A blurred background image showing a plate of food, including what appears to be a green vegetable (possibly asparagus) and some orange-colored items (possibly carrots or squash).

SIGNATURE MENU



About Nelson's

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 Kankakee to Carbondale and Quincy to Danville. Our menu selections are extensive, able to handle events of all sizes including corporate, private, not for profit, fundraising, and family 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 planners are attentive to your specifications and budget, crafting a menu that everyone will enjoy. Our event 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 board meeting and need a boxed lunch, 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 for your best event.

| DIETARY ACCOMMODATIONS |

We can gladly accommodate most dietary requests.
Ask about our vegetarian, vegan, gluten free and dairy free options.

Contact us today!

NELSONSCATERING.COM

217.787.9443

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Breakfast Packages

All breakfast packages include disposable plateware, utensils and napkins

| 1 |

CONTINENTAL | 8.50

Cinnamon rolls, assorted mini muffins, and fresh fruit tray

| 2 |

GRAB & GO | 8.95

Breakfast sandwich with your choice of bacon, ham or sausage served with egg and cheddar cheese on a buttermilk biscuit and yogurt parfait of vanilla yogurt, granola, honey and fruit

| 3 |

QUICK START | 9.50

Fresh baked bagels, muffins, variety of yogurts, and fresh fruit tray

| 4 |

THE HEARTY BREAKFAST | 9.95

Breakfast casserole with eggs, shredded cheddar cheese and your choice of ham, bacon, sausage or vegetables, served with home-style potatoes and assorted pastries

| 5 |

RISE & SHINE | 11.50

Scrambled eggs with cheddar cheese, smoked ham, home-style potatoes, assortment of iced and glazed donuts, cinnamon rolls, and assorted danish

| 6 |

FRENCH COUNTRYSIDE | 12.50

Cinnamon and sugar top this delicious French toast casserole made with thick toast, sugar, cinnamon, vanilla and butter. Includes choice of sausage, bacon, or ham, fruit tray and scrambled eggs with cheddar cheese

| 7 |

ALL AMERICAN | 13.95

Scrambled eggs with cheddar cheese, bacon and sausage patties, sausage gravy and buttermilk biscuits, seasoned home style potatoes, assorted 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

Breakfast Al A Carte

| EGGS AND CASSEROLES |

Scrambled Eggs w Sharp Cheddar | 3.00

Egg Casserole | *Cheddar cheese with your choice of Sausage, Ham, Bacon or Vegetables* | 4.50

Breakfast Sandwich | *Egg, cheese and your choice of bacon, ham or sausage, served on a brioche bun* | 4.00

French Toast Casserole | 5.00

Quiche | *Choice of ham, bacon, sausage or vegetables* | 6.00

| FRESH STARTS |

Whole Fruit | *Banana, Apple, Orange* | 1.50

Assorted Cereal | 2.25

Fresh Fruit Tray | 2.00

Oatmeal Bar | *Includes raisins, blueberries & strawberries* | 2.25

Fresh Fruit Salad | 2.50

Variety of Yogurt | *Strawberry, Mixed Berry, Blueberry* | 3.00

Yogurt Bar | *Includes granola, blueberries & strawberries* | 3.25

Yogurt Parfait | 4.50

Hard Boiled Egg | 1.00

| 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 | 2.00

| POTATOES |

Country-Style Potatoes | 2.00

Hash Brown Casserole | 2.50

Loaded Breakfast Potatoes | *Crispy potatoes covered w/ cheddar cheese, bacon and scallions* | 3.00

Nelson's Cheddar Cheese Potatoes | 3.00

| BAKERY ITEMS |

Buttermilk Biscuits | *With butter and jelly* | 2.00

Cinnamon Rolls with Icing | 2.00

Assorted Mini Muffins | 2.50

Fresh Baked Danish | *Apple, Cheese, Raspberry* | 2.50

Assorted Bagels | *With cream cheese and butter* | 3.00

Iced and Glazed Donuts | 3.00

Assorted Muffins | 3.00

| TABLEWARE |

3 compartment plate, meal kit, and napkin | 2.00



Sandwiches

Sandwiches served as boxed lunches -individually or on platters with condiments, cutlery and napkin. Beverages not included. Includes 2 sides. Limit 4 sandwich/salad types. Please select the same sides for all sandwiches. All sandwiches can be made as wraps or lettuce wraps. Menu priced for deliveries of 25 or more.

