



Nelson's™

CATERING MENU

Applies to Groups of 100-750 Guests

574.862.2184

800.224.3435

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

LUNCH & DINNER

CLASSIC BUFFET

\$11.95 / PERSON

INCLUDES:

1 Salad . 1 Entree . 2 Sides
ROLL & BUTTER

CHOOSE ONE:

COFFEE . ICED TEA . SWEET TEA
LEMONADE or PINK LEMONADE

SIGNATURE BUFFET

\$13.95 / PERSON


INCLUDES:

2 Salads . 2 Entrees . 2 Sides
ROLL & BUTTER

CHOOSE ONE:

COFFEE . ICED TEA . SWEET TEA
LEMONADE or PINK LEMONADE

POULTRY ENTREES

- PORT-A-PIT® CHICKEN 
- PORT-A-PIT® CHICKEN BITES
- PORT-A-PIT® SLICED TURKEY 
- CHICKEN PARMESAN
- CHICKEN MARSALA




SIDES

- PIT-TATOES® 
- HERB ROASTED BABY BISTROS
- WHIPPED POTATOES & GRAVY
- MASHED REDSKIN POTATOES
- EVA'S OWN BAKED BEANS 
- TEXAS STYLE BAKED BEANS
- BUTTERED GREEN BEANS
- GREEN BEAN CASSEROLE
- WHOLE KERNEL CORN
- GLAZED BABY CARROTS
- ROASTED BUTTERNUT SQUASH
w/Yellow & Green Zucchini
- ASIAGO MEDLEY
Broccoli & Carrots w/Asiago Sauce

PREMIUM SIDES (\$ Upcharge)

- CHEESY POTATOES **\$1.**
- AU GRATIN POTATOES **\$1.**
- YUKON GOLD MASHED POTATOES **\$1.**
- ROASTED MUSHROOM MEDLEY **\$1.**
- WHITE CHEDDAR MAC-N-CHEESE  **\$1.**
- TRUFFLE MAC-N-CHEESE **\$3.**
- BRUSSELS SPROUTS **\$1.**
- w/Carmelized Onions
- BRUSSELS SPROUTS & BACON **\$2.**
- ASPARAGUS (May - July) **\$1.**
- CORN on the Cob (June - Aug) **\$1.**

BEEF & PORK ENTREES

- SHAVED ROAST BEEF
- CLASSIC BEEF POT ROAST 
- PULLED PORK w/Nelson's™ Red Sauce
- MAPLE GLAZED HAM
- ROASTED SHAVED PORK
- BBQ RIB TIPS
- PORT-A-PIT SAUSAGE-2 LINKS



PASTA

- MEAT & RICOTTA LASAGNA
- VEGETABLE LASAGNA
- 4 CHEESE RAVIOLI
w/Marinara
- PORTABELLA STUFFED RAVIOLI
w/Cream Sauce
- BUTTERNUT SQUASH RAVIOLI
w/Lemon Butter Basil Sauce
- SHRIMP RAVIOLI
w/Alfredo Sauce
- POTATO GNOCCHI
w/Marinara

VEGAN ENTREE

- PORTABELLA MUSHROOM CAPS **\$75**
w/Cream Sauce (Serves 12 Guests)

SANDWICHES

- ALL BEEF HOT DOG
- BLACK ANGUS HAMBURGER
- PORK BURGER
- NELSON'S™ SLOPPY JOE
- PULLED PORK w/Nelson's™ Red Sauce
- PULLED CHICKEN w/Nelson's™ Red Sauce
- SHREDDED BBQ BEEF
- BRATWURST
- BONELESS CHICKEN BREAST
- CONDIMENT TRAY . Serves 25 Guests **\$25**
Lettuce . Onion . Tomato . Pickles . Cheese

Nelson's™ Favorite 

PREMIUM ENTREES (\$ Upcharge)

- BEEF TENDERLOIN TIPS  **\$2.**
w/Mushrooms
- HERB CRUSTED BEEF TENDERLOIN **\$5.**
- STUFFED CHICKEN BREAST **\$2.**
w/Brie & Cranberries
- CAPRESE CHICKEN BREAST **\$1.**
w/Balsamic Glaze
- SMOKED BEEF BRISKET **\$1.**
- SLOW ROASTED PRIME RIB **\$7.**
(Medium Rare)
- BABY BACK RIBS (Half Slab) **\$3.**
- GRILLED BONE-IN CHOP (12 oz)  **\$1.**
- SHRIMP SCAMPI **\$3.**
- LOBSTER MAC-N-CHEESE **\$5.**
- FILET MIGNON **(MKT)**



TACO BAR (Choose 2 Meat Items)

