



Nelson'sTM
CATERING & FUNDRAISING

Catering Menu

Applies to Groups of 100-750

574-862-2184

607 Nelsons Parkway | Wakarusa, IN 46573 | Nelsons@nelsonsbbq.com



CHILLED SELECTIONS

- Deviled Eggs **\$38.00**
- Vegetable Tray w/Dip **\$49.00**
- Spinach & Artichoke Dip w/Crackers & Naan Bread **\$52.00**
(Choose hot or cold)
- Hummus with Pita Chips **\$50.00**
- Fresh Fruit w/Dip **\$55.00**
- Cheese & Cracker Tray **\$60.00**
- Shrimp Tray *(75 ct.)* **\$95.00**



Starters



HOT HORS D'OEUVRES

- Meatballs **\$45.00**
(swedish . sweet & sour . BBQ)
- Pit-Tatoes® **\$59.00**
- BBQ Sausage Bites **\$65.00**
- Hot Corn Dip **\$50.00**
w/tortilla chips
- Warm Beer Cheese **\$50.00**
w/pretzel bites

**Each tray serves 25-30 guests*

Wings



\$25.00



\$45.00



\$85.00

Flavors must be in increments of 25

Add 2# celery, 2# carrots, your choice of blue cheese or ranch (Serves @30 guests) **\$15.00*

- | | |
|-----------------|--------------------|
| Boneless | Traditional |
| Sweet Baby Rays | Nelson's™ Grilled |
| Hot Buffalo | Hot Buffalo |
| Parmesan Garlic | Parmesan Garlic |
| Teriyaki | Teriyaki |
| Honey BBQ | Honey BBQ |



CHILLED

Salads

- Fresh Fruit Salad
- Rosy Red Applesauce 🍷
- Macaroni and Cheddar Salad
- Vegetarian Pasta Salad
- Creamy Cole Slaw
- Amish Potato Salad
- Fresh Garden Salad *(Tomato, cucumbers, cheese, egg crumbings, croutons)*
- Crispy Caesar Salad
- Classic Spinach Salad *(Choice of traditional bacon dressing or poppy seed dressing)*
- Broccoli & Raisin Salad **add\$ 1.00/person**



Soup & Deli *serves 25 guests*

- Soups: - 2 gal. servings **\$50.00****
- Popular Flavors: Cactus chili, beef barley, greek lemon chicken, tuscan bean & sausage, stuffed pepper, cream mushroom & orzo (vegetarian), minestrone (vegan) (many others available)*

*Add oyster crackers & shredded cheese **50¢/person***

- Assorted Cold Deli Tray* **\$55.00****
- (Includes mustard & mayo packets) Salami, roast beef, ham, turkey*

*Add cheese, lettuce, tomato, pickles, onions **50¢/person***

*Add brioche slider, mini pretzel buns or croissants **\$1.00/person***

- Nelson's™ Pit-Tatoes® Soup**
- Made using our famous Pit-Tatoes®*
- \$50.00**



Vegetables

Buttered Green Beans
 Green Bean Casserole
 Whole Kernel Sweet Corn
 Fresh Corn on the Cob* *Seasonal*
 Glazed Baby Carrots
 Fire Roasted Veggie Blend
 (Corn, red peppers & black beans)
 Asiago Medley (Broccoli & carrots w/asiago sauce)



OVEN FRESH

Starches

Pit-Tatoes* 🍷
 Au Gratin Potatoes
 Herb Roasted Baby Bistros
 Whipped Potatoes & Gravy
 Mashed Redskin Potatoes
 Eva's Own Baked Beans
 Texas Style Baked Beans
 Cheesy Potatoes add \$1/pp
 White Cheddar
 Mac N Cheese add \$1/pp



Breads w/Butter

Classic White Rolls
 Classic Wheat Rolls
 Sliced Rolls
 Baked Sweet Corn Bread
 Assorted Hard Rolls
 Amish Fresh Baked Rolls
 add .25¢/person



Lunch & Dinner Buffet

CLASSIC BUFFET

\$11.45 / Person

Choice of:
 1 Entrée, 1 Salad,
 1 Vegetable,
 1 Starch

SIGNATURE BUFFET

\$12.95 / Person

Port-A-Pit® Chicken
 Choice of:
 1 Additional Entrée,
 2 Salads, 1 Vegetable, 1 Starch