HONEY SMOKED HAM | 12.00

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

SMOKED TURKEY BREAST | 12.00

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

THE VEGETARIAN WRAP | 11.00

Lettuce, tomato, cucumber, red onion, red and green peppers served in a flour tortilla

AVOCADO & VEGGIE DELIGHT | 11.00

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

CHICKEN CAESAR WRAP | 12.50

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

SOUTHWEST CHIPOTLE TURKEY | 13.50

Chipotle roasted turkey breast, Colby jack cheese, roasted corn and black bean fiesta, leaf lettuce and chipotle mayo on a fresh Ciabatta roll

CARVE MASTER | 14.50

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

THE CLUB | 14.50

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

ITALIAN COMBO | 14.50

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 | 14.50

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

ROAST BEEF | 14.50

Angus roast beef, leaf lettuce, tomato, cheddar cheese and horseradish sauce on wheatberry bread

Sides

All sandwiches include choice of 2 sides

-LOADED POTATO SALAD (ADD .75)

-"PIT-TATO" SALAD (ADD .50)

-MACARONI & CHEDDAR SALAD

-ASSORTED KETTLE CHIPS

-FRESH FRUIT SALAD

-SEASONAL FRESH WHOLE FRUIT

-ITALIAN ROTINI PASTA SALAD

-POTATO SALAD

-CREAMY COLESLAW

-GOURMET COOKIE

Salads

*Salad entrées do not include side selections
Salads served with homemade multigrain roll*

GARDEN SALAD | 10.00

Romaine lettuce, carrots, tomatoes, cucumbers, shredded cheddar cheese with ranch or French dressing
add chicken or ham | +2.00

SPINACH SALAD | 10.00

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 | 12.50

Spring Mix greens, sliced apples, toasted walnuts, sliced strawberries and feta cheese served with mango chardonnay vinaigrette and grilled chicken

ITALIAN CHOP SALAD | 11.50

Romaine lettuce, Genoa salami, pepperoncini, olives, mozzarella and red wine vinaigrette dressing

GRILLED CHICKEN CAESAR SALAD | 12.50

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

COBB SALAD | 13.00

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

SOUTHWESTERN CHICKEN SALAD | 13.50

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

Desserts

ASSORTED COOKIES | 2.00

LOADED CHOCOLATE BROWNIES | 2.00

ASSORTED GOURMET DESSERT BARS | 3.00

BOTTLED ICE TEA / LEMONADE | 4.00

Beverages

2.00 Per Person

**BOTTLED WATER
ASSORTED SODAS
CANNED ICED TEA
CANNED LEMONADE**

Beverages & Snacks

Priced to pair with delivery or catering meal services

ALL DAY BEVERAGE SERVICE | PRICED PER DRINK

Iced Tea, Canned Soda, Lemonade, Bottled Water

| SNACK SERVICE |

BUILD YOUR OWN SNACK BAR | PICK 3 | 4.95

Pretzels, Peanuts, Assorted Chips, Chex Mix, Veggie Tray, Fruit Tray, Nutrigrain Bar, Assorted Cookies, Brownies, Fresh Whole Fruit

BUILD YOUR OWN TRAIL MIX BAR | 4.50

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

POPCORN BAR | 4.25

Assorted Popcorn Flavors

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

Soup or Salad Bar

CHICKEN NOODLE SOUP | 4.50

Juicy cuts of white and dark chicken, onion, carrots and celery cooked in a flavorful chicken broth with fresh dumplings

BROCCOLI CHEDDAR SOUP | 4.75

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

CHILI | 6.00

House-made with fresh ground beef, beans and seasoning to create this hearty meal

