

FORMAL BUFFET

1 Salad | 2 Entrees | 2 Sides \$24.99 pp.

Dinner Rolls & Butter Included Dinnerware & Drinks Additional

Salad

Garden

*Mixed Greens, tomatoes, carrots, cheese & croutons
Choice of two dressings: ranch, french, italian, vinaigrette*

Broccoli Raisin

Broccoli, raisins, onions, & bacon in a creamy dressing

Summer Salad

*Mixed greens, seasonal berries, feta, candied pecans w.
poppyseed dressing*

Entrees

Chicken Marsala

Nelson's™ Port-A-Pit® Chicken Breast bathed in marsala mushroom sauce

Port-A-Pit® Chicken Quarters

Nelson's™ Classic Port-A-Pit® Chicken; mix of white & dark meat

Garlic Parmesan Chicken

*Nelson's™ Port-A-Pit® Chicken Breast smothered in a garlic
parmesan cream sauce*

Classic Beef Pot Roast

W. parisian carrots & onions in au jus

Barbeque Beef Brisket

Slow roasted beef brisket covered in a rich barbeque sauce

Beef Tenderloin Tips

Bathed in a mushroom demi sauce

Slow Cooked Pulled Pork

In Nelson's™ Famous Red Sauce

Oven Roasted Pork Tenderloin

W. honey dijon mustard or apple honey glaze

Port-A-Pit® Bone In Pork Chop

12 OZ. Chop on the bone cooked to perfection

Oven Baked Cod

W. a lemon wine sauce

Shrimp Scampi

In a lemon basil butter

Portabella Mushroom (Gluten & Vegan Friendly)

Topped w. roasted vegetables and drizzled balsamic glaze

Stuffed Ravioli

Choice of Filling: cheese, butternut squash, or portabella mushroom

*Choice of Sauce: bolognaise, marinara, sundried tomato pesto or
florentine*



Portabella Mushroom Caps



Chicken Marsala






FORMAL BUFFET

(Continued)



Sides

Pit-Tatoes[®] 

Nelson's Famous Pit-Tatoes

Whipped Potatoes & Gravy

Creamy potatoes w. a savory gravy

Mashed Red Skins

Red skinned potatoes with a natural subtle sweetness (no gravy)

Roasted Harvest Blend

Cauliflower, brussel sprouts & sweet potato

Rice Blend


Orzo, red & brown rice, quinoa, lentils & vegetables

Parisian Carrots 

Slow cooked sweet baby carrots

Roasted Vegetable Medley

W. garlic cream sauce

White Cheddar Mac N Cheese 

add bacon \$0.50 pp.

add lobster \$2.00 pp.



Crowd Pleasing Favorites

EXQUISITE BUFFET

2 Salads | 2 Entrees | 2 Sides \$32.49 pp.
Dinner Rolls & Butter Included Dinnerware & Drinks Additional

Salad

House

*Mixed greens, tomatoes, egg, carrots, cucumber, cheese & croutons
Nelson's™ Famous House Dressing*

Caprese

Cherry tomatoes, mozzarella pearls, basil, & balsamic drizzle

Italian

*Mixed greens, red peppers, olives, mozzarella cheese, pepperoncini, croutons
w. balsamic dressing*

Classic Caesar

Romaine lettuce, parmesan, croutons w. a caesar dressing

Strawberry Spinach

*Baby spinach, strawberries, red onions, pecans & feta cheese
w. poppyseed dressing*

Lemon Mint Couscous

Pearl couscous tossed w. mint and lemon



Lemon Mint Couscous



Classic Caesar Salad

Entrees

Stuffed Chicken Breast

Brie cheese & cranberries, lightly breaded & baked

Port-A-Pit® Chicken Quarters

Nelson's™ Classic Port-A-Pit® Chicken; mix of white & dark meat

Chicken Scallopini

W. a lemon caper wine sauce

Chicken Marsala

Nelson's™ Port-A-Pit® Chicken Breast bathed in marsala mushroom sauce

Charcoal Grilled Filet

(Market Price & Cook on Site Required)

W. garlic herb butter

Roast Prime Rib (Market Price)

Pre sliced and served w. au jus & horseradish cream

**Carve on site \$300*

Herb Crusted Beef Tenderloin (Market Price)

Demi glaze w. herbs de provence

Oven Baked Pork Osso Buco

In sundried tomatoes w. bordelaise sauce

Portabella Mushroom (Gluten & Vegan Friendly)

Topped w. roasted vegetables and drizzled with balsamic glaze



Entrees Cont. on next page...