DELUXE BUFFET

\$13.95 / Person

Port-A-Pit® Chicken
 Choice of:
 2 Entrées, 2 Salads,
 2 Vegetables, 1 Starch

BUFFET ENTRÉE OPTIONS

POULTRY

Port-A-Pit®
 Chicken Half
 Port-A-Pit® Chicken Tenders
 Crusted Chicken
 Parmesan
 Breast of Chicken
 (In marsala wine sauce)
 Fire Roasted Turkey Filet
 Port-A-Pit®
 Chicken Strips

BEEF

BBQ Beef
 Tender Shaved Roast Beef
 Smoked BBQ Beef Brisket
 Succulent Beef Pot Roast
 Beef Tenderloin Tips
 w/Mushrooms
 add \$1 /Person
 Grilled Steak (cut and price)
 Slow Roasted Prime Rib
 *cooked to medium rare

PORK

Pulled Pork w/red sauce
 Honey Baked Ham
 BBQ Sausage Links
 Half Slab Baby Back Ribs
 Roasted Shaved Pork
 BBQ Rib Tips
 12 oz Grilled Bone-In
 Pork Chop
 add \$1 /Person



ADDITIONAL ENTRÉE ITEMS

Hearty Meat or Garden Lasagna
 Portobello Mushroom Ravioli (with sun dried tomato cream sauce)
 4-Cheese Ravioli w/Marinara sauce

NEW FOR 2018

Polish Buffet
 (Includes Nelson's™ chicken, polish sausage, Whipped potatoes & gravy, kluski noodles, and sweet/sour cabbage)
 Chicken Fajita Bar
 Taco Bar

UPGRADED

Sides/Salads/Breads
 add \$1/person

Broccoli & Raisin Salad 🍷
 Cheesy Potatoes 🍷
 White Cheddar Mac N Cheese
 Amish Fresh Baked Rolls
 add 25¢/person

NELSON'S™
 MOST POPULAR
 ITEMS



BUFFETS INCLUDE:

Disposable cups, plates, utensils, napkins and choice of 1 drink. 7% sales tax is not included and an 18% administrative fee will be added to all invoices. Catering staff will serve for a 1 hour period.

Hog Roast Menu

A FUN, INTERACTIVE GROUP EXPERIENCE FOR YOUR BACKYARD PARTY

IN HOG HEAVEN

Our professional BBQ chef will deliver the hog in a large stainless steel roaster for the final hour of cooking. Your guests will enjoy the mouthwatering aroma and experience of interacting with the BBQ chef. Guests are welcome to choose their preferred cut as the pig is carved and served.

125# whole pig (Serves approximately 150 guests) **\$945.00**

For smaller get together, we offer a perfect party pig delivered to your event with Nelson's red sauce, garnish, and a disposable serving tray

25-30# whole pig (Serves approximately 35 guests) **\$289.00**

A great way to supplement your hog at an economical price is to offer our fresh pulled pork with/without red sauce

\$4.59 (6-8 oz.)

Sandwiches

Hot Dog	\$1.50
Hamburger	\$3.50
Eva's Famous Sloppy Joe	\$3.25
Pulled Pork With Red Sauce	\$4.00
BBQ Beef	\$5.00
Bratwurst	\$3.50
Boneless Breast of Chicken	\$5.00
Veggie Burger	\$4.00
Cheese or Lettuce & Tomato	\$0.50



Includes bun & condiments

Make it a complete meal for \$5.95. Includes three side dishes and one beverage. (coffee, lemonade, tea, or strawberry lemonade)

Beverages

Coffee	\$8/gal.
Hot Chocolate	\$8/gal.
Bottled Spring Water (16.9 oz.)	\$1 each
Soft Drinks	
12 oz. cans	\$1 each
16.9 oz bottles	\$2 each
Sweet Tea, Lemonade, Iced tea,	\$5./gal.

Desserts

Amish Baked Fruit & Cream Pies (8 slice)	\$14/pie	Sheet Cake	\$34.00	Assorted Brownies	\$50.00
Amish Fried Pies (Blackberry, blueberry, peach, cherry, apple, strawberry cream, german chocolate)	\$2/person	(Vanilla caramel swirl, triple chocolate fudge, butter pecan, carrot cake)		(Tray of 50)	
		Cookie Tray	\$35.00	Strawberry Shortcake	\$45.00
		(Tray of 50-Nelson's favorites)		(Tray of 30)	
				Lemon Bars (Tray of 30)	\$50.00



Early-to-Rise Breakfast

CONTINENTAL BREAKFAST

\$7.25 / Person

Assorted Pastries . Coffee Cakes . Muffins
Fresh Fruit

FARMER'S BREAKFAST

\$9.25 / Person

Your choice of Breakfast Scramble
Creamed Chipped Beef . Sausage Gravy
Served with Biscuits
Choice of potato
Vanilla Yogurt with Blueberries and Granola

