



Nelson'sTM

CATERING

Corporate Menu



About Us

About Nelson's Catering

Our reputation for quality began in 1967. That's when Nelson Gongwer invented his patented Port-A-Pit cooking unit, systematically dipping meat into a family-secret sauce while being grilled to perfection over an open flame. His innovative technique has truly provided us with an edge over our competition, allowing us to provide that same quality and consistency for our clients throughout Central Illinois for over 20 years.

Since opening in Springfield, IL in 1995, the Lindvall family has offered the best quality catering services for outdoor events, parties, weddings, special events and holidays at affordable prices to the entire Central Illinois area. We have catered to every kind of event including: corporate events, weddings, home parties, birthdays and picnics. We take pride in offering our clients top quality food and catering services while still meeting your budget.

Our services include pick up, delivery catering with set-up, or delivery catering with service staff. We can provide buffet catering for a small board meeting, an elegant wedding for hundreds, or a themed event for thousands of guests.

Led by brothers Josh and Jeff Lindvall and over 40 years of experience between them in the food service industry, you can be assured your event will have the experience, delicious food and professionalism you are looking for with your next event.



www.NELSONSCATERING.com | 217.787.9443

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Breakfast

Create Your Own Breakfast

Eggs

Scrambled Eggs with sharp cheddar cheese ..	2.25
Sausage, Egg & Cheese Casserole	2.75
Ham, Egg & Cheese Casserole.....	2.75
Bacon, Egg & Cheese Casserole	2.75
Western Style Eggs	2.95

Fresh Starts

Whole Fruit	1.00
(banana, apple, orange)	
Oatmeal Bar.....	1.50
(served with brown sugar, walnuts, raisins, cranberries & milk)	
Assorted Cereal.....	1.50
Fresh Fruit Tray	1.75
Variety of Yogurt	1.75
(Strawberry, Peach, Blueberry)	
Fresh Fruit Salad	2.00
Yogurt Bar.....	2.50
(includes granola, blueberries & cranberries)	

Breakfast Meats

Sausage Patty	1.25
Cherrywood Smoked Bacon	1.25
Smoked Ham	1.25
Sausage Links (2).....	1.75
Thick Cut Bacon (2).....	1.75
Sausage Gravy and Biscuit.....	2.25

Potatoes

Crispy Hash Brown Cakes.....	1.25
Seasoned Country Potatoes	1.75
Hash Brown Casserole	2.00
Spanish Potatoes – with roasted red peppers & onions.....	2.00
Loaded Breakfast Potatoes – crispy potatoes covered with cheddar cheese, bacon and scallions ..	2.50
Nelson's Cheddar Cheese Potatoes	2.50

Bakery Items

Buttermilk Biscuits with butter and jelly	1.00
Assorted Mini Muffins	1.50
(Poppyseed, Raspberry, Blueberry, Carrot)	
Assorted Bagels with cream cheese and butter...	1.75
Fresh Baked Danish.....	1.75
(Apple, Cheese, Cherry, Lemon)	
Assorted Iced and Glazed Donuts.....	2.00
Apple Struessel Coffee Cake	2.25
Apple Fritters	2.25
Jumbo Muffins	2.25
(Blueberry, Chocolate, Banana Nut)	

Beverages (\$14.00/gal.)

Orange Juice | Apple Juice | Cranberry Juice | Coffee | Decaffeinated Coffee
Hot Chocolate | Variety of Herbal Teas | 2% White or Chocolate Milk

Breakfast PACKAGES

All packages include disposable tableware, utensils and napkins.

- | | |
|--|--|
| <p>1 Continental 6.25
Rich Breakfast Blend Coffee, Assortment of Herbal Teas, Assorted Fruit Juices, Assorted Mini Muffins, Flavored Bagels with cream cheese.</p> | <p>2 Quick Start 7.25
Rich Breakfast Blend Coffee, Assortment of Herbal Teas, Assorted Fruit Juices, Assorted Iced and Glazed Donuts, Fresh Baked Danishes, Assortment of Yogurts, Fresh Whole Fruit.</p> |
| <p>3 Rise & Shine 8.95
Rich Breakfast Blend Coffee, Assortment of Herbal Teas, Assorted Fruit Juices, Assorted Donuts, Danishes and Muffins, Mini Croissants with jelly, Scrambled Eggs with cheddar cheese, Smoked Ham, Home Style Potatoes.</p> | <p>4 All-American 9.95
Rich Breakfast Blend Coffee, Assortment of Herbal Teas, Assorted Fruit Juices, Scrambled Eggs with cheddar cheese, Bacon and Sausage Patties, Seasoned Country Style Potatoes, Buttermilk Biscuits with assorted jellies, Jumbo Assorted Muffins and Danishes.</p> |

Wraps & Sandwiches (Priced per person)

Egg & Veggie Wrap 2.95
Roasted seasonal vegetables and scrambled eggs, topped with feta cheese in a flour tortilla.

Breakfast Sandwich 3.00
Egg, cheese & Bacon, Ham or Sausage served on buttermilk biscuit.

