuts, sliced strawberries and feta cheese served with mango chardonnay vinaigrette

14.00

COBB SALAD

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

14.00

SOUTHWEST CHICKEN SALAD

Nelson's grilled chicken breast, romaine lettuce, roasted corn, black beans, diced red onions, cherry tomatoes, and tri-colored tortilla strips tossed in bbq sauce with chipotle ranch dressing

15.00

SALAD BAR

Romaine lettuce served with shredded carrots, shredded cheddar cheese, grape tomatoes, sliced red onions, hard boiled eggs, cucumbers, and diced smoked ham & turkey, croutons, buttermilk ranch, french, and italian dressings (*priced to pair with meal*)

8.00

GARDEN VEGETABLE SOUP

Vegetarian broth loaded with fresh vegetables and herbs

5.00

MINESTRONE SOUP

Orzo pasta, garden vegetables, baby lima beans, and tomatoes simmered in a flavorful broth

5.00

BROCCOLI CHEDDAR SOUP

Fresh broccoli in a heavy cream blended with cheddar cheese and seasoned with paprika

5.00

STREET CORN SOUP

Roasted corn, onion, roasted garlic, sour cream, cojita cheese, and a blend of chilies

6.00

CHICKEN NOODLE SOUP

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

5.00

HOUSE MADE CHILI

Fresh ground beef, beans and a house made seasoning

7.00

NELSON'S CHEESY POTATO SOUP

Nelson's famous cheddar cheese potatoes turned into a soup with bacon & green onion

6.00



SIGNATURE

entrees

PRICING INCLUDES CHOICE OF 3 SIDES, ROLL & BUTTER OR BUN & CONDIMENTS, DISPOSABLE TABLEWARE, UTENSILS AND NAPKINS. 1.5 ENTREE PRICING AVAILABLE UPON REQUEST. PRICING BASED ON CATERING MINIMUM OF 100 AND DELIVERY MINIMUM OF 25.

SIGNATURE CHICKEN

¼ GRILLED CHICKEN	17.00
½ GRILLED CHICKEN	21.00
GRILLED CHICKEN BREAST	18.00

PORK

GLAZED HONEY HAM	15.00
BBQ PULLED PORK	16.00
5 OZ PORK CHOP SANDWICH	16.00
JOHNSONVILLE BRATWURST	16.00
ROASTED PORK LOIN	17.00
8 OZ CENTER CUT PORK CHOP	17.00
BONE IN PORK CHOP	22.00
½ SLAB BABY BACK RIBS	24.00

BEEF

¼ LB HOT DOG	16.00
⅓ LB BLACK ANGUS BURGER	20.00
ITALIAN BEEF	21.00
SMOKED BEEF BRISKET	26.00
5 OZ RIBEYE SANDWICH	28.00
6 OZ SIRLOIN <i>with poblano sauce</i>	30.00
PETITE BEEF TENDERLOIN* <i>with bourbon peppercorn sauce</i>	27.00
10 OZ RIBEYE	36.00
10 OZ PRIME RIB* <i>with horseradish sauce</i>	38.00

*NOT AVAILABLE FOR DELIVERY

PICK 3 SIDES

POTATOES & PASTA

NELSON'S CHEDDAR CHEESE POTATOES
BAKED POTATO
FOUR CHEESE MAC & CHEESE
TILLAMOOK CHEDDAR MAC & CHEESE +7.00
FETTUCCHINE ALFREDO
BAKED RIGATONI
MASHED POTATOES & GRAVY
LOADED MASHED POTATOES
GARLIC MASHED POTATOES
HERB & GARLIC RED SKINS
NELSON'S PIT-TATOES
ROASTED SWEET POTATOES
WILD RICE

VEGETABLES

SOUTHERN STYLE GREEN BEANS
TEXAS STYLE BAKED BEANS
WHOLE KERNEL CORN
KEY WEST BLEND
GLAZED BABY CARROTS
GREEN BEAN CASSEROLE
ROASTED SWEET CORN & PEPPERS

SALADS & FRUITS

GARDEN SALAD
SOUTHWEST SALAD
CAESAR SALAD
SPINACH SALAD
AMERICAN POTATO SALAD
SMOKEHOUSE POTATO SALAD
ITALIAN ROTINI PASTA SALAD
MAC & CHEDDAR SALAD
FRESH FRUIT SALAD
CREAMY COLE SLAW
ROASTED CARAMEL APPLES



SIGNATURE

packages

ALL PACKAGES INCLUDE DISPOSABLE TABLEWARE. ALL SIDE DISHES MAY BE SUBSTITUTED UPON REQUEST. 1.5 ENTREE PRICING AVAILABLE UPON REQUEST. PRICING BASED ON CATERING MINIMUM OF 100 AND DELIVERY MINIMUM OF 25.

