

## Ned's Catering

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Name of Event

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 Double Entrée Buffet Lunch & Dinner  
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

Double Entrée Buffet  
Lunch & Dinner Menus

DOUBLE ENTRÉE BUFFET MENU #1

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 Julienne Red Bell Peppers and Carrots  
Ned's Famous Homemade Love Knot Rolls  
Chef's Choice of Desserts  
Iced Tea, Water and Coffee Service

### **DOUBLE ENTRÉE BUFFET MENU #2**

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)*  
Chef Carved Seasoned NY Strip with Horse Radish Sauce *(on the side)*  
Southern Fried Jumbo Shrimp with Cocktail Sauce *(on the side)*  
Sea Salt Scented Baked Potato with Butter & Sour Cream  
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

### **DOUBLE ENTRÉE BUFFET MENU #3**

Ned's Specialty House Salad  
*(Spring Mix Greens, Kalamatta Olives, Grape Tomatoes,  
Bleu Cheese Crumbles, Croutons, & Balsamic Vinaigrette)*  
Ned's House Specialty Chef Carved Grilled Tenderloin of Beef  
Sautéed Shrimp Served with Fresh Chipotle Pepper Scented Mashed Potato  
Topped with Roasted Poblano and 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

### **DOUBLE ENTRÉE BUFFET MENU #4**

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 Chef Carved Grilled Tenderloin of Beef  
Oven Roasted Fillet of Salmon with Roasted Red Bell Pepper and Cream Reduction  
Roasted Fingerling Potatoes  
Sautéed Fresh Snow Peas with Julienne Red Bell Peppers and Carrots  
Ned's Famous Homemade Love Knot Rolls  
Chef's Choice of Dessert  
Iced Tea, Water & Coffee

### **DOUBLE ENTRÉE BUFFET MENU #5**

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

### **DOUBLE ENTRÉE BUFFET MENU #6**

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

### **DOUBLE ENTRÉE BUFFET MENU #7**

Ned's Specialty Caesar Salad  
*(Crisp Romaine, Fresh Parmesan Cheese, Croutons with House Prepared Caesar Dressing)*  
Seasoned Grilled Baseball Cut Sirloin Steak (6oz)  
Seasoned Grilled Jumbo Shrimp  
Served over Sun Dried Tomato Scented Risotto with Garlic Cream Reduction  
Seasoned Grilled Fresh Asparagus with Sun Dried Tomatoes  
Ned's Famous Homemade Love Knot Rolls  
Chef's Choice of Desserts  
Iced Tea, Water and Coffee Service

### **Specialty Double Entrée Buffet**

#### **Lunch & Dinner Menus**

### **NED'S DOUBLE ENTRÉE COUNTRY BUFFET #1**

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)*

Chef Carved Seasoned Baron of Beef with Horse Radish Sauce *(on the side)*

Southern Fried Chicken

Homemade Mashed Potatoes & Country Style Gravy

Sautéed Green Beans with Onions

Ned's Famous Homemade Love Knot Rolls

Chef's Choice of Desserts

Iced Tea, Water & Coffee

### **NED'S DOUBLE ENTRÉE COUNTRY BUFFET #2**

Creamy Style Cole Slaw

Chef Carved Seasoned Roasted Steamship of Pork

Southern Style Catfish with Tarter Sauce *(on the side)*

Sautéed Potatoes with Onions

Buttered Corn on the Cob

Ned's Famous Homemade Love Knot Rolls

Chef's Choice of Desserts

Iced Tea, Water and Coffee Service

### **NED'S DOUBLE ENTRÉE COUNTRY BUFFET #3**

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)*

Ned's BBQ Meatloaf

Southern Fried Chicken Tenders

Homemade Mashed Potatoes & Country Style Gravy

Sautéed Fresh Spinach

Honey Glazed Fresh Carrots

Ned's Famous Homemade Love Knot Rolls

Chef's Choice of Desserts

Iced Tea, Water and Coffee Service

### **NED'S DOUBLE ENTRÉE COWBOY BBQ BUFFET #1**

Southern Style Potato Salad & Creamy Style Cole Slaw

Hickory Smoked Pork Ribs

Hickory Smoked Chopped Beef Brisket

BBQ Chicken Quarters

Ned's Homemade BBQ Sauce  
BBQ Baked Beans  
Ned's 3-Cheese Mac & Cheese  
Sautéed Fresh Green Beans with Onions  
Ned's Famous Homemade Love Knot Rolls  
Chef's Choice of Desserts  
Iced Tea, Water and Coffee Service  
*Add Roasted Black Pepper Sausage –Additional Fee will be Added\**

**NED'S DOUBLE ENTRÉE COWBOY BBQ BUFFET #2**

Southern Style Potato Salad & Creamy Style Cole Slaw  
Hickory Smoked Pulled Pork  
BBQ Chicken Quarters  
Ned's Homemade BBQ Sauce  
BBQ Baked Beans  
Roasted New Potatoes  
Buttered Corn on the Cob  
Ned's Famous Homemade Love Knot Rolls  
Chef's Choice of Desserts  
Iced Tea, Water and Coffee Service  
*Add Roasted Black Pepper Sausage –Additional Fee will be Added\**