Shredded Pork . Ground Beef . Shredded Chicken

Priced Per Person

- 2 ea 8" Tortillas **\$8.50**
- 2 ea 8" Tortillas w/Rice & Beans **\$9.75**
- 3 ea 8" Tortillas **\$10.50**
- 3 ea 8" Tortillas w/Rice & Beans **\$11.75**
- Add Chips & Salsa **\$1.00**



OTHER BUFFET PACKAGES

HOG HEAVEN BUFFET

\$14.95 / PERSON

150 GUESTS MINIMUM

INCLUDES:

2 Salads . 2 Sides . Roll & Butter

CHOOSE ONE:

Coffee . Iced Tea . Lemonade or Pink Lemonade



HOG HEAVEN EXPERIENCE 125# Whole Hog

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 mouth-watering aroma and the experience of interacting with our BBQ chef.

For events greater than 150 Guests, Nelson's™ will supplement your Hog Heaven Buffet with our famous pulled pork with Nelson's™ red sauce.

BACKYARD BBQ BUFFETS

BUFFET ①

\$10.95 / PERSON

- Port-A-Pit® Dark Chicken 1/4
- All Beef Hot Dog
- Texas Style Baked Beans
- Creamy Cole Slaw
- Nelson's™ Kettle Chips
- Dinner Roll & Butter

BUFFET ②

\$13.95 / PERSON

- Port-A-Pit Chicken® 1/4's
- Shaved Roast Beef
- Eva's Baked Beans
- Whole Kernel Corn
- Potato Salad
- Nelson's™ House Salad
- Sweet Corn Bread & Butter

BUFFET ③

\$14.95 / PERSON

- Port-A-Pit® Sliced Turkey
- Roasted Shaved Pork
- Pit-Tatoes®
- Buttered Green Beans
- Macaroni & Cheddar Salad
- Garden Salad
- Dinner Roll & Butter

BUFFET ④

\$15.95 / PERSON

- Beef Tenderloin Tips
- Pulled Pork w/Red Sauce
- Pit-Tatoes®
- White Cheddar Mac-N-Cheese
- Creamy Cole Slaw
- Rosy Applesauce
- Dinner Roll & Butter

CHOOSE 1: Coffee . Iced Tea . Sweet Tea . Lemonade or Pink Lemonade

FORMAL BUFFET PACKAGES

FORMAL BUFFET PACKAGE

MAKE YOUR EVENT A FORMAL OCCASION

ADD \$3.95 / Person

- Elegance™ Disposable Dinnerware
- Elegance™ Disposable Flatware
- Clear Tumblers and Coffee Cups
- White Two-Ply Dinner Napkins
- Buffet Line Linen Covering
Colors Available: Black, White or Bone
- Formal Package Available for Pick-Up Prior to Event

CHINA SERVICE PACKAGE

THE HIGHEST LEVEL OF SERVICE & APPOINTMENTS

ADD \$7.95 / Person

- China Dinnerware
- Silver Flatware
- Water Glass Goblets
- Linen Napkins (Multiple Colors Available)
- Buffet Line Linen Covering

ADDITIONAL SERVICES: Plated Dinners . Chair Covers . Music . Cake Cutting . Linen Rental



STARTERS



CHILLED SELECTIONS TRAYS

Each Tray Serves 25-30 Guests

DEILED EGGS	\$38.
VEGETABLE TRAY w/Dip	\$49.
HUMMUS w/Pita Chips	\$50.
FRESH FRUIT w/Dip	\$55.
BERRY TRAY w/Dip	\$60.
TROPICAL FRUIT TRAY w/Dip + 🚚	\$65.
CHEESE & CRACKER TRAY	\$60.
NELSON'S™ KETTLE CHIPS	\$45.



HOT HORS D'OEUVRES TRAYS

Each Tray Serves 25-30 Guests

PIT-TATOES* + 🚚	\$50.
BBQ SAUSAGE BITES (100 Ct.)	\$59.
CORN DIP + 🚚 w/Tortilla Chips	\$50.
SPICY CORN DIP 🌶️ w/Tortilla Chips	\$50.
SPINACH ARTICHOKE DIP w/Crackers & Naan Bread	\$52.
MEATBALLS (125 Ct. / Flavor) (Swedish . Sweet & Sour . BBQ)	\$55.



PREMIUM STARTERS TRAYS

Each Tray Serves 25-30 Guests

JUMBO TIGER SHRIMP COCKTAIL 75 Shrimp/Tray (16-20 Ct. Size)	\$95.
CAPRESE SKEWERS Balsamic Glaze, Mozzarella, Red & Yellow Grape Tomatoes, Basil, and Olive Oil	\$65.
SWEET & TANGY BACON JERKY	\$65.
LOBSTER & CRAB DIP w/Crackers & Naan Bread	\$80.
SEARED AHI TUNA TRAY Served on a Bed of Slaw	\$75.