SALAD BAR | 6.00

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 and french dressings

NELSON'S CHEESY POTATO SOUP | 6.00

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

GARDEN VEGETABLE SOUP | 4.50

Vegetarian broth loaded with fresh garden vegetables and herbs

Beyond BBQ

All packages include disposable tableware -side dishes may be substituted

BAKED RIGATONI | 12.50

Rigatoni baked with marinara and Italian sausage topped with mozzarella cheese and served with roasted asparagus, squash and zucchini, breadsticks and Caesar salad

TACO BAR | 13.00

Seasoned ground beef and pulled 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

PENNE PASTA PRIMAVERA | 13.00

Grilled chicken tossed with seasonal vegetables served with bread sticks, spinach salad, roll and butter

GLAZED HAM | 12.00

Smoked 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 | 13.00

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

CHICKEN FETTUCCINE ALFREDO | 13.50

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

HOMEMADE MEATLOAF | 14.50

Fresh 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

HOMEMADE LASAGNA | 14.50

Layers of marinara, Italian sausage, ricotta and mozzarella cheese stuffed between fresh pasta sheets, baked and served with assorted vegetables (asparagus, zucchini, squash) breadsticks and fresh garden salad

POT ROAST | 14.50

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

CHICKEN POT PIE | 16.50

Homemade, individual pie stuffed with grilled chicken breast, onions, celery, peas, carrots and corn with fresh garden salad

Vegetarian Options

FETTUCCINE ALFREDO | 11.00

Fettuccine noodles tossed with homemade alfredo sauce served with roasted asparagus squash and zucchini, breadsticks and Caesar salad

MEATLESS LASAGNA | 12.50

Layers of marinara, mozzarella, and ricotta cheese stuffed between fresh pasta sheets and baked with fresh green beans, breadsticks and garden salad

PENNE PRIMAVERA | 11.50

Served with bread sticks and Caesar salad

STUFFED PEPPER | 19.00

Israeli couscous mixed with roasted sweet potatoes, roasted red peppers and roasted corn and black beans, seasoned and topped with a spicy chimicurri

PORTOBELLO MUSHROOM STEAK | 15.00

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

VEGAN BURGER | 13.00

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

See our sandwiches, wraps and salads for additional vegetarian options or ask your Sales Representative.

Signature Entrees

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	13.00
Chicken Breast 6oz	15.00
1/2 Chicken.....	15.00

| PORK |

Pulled Pork BBQ	12.00
5oz Pork Chop Sandwich	13.00
Roasted Pork Loin Sandwich.....	13.00
8oz Center Cut Pork Chop	14.00
1/2 Slab Baby Back Ribs. ..MKT PRICE	
Bratwurst	14.00

| BEEF |

Hot Dogs 1/4 lb	12.00
Black Angus Burger 1/3 lb	14.00
Italian Beef.	17.00
Smoked Beef Brisket	23.00
Ribeye Steak 10oz.	28.00
Ribeye Sandwich	23.00
6oz Sirloin w poblano sauce	23.00

| COMBINATION DINNERS |

1.5 entrées/person

Angus Burger & Bratwurst	15.50
1/4 Chicken & Ham 4oz	13.00
1/4 Chicken & Pulled Pork BBQ	14.00
1/4 Chicken & 1/4 Ribs	18.50
1/4 Chicken & 8oz Pork Chop	16.00
1/4 Chicken & Smoked	
Beef Brisket.....	20.00
Chicken Breast & Baked Ham	15.00
Chicken Breast & Pulled Pork BBQ... ..	15.00
Chicken Breast & 5oz Pork Chop.....	16.00
Chicken Breast & Roasted	
Pork Loin	16.00
Chicken Breast & Lasagna	17.00
Chicken Breast & 8oz Center Cut	
Pork Chop.....	16.00
Smoked Beef Brisket & Pulled	
Pork BBQ	20.00
Smoked Beef Brisket & Roasted	
Pork Loin	20.00