PACKAGE 1

1 ENTREE 17.00
2 ENTREE 20.00

¾ CHICKEN
8 OZ CENTER CUT PORK CHOP
NELSON'S CHEDDAR CHEESE POTATOES
SOUTHERN STYLE GREEN BEANS
GARDEN SALAD
DINNER ROLL WITH BUTTER

PACKAGE 2

1 ENTREE 17.00
2 ENTREE 20.00

GRILLED CHICKEN BREAST
BAKED LASAGNA
ROASTED HERB & GARLIC POTATOES
KEY WEST VEGETABLES
CAESAR SALAD
GARLIC BREADSTICKS

PACKAGE 3

1 ENTREE 16.50
2 ENTREE 19.50

¾ CHICKEN
BBQ PULLED PORK SANDWICH
NELSON'S PIT-TATOES
ROASTED CORN & PEPPERS
FRESH FRUIT SALAD
BUNS & CONDIMENTS

PACKAGE 4

2 ENTREE 22.00

½ LB GRILLED BLACK ANGUS BURGER
JOHNSONVILLE BRATWURST
TEXAS BAKED BEANS
SMOKEHOUSE POTATO SALAD
FRESH FRUIT SALAD
BUNS & CONDIMENTS

PACKAGE 5

1 ENTREE 18.50
2 ENTREE 22.00

BBQ PULLED PORK SANDWICH
ITALIAN BEEF
FOUR CHEESE MAC & CHEESE
SOUTHERN STYLE GREEN BEANS
GARDEN SALAD
BUNS & CONDIMENTS

PACKAGE 6

2 ENTREE 19.00

CHICKEN FETTUCINIE ALFREDO
BAKED RIGATONI
SOUTHERN STYLE GREEN BEANS
CAESAR SALAD
GARLIC BREADSTICKS

PACKAGE 7

1 ENTREE 17.00
2 ENTREE 21.00

5 OZ PORK CHOP SANDWICH
GRILLED CHICKEN BREAST
NELSON'S PIT-TATOES
TEXAS BAKED BEANS
ROASTED CARAMEL APPLES
BUNS & CONDIMENTS

PACKAGE 8

1 ENTREE 24.00
2 ENTREE 30.00

SMOKED BEEF BRISKET
BONE IN PORK CHOP
NELSON'S CHEDDAR CHEESE POTATOES
SOUTHERN STYLE GREEN BEANS
SOUTHWESTERN SALAD
DINNER ROLL WITH BUTTER

PACKAGE 9

½ LB GOURMET BURGER BAR 24.00

BACON, CHEDDAR, SWISS, PEPPER JACK, JALAPENOS,
BACON JAM, CHIPOTLE MAYO, RED ONION SLICES, SAUTEED
MUSHROOMS, LETTUCE, TOMATO, PICKLE, PRETZEL BUNS &
CONDIMENTS
TEXAS BAKED BEANS
FOUR CHEESE MAC & CHEESE
FRESH FRUIT SALAD

PACKAGE 10*

1 ENTREE 38.00

HERB CRUSTED 10 OZ PRIME RIB
BAKED POTATO WITH SOUR CREAM & BUTTER
KEY WEST VEGETABLES
GARDEN SALAD
DINNER ROLL WITH BUTTER

*NOT AVAILABLE FOR DELIVERY



BEYOND BBQ

ALL PACKAGES INCLUDE
DISPOSABLE TABLEWARE.
SIDE DISHES MAY BE
SUBSTITUTED. PRICING
BASED ON CATERING
MINIMUM OF 100 AND
DELIVERY MINIMUM OF 25.
GLUTEN FREE PASTA +1.00

