Tel. 207/985-1901  
www.nedbakes.com

- Appetizers, Chowders, Chili
- Lobster/Clam Bakes, Lobster Roll, Seafood
- Steaks, Chicken, Southern Style BBQ
- Pig Roasts, Hamburgers, Hot Dogs
- Vegetarian Delights & more...

With one call we can cook it all!
ABOUT US

Turn to Ned's Bakes & BBQs Custom Catering for help with your event. We are a catering company in Kennebunk, Maine, specializing in event catering. Originally named The Old-Fashioned Lobster Bake, we have been in business since 2002 and have more than 60 years of combined experience.

Enjoy delicious, home-cooked food at any event. From traditional lobster and clam bakes to southern-style BBQs, or hamburgers and hot dogs, we prepare a variety of meals for all different functions. Everything is cooked on-site to ensure freshness.

For availability and price, contact us to secure your date. Please include the nature of the function, the number of people, the date and time, and any special requests.

Ned's Bakes & BBQs Custom Catering has your event covered with set up, breakdown, trash removal, and more. We can accommodate events with 25 to 1,500 guests.

We Cook On Site

We use trailer-mounted smokers, steamers and grills. Made entirely of stainless steel, the units are self-contained and run entirely on propane gas. The smokers are equipped with side-draft smoke boxes, which allow us to smoke the meat, low and slow, making for the perfect smoke ring. While our steamer boxes allow for the perfect lobster-clam bake.

Meals Served Buffet Style

Our serving options include serving off the cook trailer or in a buffet line with chafers. The meals are self-served, or served and we provide paper plates, plastic ware, napkins, and salt and pepper. For something more elegant, we offer three upgrade options which fees would apply. 1) decorative plastic plates 2) bamboo plates and plastic utensils or 3) china. We can assist in securing all rental items needed.

Note if rental items are used additional cleanup fees will apply for rinsing and restacking.

Notes & Questions
Basic Appetizer Platters, Chili & Chowders

Bacon Wrapped Scallops
Caprese Skewers
Cheese & Cracker Platter
Chicken & Pineapple Skewers
Chicken Tender Platter
Crab Cakes
Fruit & Cheese Platter (no crackers)
Fruit Platter w/dip
Greek Skewers
Hummus & Flatbread
Lobster Salad Sliders or Finger Rolls
Mac & Cheese Bites
Meatballs (Italian, Swedish, or Sweet)
Mushroom (crab, duxel, sausage)
Satay (beef or chicken)
Shrimp Platter
Toasted Bruschetta
Veggie w/dip

(Kid Friendly)
PB &J w/ baby carrots

All Platters serve 25-30 guests or sold by the piece

Chili

Hearty Chili
Vegetarian Chili

Chowders

Chowder: (Clam, Fish, Corn)
Sandwiches / Finger Foods

Meat Plater
An assortment of Baked Virginian ham, roasted turkey breast, roast beef, provolone, and, American cheese.

Finger Sandwich Platter
Choose from egg salad, ham salad, tuna salad, chicken salad.

Assorted 6” Sandwiches
Meats: Virginian Ham, roast turkey, roast beef, tuna salad, chicken salad
Cheese: American, or Provolone
Vegetables: lettuce, tomatoes, pickles
Breads: multigrain, sourdough white, marble rye, assorted wraps, sub roll
Condiments: mustard, mayonnaise

Hot Entrées
Homemade Baked Mac & Cheese
A delicate mix of cheeses & macaroni topped with crushed Ritz crackers.

Meat or Veggie Lasagna
Lasagna made with a special blend of cheese and meat, baked in our homemade tomato sauce. Veggie Lasagna no meat - veggies!

Chicken Broccoli Penne Bake
Grilled Chicken blended with cheeses, broccoli and penne pasta.

American Chop Suey w/ Garlic Bread
Macaroni, green peppers, onions & hamburger mixed with our own homemade tomato sauce. (meat optional).

Sheppard's Pie
An old favorite of potatoes, corn and hamburger, layered and baked.

Notes & Questions
**Lobster/Clam Bake**

The following meals are served with drawn butter, fresh lemon wedges, ice tea, lemonade and water

**The First Mate Lobster Bake**
1 1/4# lobster, chips, coleslaw, dinner roll, watermelon

**The Captain’s Lobster Bake**
1 1/4# lobster, steamers, chips, coleslaw, dinner roll, watermelon

**Traditional Lobster/Clam Bakes**

Entrée are served with choice of starch, salad, vegetable, bread, dessert and beverage

**Traditional Lobster Dinner**
1 1/4# lobster, steamers, drawn butter

**Traditional Lobster Dinner w/ chowder**
1 1/4# lobster, steamers, drawn butter, cup of chowder

**Twin Lobster Dinner**
2 - 1 1/4# lobster, drawn butter

**Twin Lobster Dinner w/ chowder**
2 - 1 1/4# lobster, drawn butter, cup of chowder

**Select Lobster Dinner**
2# lobster, steamers, drawn butter

**Select Lobster Dinner w/ chowder**
2# lobster, steamers, drawn butter, cup of chowder

**Surf & Turf Dinner**
1 1/4# lobster, choice of 8 oz grilled sirloin strip steak, or 1/4 BBQ chicken, drawn butter

**Surf & Turf Dinner w/ chowder**
1 1/4# lobster, choice of 8oz grilled sirloin strip steak, or 1/4 BBQ chicken, drawn butter, cup of chowder

(All prices based on market)

Notes & Questions
Seafood

The following meals are served with choice of starch, salad, vegetable, bread, dessert and beverage.