Nelson's™ Kettle Chips



Seared Ahi Tuna Tray

WINGS



30 wings	60 wings	60 wings
Boneless \$30.00 30 Wings/Flavor Honey BBQ Hot Buffalo Teriyaki Parmesan Garlic	Jumbo Bone-In \$62.00 Port-A-Pit® BBQ 🚚 Nelson's™ Famous Recipe!	Jumbo Bone-In \$62.00 30 Wings/Flavor Honey BBQ Hot Buffalo Teriyaki Parmesan Garlic
Add 2# of Celery, 2# of Carrots, and Your Choice of Blue Cheese or Ranch Dressing (Serves 25-30 Guests) \$15.00		

Nelson's™ Favorite + 🚚

CHILLED SALADS

- GARDEN SALAD** Tomatoes, Carrots, Cheddar Cheese, Croutons, with Ranch and French Dressing
- AMISH POTATO SALAD
 - CREAMY COLE SLAW
 - MACARONI & CHEDDAR SALAD
 - FRUIT SALAD
 - VEGETARIAN PASTA SALAD
 - AMBROSIA SALAD
 - ROSY RED APPLESAUCE



- NELSON'S™ HOUSE SALAD** Add \$1.
Mixed Greens, Tomatoes, Egg, Carrots, Cucumber, Croutons, Cheese and Nelson's Famous House Dressing
- SOUTHWEST SALAD** + 🚚 Add \$2.
Mixed Greens, Black Beans, Corn, Red Onion, Tortilla Strips, Red Peppers, Carrots, Cabbage, Cheddar Cheese, and Nelson's™ House Dressing
- CAESAR SALAD** Add \$1.
- BROCCOLI & RAISIN SALAD** Add \$1.
- ADD PORT-A-PIT® CHICKEN BREAST** Add \$2.
- ADD AHI TUNA** Add \$4.



BREAD & DESSERT



BREADS

- Classic White Dinner Rolls
- Classic Wheat Dinner Rolls
- Sliced White Rolls
- Garlic Breadsticks (Add .25¢ / Person)
- Amish Baked Rolls (Add .25¢ / Person)
- Sweet Corn Bread (Add .25¢ / Person)
- Assorted Hard Rolls (Add .50¢ / Person)



DESSERT TRAYS & PIES



- RICE KRISPY TREATS** (Tray of 48) **\$48.**
- ASSORTED COOKIES** (Tray of 50) **\$50.**
Snicker Doodle . Monster
Chocolate Chip . Peanut Butter
- DECADENT BROWNIES** (Tray of 48) **\$60.**
- LEMON BARS** (Tray of 32) **\$56.**



- AMISH FRIED PIES** (Tray of 48) **\$120.**
Flavors by the Dozen:
Black Raspberry . Cherry . Apple . Peach
- AMISH FRUIT PIES** (8 Slices/Pie) **\$14./Pie**
Apple . Blueberry . Cherry . Peach
Marion Blackberry



- AMISH CREAM PIES** (8 Slice) **\$12./Pie**
Raspberry . Peanut Butter . Chocolate
Coconut . Chocolate Raspberry
Chocolate Cherry
- DOUBLE CHOCOLATE SHEET CAKE** **\$60.**
(30 Slices/Cake)
- CARROT SHEET CAKE** (30 Slices/Cake) **\$60.**

PREMIUM DESSERTS



- CLASSIC CHEESECAKE** (12 Slice) **\$48.**
Toppings: Cherry . Strawberry . Chocolate



- TRIPLE LAYER CAKES** (48 Slices) **\$140.**
Flavors: Strawberry . Chocolate . Lemon
- STRAWBERRY SHORTCAKE** **\$115.**
(Tray of 30)
Traditional Shortcake w/Sliced Strawberries



- MINI CANNOLIS** (Tray of 50) **\$75.**



BREAKFAST

THE CONTINENTAL

\$ 9.95 / Person

- Assorted Muffins & Pastries
- Bagel w/Cream Cheese
- Coffee Cake
- Fresh Fruit
- Orange Juice and Coffee



THE HAYSTACK BOWL

\$ 11.95 / Person

- Scrambled Eggs, Shredded Hash Browns, Cheese, Peppers & Onions, and Sausage Gravy & Biscuit
- 1 Meat Topping: Diced Ham, Diced Bacon or Sausage Crumbles
- Fresh Fruit
- Orange Juice & Coffee



THE KITCHEN SINK

\$ 13.95 / Person

- 2 Main Entrees
- 1 Meat Item
- 2 Throw-In Items
- 2 Breakfast Sweets
- Orange Juice and Coffee