EXQUISITE BUFFET

(Continued)



Entrees Cont.

Baked Salmon
In a lemon caper sauce

Baked Mahi Mahi 
W. mango pineapple salsa

Lobster Stuffed Ravioli
Choice of Sauce: Florentine, or sundried tomato pesto



Sides


Pit-Tatoes®
Nelson's Famous Pit-Tatoes®

Au Gratin Potatoes
Thinly sliced potatoes smothered in a hearty cheese sauce

Tri Colored Fingerlings
Oven baked with herbs

Yukon Gold Mashed Potatoes
Rich classic Yukon Gold potatoes

Herb Roasted Bistros 
Oven roasted baby bakers smothered in herbs

White Cheddar Mac N Cheese 
add Bacon \$0.50 pp.
add Lobster \$2.00 pp.

Orzo Pilaf
Ancient grains w. kale, quinoa, black barley, red & brown rice

Oven Roasted Rainbow Carrots
W. balsamic glaze

Roasted Asparagus
W. Garlic Cream

Green Bean Almondine
Tender green beans sauteed in butter, topped with toasted almonds

Roasted Butternut Squash
W. Yellow & Green Zucchini



Rainbow Carrots



Au Gratin Potatoes

Add Protein Cooked On Site

\$750



Crowd Pleasing Favorites

STARTERS

**Starters are offered in 25 Person quantities*

Shrimp Cocktail | \$110.00

Jumbo tiger shrimp served with cocktail sauce

Caprese Skewers | \$80.00 

Balsamic glaze, mozzarella, red & yellow grape tomatoes, basil & olive oil

Antipasto Skewer | \$58.00

Artichoke, sundried tomato, kalamata olive, and asiago cheese

Bruschetta Bar | \$60.00

Make your own Bruschetta; crostini, tomatoes and balsamic vinegar

Artisan Cheese & Crackers | \$125.00

Variety of imported cheeses, and artisan crackers

Charcuterie Boards | Pricing Varies

*Selection of cheeses, vegetables, fruits, meats and dippers.
Discuss with a Nelson's Rep.*

Sweet & Tangy Bacon Jerky | \$80.00

Tender jerky bacon sprinkled w. seasonings that offer a sweet tang



Caprese Skewers



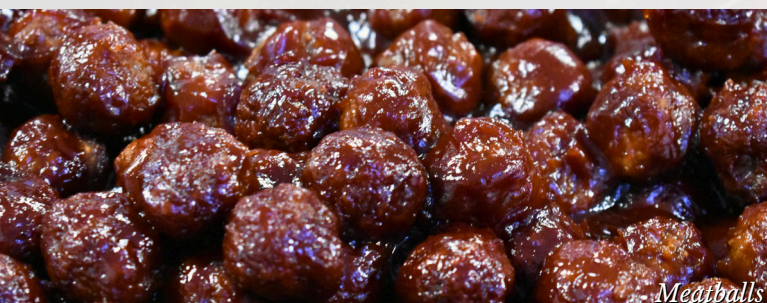
Artisan Cheese & Crackers



Shrimp Cocktail



Corn Dip & Tortilla Chips




Meatballs



Spanakopita

Spinach Artichoke Dip | \$72.00


Creamy spinach and artichoke hearts. Served with artisanal crackers and naan bread