BAKED POTATO BAR

Build your own loaded baked potato includes bbq pulled pork, shredded cheddar cheese, green onion, diced bacon, butter, and sour cream and garden salad

14.00

upgrade to diced chicken

+ 2.00

BAKED RIGATONI

Rigatoni baked with marinara and Italian sausage topped with mozzarella cheese and served with southern style green beans, breadsticks and Caesar salad

15.00

CHICKEN ALFREDO

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

16.00

CHICKEN POT PIE CASSEROLE

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

16.00

CHICKEN PRIMAVERA

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

16.00

NELSON'S HOMEMADE LASAGNA

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

16.00

CHICKEN STIR FRY

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

15.00

POT ROAST

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

18.00

TACO BAR

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

16.00

NELSON'S HOMEMADE MEATLOAF

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

18.00



VEGETARIAN

entrees

PRICING INCLUDES ROLL & BUTTER OR BUN & CONDIMENTS, DISPOSABLE TABLEWARE, UTENSILS AND NAPKINS. OTHER DIETARY ACCOMODATIONS AVAILABLE UPON REQUEST.

PENNE PRIMAVERA

Penne pasta and seasonal vegetables tossed in a white wine sauce
Recommended sides of breadsticks and caesar salad
Entree is vegan - Sides are vegetarian

14.00

MEATLESS LASAGNA

Layers of marinara, mozzarella, and ricotta cheese layered between fresh pasta sheets and baked
Recommended sides of key west blend of vegetables, breadsticks, and garden salad

15.00

FETTUCCINE ALFREDO

Fettuccine noodles tossed with homemade alfredo sauce
Recommended sides of green beans, breadsticks and caesar salad

14.00

STUFFED PEPPER



Quinoa mixed with roasted butternut squash, roasted corn & peppers, black beans and seasoned with garlic & herbs in a tomato sauce

Recommended sides of roasted herb & garlic potatoes and garden salad with italian dressing

15.00

VEGAN BURGER



Certified vegan soy based burger served with a fresh hamburger bun
Recommended sides of vegan baked beans and a garden salad with french dressing

15.00

PORTOBELLO MUSHROOM STEAK



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

Recommended sides of roasted herb & garlic potatoes and a garden salad with balsamic dressing

16.00

ROASTED VEGETABLE RAVIOLI

Roasted mushroom ravioli served in a provencal tomato sauce and served with grilled shallots and forest mushrooms