Bacon, Egg & Cheese Wrap 3.25
Crispy bacon, scrambled eggs, and shredded cheddar cheese wrapped in a flour tortilla.

Thick French Toast Sandwich 3.25
Stuffed with ham and swiss cheese.

Western Wrap 3.50
Roasted onions and peppers, diced ham, scrambled eggs and Monterey jack cheese in a flour tortilla.

Greek Wrap 3.75
Scrambled eggs tossed with fresh spinach and feta cheese in a flour tortilla.

Italian Breakfast Wrap 3.75
Scrambled eggs with roasted onion, peppers, zucchini, squash, and mushrooms, Italian sausage, and mozzarella cheese.

Santa Fe Wrap 3.75
Roasted onions and peppers, chorizo sausage, scrambled eggs, and a pepper jack cheese in a flour tortilla served with salsa, sour cream and jalapenos.

Pesto Egg Wrap 4.25
Scrambled eggs tossed with roasted onion, diced tomato, and shredded cheddar cheese, topped with thick cut bacon and fresh pesto.

Box Lunches

All boxed lunches will be served in attractive containers with condiments, cutlery and napkin.
Desserts & Beverages not included. Includes 2 sides. Sides must remain the same for all sandwich orders.

Smoked Turkey Breast.....8.25
Smoked turkey breast made with Swiss cheese, leaf lettuce, & sliced tomato on hoagie roll.

Honey Smoked Ham.....8.75
Honey Smoked Ham made with Swiss cheese, leaf lettuce, & sliced tomato on hoagie roll.

Carve Master 9.50
Applewood smoked ham, Swiss cheese, leaf lettuce, sliced tomato, red onion, & honey Dijon spread on pretzel roll.

Pesto Mayo Ham..... 9.50
Applewood smoked ham, Colby jack cheese, sliced tomato, arugula, & basil pesto mayo on ciabatta roll.

The Club..... 9.50
Smoked turkey breast, honey ham, bacon, cheddar cheese, leaf lettuce, & sliced tomato on buttery croissant.

Southwest Chipotle Turkey9.75
Chipotle roasted turkey breast, Colby jack cheese, roasted corn & black bean fiesta, leaf lettuce, & chipotle mayo on ciabatta roll.

Italian Combo..... 10.25
Honey smoked ham, Genoa salami, sliced pepperoni, provolone cheese, leaf lettuce, sliced tomato, red onion, & basil pesto mayo on brioche roll.

Avocado & Veggie Delight..... 10.25
Freshly made avocado spread, sliced cucumbers, red onion, sliced tomato, & leaf lettuce on dutch crunch roll.

Nelson's Chicken Salad..... 10.25
Nelso's Chicken Salad made with all white meat chicken, relish, celery & mayonnaise, topped with leaf lettuce, & sliced tomato on buttery croissant.

Asiago Roast Beef.....10.50
Angus roast beef, smoked bacon, leaf lettuce, sliced tomato, red onion, & roasted garlic asiago spread on ciabatta roll.

Roast Beef.....10.50
Layered roast beef, cheddar cheese, leaf lettuce, & sliced tomato on hoagie roll.

Gobble Gobble..... 11.25
Roasted peppercorn turkey breast, smoked Gouda cheese, leaf lettuce, sliced tomato, balsamic vinaigrette, & sun-dried tomato ranch on dutch crunch roll.

Avocado Roast Beef 11.75
Angus roast beef, Monterey pepper jack cheese, leaf lettuce, sliced tomato, red onion, & avocado ranch sauce on dutch crunch roll.

Sides

(All sandwiches include choice of 2 sides)

Loaded Potato Salad

Fresh Fruit Salad

Macaroni & Cheddar Salad

"Pit-Tato" Salad

BBQ, Jalapeño, or Original Kettle Chips

Seasonal Fresh Whole Fruit

Italian Rotini Pasta Salad

Deluxe Potato Salad

Creamy Coleslaw

Gourmet Cookie

Salads & Deli Tray

All salads will be served in attractive containers with condiments, cutlery and napkin.
Desserts & Beverages not included.

Wedge Salad.....7.95
Iceberg lettuce, blue cheese, bacon, cherry tomatoes, & green goddess dressing.

Summer Salad..... 8.50
Spring mix lettuce, fresh strawberries, sliced apples, cucumber, toasted walnuts and feta cheese with white balsamic vinaigrette dressing.

Asian Salad..... 8.50
Served with almonds, mandarin oranges, crispy lo mein noodles, & sesame vinaigrette dressing.

Italian Chop Salad8.95
Romaine lettuce, Genoa salami, pepperocini, olives, mozzarella, & red wine vinaigrette dressing.

Grilled Chicken Caesar Salad.....9.95
Nelson's grilled chicken breast, romaine lettuce, rotini pasta, shaved parmesan, tomato, garlic panko croûtons, & Caesar dressing.

Strawberry Mojito Salad9.95
Nelson's grilled chicken breast, spring mix greens, strawberries, cucumbers, red onions, candied walnuts, & red wine vinaigrette dressing.

Twisted Cobb Salad..... 10.95
Romaine, cumin spiced turkey, crispy bacon, cheddar cheese, roasted corn, cherry tomatoes, cilantro, avocado, & chipotle buttermilk ranch dressing.