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 Sweet Potatoes
- Roasted Herb & Garlic Red Skin Potatoes
- Nelson's "Pit Tatoes"
- Twice Baked Potato
- Rice Pilaf

| 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
- Roasted Corn & Black Beans
- Roasted Asparagus, Zucchini, & Squash
- Roasted Root Vegetables

| SALADS & FRUITS |

- Fresh Garden Salad
- Nelson's Southwestern
- Salad Fresh Caesar Salad
- Fresh 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 - 14.00

2 ENTREES - 18.00

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 - 15.00

2 ENTREES - 19.00

Grilled Chicken Breast

Baked Lasagna

Roasted Herb & Garlic Red Skin Potatoes

Key West Blend of Vegetables

Garlic Breadsticks

Fresh Caesar Salad

| 3 |

1 ENTREE - 12.00

2 ENTREES - 16.00

1/4 Chicken

Pulled Pork BBQ Sandwich

Texas Baked Beans

Macaroni and Cheese

Fresh Fruit Salad

Bun and Condiments

| 4 |

2 ENTREES - 18.50

Grilled Black Angus Burger

Johnsonville Bratwurst

Texas Baked Beans

Nelson's "Pit-Tato" Salad

Creamy Cole Slaw

Buns and Condiments

| 5 |

1 ENTREE - 15.00

2 ENTREES - 20.00

Pulled Pork BBQ

Italian Beef

Mac and Cheese

Roasted Corn & Peppers

Fresh Garden Salad

Bun and Condiments

| 6 |

1 ENTREE - 14.50

2 ENTREES - 17.50

5 oz. Pork Chop

Grilled Chicken Breast

Nelson's "Pit-Tato" Salad

Roasted Sweet Corn and Peppers

Cheddar Macaroni Salad

Hamburger Bun and Condiments

| 7 |

1 ENTREE - 18.50

2 ENTREES - 23.50

Smoked Beef Brisket

America's Cut Pork Chop

Roasted Sweet Potatoes

Southern Style Green Beans

Southwestern Salad

Rolls and Butter

| 8 |

1/3LB. - 22.00

1/2LB. - 27.00

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

Macaroni & Cheese

Fresh Fruit Salad

| 9 |

30.00

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
Crab Dip
with Toasted Pita
Horseshoe 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
Bacon Wrapped Water Chestnuts
BBQ Smokey Links
Beef Kabobs
with Peppers, Mushrooms, and Onions
Vegetable Skewer
Bourbon Glazed Meatballs
BBQ Meatball
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*
Goat Cheese Crostini
with Carmelized Onions
Caprese Bites
Charcuterie Tray
Fresh Fruit Tray
Fresh Vegetable Tray with Dip
Sundried Tomato Cheeseball
Deli Pinwheels
Fresh Fruit Kabobs
Roasted Red Pepper Hummus
with Pita Chips
Jumbo Shrimp Cocktail

Appetizer Packages

Price includes disposable plastic tableware. For larger groups, please call for pricing.
Packages may be customized.

| 1 | 11.00

Bruschetta with Crostini
Deli Pinwheel Tray
Fresh Vegetable Tray
Bacon Wrapped Water Chestnuts
BBQ Smokey Links
Bourbon Glazed Meatballs
Spinach & Artichoke Dip

| 2 | 13.00

Bourbon Glazed Meatballs
BBQ Smokey Links
Fire Roasted Hot Wings
Fresh Vegetable Tray
Fresh Fruit Tray
Cheese & Cracker Tray

| 3 | 15.00

Nelson's Original Chicken Wings
Spinach & Artichoke Dip
Mini Cheeseburger Sliders
Bacon Wrapped Water Chestnuts
Italian Sausage Stuffed Mushrooms
Cheese & Cracker Tray
Bruschetta with Crostinis

| 4 | 15.00

Chicken Fajita Spread
Nelson's Roasted Pork Loin Sliders
Bourbon Glazed Meatballs
Italian Sausage Stuffed Mushrooms
Fresh Vegetable Tray
Bruschetta with Crostinis
Gourmet Dessert Bars