BREAKFAST BURRITO BAR

\$8.50 / Person

Includes Two Burritos and Fresh Fruit

Burritos include:
Scrambled Eggs, Choice of One Meat Filling,
Shredded Cheese, Shredded Hash Browns,
Salsa, Sour Cream, & Hot Sauce

Meat Options:
Crumbled Bacon, Diced Ham, or Sausage

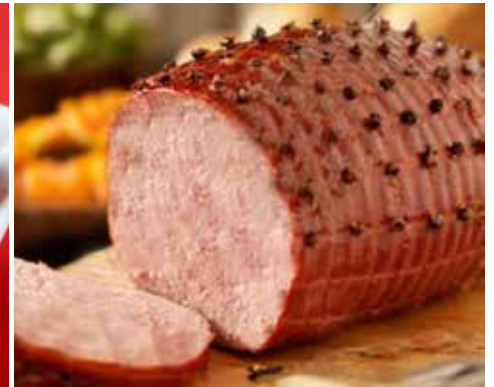
Extras: 25¢ per Person

Additional meat choice, sautéed mushrooms, chorizo sausage, roasted peppers and onions

THE KITCHEN SINK

\$11.25 / Person

Nelson's Pork Sausage or Honey Glazed Ham
Breakfast Scramble
Choice of Potato
Assorted Pastries and Coffee Cakes
Chilled Fresh Fruit



À LA CARTE BREAKFAST OPTIONS

Bacon and Egg Scramble	\$3.00/person	Country Pit-Tatoes*	\$2.00/person	Sausage Gravy & Biscuits	\$3.75/person
<i>Diced smoked bacon, potatoes, green onions, and eggs topped with cheddar cheese</i>		<i>Lightly seasoned skin on potatoes with peppers and onions</i>		Classic Hash Browns	\$1.75/person
Country Sausage Scramble	\$3.00/person	French Toast Bake	\$3.00/person	Bacon	
<i>Red potatoes, cheddar cheese and eggs covered in sausage gravy</i>		<i>French toast with maple custard and cream cheese filling</i>		<i>3 pieces per person</i>	\$2.25/person
Fluffy Scrambled Eggs with Cheese	\$2.60/person	Steak Tips & Eggs	\$5.00/person	<i>5 pieces per person</i>	\$3.50/person
Creamed Chip Beef	\$3.50/person	<i>Scrambled eggs and steak tips are served separately</i>		Assorted Juices	\$1.95/person
<i>Served with biscuits</i>		Cheesy Hashbrowns	\$2.50/person	<i>Ten oz. bottles of 100% fruit juice</i>	
				Vanilla Yogurt	\$2.00/person
				<i>Choice of blueberry or strawberry fruit topping and granola</i>	

BUFFETS INCLUDE:

Disposable cups, plates, utensils, napkins, Columbian coffee and orange juice. Please add 7% sales tax. Prices are subject to change. An 18% administrative fee will be added to all invoices. Our buffets are served by our professional staff for a 1-hour period. Ask about our custom portions!

Formal Package

INCLUDES EVERYTHING NEEDED TO MAKE YOUR EVENT A SPECIAL OCCASION

\$5.95 / Person

- Chafing dishes for complete buffet
 - Buffet service by Nelson's staff
 - Buffet lines covered and skirted
 - Elegant disposable plates for buffet
 - Elegant disposable salad, appetizer and dessert plates
 - Reflections silver eating utensils
 - Elegant disposable coffee cups
 - Clear tumblers
 - White two-ply dinner napkins
- Colors available
- *black, white, bone*



OUR POLICIES

Buffet service:

All events are served buffet style, unless otherwise contracted.

Cancellation:

A 12 day notice is required for all cancellations or a minimum of 25% of the estimated bill will be due. All cancellations within 24 hours of the event may be required to pay 100% of the estimated bill.

Dress code:

Nelson's team of professional caterers will dress in casual black shorts/pants with a Nelson's T-Shirt, unless otherwise contracted.

Final count:

Your final guest count must be confirmed at least seven (7) business days prior to your event. If your final count is not received, your estimated number will be used.

Property:

Nelson's caterers will leave the building and grounds in the condition found at the beginning of the event.

Pricing:

All menu prices are subject to change. The price will be based on your final count.

Payment:

All new customers are required to pay 50% of the estimated total, ten (10) business days before your event. The remaining balance is due the day before your event.

Credit card payment:

Any invoice over 2,000 will have a 3% fee added for your credit card payment.

18% administrative charge:

An 18% charge will be added to all invoice totals.