Southwestern Chicken Salad..... 10.95
Nelson's grilled chicken breast, roasted corn, black beans, diced red onions, cherry tomatoes, tri-colored tortilla strips on a bed of chopped romaine, tossed lightly in BBQ sauce, & served with ranch salsa.

Steakhouse Salad..... 11.95
Certified Angus beef, spring mix greens, tomatoes, red onions, candied walnuts, Brie cheese, & white balsamic vinaigrette.

Build Your Own Deli Tray

Select two meats, two cheese, two breads, two drinks and a dessert 10.95 per person

Deli Meats

Angus Roast Beef
Honey Smoked Ham
Smoked Turkey Breast
Genoa Salami

Deli Cheese

Provolone Cheese
Colby Jack
Monterey Pepper Jack
Baby Swiss
Cheddar

Side Dishes

Assorted Potato Chips
Pretzels
Deluxe Potato Salad
Creamy Cole Slaw
Cheddar Macaroni Salad
Rotini Pasta Salad

Desserts

Gourmet Cookie
Chocolate Turtle Brownie
Gourmet Dessert Bars (add .50)

Beverages

Bottled Water
Assorted Coca-Cola Products
Canned Lemonade
Canned Iced Teas

Sandwiches & Wraps

Top All Sandwiches & Wraps include Iced Tea & Lemonade & disposable tableware.

Hot Sandwiches (With 2 Sides)

Nelson's Pulled Pork BBQ..... 10.50

Fall off the bone, slow cooked pork shoulder, lathered with sweet BBQ sauce and served on a fresh brioche bun.

Cuban..... 10.95

Pulled Pork, Ham, Swiss cheese, pickles, mustard BBQ sauce on a hoagie roll.

Grilled Chicken Breast..... 10.95

Served with bibb lettuce, tomato, red onion, asiago cheese spread and served on a fresh brioche bun.

Turkey Reuben 11.50

Italian Beef 11.95

Slow cooked beef in Italian seasonings and pepperoncini's served on a hoagie roll.

Corned Beef Reuben 12.95

Thin sliced corned beef topped with sauerkraut, Swiss cheese, and 1000 island dressing, served on toasted swirl marble rye.

Nelson's Smoked Beef Brisket.... 13.25

Slow smoked beef brisket, rubbed with sweet BBQ sauce and served with a split top bun.

Cold Sandwiches (With 2 Sides)

Pita Pocket..... 9.95

Served with cucumber, tomato, alfalfa sprouts & cream cheese.

Chicken Salad..... 10.25

Served with diced apples, grapes & walnuts on buttery croissant.

Carving Board Turkey..... 10.95

Carved turkey breast with lettuce and tomato and a cranberry mayonnaise served on a brioche bun.

Salmon BLT 13.95

Served with turkey bacon, arugula, tomato & avocado spread.

Wraps (With 2 Sides)

The Vegetarian Wrap..... 9.25

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

Southwest Chipotle Turkey 9.75

Chipotle roasted turkey breast, Colby jack cheese, roasted corn & black bean fiesta, leaf lettuce, & chipotle mayo in a flour tortilla wrap.

Buffalo Chicken Wrap..... 10.25

Grilled buffalo chicken breast, shredded cheddar cheese, roasted corn & black bean fiesta, chopped romaine and ranch dressing in a flour tortilla.

Roasted Veggie Wrap..... 10.25

Bell peppers, portobello mushroom, garlic hummus, provolone cheese, sliced lettuce, & tomato in a flour tortilla.

Chicken Caesar Wrap..... 10.25

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

Roast Beef Wrap 10.50

Thinly sliced roast beef topped with red onions, Colby jack cheese, lettuce, tomato, and avocado ranch sauce.

Sides

(All sandwiches include choice of 2 sides / See page 8 for additional side items)

Loaded Potato Salad

Fresh Fruit Salad

Macaroni & Cheddar Salad

"Pit-Tato" Salad

BBQ, Jalapeño, or Original Kettle Chips

Seasonal Fresh Whole Fruit

Italian Rotini Pasta Salad

Deluxe Potato Salad

Creamy Coleslaw

Gourmet Cookie

Not Off the Grill

Nelson's Catering is known for its grilled items, but we are more than a BBQ company – a lot more.
Check out some of our non-grill items for your next event. All packages include Iced Tea & Lemonade & disposable tableware.
All side dishes may be substituted upon request. 1.5 entrée pricing available upon request.

Taco & Nacho Bar..... 9.50
Seasoned ground beef and pulled chicken served with sour cream, salsa, diced tomato, shredded lettuce, shredded cheddar cheese, jalapeños, flour tortillas and nacho chips.

Baked Rigatoni 9.75
Rigatoni baked with marinara and Italian sausage topped with mozzarella cheese and served with grilled seasonal vegetables, garlic bread, and Caesar salad.

Glazed Ham 9.95
Smoked honey ham sliced and glazed with brown sugar and butter served with roasted sweet potatoes, southern style green beans, roll and butter.