Recommended sides of breadsticks and caesar salad

18.00

APPETIZERS

NELSON'S RECOMMENDS AT LEAST 6 SELECTIONS FOR YOUR APPETIZER PARTY

HOT OFF THE GRILL

NELSON'S JUMBO CHICKEN WINGS
GRILLED CHICKEN TENDERS

SAUCE CHOICES

ORIGINAL MARINADE
SWEET THAI CHILI
HONEY BARBECUE
CHIPOTLE BARBECUE
BUFFALO
FIRE ROASTED

CHIPS & DIPS

TORTILLA CHIPS INCLUDED WITH DIPS

SUPREME NACHO DIP

BLT DIP

BUFFALO CHICKEN DIP

CHICKEN FAJITA SPREAD

SOUTHWEST STREET CORN DIP

SPINACH & ARTICHOKE DIP
WITH NAAN DIPPERS

HORSESHOE DIP
WITH KETTLE CHIPS

HOT APPETIZERS

BACON WRAPPED DATES

BBQ SMOKEY LINKS

**ITALIAN MARINATED VEGETABLE
SKEWER**

**ITALIAN MARINATED CHICKEN
SKEWER**

PETITE BEEF KABOBS

WITH PEPPERS, MUSHROOMS, & ONIONS

BOURBON GLAZED MEATBALLS

BBQ MEATBALLS

SWEET CHILI THAI MEATBALLS

SPINACH STUFFED MUSHROOMS

**ITALIAN SAUSAGE STUFFED
MUSHROOMS**

SANTA FE EGG ROLL

WITH SOUTHWESTERN RANCH

VEGETABLE EGG ROLL

WITH SWEET AND SOUR SAUCE

PRETZEL BITES

WITH BEER CHEESE SAUCE

MINI ASSORTED QUICHES

SLIDERS

BBQ PULLED PORK SLIDERS

ROASTED PORK LOIN SLIDERS

MINI CHEESEBURGER SLIDERS

BRISKET SLIDERS

ITALIAN BEEF SLIDERS

SILVER DOLLAR DELI SANDWICHES

COLD APPETIZERS

BRUSCHETTA WITH CROSTINI

FRESH VEGETABLE TRAY
WITH RANCH DIP

FRESH FRUIT TRAY

CAPRESE BITES

ANTIPASTA TRAY

CHEESE & CRACKER TRAY

MEAT, CHEESE & CRACKER TRAY

DELI PINWHEELS

FRESH FRUIT KABOB

SUNDRIED TOMATO CHEESEBALL

ROASTED RED PEPPER HUMMUS
WITH PITA CHIPS

ACTION STATIONS

PRICED TO PAIR WITH MEAL. APPETIZER SIZE
PORTIONS, SLIDER PORTIONS ARE 2 OZ PER SLIDER.

BUILD YOUR OWN BAR

MACARONI & CHEESE BAR

*FOUR CHEESE MACARONI AND CHEESE WITH
ROASTED MUSHROOMS, BACON BITS, GREEN
ONIONS, JALAPENOS, AND ROASTED RED PEPPERS*

MASHED POTATO BAR

*CREAMY MASHED POTATOES WITH SHREDDED
CHEDDAR CHEESE, BACON BITS, GREEN ONIONS,
SOUR CREAM, JALAPENOS, ROASTED RED PEPPERS,
AND BROWN GRAVY*

PASTA BAR

*PENNE AND CAVATAPPI NOODLES SERVED WITH
MARINARA AND ALFREDO SAUCE WITH ITALIAN
MEATBALLS AND PARMESAN CHEESE*

CARVING STATIONS

PORK LOIN

*GRILLED PORK LOIN SERVED WITH BBQ SAUCE ON A
BRIOCHE SLIDER*

TURKEY BREAST

*ROASTED TURKEY BREAST SERVED WITH BISTRO SAUCE
ON A BRIOCHE SLIDER*

PETITE BEEF TENDERLOIN

*GRILLED PETITE BEEF TENDERLOIN SERVED WITH
BOURBON PEPPERCORN SAUCE ON A BRIOCHE SLIDER*

PRIME RIB

*TRIMMED AND SLOW ROASTED PRIME RIB SERVED
WITH HORSERADISH SAUCE ON A BRIOCHE BUN*

*CARVING STATIONS ARE NOT
AVAILABLE FOR DELIVERY



APPETIZER

packages

ALL PACKAGES INCLUDE DISPOSABLE TABLEWARE.

PACKAGE 1

15.00

BACON WRAPPED DATES
BBQ SMOKEY LINKS
BOURBON GLAZED MEATBALLS
SPINACH & ARTICHOKE DIP
BRUSCHETTA WITH CROSTINI
PRETZEL BITES WITH BEER CHEESE SAUCE
FRESH VEGETABLE TRAY

PACKAGE 2

17.00

BOURBON GLAZED MEATBALLS
BBQ SMOKEY LINKS
FIRE ROASTED HOT WINGS
FRESH VEGETABLE TRAY
FRESH FRUIT TRAY
CHEESE & CRACKER TRAY

PACKAGE 3

20.00

PULLED PORK SLIDERS
BUFFALO CHICKEN DIP
BACON WRAPPED DATES
SPINACH STUFFED MUSHROOMS
DELI PINWHEELS
CHEESE AND CRACKER TRAY
CAPRESE BITES
LOADED CHOCOLATE BROWNIES

PACKAGE 4

21.00

ROASTED PORK LOIN SLIDERS
SOUTHWEST STREET CORN DIP
BOURBON GLAZED MEATBALLS
ITALIAN SAUSAGE STUFFED MUSHROOMS
FRESH VEGETABLE TRAY
BRUSCHETTA WITH CROSTINI
ASSORTED COOKIES

