

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**

