

Ned's Catering

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Wedding Reception

Name:
Phone:
Email:

EVENT FOR 000 GUESTS
MONTH, DATE, YEAR
VENUE

Thank you for your interest in Ned's Catering for your upcoming special event.

*Please keep in mind the following menus are merely suggestions.
If you have other ideas feel free to let us know.*

The Following Hors D' Oeuvres Menu Suggestions Include:

- ◆ China Plates, Glasses, and Flatware as needed
 - ◆ House Linens as needed
(Specialty Rented Linens Available Upon Request)
- ◆ Buffet Linen & Skirting as needed

Hors d' Oeuvres Buffet Menus

Hors D' Oeuvres Menu #1

Chef's Carving Station Featuring:

Ned's House Special Seasoned Grilled Tenderloin of Beef & Breast of Turkey
Homemade Cheddar Rolls with Chipotle Mayo & Horse Radish Sauce

Tasty Satay of Chicken with Thai Peanut Sauce

Chef Prepared to Order Crab Cakes Station Featuring:

Flavored Aioli's & Shrimp & Crawfish Étouffée

Sweet and Savory Bacon Wrapped Dates

Southwest Style Chipotle Scented Smoked Pork Phyllo Pastries

Ned's Tabouli Style Torte with Flat Bread Crackers

Spinach Artichoke Dip with Toasted Pita Chips

Grilled Vegetables (*served chilled*) with Aioli

Display of Fresh Strawberries & Grapes with Crackers and Cheese

Iced Tea, Coffee and Water

\$38.95 per Guest

Hors D' Oeuvres Menu #2

Chef's Carving Station Featuring: Seasoned Slow-Roasted Prime Rib of Beef

Homemade Cheddar Rolls with Chipotle Mayo & Horse Radish Sauce

Grilled Marinated Cocktail Chicken K-Bobs

Prepared to Order Chef Station Featuring:

Bleu Cheese Corn Cakes with Pan Seared Shrimp, Roasted Habanero Pepper & Honey Reduction

Roasted Meatballs with Fresh Rosemary Demi

Ned's California Style Torte with Toasted Bread Rounds

Spinach Phyllo Pastries

Grilled Fresh Asparagus with Flavored Cream and Prosciutto Wrapped

Display of Fresh Vegetables with Ranch Style Dip

Display of Fresh Strawberries & Grapes with Crackers and Cheese

Iced Tea, Coffee and Water

\$37.95 per Guest

Hors D' Oeuvres Menu #3

Chef's Carving Station Featuring:

Ned's House Special Seasoned Grilled NY Strip & Grilled Breast of Turkey

Homemade Cheddar Rolls with Chipotle Mayo & Horse Radish Sauce

Hot Spinach and Artichoke Dip with Toasted Pita Chips

Chef's Display Station featuring Ned's prepared to order Chopped Salads

(*Chopped Ice Burg Lettuce, Celery, Diced Roma Tomatoes, Grated Cheddar, Asiago Cheese, Red and Green Onions, Diced Ham, Jalapeno and Honey Bacon*)

Ned's Shrimp Cocktail Style Shooters

Southwest Style Chipotle Style Smoked Pork Pastries

Grilled Marinated K-Bobs of Chicken

Ned's Roasted Meatballs with Homemade BBQ Sauce

Tomato Basil Bruschetta and Olive Tapenade with Toasted Bread Rounds

Ned's Grilled Fresh Vegetables (*served chilled*) with Aioli

Display of Fresh Strawberries & Grapes with Crackers and Cheese

Iced Tea, Coffee and Water

\$37.95 per Guest

Hors D' Oeuvres Menu #4

Chef's Carving Station Featuring:

Seasoned Grilled Prime Loin of Pork & Grilled Breast of Turkey
Homemade Cheddar Rolls with Chipotle Mayo & Horse Radish Sauce
Satay of Chicken with Roasted Habanero Pepper, Honey and Cream Reduction
Chef's Display Station featuring Ned's Gourmet Grilled Cheese and Tomato Basil Soup Shooters
Southwest Jalapeno Style Beef (*served chilled*) with Crispy Tortilla Chips
Crab and Artichoke Dip with Toasted Pita Chips
Roasted Black Pepper Sausage Pastries
Oriental Egg Rolls with Hot Mustard and Sweet and Sour Sauce
Ned's Southwest Torte with Crispy Tortilla Chips
Ned's Grilled Vegetables with Aioli
Display of Fresh Strawberries & Grapes with Crackers and Cheese
Iced Tea, Coffee and Water
\$35.95 per Guest

Hors D' Oeuvres Menu #5

Chef's Carving Station Featuring:

Ned's Specially Seasoned Grilled Tenderloin of Beef & Grilled Breast of Turkey
Homemade Cheddar Rolls with Chipotle Mayo & Horse Radish Sauce
Flavorful Crab and Artichoke Dip with Toasted Pita Chips
Satay of Pork with Thai Peanut Sauce
Southwest Chipotle Chicken Filled Phyllo Pastries
Ned's House Grilled Medley of Fresh Vegetables (*served chilled*) with Flavored Aioli
Ned's California Style Torte with Toasted Bread Rounds
Smoked Salmon Mousse with Flat Bread Crackers
Display of Fresh Strawberries & Grapes with Crackers and Cheese
Iced Tea, Coffee and Water
\$34.95 per Guest

Hors D' Oeuvres Menu #6

Chef's Carving Station Featuring: Seasoned NY Strip

Homemade Cheddar Rolls with Chipotle Mayo & Horse Radish Sauce
Ned's Mediterranean Chicken Filled Pastries
Ned's Lobster and Crab Mac & Cheese
Oriental Vegetable Egg Rolls with Traditional Sweet & Sour Sauce and Spicy Mustard Sauce
Southwest Hickory Smoked Pulled Pork with Chipotle Cream Served with Tortilla Chips
Display of Fresh Vegetables with Ranch Style Dip
Ned's Tabouli Style Torte with Flat Bread Crackers
House Prepared Tomato Basil Bruschetta Olive Tapenade
Display of Fresh Strawberries & Grapes with Crackers and Cheese
Iced Tea, Coffee and Water
\$34.95 per Guest

Hors D' Oeuvres Buffet Menu #7

Ned's Classic Mediterranean Beef Tenderloin Pastries
(Pan Seared Tenderloin of Beef layered with fresh Basil Pesto, Bleu Cheese wrapped in Puff Pastry)
Creole Spinach Dip with Toasted Pita Chips
Marinated Grilled Cocktail Chicken K-Bob
Roasted Meatballs with Fresh Rosemary Demi
Satay of Grilled Shrimp with Roasted Habanero Pepper and Honey Cream Reduction
Anti Pasta Display
Medley of Gourmet Pinwheels
(Italian, California Vegetable & Smoked Salmon)
Acapulco Torte with Tortilla Chips
Display of Fresh Strawberries & Grapes with Crackers and Cheese
Iced Tea, Water and Coffee
\$31.95 per Guest ++

Hors D' Oeuvres Buffet Menu #8

Chef Carving Station Featuring: Pork Steamship
Homemade Cheddar Rolls with Chipotle Mayo & Horse Radish Sauce
Ned's Classic Beef Mediterranean
(Pan Seared Tenderloin of Beef Layered with fresh Basil Pesto, Bleu Cheese Wrapped in a Puff Pastry)
Ned's Ahi Tuna Shooters
Satay of Chicken with Honey Habanero Reduction
Spinach Artichoke Dip with Toasted Pita Chips
Fresh Italian Style Anti Pasta Display
(Hard Salami, Provolone Cheese, Green and Black Olives, Cherry Peppers, Pepperoncini, Baby Corn, Grilled Fresh Asparagus, Mushrooms, Red & Yellow Bell Peppers drizzled in Pesto Vinaigrette)
Display of Fresh Strawberries & Grapes with Crackers and Cheese
California Style Torte with Flat Bread Crackers
Marinated Olives and Fresh Tapenade
Iced Tea, Water and Coffee
\$32.95 per Guest ++

Hors D' Oeuvres Buffet Menu #9

Medley of Gourmet Tortilla Pinwheel Cocktail Sandwiches
(Italian, California Vegetable and Smoked Salmon)
Display of Fresh Vegetables and Ranch Style Dip
Display of Fresh Strawberries & Grapes with Crackers and Cheese
California Style Torte with Bread Rounds
(Please Select (3) of the Following to Accompany this Menu)
Satay of Chicken or Pork with Thai Peanut Sauce or
Roasted Habanero Pepper & Honey Cream Reduction
Roasted Meatballs with Fresh Rosemary Demi **OR** Homemade BBQ Sauce
Hot Crab and Artichoke Dip with Toasted pita Chips
Spinach Artichoke Dip with Toasted Pita Chips
Oriental Egg Rolls with Sweet and Sour Sauce
Grilled Fresh Asparagus with Flavored Cream and Prosciutto Wrapped
Hand Breaded Country Chicken Tenders
Marinated Grilled Chicken K-Bobs
Hand Breaded Coconut Chicken Tenders with Dipping Sauce
Peppered Meat Ball Pastries
Ned's Beef Tenderloin Pastries
Southwest Beef Phyllo Pastries
Southwest Smoked Pork and Chipotle pastries
Southwest Style Jalapeno Chicken or Beef *(Served Chilled)* with Tortilla Chips
Mediterranean Style Spinach Phyllo Pastries
\$27.95 per Guest ++