MAIN ENTREES

FRENCH TOAST BAKE

French Toast Layered With Maple Custard and Cream Cheese Filling

STEAK TIPS & SCRAMBLED EGGS

Add \$1.50/Person

Steak Tenderloin Tips & Scrambled Eggs Are Served Separately

SAUSAGE GRAVY & BISCUITS

Sausage Gravy w/Buttermilk Biscuits

SCRAMBLED EGGS

w/Cheddar Cheese

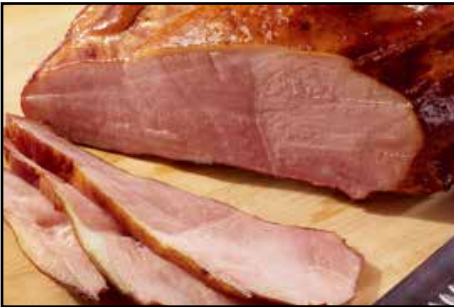
BACON AND EGG SCRAMBLE

Diced Smoked Bacon, Diced Potatoes, Chopped Green Onions, And Scrambled Eggs Topped With Cheddar Cheese

COUNTRY SAUSAGE SCRAMBLE

Diced Red Potatoes, Scrambled Eggs And Cheddar Cheese Covered In Sausage Gravy

MEAT ITEMS



SLICED OVEN BAKED HAM

BREAKFAST SAUSAGE - 2 LINKS

APPLEWOOD BACON - 3 STRIPS



THROW-IN ITEMS



DICED COUNTRY POTATOES

With Sweet Peppers and Onions

SHREDDED HASH BROWNS

CHORIZO HASH

Mild Chorizo Sausage and Hashbrowns

CHILLED FRUIT

Honey Dew, Cantaloupe, Pineapple, Red Grapes

YOGURT ASSORTMENT

Vanilla, Blueberry, and Raspberry

BREAKFAST SWEETS



CINNAMON ROLL

Carmel, Maple and Cream Cheese

COFFEE CAKE

Creme Brulee and Cinnamon

ASSORTED PASTRIES

Bismark, Danish and Doughnuts

MUFFINS

Blueberry and Banana Nut

BAGELS

w/Assorted Cream Cheese

Nelson's™ Favorite



BAR SERVICE



SIGNATURE BAR

\$12.95 / Guest

INCLUDES

- One Beer
- Add a Second Beer for \$3
- Three Wines
- Soft Drinks
- Signature Cocktail
Choose 1: Dreamsicle . Berry Punch
Peach Cosmo . Malibu Sunset

BEER

Bud Light . Miller Lite . Coors Light
Yuengling . Blue Moon

WINE

Pinot Grigio . Chardonnay . Moscato
Riesling . Merlot . Cabernet Sauvignon

STANDARD BAR

\$17.95 / Guest

INCLUDES

- Two Beers
- Three Wines
- Soft Drinks & Juice
- Mixers & Garnish

BAR SPIRITS AVAILABLE

Skyy Vodka . Seagrams Gin
Bacardi . Captain Morgan . Malibu Rum
Jack Daniels . Sauza Hornitos
Amaretto . Peach Schnapps



PREMIUM BAR

\$22.95 / Guest *

INCLUDES

- Two Beers
- Three Wines
- Soft Drinks & Juice
- Mixers & Garnish

* Bridal Party Champagne Toast
Included with Premium Bar

PREMIUM BAR SPIRITS AVAILABLE

Ketel One Vodka . Tanqueray Gin
Bacardi . Captain Morgan . Malibu Rum
Jim Beam . Jack Daniels . Dewars . Crown Royal
Jose Cuervo . Sauza Hornitos
Amaretto . Peach Schnapps

BAR OPTIONS

Champagne Toast
Sparkling Juice Toast
Non-Alcoholic Bar

\$3 / Guest or \$20 per Bottle
\$2 / Guest or \$10 per Bottle (Non-Alcoholic)
\$2.50 / All Guests Under 21 Years of Age

- Set-Up and Tear-Down Fee \$175
- Service Charge Fee 20%
- Package Minimums - 100 Paid Guests And Serve Time Not To Exceed 4 Hours
- Corporate Packages - Please Call for a Customized Quote



OUR POLICIES



Payment - Wedding & Social Events:

50% of the estimated invoice total is due ninety (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.

Payment - Corporate Events:

50% of the estimated invoice total is due thirty (30) days prior to the event date. The remaining balance is due ten (10) days prior to the event date unless net 15 terms have been previously arranged. 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 completed ten (10) days prior to event date.

Fees:

State sales tax and a service charge of 20% will be added to all invoices. Corporate events exceeding \$5000 will be charged an additional 3% of invoice total when paying with credit card. All menus and pricing are subject to change.



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