| 5 | 15.50

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

| 6 | 16.00

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

| 7 | 19.50

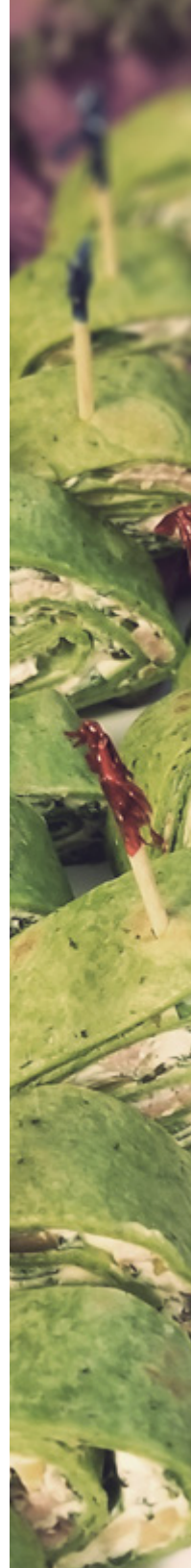
Roasted Pork Loin Slider
Smoked Brisket Sliders
Italian Marinated Chicken Skewers
BLT Crostinis
Jumbo Cocktail Shrimp
Goat Cheese Crostinis
Vegetable Egg Rolls
Fresh Fruit Tray
Fresh Vegetable Tray
Mini Chocolate Covered Eclairs

| 8 | 21.50

Mini Cheeseburger Slider
with caramelized onion and bacon
Santa Fe Egg Rolls
Spinach & Artichoke Dip
Italian Sausage
Stuffed Mushrooms
Mini Crab Cakes with Lemon Aioli
Sundried Tomato Cheeseball
Assorted Dessert Bars

| 9 | 22.00

Italian Beef Slider
Italian Marinated Chicken Skewer
Mashed Potato Bar
Bacon Wrapped Dates
Shrimp Cocktail Shooters
Antipasto Tray
Fresh Fruit Tray
Fresh Vegetable Tray
Assorted Mini Cupcakes



Build Your Own Bar / Action Station



| BUILD YOUR OWN BAR |

Priced to pair with meal.

MACARONI AND CHEESE BAR | 4.00

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

MASHED POTATO BAR | 4.00

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

PASTA BAR | 6.00

Penne and Cavatappi pasta served with marinara, alfredo sauce and Italian style meatballs, grated Parmesan and crushed red pepper

FRESH FRUIT BAR | 5.00

Assortment of melons, berries and kiwi served with a strawberry fruit dip

| CARVING STATIONS |

Priced to pair with meal. Not available for delivery.