Chicken Stir Fry 10.25
Fresh broccoli, green beans, mushrooms, red peppers, onions, and grilled chicken tossed with house-made teriyaki and rice pilaf.

Meatloaf 10.50
Homemade with fresh ground beef, onions, peppers, and a special blend of seasoning, topped with our homemade sauce served with mashed potatoes with gravy, glazed carrots, roll and butter.

Penne Pasta Primavera 10.50
Grilled chicken tossed with seasonal vegetables served with glazed carrots, spinach salad, roll and butter.
Substitute Shrimp for additional 2.00

Chicken Fettuccini Alfredo 10.95
Fettuccine noodles tossed with grilled chicken and our homemade alfredo sauce served with green beans, garlic bread and Caesar salad.
Substitute Shrimp for additional 2.00

Homemade Lasagna 10.95
Layers of marinara, Italian sausage, mozzarella, and ricotta cheese stuffed between fresh pasta sheets. Baked and served with grilled vegetables, garlic bread & fresh garden salad.

Horseshoe Bar 11.25
Romaine lettuce salad with buttermilk ranch, beef burger, crispy buffalo chicken, toast, shoe string fries, beer cheddar cheese sauce, fruit salad.

Chicken Parmesan 12.95
Chicken parmigiana with melted mozzarella and plum tomato sauce served with linguine pesto pasta, grilled vegetables with basil, fresh garden salad and garlic bread.

Pot Roast 12.25
Slow roasted beef top round served with roasted carrots and potatoes in natural jus, garden salad, roll and butter.

**Asian BBQ Salmon or
Bourbon Glazed Salmon** 16.95
Fresh Atlantic Salmon with your choice of sweet and spicy Asian BBQ sauce or homemade Bourbon glaze. Served with roasted asparagus, zucchini and squash, rice pilaf, roll and butter.

Vegetarian Options

Fettuccini Alfredo 9.75
Fettuccine noodles tossed with our homemade alfredo sauce served with glazed carrots and Caesar salad.

Vegan Burger 10.50
Certified vegan soy based burger, served with fresh hamburger buns, vegetarian baked beans and garden salad.

Vegetarian Quiche 10.25
Spinach, onions, squash and scrambled eggs baked in a light pastry crust served with coleslaw and spinach salad.

Meatless Lasagna 10.75
Layers of marinara, mozzarella, and ricotta cheese stuffed between fresh pasta sheets and baked served with green beans and fresh garden salad.

Linguine with Pesto 10.75
Tossed with tomatoes, artichoke hearts and walnuts served with corn and Caesar salad.

Stuffed Portobello Mushroom 12.75
Stuffed with sun-dried tomatoes, spinach, and parmesan cheese served with roasted corn and peppers and fresh garden salad.

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

Signature Entrées

Pricing includes choice of 3 sides, roll & butter or bun, condiments, disposable plates, cups, utensils and napkins.

Nelson's Signature Entrées

CHICKEN

1/4 Chicken	10.50
1/2 Chicken	12.50
Chicken Breast 6oz.	10.75
Chicken Breast 8oz.	11.75

PORK

Johnsonville Bratwurst.....	9.95
Pulled Pork BBQ.....	10.50
Butterfly Pork Chop	10.95
Roasted Pork Loin	11.95
America's Cut Pork Chops	12.25
French Center Cut Pork Chop 12oz.	16.95
1/2 Slab Baby Back Ribs.....	16.50

BEEF

Hot Dogs 1/4 lb.....	9.25
Black Angus Burger 1/3 lb.....	10.25
Smoked Beef Brisket	14.50
NY Strip 12oz.	20.95
Rib eye Steak 12oz.	20.95
Prime Rib 12oz.	21.50

Combination Dinners

1/4 Chicken & 1" Pork Chop 8oz.	14.50
1/4 Chicken & 1/4 Ribs	15.50
1/4 Chicken & Pulled Pork BBQ.....	11.95
1/4 Chicken & Ham 4oz.	12.25
1/4 Chicken & Smoked Beef Brisket.....	16.75
Chicken Breast & Butterfly Pork Chop	13.25
Chicken Breast & Pulled Pork BBQ.....	12.25
Chicken Breast & Lasagna	14.25
Chicken Breast & America's Cut Pork Chop....	14.95
Chicken Breast & Roasted Pork Loin	14.95
Chicken Breast & Baked Ham	12.75
Smoked Beef Brisket & Roasted Pork Loin	17.50
Smoked Beef Brisket & Pulled Pork BBQ.....	15.95
Angus Burger & Bratwurst	12.75

*1.5 entrées pricing available

Potatoes & Pasta

Twice Baked Potato	Mashed Potatoes with Gravy
Baked Potato	Roasted Sweet Potatoes
Four Cheese Macaroni & Cheese	Roasted Herb & Garlic Russets
Fettuccine Alfredo	Nelson's "Pit Tatoes" (add .50)
Nelson's Cheddar Cheese Potatoes	

Vegetables

Texas Style Baked Beans	Key West Blend
Southern Style Green Beans	Roasted Sweet Corn & Peppers
Whole Kernel Corn	Roasted Asparagus, Zucchini & Squash (add .25)
Glazed Baby Carrots	Roasted Corn & Black Beans
Green Bean Casserole	