PACKAGE 5

21.00

GRILLED CHICKEN TENDERS
PULLED PORK SLIDERS
BLT DIP
PRETZEL BITES WITH BEER CHEESE SAUCE
SANTA FE EGG ROLLS
FRESH FRUIT TRAY
FRESH VEGETABLE TRAY
SALTED CARAMEL BROWNIES

PACKAGE 6

22.00

MINI CHEESEBURGER SLIDERS
ORIGINAL CHICKEN WINGS
SPINACH & ARTICHOKE DIP
ITALIAN SAUSAGE STUFFED MUSHROOMS
CHEESE AND CRACKER TRAY
BRUSCHETTA WITH CROSTINI
VEGETABLE EGG ROLLS
PEANUT BUTTER RICE KRISPIE BARS

PACKAGE 7

23.00

MINI CHEESEBURGER SLIDERS
SANTA FE EGG ROLLS
CHICKEN FAJITA SPREAD
ITALIAN SAUSAGE STUFFED MUSHROOMS
CAPRESE BITES
SUN DRIED TOMATO CHEESEBALL
SALTED CARAMEL BROWNIES

PACKAGE 8

24.00

ROASTED PORK LOIN SLIDERS
SMOKED BRISKET SLIDERS
ITALIAN MARINATED CHICKEN SKEWERS
BRUSCHETTA WITH CROSTINI
PRETZEL BITES WITH BEER CHEESE SAUCE
VEGETABLE EGG ROLLS
FRESH FRUIT TRAY
FRESH VEGETABLE TRAY
GOURMET DESSERT BARS

PACKAGE 9

25.00

ITALIAN BEEF SLIDERS
ITALIAN MARINATED CHICKEN SKEWER
MASHED POTATO BAR
BACON WRAPPED DATES
CAPRESE BITES
ANTIPASTA TRAY
FRESH FRUIT TRAY
FRESH VEGETABLE TRAY
MINI CHEESECAKE VARIETIES

