

Ned's Catering

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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. From the planning of a delicious meal to professional service, "Ned's is second to none."

This is my personal guarantee...Ned

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

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

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

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

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

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

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

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

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

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

Additional Service Fee Will Apply

Menu Enhancements & Stations...

*** Jumbo Shrimp with Cocktail Sauce**
16/20 ct.

*** Tasty Jumbo Shrimp with Cocktail Sauce**
13/15 ct.

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

Assorted Cocktail Desserts

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)

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

Chef Prepared Crab Cakes
Crab Cakes, Sausage, and Crawfish Etouffée with a Variety of Aioli's

Chef Prepared Corn Cakes with Shrimp
Cilantro Scented Corn Cakes with Pan Seared Shrimp, Roasted Habanera Pepper and
Honey Reduction

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

Chef Prepared Street Taco Station featuring
Soft Flour Tortillas, Smoked Pork Steamship, Pepperjack & Cheddar Cheese, Jalapeno, Sour Cream,
Cilantro Lime Slaw

Chef Prepared Pancake Station featuring
Chocolate Chips, Fresh Berries, Whipped Cream, Assorted Syrups

Chef Prepared Omelets Station featuring
Hickory Smoked Bacon, Country Style Ham, Sausage, Cheddar & Pepperjack Cheese, Fresh Spinach,
Diced Tomatoes, Onions, Peppers & Mushrooms

Additional Conditions and Costs That Apply:

- **Deposit Maybe Required to Reserve Date**
 - 8.625% Sales Tax Will Apply
(Unless Tax Exempt & if so Please Provide Tax Exempt Form)
- 22% Service Charge **OR** Separate Service Attendant Charge Will Apply
 - Room setup & breakdown fee will apply for events @ COHBA
 - 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