

Ned's Catering

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Event Name

Name:

Phone:

Email:

EVENT FOR 000 GUESTS

DATE

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 Lunch Menu Suggestions Include:

- ◆ China Plates, Glasses, and Flatware as needed
 - ◆ House Linens as needed
- (Specialty Rented Linens Available Upon Request)*

Seated Lunch Menus

SEATED LUNCH MENU #1

Ned's Specialty Caesar Salad

(Crisp Romaine, Fresh Parmesan Cheese, Croutons with House Prepared Caesar Dressing)

Seasoned Grilled Baseball Cut Sirloin Steak **(6oz)****

Served over Garlic & Chive Scented Mashed Potatoes with Burgandy Mushroom Sauce

Sautéed Ribbon Cut Medley of Fresh Vegetables

Ned's Famous Homemade Love Knot Rolls

Chef's Choice of Desserts
Iced Tea, Water and Coffee Service

SEATED LUNCH MENU #2

Ned's Specialty Caesar Salad
(Crisp Romaine, Fresh Parmesan Cheese, Croutons with House Prepared Caesar Dressing)
Seasoned Grilled Baseball Cut Sirloin Steak *(8oz)***
Served over Garlic & Chive Scented Mashed Potatoes with Burgandy Mushroom Sauce
Sautéed Ribbon Cut Medley of Fresh Vegetables
Ned's Famous Homemade Love Knot Rolls
Chef's Choice of Desserts
Iced Tea, Water and Coffee Service

SEATED LUNCH MENU #3

Ned's Specialty Citrus Style Salad
*(Crisp Mixed Greens with Roma Tomatoes, Mandarin Oranges, Toasted Almonds
With Citrus Vinaigrette)*
Seasoned Grilled Medallion of Pork *(6oz)***
Served over Heirloom Tomato Mashed Potatoes with Rosemary Demi Glaze
Sautéed Fresh Snow Peas with Julian Red Bell Peppers and Carrots
Ned's Famous Homemade Love Knot Rolls
Chef's Choice of Desserts
Iced Tea, Water and Coffee Service

SEATED LUNCH MENU #4

Ned's Specialty House Salad
*(Spring Mix Greens, Kalamatta Olives, Grape Tomatoes,
Bleu Cheese Crumbles, Croutons, & Balsamic Vinaigrette)*

Savory Beef Stroganoff Served over Buttered Egg Noodles
Sautéed Fresh Petite Green Beans with Red and Yellow Bell Peppers
Ned's Famous Homemade Love Knot Rolls
Chef's Choice of Desserts
Iced Tea, Water and Coffee Service

SEATED LUNCH MENU #5

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 Grilled Tenderloin of Beef *(6oz)* with Burgandy Mushroom Reduction
Roasted Fingerling Potatoes
Grilled Fresh Asparagus
Ned's Famous Homemade Love Knot Rolls
Chef's Choice of Desserts
Iced Tea, Water and Coffee Service

SEATED LUNCH 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)*
Seasoned Pan Seared Filled of Salmon
Served over Fresh Garlic Sun Dried Tomato & Mushroom Scented Risotto
Finished with Roasted Bell Pepper & Cream Reduction
Grilled Medley of Fresh Vegetables
Ned's Famous Homemade Love Knot Rolls
Chef's Choice of Desserts
Iced Tea, Water and Coffee Service

SEATED LUNCH MENU #7

Ned's Specialty Citrus Salad

*(Mixed Greens with Roma Tomatoes, Mandarin Oranges & Toasted Almonds
With Citrus Vinaigrette)*

Sauteed Jumbo Shrimp Served over Ned's 3-Cheese & Yellow Bell Pepper Polenta

Finished with Roasted Poblano Pepper & Cream Reduction

Sautéed Medley of Fresh Vegetables

Grilled Medley of Fresh Vegetables

Ned's Famous Homemade Love Knot Rolls

Chef's Choice of Desserts

Iced Tea, Water and Coffee Service

SEATED LUNCH MENU #8

Ned's Specialty Wedge Salad

*(Ice Burg Lettuce Wedge with Choice of Bleu Cheese Crumbles, Crisp Bacon & Bleu Cheese
Dressing Or Roasted Bell Peppers & Hot French Dressing)*

Braised Tender Pork Shank with Marsala Sauce

Sun Dried Tomato & Mushroom Risotto

Grilled Medley of Fresh Vegetables

Ned's Famous Homemade Love Knot Rolls

Chef's Choice of Desserts

Iced Tea, Water and Coffee Service

SEATED LUNCH MENU #9

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 Oven Roasted French Boned Breast of Chicken