DESSERTS

a la carte

PRICED TO PAIR WITH MEAL

ASSORTED COOKIES 2.00

CHOCOLATE CHIP, PEANUT BUTTER, OATMEAL WALNUT
RAISIN, WHITE CHOCOLATE MACADAMIA, SUGAR

LOADED CHOCOLATE BROWNIES 2.00

FUDGE WITH WHITE CHOCOLATE, SEMI-SWEET AND
BUTTERSCHOTCH CHIPS WITH A CARAMEL DRIZZLE

CHOCOLATE COVERED PEANUT BUTTER RICE KRISPIES 2.00

PEANUT BUTTER BLENDED WITH RICE CEREAL AND TOPPED
WITH CHOCOLATE BUTTERSCOTCH FROSTING

LEMON BARS 2.50

LEMON FILLING ON A BUTTERY SHORTBREAD AND DUSTED
WITH CONFECTIONERS SUGAR

SALTED CARAMEL BROWNIES 2.50

BROWNIES DRIZZLED WITH SALTED CARAMEL AND DARK
CHOCOLATE ON A CARAMEL PRETZEL CRUST

TEXAS SHEET CAKE 3.50

RICH AND MOIST CHOCOLATE CAKE TOPPED WITH
CHOCOLATE BUTTERCREAM FROSTING

GOOEY BUTTER CAKE 4.00

TRADITIONAL ST LOUIS STYLE BUTTER CAKE TOPPED WITH
CONFECTIONERS SUGAR

STRAWBERRY DESSERT KABOB 3.50

FRESH STRAWBERRY, CREME PUFF, AND BROWNIE BITE

ICED CARROT CAKE 3.00

TRADITIONAL CARROT CAKE WITH WALNUTS AND CREAM
CHEESE FROSTING

ASSORTED LAYER CAKES 4.00

CHOCOLATE, STRAWBERRY, AND LEMON CREAM FILLED
LAYERED CAKE

FRUIT CRISP 3.00

YOUR CHOICE OF APPLES, PEACHES OR CHERRIES WITH A
CRISP STREUSSEL CRUST

ASSORTED DESSERT BARS 3.00

OREO DREAM, CARAMEL APPLE GRANNIES, LEMONBERRY
JAZZ, MARBLE CHEESE TRUFFLE, AND SALTED CARAMEL
BROWNIES

MINI KEY LIME PIE 5.00

KEY LIME MOUSSE PIE SET ATOP A GRAHAM CRACKER
CRUST TOPPED WITH TOASTED COCONUT & WHIPPED
CREAM

ASSORTED MINI CHEESECAKE 5.00

CHOCOLATE, NEW YORK VANILLA, LEMON CREAM,
STRAWBERRY AND SALTED CARAMEL HAZELNUT

FRUIT PIE 4.00

CLASSIC APPLE, CHERRY, OR PEACH PIES BAKED UNTIL
GOLDEN BROWN AND SERVED WITH WHIPPED TOPPING

PUMPKIN PIE 4.00

CLASSIC PUMPKIN PIE SERVED WITH WHIPPED TOPPING

PECAN PIE 5.00

CLASSIC PECAN PIE FILLED WITH SWEET FILLING AND
TOPPED WITH WHOLE PECANS

CHEESECAKE 7.00

TRADITIONAL NEW YORK STYLE CHEESECAKE

STRAWBERRY SWIRL CHEESECAKE 7.00

CLASSIC CHEESECAKE WITH A TART STRAWBERRY SWIRL

SALTED CARAMEL TURTLE CHEESECAKE 8.00

CLASSIC CHEESECAKE WITH A CARAMEL PECAN SWIRL

TRIPLE CHOCOLATE CHEESECAKE 8.00

CHOCOLATE GRAHAM CRUST FILLED WITH CHOCOLATE
CHEESECAKE AND TOPPED WITH CHOCOLATE GANACHE
WITH A WHITE CHOCOLATE TUXEDO DESIGN

ICE CREAM SUNDAE BAR 5.00

VANILLA ICE CREAM WITH CHOCOLATE, VANILLA, AND
STRAWBERRY SYRUP, CRUSHED OREOS, BUTTERFINGERS,
M&M'S, NUT TOPPING, AND WHIPPED CREAM

*NOT AVAILABLE FOR DELIVERY

GLUTEN FREE BROWNIE 4.00

VEGAN BLUEBERRY CRUMBLE BAR 4.00

VEGAN SHORTBREAD BASE AND A WILD BLUEBERRY
FILLING, TOPPED WITH A VEGAN OAT AND TOASTED
COCONUT STREUSEL

VEGAN CHOCOLATE CAKE 5.00

HOSPITALITY

beverages PRICED TO PAIR WITH MEAL *snacks*

LEMONADE (BY THE GALLON) 18.00

ICED TEA (BY THE GALLON) 18.00

SWEET TEA (BY THE GALLON) 18.00

PEACH TEA (BY THE GALLON) 18.00

COFFEE (BY THE GALLON) 18.00

DECAF COFFEE (BY THE GALLON) 18.00

HOT TEA (BY THE GALLON) 18.00

HOT CHOCOLATE (BY THE GALLON) 18.00

ORANGE JUICE (BY THE GALLON) 18.00

CRANBERRY JUICE 18.00

APPLE JUICE 18.00

FRUIT PUNCH 18.00

INDIVIDUAL JUICES 3.00

2% MILK (HALF GALLON) 15.00

2% CHOCOLATE MILK (HALF GALLON) 15.00

SOY MILK (HALF GALLON) 15.00

CANNED TEA 2.00

CANNED LEMONADE 2.00

CANNED COCA-COLA 2.00

CANNED DIET COKE 2.00

CANNED SPRITE 2.00

BUILD YOUR OWN SNACK BAR 5.50

PICK 3:
PRETZELS
PEANUTS
ASSORTED CHIPS
CHEX MIX
VEGETABLE TRAY
FRUIT TRAY
NUTIGRAN 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

LOCALLY SOURCED ASSORTED POP CORN FLAVORS

COFFEE BAR 4.00 PER PERSON

FRESHLY BREWED COFFEE SERVED WITH CARAMEL, HAZELNUT, AND VANILLA SYRUPS, CINNAMON, WHIPPED TOPPING, FRESH CREAM, SUGAR AND SWEETENER (STAFF REUIRED ON SITE)