Corn Dip | \$65.00 

a blend of corn, mild peppers, and cheese. Served w. tortilla chips

Stuffed Mushrooms | \$70.00

Stuffed with cheese and drizzled w. Garlic Cream Sauce

Bacon Wrapped Dates | \$62.00 

Enjoy sweetness of dates w. the savory, salty, & crispy flavors of bacon

Hand Crafted Meatballs | \$65.00

Sweet & Sour or BBQ

Crab Cakes | \$92.00

W. red pepper aioli or thai chili sauce

Spanakopita | \$65.00

Spinach and feta cheese baked in flaky phyllo pastry

Sliders | \$75.00

Bun options: Brioche or Pretzel

Protein options: Pulled Pork, Pulled Chicken, or Shredded Beef

DINNERWARE

Options

Partyware Plates (Disposable) \$4 pp



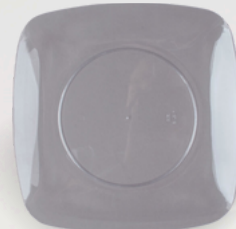
Ivory



Black



White



Clear

Flatware



Party Dinnerware
\$2 per set

*Gold Available



Rental Flatware
\$6 per Set | Cloth Napkin & Water Goblet Included | More Design Options Available

China Rental

\$6 Pp | Cloth Napkin & Water Goblet Included | More Design Options Available

Dinner and Salad Plate Included





BAR SERVICES



Services are priced for 4 Hours, to adjust this please discuss with your Nelson's Representative

Beer & Wine for all packages listed in Beer & Wine Bar

Premier | \$28.95

Includes 2 Beers & 2 Wines, Soft Drinks, Juice, Mixers and Garnish

Included Bar Spirits: Ketel One Vodka, Tanqueray Gin, Bacardi, Captain Morgan, Malibu Rum, Jim Beam, Jack Daniels, Dewars, Crown Royal, Jose Curevo, Amaretto, Peach Schnapps

Standard | \$22.95

Includes: 2 Beers & 2 Wines, Soft Drinks, Juice, Mixers and Garnish

Included Bar Spirits: Titos, Seagrams Gin, Bacardi, Captain Morgan, Malibu Rum, Jim Beam, Sauza Hornitos, Amaretto, Peach Schnapps

Signature | \$17.95

Includes 1 Beer, 2 Wines, & 1 Signature Cocktail *Add 2nd Beer for \$3 more*

Signature Cocktail Ideas: Amaretto Sour, Malibu Breeze, Strawberry Crush, Classic Margarita on the Rocks

Beer & Wine | \$14.95

Includes: 1 Beer & 2 Wines *Add 2nd Beer for \$3 more*

Beer Available: Busch Light, Miller Light, Coors Light, Yuengling, Bud Light

Wine Available: Pinot Grigio, Chardonnay, Moscato, Merlot, Cabernet Sauvignon

Extras

Champagne Toast \$3 per Guest, or \$25 per Bottle

Sparkling Juice Toast \$2 per Guest or \$15 a bottle

Non-Alcoholic Bar \$3.50 per Guest, All Guests Under 21

Bar Policies

- Set-Up & Tear Down Fee - \$250
- Suspend Bar Service for one Hour Fee - \$100
- 22% Service Charge
- Package Minimum - 100 Paid Guests

Bar Services are for Events in the State of Indiana

Guest must provide valid I.D. All poured drinks are served with a mixer. No Shots. Service to anyone showing signs of intoxication will be discontinued. Guests are not permitted to bring outside alcohol. Any remaining beer, wine & alcohol will remain the property of Nelson's Catering.

Payment

50% of the estimated invoice total is due (90) days prior to the event date. 25% of invoice total is due forty-five(45) days prior to event date. The remaining balance is due ten (10) days prior to the event date. These amounts are non-refundable.

Final Guest Count

The final guaranteed guest count is required ten (10) days prior to the event. A change in guest count after ten (10) days will incur an order change fee.

Menu

Final menu and event timelines must be submitted 10 days prior to event date.

Fees

State Applicable Tax

Service Charge: 22%

Premier Catering Staff, equipment, and buffet linens

Gratuity is not included within service charge.

Events exceeding \$5,000: 4% of invoice total when paying with credit card.

American Express cards have a 4% on any payment

Pricing is subject to change. Connect with your Nelson's Representative for official quotes.