Salads & Fruits

Fresh Garden Salad	Deluxe Potato Salad	Macaroni & Cheddar Salad
Nelson's Southwestern Salad	Rotini Pasta Salad	Roasted Caramel Apples (add .25)
Fresh Tossed Salad	Fresh Fruit Salad (add .25)	Summer Salad
Fresh Caesar Salad	Creamy Cole Slaw	
Fresh Spinach Salad (add .25)	Nelson's "Pit Tato" Salad (add .50)	

Nelson's Signature PACKAGES

All packages include Iced Tea & Lemonade & disposable tableware. All side dishes may be substituted upon request.
1.5 entrée pricing available upon request.

1

1 Entree - 10.95
2 Entrees - 14.50
1/4 BBQ Chicken
1" Pork Chop
Nelson's Cheddar Cheese Potatoes
Southern Style Green Beans
Fresh Caesar Salad
Rolls and Butter

3

1 Entree - 10.50
2 Entrees - 11.95
1/4 Grilled BBQ Chicken
Pulled Pork BBQ Sandwich
Texas Baked Beans
Macaroni and Cheese
Creamy Cole Slaw
Bun and Condiments

5

12.25
8 oz. 1" Center Cut Pork Chop
Garlic Mashed Potatoes with Skins
Glazed Baby Carrots
Southwestern Salad
Rolls and Butter

7

1 Entree - 13.25
2 Entrees - 17.25
Smoked Beef Brisket
America's Cut Pork Chop
Macaroni and Cheese
Southern Style Green Beans
Southwestern Salad
Rolls and Butter.

9

20.95
12 oz. Ribeye Steak
Baked Potato with Butter and Sour Cream
Key West Blend of Vegetables
Fresh Caesar Salad
Rolls and Butter.

2

1 Entree - 11.25
2 Entrees - 14.25
Grilled Chicken Breast
Baked Lasagna
Roasted Redskin Potatoes in Garlic Butter
Key West Blend of Vegetables
Garlic Bread
Fresh Garden Salad with Dressings

4

1 Entree - 10.50
2 Entrees - 12.50
Hamburger
Hot Dog
Johnsonville Bratwurst
Texas Baked Beans
Deluxe Potato Salad
Fresh Fruit Salad
Hamburger and Hot Dog Buns and Condiments

6

1 Entree - 11.75
2 Entrees - 14.25
5 oz. Butterfly Pork Chop
Grilled Chicken Breast
Nelson's "Pit Tatoes"
Roasted Sweet Corn and Peppers
Fresh Fruit Salad
Hamburger Bun and Condiments

8

13.95
Gourmet Burger Bar
(pulled pork BBQ, bacon, cheddar, Swiss and pepper jack cheese,
jalapenos, salsa, Dijon mustard, chipotle mayo, red onion slices,
sauteed mushrooms, lettuce, tomato, pickles)
Roasted Sweet Potatoes
Sweet Corn Bake
Fresh Fruit Salad
Hamburger Bun and Condiments

10

21.95
Horseradish Encrusted Prime Rib
Roasted Red Skinned Potatoes
Asparagus with Zucchini and Squash
Fresh Garden Salad
Rolls and Butter

Appetizers

Create your own appetizer menu. Nelson's recommends at least 6 selections.

Hot Off the Grill

Nelson's Grilled Chicken Tenders
Nelson's Original Chicken Wings
Sweet Thai Chili Wings
Garlic Parmesan Wings
Spicy BBQ Wings
Fire Roasted Hot Wings
Chicken Satay
Pork Wild Wings
Cajun Shrimp Skewers

Chips & Dip

(Tortilla Chips included with all dips.)

Supreme Nacho Dip
BLT Dip
Spinach & Artichoke Dip
Chicken Fajita Spread
Buffalo Chicken Dip

Sandwiches & Sliders

Silver Dollar Deli Sandwiches
Pulled Pork Sliders
Nelson's Roasted Pork Loin Sliders
Mini Cheeseburger Sliders
Brisket Sliders

Sweet Bites

Mini Chocolate Covered Éclairs
Chocolate Truffle Brownies
Salted Carmel Brownies
Gourmet Dessert Bars
Assorted Mini Gourmet Cheesecakes
Dark Chocolate Coated Cream Puffs

Appetizing Additions

HOT

BBQ Smokey Links
Bacon Wrapped Water Chestnuts
Vegetable Egg Rolls
Bourbon Glazed Meatballs
Swedish Meatballs
BBQ Meatballs
Pork Egg Rolls with Sweet & Sour
Spinach & Artichoke Rangoon
Mini Quiche Assortment
Bacon Wrapped Dates
Santa Fe Egg Rolls
Spinach Stuffed Mushrooms
Italian Sausage Stuffed Mushrooms
Chicken Quesadillas with Salsa
Mini Crab Cakes

COLD

Bruschetta with Crostinis
BLT Bites
Homemade Roasted Garlic Hummus with Pita Chips
Cucumber Rolls with Creamy Avocado
Goat Cheese Crostinis
Fresh Fruit Tray
Fresh Vegetable Tray
Prosciutto Wrapped Asparagus
Caprese Bites
Brie Cheese w/ Green Apples & Port Syrup
Jumbo Cocktail Shrimp with Sauce
Antipasto Tray
Cheese & Cracker Tray

Action Stations

Create your own appetizer menu. Nelson's recommends at least 6 selections.

