

# 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)*  
Sautéed Jumbo Shrimp Served over Ned's 3-Cheese & Yellow Bell Pepper Polenta  
Finished with Roasted Poblano Pepper & Cream Reduction  
Sautéed 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\***