Ned's Catering

6444 NW Expressway Suite 840A Oklahoma City, OK 73132
Phone: (405) 810-0208 Fax: (405) 810-0206
Email:nedscatering@yahoo.com

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 Seated Dinner Menu Suggestions Include:

- China Plates, Glasses, and Flatware as needed
- House Linens as needed

(Specialty Rented Linens Available Upon Request)

Seated Dinner Menus

SEATED DINNER MENU #1

Ned's Specialty House Salad
(Spring Mix Greens, Kalamatta Olives, Grape Tomatoes,
Bleu Cheese Crumbles, Croutons, & Balsamic Vinaigrette)
Ned's House Specialty Seasoned Grilled Tenderloin of Beef
Sautéed Jumbo Shrimp and Pan Seared Jumbo Scallop
Served with Ned's Yellow Bell Pepper and Three Cheese Creamy Polenta
Topped with Roasted Poblano Cream Reduction
Seasoned Grilled Fresh Asparagus with Sun Dried Tomatoes
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$39.95 per Guest ++

SEATED DINNER MENU #2

Ned's Specialty Chopped Salad
(Chopped Fresh Lettuce, Bleu Cheese Crumbles, Diced Tomatoes,
Celery, Dried Cherries Served with Bleu Cheese Dressing)
Ned's House Specialty Grilled Tenderloin of Beef
Sautéed Jumbo Shrimp Served with Heirloom Tomato Butter Mashed Potato
Topped with White Wine Cream Reduction
Grilled Medley of Fresh Vegetables
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$39.95 per Guest ++

SEATED DINNER MENU #3

Ned's Specialty Baby Spinach & Bib Salad
(Bib & Baby Spinach Lettuce, Grape Tomatoes, Dried Cherries & Bleu Cheese Crumbles
Sliced Almonds with Balsamic Vinaigrette & Bleu Cheese Dressings (served on the side)
Ned's House Specialty Seasoned Grilled Tenderloin of Beef
Oven Roasted Fillet of Salmon
Served with Roasted Garlic & Sun Dried Tomato Cream Reduction
Served Over Ned's Asiago Cheese, Sun Dried Tomato and Mushroom Risotto
Sautéed Ribbon Cut Medley of Fresh Vegetables
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$39.95 per Guest ++

SEATED DINNER MENU #4

Ned's Specialty Caesar Salad
(Crisp Romaine, Fresh Parmesan Cheese, Croutons with House Prepared Caesar Dressing)
Ned's House Specialty Grilled Tenderloin of Beef
Seasoned Roasted Lobster Tail *(4oz, 6oz, 8oz Portion)*
Roasted Fingerling Potatoes
Seasoned Grilled Fresh Asparagus
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$ Market Price ++

SEATED DINNER MENU #5

Ned's Specialty Farmer's Market Salad
(Crisp Mixed Greens, Grape Tomatoes, Sliced English Cucumbers & Grated Cheddar Cheese With Balsamic Vinaigrette & Ranch Dressing on the Side)
Seasoned Grilled *(6oz)* Baseball Cut Sirloin with Port Wine & Bleu Cheese Reduction
Seasoned (2) Jumbo Grilled Shrimp
Roasted Garlic Bacon & Roasted Pork Belly Risotto
Finished with S.W. BBQ Ranch Reduction
Sautéed Ribbon Cut Medley of Fresh Vegetables
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$39.95 per Guest ++

SEATED DINNER MENU #6

Ned's Specialty Marinated Vegetable Salad Served in an Ice Burg Lettuce Bowl
(Cucumbers, Olives, Red and Yellow Bell Peppers, Grape Tomatoes, Hearts of Palm, Baby Corn English Cucumbers & Artichoke Hearts With Pesto Vinaigrette)
Ned's House Specialty Grilled Tenderloin of Beef
Ned's Deconstructed Seafood Ravioli
(Sauteed Lobster, Shrimp & Crab Blended with Fresh Spinach & Flavored Cream)
Finished with Ned's Roasted Garlic & Sun Dried Tomato Cream Reduction
Grilled Medley of Fresh Vegetables
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$42.95 per Guest ++

SEATED DINNER MENU #7

Ned's Specialty Caesar Salad
(Crisp Romaine, Fresh Parmesan Cheese, Croutons with House Prepared Caesar Dressing)
Seasoned Grilled *(8oz)* Baseball Cut Sirloin Steak with Burgundy Cream Mushrooms
Baked Potato with Butter & Sour Cream
Sautéed Fresh Snow Peas with Julian Red Bell Peppers and Carrots
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water & Coffee
$36.95 per Guest ++

SEATED DINNER MENU #8

Ned's Specialty Baby Spinach & Bib Salad
(Bib & Baby Spinach Lettuce, Grape Tomatoes, Dried Cherries & Bleu Cheese Crumbles
Sliced Almonds with Balsamic Vinaigrette and Bleu Cheese Dressings (served on the side)
Ned's House Specialty Grilled Tenderloin of Beef
Roasted Medallion Seasoned Pork Tenderloin with Fresh Rosemary Demi
Sautéed Spicy Shrimp with Fresh Bleu Cheese Scented Mashed Potatoes
Topped with Garlic Cream Reduction
Sautéed Ribbon Cut Medley of Fresh Vegetables
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$39.95 per Guest ++