Specialty Appetizer Stations *(Priced Per Person)*

Mac & Cheese Bar 3.25
Cups to "create your own" mac & cheese creation. Sides include diced tomatoes, bacon bits, diced green onion, hamburger, mushrooms and shredded cheddar cheese.

Mini Shrimp Shooters 3.50
Fresh tiger shrimp served with cocktail sauce, lemon and limes wedge in a shooter glass.

Mashed Potato Martini 3.95
Mashed potatoes and beef gravy served with your choice of bacon bits, shredded cheddar cheese, fresh chives, red peppers, and parsley. Served in a martini glass.

Fresh Fruit Martini 4.25
An assortment of melons, kiwi, blueberries, raspberries, topped with fruit dip and served in a martini glass.

Carving Stations *(Priced Per Person)*

Carving Stations enhance any event or reception and are very popular with cocktail parties — a unique alternative to the buffet or plated and served style format. With a Nelson's attendant to carve your entree to order, guests will appreciate the personalized attention of a carving station.

Whole Turkey Breast 2.25
Slow roasted and carved to order. Served by a Nelson's attendant.

Roasted Pork Loin 2.50
Our slow roasted Pork Loin is carved to order by a Nelson's attendant and served with Pineapple Salsa and Dijon Cream Sauce.

Smoked Beef Brisket 4.00
thinly sliced smoked brisket lightly rubbed with secret spices, served with BBQ sauce.

Beef Roulade 4.25
Beef filet rolled with spinach, roasted red pepper and a colby jack cheese blend. Served with chimichurri.

Horseradish Encrusted Prime Rib ... 4.50
Delicious Prime Rib served with au jus and carved to order by a Nelson's attendant.

Appetizer PACKAGES

Price includes disposable plastic tableware. For larger groups, please call for pricing.

1

\$9.95

Bruschetta with Crostinis
Deli Pinwheel Tray
Vegetable Tray with Dip
Bacon Wrapped Water Chestnuts
BBQ Smokey Links
Bourbon Glazed Meatballs
Spinach and Artichoke Dip
Iced Tea/Lemonade

2

\$11.50

Swedish Meatballs
BBQ Smokey Links
Fire Roasted Hot Wings
Fresh Vegetable Tray
Fresh Fruit Tray
Cheese & Cracker Tray
Iced Tea/Lemonade

3

\$12.25

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
Assorted Mini Gourmet Cheesecakes
Iced Tea/Lemonade

4

\$12.75

Chicken Fajita Spread
Nelson's Roasted Pork Loin Sliders
Bourbon Glazed Meatballs
Italian Sausage Stuffed Mushrooms
Mini Quiche Assortment
Bruschetta with Crostinis
Brie Cheese w/ Green Apples & Port Syrup
Gourmet Dessert Bars
Iced Tea/Lemonade

5

\$13.25

Nelson's Grilled Chicken Tenders
Pulled Pork Sliders
BLT Dip
Goat Cheese Crostinis
Santa Fe Egg Rolls
Fresh Fruit Tray
Fresh Vegetable Tray
Salted Carmel Brownies
Iced Tea/Lemonade

6

\$14.75

Pork Wild Wings
Brisket Sliders
Buffalo Chicken Dip
Bacon Wrapped Dates
Spinach Stuffed Mushrooms
Jumbo Cocktail Shrimp with Sauce
Caprese Bites
Chocolate Truffle Brownies
Iced Tea/Lemonade

7

\$15.75

Whole Turkey Carving Station
Mini Beef Burgers
Chicken Satay
BLT Bites
Mini Shrimp Shooters
Goat Cheese Crostinis
Vegetable Egg Rolls
Fresh Fruit Tray
Fresh Vegetable Tray
Mini Chocolate Covered Éclairs
Iced Tea/Lemonade

8

\$16.95

Roasted Pork Loin Carving Station
Mashed Potato Bar
Pork Egg Rolls with Sweet & Sour
Cajun Shrimp Skewers
Antipasto Tray
Fresh Fruit Tray
Fresh Vegetable Tray
Assorted Mini Gourmet Cheesecakes
Iced Tea/Lemonade

9

\$17.95

Prime Rib Carving Station
Mini Crab Cakes
Jumbo Cocktail Shrimp with Sauce
Spinach & Artichoke Rangoon
Vegetable Egg Rolls
Prosciutto Wrapped Asparagus
Fresh Vegetable Tray
Cheese & Cracker Tray
Chocolate Mousse with Raspberries
Iced Tea/Lemonade

Desserts

All desserts priced per person.