BAR *services*

PRICED PER PERSON

PRICES BASED ON UP TO
4 HOUR SERVE TIME

HOSTED BAR PACKAGES

BASIC 10.95

INCLUDES
2 DOMESTIC BEERS
2 HOUSE WINES
COCA-COLA PRODUCTS INCLUDED

BEER & WINE 12.95

INCLUDES
2 DOMESTIC BEERS
1 SPECIALTY BEERS
2 HOUSE WINES
COCA-COLA PRODUCTS INCLUDED

DELUXE 16.95

INCLUDES
2 DOMESTIC BEERS
2 SPECIALTY BEERS
1 SELTZER
3 HOUSE WINES
CALL LIQUOR
COCA-COLA PRODUCTS INCLUDED

PREMIUM 22.95

INCLUDES
3 DOMESTIC BEERS
2 SPECIALTY BEERS
1 SELTZER
4 HOUSE WINES
CALL LIQUOR
COCA-COLA PRODUCTS INCLUDED

CASH BAR

\$500 SET UP FEE IS REQUIRED FOR CASH BAR

INCLUDES

BUDWEISER
MILLER LITE
MICHELOB ULTRA
BUSCH LIGHT
WHITE CLAW
HOUSE WINES
CALL LIQUOR
COCA-COLA PRODUCTS INCLUDED

SELECTIONS

DOMESTIC

BUD LIGHT
BUDWEISER
MICHELOB ULTRA
BUSCH LIGHT
MILLER LITE
COORS LIGHT

SPECIALTY

CORONA
HEINEKEN
DOS EQUIS
SAM ADAMS
BLUE MOON
FAT TIRE

SELTZER

WHITE CLAW
TOPO CHICO
NUTRLS

HOUSE WINE

CABERNET
PINOT NOIR
MOSCATO
CHARDONNAY

CALL LIQUORS INCLUDE:

TITO'S VODKA, BACARDI RUM,
CAPTAIN MORGAN RUM, MALIBU RUM,
JOSE CUERVO TEQUILA, DEWAR'S
SCOTCH, JACK DANIEL'S WHISKEY,
BULLEIT BOURBON, TANQUERAY GIN,
AMARETTO

BAR FEES

\$50/HOUR PER HOUR, PER BARTENDER

REQUIRED FOR ALL BAR SERVICES

\$250 MINIMUM FEE FOR UNDER 100 GUESTS



TERMS & CONDITIONS

CATERING

FOR CATERED EVENTS, A NELSON'S CATERING SPECIALIST WILL SET UP 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 ENTREE TO GUESTS, AND CLEAN UP THE SERVING AREA AFTER THE EVENT. THE CATERING SPECIALIST WILL CHECK IN WITH THE ON-SITE CONTACT BEFORE LEAVING TO ENSURE WE EXCEEDED YOUR STANDARDS.

MENU PRICES ARE BASED ON DELIVERY DISPOSABLE FOR 25 GUESTS OR MORE WITHIN SPRINGFIELD.

CATERED EVENTS INCUR MORE TIME SPENT THAN CALCULATED IN OUR MENU PRICING. A MINIMUM 10% SERVICE FEE WILL BE ADDED FOR CATERED EVENTS OF 100 GUESTS OR MORE. EVENTS WITH LESS THAN 100 GUESTS CAN INCUR ADDITIONAL FEES.

DELIVERY

FOR DELIVERY DISPOSABLE ORDERS, THE MENU IS DELIVERED IN INSULATED DISPOSABLE CONTAINERS WITH A NELSON'S CATERER SETTING UP THE BUFFET AND MEETING WITH THE ON-SITE CONTACT TO MAKE SURE EVERYTHING IS AS ORDERED. PRIOR TO SERVICE, THE NELSON'S CATERER 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 30 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 EVENT PLANNER IF YOU EXPECT LARGER THAN NORMAL CONSUMPTION.

DEFINITION OF 1.5 ENTREE

1.5 ENTREES IS THE AMOUNT OF ENTREE YOUR EVENT WILL BE PROVIDED SHOULD YOU FEEL ADDITIONAL SERVINGS ARE REQUIRED. TO FIGURE THE TOTAL NUMBER OF ENTREES, NELSON'S CATERING WILL FIGURE THE TOTAL NUMBER OF GUESTS X 1.5. THIS WILL BE THE TOTAL NUMBER OF ENTREES YOU WILL RECEIVE. THIS PROVIDES EACH GUEST ONE ENTREE AND HALF OF YOUR GUESTS, TWO ENTREES.