**NED'S DOUBLE ENTRÉE COWBOY BBQ BUFFET #3**

Southern Style Potato Salad & Creamy Style Cole Slaw  
Hickory Smoked Chopped Beef Brisket  
BBQ Chicken Quarters  
Ned's Homemade BBQ Sauce  
BBQ Baked Beans  
Roasted New Potatoes  
Buttered Corn on the Cob  
Ned's Famous Homemade Love Knot Rolls  
Chef's Choice of Desserts  
Iced Tea, Water and Coffee Service  
*Add Roasted Black Pepper Sausage Additional Fee will be Added\**

### **NED'S DOUBLE ENTRÉE ITALIAN BUFFET #1**

Ned's Specialty Italian Style Tossed Salad  
*(Crisp Mixed Greens, Croutons, Kalamatta Olives, Cheddar Cheese with Italian Dressing)*  
Marinated Tortellini Salad  
Ned's Veal Saltimbocca  
*(Sautéed Veal Slices & Prosciutto Melted Swiss Cheese with Fresh Marsala Reduction)*  
Buttered Linguini Pasta  
Roasted Tuscan Style Chicken with Lemon Zest  
Sautéed Medley of Fresh Vegetables  
Homemade Garlic Cheddar Rolls  
Chef's Choice of Desserts  
Iced Tea, Water and Coffee Service

### **NED'S DOUBLE ENTRÉE ITALIAN BUFFET #2**

Ned's Specialty Italian Style Tossed Salad  
*(Crisp Mixed Greens, Croutons, Kalamatta Olives, Cheddar Cheese with Italian Dressing)*  
Ned's Homemade Beef Lasagna  
Grilled Pesto Cream Chicken  
Buttered Linguini Pasta  
Grilled Medley of Fresh Vegetables  
Homemade Garlic Cheddar Rolls  
Chef's Choice of Desserts  
Iced Tea, Water and Coffee Service

### **NED'S DOUBLE ENTRÉE ITALIAN BUFFET #3**

Ned's Specialty Italian Style Tossed Salad  
*(Crisp Mixed Greens, Croutons, Kalamatta Olives, Cheddar Cheese with Italian Dressing)*  
Pan Seared Medallion of Pork Tenderloin with Piccata Sauce  
Chicken Cacciatore  
Buttered Bow Tie Pasta  
Sautéed Fresh Petite Green Beans with Red and Yellow Bell Peppers  
Homemade Garlic Cheddar Rolls  
Chef's Choice of Desserts  
Iced Tea, Water and Coffee Service

**NEDS' DOUBLE ENTRÉE MEXICAN BUFFET #1**

Fresh Queso, Salsa & Tortilla Chips, Guacamole  
Seasoned Pan Seared Chicken Filled with Sauteed Onions, Bell Peppers, Chorizo  
Sausage, and finished with Ned's Chimichari Sauce  
Homemade Fresh Spinach & Pepperjack Cheese Enchiladas with Roasted Pablano Cream  
Reduction  
Ned's Mexican Rice & Spicy Beans  
Fresh Grilled Vegetables  
Ice Tea, Water

**NED'S DOUBLE ENTRÉE MEXICAN BUFFET #2**

Seasoned Grilled Chicken Fajitas with Flour Tortillas  
*Served with Fresh Grilled Peppers & Onions, Grated Cheddar Cheese & Sour Cream*  
Ned's Homemade Spinach & Pepperjack Cheese Enchiladas  
Served with Poblano Cream Reduction  
Spicy Bean Blend  
Mexican Style Rice  
Cheesy Queso & Fresh Salsa with Tortilla Chips  
Chef's Choice of Desserts  
Iced Tea, Water and Coffee Service

**NED'S DOUBLE ENTRÉE MEXICAN BUFFET #3**

Seasoned Grilled Beef Fajitas with Flour Tortillas  
*Served with Fresh Grilled Peppers & Onions, Grated Cheddar Cheese & Sour Cream*  
Ned's Homemade Chicken & Cheese Enchiladas  
Served with Chipotle Cream Reduction  
Spicy Bean Blend  
Mexican Style Rice  
Cheesy Queso & Fresh Salsa with Tortilla Chips  
Chef's Choice of Desserts  
Iced Tea, Water and Coffee Service

**NED'S DOUBLE ENTRÉE MEXICAN BUFFET #4**

Seasoned Beef & Chicken Taco Style Meat  
With Your Choice of Flour Tortillas & Crunchy Corn Shells  
*Served with Shredded Lettuce, Diced Tomatoes & Onions,*

*Grated Cheddar Cheese, Sour Cream & Jalapenos*  
Spicy Bean Blend  
Mexican Style Rice  
Cheesy Queso & Fresh Salsa with Tortilla Chips  
Chef's Choice of Desserts  
Iced Tea, Water and Coffee Service

**NED'S DOUBLE ENTRÉE NEW ORLEANS BUFFET**

Ned's Specialty Citrus Style Salad  
*(Crisp Mixed Greens with Grape Tomatoes, Mandarin Oranges, Toasted Almonds  
With Citrus Vinaigrette)*  
Chef Prepared Crab Cakes  
Ned's Crawfish & Black Pepper Sausage Étouffée  
Cajun Style Rice  
Seasoned Stewed Okra with Fresh Tomatoes & Onions  
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 for Catering to Reserve Date**
  - 8.625% Sales Tax Will Apply
  - 22% 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**