Mirrored with Chipotle Cream Reduction

Fried Potatoes with Sautéed Peppers and Onions

Grilled Medley of Fresh Vegetables

Ned's Famous Homemade Love Knot Rolls

Chef's Choice of Desserts

Iced Tea, Water and Coffee Service

SEATED LUNCH MENU #10

Ned's Specialty Chopped Salad
*(Chopped Fresh Lettuce, Bleu Cheese Crumbles, Tomatoes, Celery & Dried Cherries
With Bleu Cheese Dressing)*
Seasoned Pan Seared Breast of Chicken
Topped with Pepper Jack Cheese & SW Style BBQ Ranch Sauce
Roasted Steak Potatoes
Sautéed Fresh Spinach
Ned's Famous Homemade Love Knot Rolls
Chef's Choice of Desserts
Iced Tea, Water and Coffee Service

SEATED LUNCH MENU #11

Ned's Italian Style Tossed Green Salad
(Mix of Mixed Greens, Croutons, Kalamatta Olives, Cheddar Cheese with Italian Dressing)
Roasted Tuscan Style French Boned Breast of Chicken
Mirrored with Mediterranean Sauce
Buttered Linguini Pasta
Sautéed Medley of Fresh Vegetables
Garlic Cheese Bread
Chef's Choice of Desserts
Iced Tea, Water and Coffee Service

SEATED LUNCH MENU #12

Ned's Specialty House Salad
*(Spring Mix Greens, Kalamatta Olives, Grape Tomatoes,
Bleu Cheese Crumbles, Croutons, & Balsamic Vinaigrette)*
Seasoned Pan Seared Breast of Chicken filled with
Sautéed Fresh Spinach, Mushrooms, Onions & Asiago Cheese
Served over Sun Dried Tomato Shallot & Garlic Scented Risotto

Finished with Ned's Garlic Cream Reduction
Sautéed Ribbon Cut Medley of Fresh Vegetables
Ned's Famous Homemade Love Knot Rolls
Chef's Choice of Desserts
Iced Tea, Water and Coffee Service

SEATED LUNCH MENU #13

Ned's Specialty Citrus Salad
*(Mixed Greens with Grape Tomatoes, Mandarin Oranges & Toasted Almonds
With Citrus Vinaigrette)*
Pan Seared Breast of Chicken Filled with
Pork Belly & Candied Bacon and Pepperjack Cheese
Served over Ned's Roasted Yellow Bell Peppers & 3-Cheese Creamy Polenta
Finished with Southwest Style Cream Reduction
Sautéed Fresh Snow Peas with Julian Red Bell Peppers and Carrots
Ned's Famous Homemade Love Knot Rolls
Chef's Choice of Desserts
Iced Tea, Water and Coffee Service

SEATED LUNCH MENU #14

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)*
Oven Roasted Breast of Chicken Wrapped in a Phyllo Pastry with
Fresh Basil Pesto & Bleu Cheese
Finished with Roasted Red Bell Pepper & Cream Reduction
Garlic & Rosemary Scented Fingerling Potatoes
Grilled Fresh Asparagus
Ned's Famous Homemade Love Knot Rolls
Chef's Choice of Desserts
Iced Tea, Water and Coffee Service

SEATED LUNCH MENU #15

Ned's Specialty Caesar Salad
(Crisp Romaine, Fresh Parmesan Cheese, Croutons with House Prepared Caesar Dressing)
Marinate Grilled Twin K-Bobs of Chicken
Served with Garlic Infused Rice
Grilled Medley of Fresh Vegetables
Ned's Famous Homemade Love Knot Rolls
Chef's Choice of Desserts
Iced Tea, Water and Coffee Service

SEATED LUNCH MENU #16

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 Deconstructed Seafood Ravioli
Fresh Grilled Medley of Vegetables
Homemade Rolls and Butter
Chef's Choice of Desserts
Iced Tea, Water and Coffee Service

SEATED LUNCH MENU #17

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
Chef's Choice of Desserts
Iced Tea, Water and Coffee Service

SEATED LUNCH MENU #18

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

Chef's Choice of Desserts

Iced Tea, Water and Coffee Service

Additional Conditions and Costs That Apply:

- Deposit Required to Reserve Date
 - 8.625% Sales Tax Will Apply

(Unless Tax Exempt & if so Please Provide Tax Exempt Form)

 - 23% Service Charge Will Apply
 - Room setup & breakdown fee will apply for events @ COHBA
 - 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 Subject to Change*