DIETARY ACCOMMODATIONS

WE UNDERSTAND THE IMPORTANCE OF CATERING FOR SPECIALIZED DIETARY ACCOMMODATIONS. OUR MENU HAS OPTIONS OF VEGETARIAN, VEGAN, AND GLUTEN FREE. WE CAN TAILOR OUR MENU TO MOST DIETARY ACCOMMODATIONS. PLEASE CONTACT YOUR EVENT PLANNER FOR MORE INFORMATION.

PLEASE NOTE:

OUR EVENT PLANNERS ARE NOT REGISTERED DIETICIANS.
WE DO NOT OPERATE IN A NUT-FREE KITCHEN.
WE DO NOT HAVE A HALAL OR KOSHER CERTIFIED KITCHEN.

STAFFING

WE ARE PROUD OF OUR PROFESSIONAL STAFF. WE HAVE AN EXCEPTIONAL GROUP OF EVENT PLANNERS AVAILABLE MONDAY THROUGH FRIDAY FROM 8:00 AM TILL 5:00 PM. OUR CATERING STAFF GO THROUGH EXTENSIVE TRAININGS, ARE WELL GROOMED AND APPROPRIATELY UNIFORMED FOR YOUR EVENT. THE SIZE AND SERVICE LEVEL OF YOUR EVENT DETERMINE THE NUMBER OF STAFF REQUIRED.

PAYMENTS & DEPOSITS

PAYMENT IS REQUIRED IN FULL PRIOR TO THE EVENT BY EITHER CHECK OR CREDIT CARD UNLESS OTHERWISE NOTED ON YOUR EVENT CONTRACT. A CREDIT CARD PROCESSING FEE OF 3% WILL APPLY FOR ALL CREDIT CARD TRANSACTIONS. ALL WEDDINGS REQUIRE A NON-REFUNDABLE DEPOSIT 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. ALL DEPOSITS ARE NON-REFUNDABLE.

SALES TAX

THE CURRENT STATE AND LOCAL 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 EMAIL. REFUNDS WILL BE HANDLED ON A CASE BY CASE BASIS WITH AS MUCH CONSIDERATION AS POSSIBLE. EVENTS CANCELED WITHIN 7 DAYS OF THE DEFINITE DATE WILL INCUR FOOD COST CHARGES.

GUEST COUNTS

FINAL GUEST COUNTS ARE DUE 7 DAYS PRIOR TO THE EVENT. WEDDINGS REQUIRE A FINAL GUEST COUNT AT 14 DAYS PRIOR TO THE EVENT. AFTER THAT DATE, INCREASES ARE ACCEPTED (IF ACCOMMODATABLE) BUT DUE TO FOOD, EQUIPMENT AND STAFFING, DECREASES ARE NOT.

QUALITY

WE ONLY USE 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 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 CONTACTED TO PROVIDE BAR SERVICE, OUTSIDE ALCOHOL IS NOT PERMITTED BY THE ILLINOIS LIQUOR COMMISSION. WE ARE NOT PERMITTED TO LEAVE ANY ALCOHOLIC BEVERAGES UPON OUR DEPARTURE.

VENUES

NELSON'S CATERING IS FORTUNATE TO HAVE A FANTASTIC PARTNERSHIP WITH MANY VENUES ACROSS CENTRAL ILLINOIS. PLEASE REFER TO AN EVENT PLANNER FOR REFERRALS.

GRATUITY

GRATUITY IS ALWAYS APPRECIATED BY OUR STAFF. A SMALL PORTION IS INCLUDED ON YOUR PROPOSAL. GRATUITY IS SHARED AMONGST ALL TEAM MEMBERS THAT CONTRIBUTE INTO MAKING YOUR EVENT SUCCESSFUL FROM THE FIRST PHONE CALL TO THE CLEAN UP AFTER THE EVENT. PLEASE SPEAK WITH YOUR EVENT PLANNER IF YOU HAVE ANY QUESTIONS.