SEATED DINNER MENU #9

Ned's Italian Style Tossed Green Salad
(Mix of Mixed Greens, Croutons, Kalamatta Olives, Cheddar Cheese with Italian Dressing)
Ned's House Specialty Seasoned Grilled Tenderloin of Beef
Served with Fresh Brandy Cream Reduction
Seasoned Roasted Tuscan Chicken Mirrored with White Wine Cream Reduction
Italian Style Creamy Polenta
Sautéed Ribbon Cut Medley of Fresh Vegetables
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$38.95 per Guest ++

SEATED DINNER MENU #10

Ned's Specialty Marinated Vegetable Salad Served in an Ice Burg Lettuce Bowl
(Cucumbers, Olives, Red and Yellow Bell Peppers, Grape Tomatoes, Hearts of Palm, Baby Corn English Cucumbers & Artichoke Hearts With Pesto Vinaigrette)
Ned's House Specialty Seasoned Grilled Tenderloin of Beef
Pan Seared Breast of Chicken Filled with
Sauteed Fresh Spinach, Mushrooms, Onions & Asiago Cheese
Served with Roasted Red Bell Pepper and Cream Reduction
Seasoned Roasted Banana Fingerling Potatoes
Sautéed Fresh Snow Peas with Julian Red Bell Peppers and Carrots
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$38.95 per Guest ++

SEATED DINNER MENU #11

Ned's Specialty Farmer's Market Salad
(Crisp Mixed Greens, Grape Tomatoes, Sliced English Cucumbers & Grated Cheddar Cheese With Balsamic Vinaigrette & Ranch Dressing on the Side)
Seasoned Slow Roasted Prime Rib of Beef with Horse Radish Sauce
Baked Potato with Butter and Sour Cream
Sautéed Fresh Petite Green Beans with Red and Yellow Bell Peppers
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$30.95 per Guest ++

SEATED DINNER MENU #12

Ned's Specialty Citrus Salad
(Mixed Greens with Grape Tomatoes, Mandarin Oranges & Toasted Almonds With Citrus Vinaigrette)
Seasoned Roasted Medallion of Pork Tenderloin Mirrored with Rosemary Demi Glaze
Marinated Grilled Breast of Chicken with Sautéed Mushrooms, Onions and Peppers
Roasted Balsamic New Potatoes
Grilled Fresh Asparagus
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$30.95 per Guest ++

SEATED DINNER MENU #13

Ned's Specialty House Salad
(Spring Mix Greens, Kalamata Olives, Grape Tomatoes,
Bleu Cheese Crumbles & Croutons with Balsamic Vinaigrette)
Seasoned Grilled Bone in Veal Chop *(10 oz.)*
Port Wine and Bleu Cheese Cream Reduction
Served over Garlic Bacon & Roasted Pork Belly Risotto
Grilled Medley of Fresh Vegetables
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$43.95 per Guest ++

SEATED DINNER MENU #14

Ned's Specialty West Coast Style Salad
(Spring Mixed Greens with Toasted Walnuts, Grape Tomatoes & Asiago Cheese
With Raspberry Vinaigrette)
Seasoned Grilled French Cut Pork Loin Chop *(12oz)*
Habanera Sun Dried Tomato and Honey Reduction
Ned's 3-Cheese & Yellow Bell Pepper Scented Creamy Polenta
Sautéed Fresh Snow Peas with Julian Red Bell Peppers and Carrots
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$37.95 per Guest ++

SEATED DINNER MENU #15

Ned's Specialty Pistachio Salad
(Crisp Roma & Spinach, Grape Tomatoes & Roasted Red Bell Peppers
With Pistachio Vinaigrette)
Ned's House Specialty Seasoned Grilled Tenderloin of Beef *(8oz)* with Diane Sauce
Served over Roasted Heirloom Tomato Scented Mashed Potatoes
Sautéed Fresh Petite Green Beans with Red and Yellow Bell Peppers
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$39.95 per Guest ++

SEATED DINNER MENU #16

Specialty Beef Steak Tomato Salad
With Fresh Basil & Bleu Cheese Crumbles with Pesto Vinaigrette
Seasoned Grilled *(12oz)* Center Cut N.Y. Strip Steak with Burgundy Mushroom Sauce
Served with Horseradish & Bleu Cheese Mashed Potatoes
Grilled Fresh Asparagus
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$39.95 per Guest ++

SEATED DINNER MENU #17

Ned's Traditional Caesar Salad
(Crisp Romaine, Fresh Parmesan Cheese, Croutons with House Prepared Caesar Dressing)
Seasoned Pan Seared Chicken *(8oz)* with White Wine Cream Reduction
(Chicken Breast Filled with Sautéed Mushrooms, Spinach, and Onions & Asiago Cheese)
Roasted Balsamic New Potatoes
Grilled Medley of Fresh Vegetables
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$30.95 per Guest ++