PORK LOIN CARVING STATION | 4.00

Grilled pork loin served with BBQ sauce and a brioche slider

TURKEY BREAST CARVING STATION | 6.00

Roasted turkey breast served with bistro sauce and a brioche slider

PETITE TENDERLOIN CARVING STATION | 6.00

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

PRIME RIB CARVING STATION | 7.00

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



Desserts

All desserts priced per person

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 | 2.00

Lemon filling on buttery shortbread and dusted with confectioners sugar

SALTED CARAMEL BROWNIES | 2.50

Drizzled with salted caramel & dark chocolate, on a caramel pretzel crust

FRUIT CRISP | 2.50

Your choice of apples, peaches, or cherries with a crispy streusel crust

TEXAS SHEET CAKE | 3.00

Rich and moist chocolate cake topped with a buttercream chocolate frosting

GOOEY BUTTER CAKE | 3.00

Traditional St. Louis style butter cake topped with powdered sugar

STRAWBERRY DESSERT KABOB | 3.00

Strawberry, cream puff and brownie bite

ICED CARROT CAKE | 3.00

Traditional carrot cake with walnuts and cream cheese frosting

SHEET CAKE | 3.00

Chocolate and Vanilla

ASSORTED LAYER CAKE | 4.00

Chocolate, Lemon and Strawberry cream filled layer cakes

ASSORTED FRUIT PIES | 4.00

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 | 4.00

Classic pumpkin pie topped with whipped topping

PECAN PIE | 5.00

Classic pecan pie filled with sweet filling and topped with whole pecans

CHEESECAKE | 6.00

Traditional NY style cheesecake topped with strawberries and chocolate syrup

COOKIE BUTTER CHEESECAKE | 6.00

Cream cheese and cookie butter topped with whipped topping

STRAWBERRY SWIRL CHEESECAKE | 6.00

SALTED CARAMEL TURTLE CHEESECAKE | 6.00

Traditional cheesecake loaded caramel and pecans

TUXEDO TRUFFLEMousse CAKE | 6.00

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 | 6.50

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



Bar Service

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

| HOST BAR PACKAGES | *Prices based on 4 hour time period*

| 1 | 9.50

Draft Beer, House Wine & Soft Drinks

Bud Light, Miller Lite, House Wine, Coca-Cola products

| 2 | 11.50

Bottled Beer, House Wine & Soft Drinks

Bud Light, Budweiser, Miller Lite, Michelob Ultra, Corona, Blue Moon, House Wine, Coca-Cola products

| 3 | 15.50

Call Liquor, Bottled Beer, House Wine & Soft Drinks

Tito's Vodka, Bacardi Rum, Jose Cuervo Tequila, Dewar's Scotch, Captain Morgan Rum, Jack Daniels Whiskey, Tanqueray Gin, Amaretto, Bud Light, Budweiser, Miller Lite, Michelob Ultra, Corona, & Blue Moon, House Wine, Coca-Cola products

Package includes 1 Signature Drink

| 4 | 22.50

Craft Beer, Bottled Beer, Liquor & Wine

Your choice of 1 craft keg selection or 2 craft bottled selections, Bud Light, Budweiser, Miller Lite, Michelob Ultra, Corona, & Blue Moon, Tito's Vodka, Bacardi Rum, Jose Cuervo Tequila, Dewar's Scotch, Captain Morgan Rum, Jack Daniels Whiskey, Tanqueray Gin, Amaretto, House Wine, Coca-Cola products. We partner with local brewers to provide your event with the craft beer of your choice. Nelson's can also provide craft/import beer from breweries around the world. See our list below for local breweries and ask your event planner about brewery selections and seasonal varietal favorites

Package Includes 1 Signature Drink

Brewery Partners:

Buzzbomb- Springfield

Destihl Brewery- Bloomington

Engrained Brewery- Springfield

Hand of Fate- Petersburg

Triptych Brewing- Champaign

| CASH BAR |

Fully stocked bar / priced by the drink

Titos Vodka, Bacardi Rum, Jose Cuervo Tequila, Dewar's Scotch, Captain Morgan Rum, Jim Beam Whiskey, Seagram's 7, Beefeaters Gin, Amaretto, Bud Light, Budweiser, Miller Lite, Michelob Ultra, Corona, Corona Light, Heineken, Blue Moon, Sycamore Lane Wine, Coca-Cola products

\$300 fee is required for cash bar

| BEER |

Domestic Beer | Bottle 5 / Keg 300

Import Beer | Call for pricing

House Wine | Glass 6 / Bottle 32

| SPIRITS |

Signature Drinks | 6

Call Brands | 6

Premium Brands | 7

House Champagne | Bottle 20

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

Opportunities

| FUNDRAISING |

Nelson's Catering knows the importance of giving back to the local community. We have one simple goal — to make fundraising for your organization easy and fun. Nelson's Catering does all the preparation — we prepare and deliver an entire meal to your location — your only job is to pre-sell tickets, hand out the meals and collect the profits.

Call Nelson's Catering today at 217-787-9443 to schedule a fundraiser for your school, church, non-profit organization. Let a Nelson's fundraising specialist help you plan a fundraiser that will maximize your groups' profits...while minimizing your stress!

| NON-PROFIT / 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. So, 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 big 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. By using our patented Port-A-Pit cooking unit that grills meat products over an open flame and systematically dips 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 or employee picnic a huge success.

Planning an Upscale Event?

ASK TO SEE OUR SPECIAL EVENTS OR 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 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 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. Weekend appointments may be available by appointment. Our catering staff accomplish long 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.

Terms & Conditions

| 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. Our liquor license and insurance require that our staff can only serve liquor products purchased through Nelson's Catering. 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.