Assorted Cookies 1.50

Chocolate Chip, Peanut Butter, Oatmeal Walnut Raisin, and White Chocolate Macadamia Nut

Chocolate Turtle Brownies 1.50

Fudge brownie with white choc chips, semi-sweet choc chips, butterscotch chips and caramel drizzle.

Chocolate Covered Peanut Butter Rice Krispies.. 1.50

These crispy peanut butter bites have a base of peanut butter blended with crisped rice cereal that's topped with chocolate-butterscotch frosting.

Assorted Gourmet Dessert Bars..... 1.75

Oreo dream bars, caramel apple grannies, lemonberry jazz bars, and marble cheese truffle bars.

Lemon Bars 1.75

Lively lemon curd is served on buttery shortbread and dusted with confectioners sugar.

Salted Carmel Brownies 1.75

These brownies are filled with salted caramel, and drizzled with more salted caramel, and dark chocolate, on a unique chocolate covered caramel crust.

Chocolate Sheet Cake 1.75

Rich, moist, chocolate cake with creamy fudge icing.

Vanilla Sheet Cake 1.75

Delicious, moist, yellow sheet cake with white icing.

Strawberry Shortcake..... 2.00

Individual pound cake topped with strawberries and whipped cream.

Iced Carrot Cake..... 2.25

These cakes are crafted from carrots, raisins, pineapples, walnuts, and molasses, and covered with a nut-studded layer of cream cheese frosting.

Chocolate or Vanilla Cupcakes..... 2.25

Pumpkin Pie 2.25

This pie offers a classic pumpkin pie flavor with whole eggs, milk, nutmeg, and ginger.

Assorted Fruit Pies..... 2.35

Classic apple, cherry and peach pies baked till golden brown.

Gourmet Sheetcakes 2.50

Triple Chocolate Fudge cake topped with white chocolate flakes, Country Carrot cake with pineapple butter cream icing, Vanilla Caramel Swirl cake, and Butter Pecan Fudge cake.

German Chocolate Sheet Cake 2.50

These cakes feature dark chocolate cake covered in a rich caramel, chopped pecans, and shredded coconut flakes and icing.

Red Velvet Sheet Cake 2.50

Rich, moist Red Velvet Cake with cream cheese icing.

Pecan Pie..... 2.75

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

Strawberry Shortcake Sheetcake..... 2.75

Three layers of the best shortcake you've ever tasted, decorated with thick, dairy-fresh whipped cream and strawberry preserve.

Logo Chocolate Covered Oreos..... 2.95

Individually packaged

Tuxedo Truffle Mousse Cake..... 3.00

Moist marbled cake separated by a layer each of dark chocolate and white chocolate mousse, smothered with dark chocolate ganache swirled with white chocolate.

Cheesecake 3.50

Made with pure Madagascar vanilla, this rich and creamy cheesecake is baked on a signature all-butter shortbread cookie crust.

Brownie Cheesecake 3.95

A fudge brownie filled with rich and creamy, classic New York-style cheesecake and are topped with drizzles of sweet chocolate ganache.

Carmel Apple Cheesecake 3.95

Moist graham cracker crust that surrounds a cheesecake filling topped with fresh cinnamon-flavored apples and drizzles of thick caramel.

Fruit Swirl Cheesecake 3.95

Strawberry Swirl, Mixed Berry Swirl, Key Lime Swirl, and Peach Swirl

Chocolate Variety Cheesecake 3.95

Chocolate Peanut Butter, Triple Chocolate, Caramel Turtle, and Mississippi Mud

Specialty Dessert Bars

S'mores Bar 2.50

Marshmallows, Hershey's chocolate, and graham cracker displayed for an interactive, make your own s'mores experience for your guests.

Gourmet S'mores Bar 3.25

Marshmallows, Hershey's chocolate, and graham crackers with peanut butter cups, caramel squares, sea salt, cinnamon, nutmeg, toasted coconut and peppermint patties.

Ice Cream Sundae Bar..... 2.95

Vanilla and/or Chocolate Ice Cream with chocolate, caramel, and strawberry syrup, crushed Oreos, butterfingers and M&M's, nut topping, and whipped cream.

Mini Specialty Cakes 3.00

Lemon Sponge Cake, Carrot Cake, Chocolate Fudge Molton Cake & Red Velvet Cake.

Popcorn Bar..... 3.50

A buffet of seasoned popcorn, caramel corn, cheese popcorn and chocolate covered popcorn.

Bar Service

Cash Bar

A fully stocked bar available at prices by the drink; Bud Light, Bud Select, Budweiser, Miller Light, Amaretto, Absolute Vodka, Beefeaters Gin, Bacardi Rum, Captain Morgan Rum, Malibu Rum, Jose Cuervo Tequila, Dewar's Scotch, Jim Beam Whiskey. A minimum of \$250 in sales required for Cash Bar.

Domestic Beer \$4/\$250 keg *Import Beer* ... Call for pricing *House Wine* \$4/\$18 bottle

Host Bar Packages (based on a 4 hour time period)

Package #1 7.95/person
Draft Beer, House Wine & Soft Drinks;
Bud Light, Miller Lite, Sycamore Lane, Coca-Cola products.