SEATED DINNER MENU #18

Ned's Tossed Green Salad with Homemade Bleu Cheese Dressing
Oven Roasted Chicken *(8oz)* Cordon Bleu with Bleu Cheese Cream Reduction
(Breast of Chicken Filled with Sliced Ham and Swiss Cheese)
Seasoned Banana Fingerling Potatoes
Sautéed Fresh Snow Peas with Julian Red Bell Peppers and Carrots
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$30.50 per Guest ++

SEATED DINNER MENU #19

Ned's Specialty Italian Style Tossed Salad
(Crisp Mixed Greens, Croutons, Kalamatta Olives, Cheddar Cheese with Italian Dressing)
Chicken Marsala *(8oz)* with Buttered Linguini Pasta
(Pan Seared Chicken Breast with Marsala Wine Sauce and Mushroom)
Sautéed Ribbon Cut Medley of Fresh Vegetables
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$30.95 per Guest ++

SEATED DINNER MENU #20

Ned's Specialty Marinated Vegetable Salad Served in an Ice Burg Lettuce Bowl
(Cucumbers, Olives, Red and Yellow Bell Peppers, Grape Tomatoes, Hearts of Palm, Baby Corn English Cucumbers & Artichoke Hearts with Pesto Vinaigrette)
Roasted Rack of Lamb (Frenched Lolli Pop Style)
Served over Sauteed Vegetable Couscous Finished with Port Wine Reduction
Sautéed Balsamic Infused Brussels Sprout with Onions & Peppers
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$39.95 per Guest ++

SEATED DINNER MENU #21

Ned's Specialty House Salad
(Spring Mix Greens, Kalamatta Olives, Grape Tomatoes, Bleu Cheese Crumbles & Croutons With Balsamic Vinaigrette)
Seasoned Grilled Tenderloin of Beef
Pan Seared Fillet of Halibut Served over Buttered Spaghetti Squash
Finished with White Wine Cream Reduction
Sautéed Ribbon Cut Medley of Fresh Vegetables
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$46.95 per Guest ++

SEATED DINNER MENU #22

Ned's Specialty Citrus Style Salad
(Crisp Mixed Greens with Roma Tomatoes, Mandarin Oranges, Toasted Almonds With Citrus Vinaigrette)
Grilled Fillet of Halibut *(8oz.)* with Warm Mango & Pineapple Salsa
Roasted Banana Fingerling Potatoes
Sautéed Fresh Eggplant, Yellow & Zucchini Squash
With Red Bell Pepper & Garbonzo Beans
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$42.95 per Guest ++

SEATED DINNER MENU #23

Ned's Specialty Baby Spinach & Bib Salad
(Bib & Baby Spinach Lettuce, Grape Tomatoes, Dried Cherries & Bleu Cheese Crumbles Sliced Almonds with Balsamic Vinaigrette and Bleu Cheese Dressing on the side)
Seasoned Pan Seared Fillet of Tuna *(Cooked to medium rare)*
Served over Couscous with Fresh Vegetables
Finished with Warm Mango & Pineapple Salsa
Grilled Fresh Asparagus
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$38.95 per Guest ++

SEATED DINNER MENU #24

Ned's Specialty Farmer's Market Salad
(Crisp Mixed Greens, Grape Tomatoes, Sliced English Cucumbers & Grated Cheddar Cheese With Balsamic Vinaigrette & Ranch Dressing on the side)
Seasoned Grilled Cowboy Cut Ribeye Steak with S.W. BBQ Ranch Reduction
Seasoned Pan Seared Fingerling Potatoes with Roasted Pork Belly & Onions
Buttered Corn on the Cob
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$39.95 per Guest ++

SEATED DINNER MENU #25

Ned's Specialty Chopped Salad
(Chopped Fresh Lettuce, Bleu Cheese Crumbles, Tomatoes, Celery & Dried Cherries With Bleu Cheese Dressing)
Seasoned Braised Beef
Served over Pan Seared Bleu Cheese Corn Cakes
Finished with Bleu Cheese Port Wine Reduction
Sautéed Fresh Petite Green Beans with Red and Yellow Bell Peppers
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$33.95 per Guest ++

SEATED DINNER MENU #26

Ned's Specialty House Salad
(Spring Mix Greens, Kalamatta Olives, Grape Tomatoes, Bleu Cheese Crumbles, Croutons, & Balsamic Vinaigrette)
Seasoned Grilled Baseball Cut Sirloin Steak *(6oz)*
Pan Seared Jumbo Shrimp Served over Fresh Garlic & Chive Scented Mashed Potatoes
Finished with Garlic Cream Reduction
Roasted Fresh Crab Claw Served over Heirloom Tomato Butter Mashed Potatoes
Finished with Roasted Garlic & Sun Dried Tomato Cream Reduction
Seasoned Grilled Fresh Asparagus
Ned's Famous Homemade Love Knot Rolls
Iced Tea, Water and Coffee Service
$41.95 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)
- 23% Service Charge **OR** Separate Service Attendant Charge Will Apply
- Menu Selection Confirmation Due 2 Weeks Prior To Event
- Event Time Line Due 2 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