Around The World Buffet

ORIENTAL

Vegetable Egg Rolls with Sweet & Sour Sauce and Hot Mustard
Vegetable Fried Rice
Oriental Style Green Beans with Sea Salt
Sautéed Chicken Satay with Thai Peanut Sauce

ITALIAN

Sautéed Shrimp with Garlic Pesto Cream Reduction
Classic Homemade Italian Meatballs with Ned's Marinara Sauce
Fresh Buttered Linguini Pasta
Tomato Basil Bruschetta
Garlic Bread

MEXICAN

Chef Prepared Santa Fe Tostada's Served With:
Toasted Corn Tortillas, Chicken & Beef Fajita Meat, Fresh Shredded Crab
Diced Red Onions, Grated Cheddar Cheese & Grated Pepper Jack Cheese,
Sour Cream, & Fresh Guacamole
Cheesy Queso & Fresh Salsa with Tortilla Chips

AMERICAN

Chef Carved Seasoned Grilled Tenderloin of Beef
Ned's Homemade Cheddar Rolls with Horse Radish Sauce & Chipotle Mayo (*on the side*)
Display of Fresh Strawberries & Grapes with Crackers and Cheese

MEDITERRANEAN

Traditional Style Syrian Salad
Grilled Fresh Vegetables (*served chilled*) with Roasted Garlic Aioli
Hummus Dip with Toasted Pita Chips
Lebanese Kibbi Balls (*Seasoned Beef Lightly Fried*)

Iced Tea, Water and Coffee

\$38.95 per Guest ++

Menu Enhancements & Stations...

***Tasty ~ Jumbo Shrimp with Cocktail Sauce**

16/20 ct.

\$18.00 per lb.

***Tasty Colossal Jumbo Shrimp**

13/15 ct.

\$21.95 per lb.

***Hickory Smoked Baby Back Ribs with Ned's Homemade BBQ Sauce**

\$3.95 per Guest

Assorted Cocktail Desserts

\$2.95 per Guest

Ned's Gourmet Mac & Cheese Station

Home Style & 3-Cheese Style with Toppings

(Grated Cheddar & Pepperjack Cheese, Diced Grilled Onions, Jalapeno, Bacon, and Diced Ham)

\$4.95 per Guest

Chef Prepared Seafood Crepes

Sauteed Shrimp and Crab Served with Roasted Red Bell Pepper & Cream Reduction

\$7.95 per Guest

Gourmet Mashed Potato Bar

Roasted Garlic and Chive Scented Mashed Potatoes

Lobster Bisque Scented Mashed Potatoes Served with

Black & Red Caviar, Diced Chives, Diced Red Onion, Smoked Salmon, Fresh Capers,

Grated Cheddar Cheese and Fresh Bacon Bits

\$4.95 per Guest

Chef Prepared Santa Fe Tostada's

Toasted Tortillas, Diced Chicken Fajita Meat, Fresh Shredded Crab, Roasted Tomato Salsa,

Sour Cream, Grated Cheddar Cheese, Guacamole, and Diced Red Onions

\$5.95 per Guest

Chef Prepared Crab Cakes

Crab Cakes Shrimp, and Crawfish Etouffée with a Variety of Aioli's

\$6.95 per Guest

Chef Prepared Corn Cakes with Shrimp

Bleu Cheese Corn Cakes with Pan Seared Shrimp, Roasted Habanera Pepper and

Honey Reduction with Sun Dried Tomato

\$6.95 per Guest

Chef Prepared Bleu Cheese Corn Cakes with Braised Beef

Bleu Cheese Corn Cakes with Braised Beef with Bleu Cheese Crumbles and

Ned's Bleu Cheese Port Wine Reduction

\$6.95 per Guest

Additional Conditions and Costs That Apply:

- **Deposit May Be Required to Reserve Date**
 - 8.375% Sales Tax Will Apply
(Unless Tax Exempt & if so Please Provide Tax Exempt Form)
- 22% Service Charge **OR** Separate Service Attendant Charge Will Apply
- Menu Selection Confirmation Due (2) Two Weeks Prior To Event
 - Event Time Line Due (2) Two Weeks Prior To Event
 - Final Guest Count (3) Three Business Days Prior To Event
- **Balance Of Invoice Due Day Of Event Unless Other Arrangements Are Made**

*Prices are Subject to Change