Package #2 9.95/person
Bottled Beer, House Wine & Soft Drinks;
Bud Light, Bud Select, Budweiser, Miller Lite, Michelob Ultra, Corona, Corona Light, Heineken, Blue Moon, Sycamore Lane, Coca-Cola products.

Package #3 14.95/person
Call Liquor, Bottled Beer, House Wine & Soft Drinks;
Sky Vodka, Bacardi Rum, Jose Cuervo Tequila, Dewar's Scotch, Captain Morgan Rum, Jim Beam Whiskey, Seagram's 7, Beefeaters Gin, Amaretto, Bud Light, Bud Select, Budweiser, Miller Lite, Michelob Ultra, Corona, Corona Light, Heineken, Blue Moon, Sycamore Lane, Coca-Cola products. Package includes 1 Signature Drink.

Package #4 19.95/person
Premium Liquor, Bottled Beer, House Wine & Soft Drinks;
Tanqueray Gin, Crown Royal, Jack Daniels, Ketel One Vodka, Appleton Rum, Cuervo Silver Tequila, Bud Light, Bud Select, Budweiser, Miller Lite, Michelob Ultra, Corona, Corona Light, Heineken, Blue Moon, Sycamore Lane, Coca-Cola products. Package includes 2 Signature Drink.

Package #5 23.95/person
Craft Beer, Liquor, Wine;
Boulevard Wheat, Founder's IPA, Dogfish Head APA, Seasonal Craft beer selection, Bullit, Titos, Ketel One, 1800 Silver, Bombay Sapphire, Bacardi, Captain, Glenlivet, Makers Mark, Sycamore Lane, Coca-Cola products. Package includes 2 Signature Drink.

Spirits

Signature Drinks 5.00
Ask your Nelson's rep. for details.

Call Brands 4.50
Sky Vodka, Bacardi Rum, Canadian Club, Jose Cuervo, Dewar's Scotch, Captain Morgan, Jim Beam, Seagram's 7, Beefeater Gin.

Premium Brands 5.50
Tanqueray Gin, Crown Royal, Jack Daniels, VanGogh Vodka, Appleton Rum, Cuervo Silver

Bar Fees

Bartenders: \$25.00 per hour, per bartender *(all bar 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 or as a United Way kickoff. Let a Nelson's fundraising specialist help you plan a fundraiser that will maximize your groups' profits...while minimizing your stress!

NON-PROFIT

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 developed a Non-Profit Organization 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.

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 catered to over 160 brides and grooms in 2015.

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!

Conditions

Our experience has proven the value of clearly stating who we are. We are a company that attracts loyal customers that prefer high quality and service at a fair price.

QUALITY

We promise to use only superior quality ingredients. We will not purchase inferior quality items in order to protect our margins. We promise to employ quality staff that adheres to our core 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.

PROPOSALS

These will contain more event specific service details.

SALES STAFF

We have an exceptional sales staff available Monday through Friday from 8:00 am until 5:00 pm. Weekend appointments may be available through special requests.

STAFFING

We are proud of our professional staff. They accomplish long hours of customer service training, are well-groomed and are appropriately uniformed for the event/delivery.

PORTIONS

Food and beverage portions are based on over twenty years of experience. In order to provide you with the best possible price, we do not provide an overage for food; however, please notify your sales representative if you expect larger than normal consumption.

DIETARY NEEDS

We understand the importance of catering for specialized dietary needs. Our menu has options of vegetarian & 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.

GUEST COUNTS

Final guest counts, except for fundraiser orders, are due seven days prior to the event. After that date, increases are accepted but due to food, equipment and staffing, decreases are not.

Conditions

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 an individual basis.

SPECIAL PLANNING

Weddings and large special events incur more time spent than calculated in our menu pricing. A 20% service charge will be added for these events.

DELIVERY AND SERVICE FEES

In order to keep the pricing fair, delivery fees are additional variable expenses beyond the listed menu prices and are based on distance and total bill. The fee covers fuel, man-hours and equipment depreciation. Service fees of 10% are charged for catered events, are included in proposals, and are based on the expectations of the client.

SALES TAX

The current state sales tax is charged on all items as per the Illinois Department of Revenue Code.

DEPOSITS

All weddings and private events require 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. The deposit, in part, covers those costs. 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.

DONATIONS

Giving back to our community is an important part of Nelson's Catering. One way we give back is through our Fundraiser Program. For more information, please contact a sales representative.

DEFINITION OF 1.5 ENTREES

1.5 entrée is the amount of main course your event will be provided. To figure the number of entrees, Nelson's Catering will figure the total number of guests x 1.5 and then divide the total by 2. This is the number of entrees you will receive.

CATERING VS. DELIVERY

For Delivery orders, the menu is delivered in insulated disposable containers with a Nelson's Catering representative setting up the buffet style 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.

For Catered events, a Nelson's Catering attendant will arrive and setup your buffet using chafing dishes. The attendant will meet with the onsite 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 food area after the event. We will again check with the onsite contact before leaving to make sure we exceeded your standards.



Nelson'sTM

CATERING

www.NELSONSCATERING.com | 217.787.9443

3005 Great Northern Ave, Springfield, IL