**Baked Stuffed Haddock**
stuffed haddock baked with a delicate herb stuffing

**Grilled Seafood Kabob**
large pieces of shrimp and scallops are threaded on a skewer

**Grilled Shrimp**
5 large shrimp threaded on a skewer and seasoned to perfection

Combination Meal

The following meals are served with choice of starch, salad, vegetable, bread, dessert and beverage.

**All The Favorites**
baked stuffed haddock, BBQ prime rib, grilled chicken breast with gravy

Beef

The following meals are served with choice of starch, salad, vegetable, bread, dessert and beverage.

**16oz Grilled Sirloin Strip Steak**

**10oz Grilled Sirloin Strip Steak**

**8oz Grilled Sirloin Strip Steak**

**Grilled Beef Kabob**
marinated beef kabob on a skewer with vegetables

**Prime Rib Dinner**
prime rib cooked low and slow served with au jus sauce
**Chicken**

The following meals are served with choice of starch, salad, vegetable, bread, dessert and beverage.

**Grilled Chicken Kabob**  
large pieces of marinated chicken breast on a skewer with vegetables

**Marinated Chicken Breast**  
chicken breast marinated in a delicate herb or Carolina BBQ marinade

**Chicken Cordon Bleu**  
chicken breast layered with Virginian baked ham and Swiss cheese

**Stuffed Chicken Breast**  
breast of chicken stuffed with a delicate herb stuffing

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**Southern Style BBQ**

The following meals are served with choice of starch, salad, vegetable, bread, dessert and beverage.

**Sampler (Choose three meats)**  
¼ BBQ Chicken, 2pc Pork Rib, Pulled Pork, or BBQ Beef Brisket

**Combo (Choose two meats)**  
¼ BBQ Chicken, 2pc Pork Rib, Pulled Pork, Beef Brisket

**BBQ Chicken (1/4 chicken or 1/2 chicken)**

**BBQ Beef Brisket Meal**

**Southern Style Pulled Pork Meal**

**Pork Ribs (Full Rack or 1/2 Rack)**  
*St. Louis ribs slow cooked with a dry rub*

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**Pig Roast with all of the fixings**  
whole BBQ roasted pig, homemade baked beans, coleslaw, cornbread, strawberry shortcake and a beverage. Based on parties of 60 or more.
Vegetarian

The following meals are served with choice of starch, salad, vegetable, bread, dessert and beverage.

**Stuffed Bell Peppers**
bell peppers filled with couscous and roasted veggies

**Grilled Vegetarian Kabobs**
marinated vegetables, seasoned, skewered and grilled

**Stuffed Zucchini**
braised zucchini stuffed with slivered almonds and tofu

**Zucchini & Asparagus Lasagna**
sliced zucchini layered with a delicate blend of garlic, shallots, carrots, asparagus tips and parmesan cheese

*All meals are prepared vegetarian unless vegan is specified*

Lighter Side

*All options available as meal or a la carte*

The following meals are served with choice of starch, salad, vegetable, dessert and beverage.

**Hamburger**
all beef 4oz or 6oz hamburger

**Hot Dog**

**Hamburger & Hot Dog**
all beef 4oz or 6oz hamburger and hot dog

**Sausage, Onions & Peppers**
hot or sweet sausage grilled with onions & peppers

**Lobster Roll**
large lobster roll filed with fresh lobster meat
Sides - Choose From

Choice of Starch
steamed red bliss potatoes
herbed & garlic roasted potatoes
plain mashed potatoes
garlic mashed potatoes
homemade baked beans (vegetarian available upon request)

Choice of Salad
broccoli & grape salad
potato salad
pasta salad
coleslaw
balsamic tomato salad
garden
Caesar salad
blackberry spinach

Choice of Vegetable
corn on the cob
corn salad
maple glazed baby carrots
carrots & sesame seeds
green beans & almonds
roasted mixed vegetables

Choice of Bread
dinner roll
cornbread

Choice of Dessert
apple or blueberry crisp & whip cream
brownies & whip cream
cookies & brownies
fruit & cheese
strawberry shortcake

Beverage (mix of all the following)
ice tea, lemonade, water (one per meal is included)

Extra sides or beverages may be ordered and charged accordingly.
Other Fees

Tax and Service Charge
All food and beverage prices are subject to 8% Maine meal tax and an 18% service charge.

The service charge helps cover the costs of doing business: office staff, utilities, office supplies, day to day operations, etc. So while a catering contract may show a break down of the event elements and their costs, the service charge helps cover the cost of the hours needed to prep and plan the event.

Prices quoted herein may be subject to change given market fluctuations and reasonable substitutions of equal value may be made based on availability of items.

Gratuity
We do not charge gratuity, it is the sole discretion of the client. Tips are not requested or expected but gladly accepted.

We require a non-refundable $500.00 deposit to reserve your date.

Trash Removal
Ned’s BBQ will supply the trash bags and trash receptacles. Trash can be removed at no added fee.

Travel Fee
A travel fee is assessed over 50 miles.

Cleanup—If rental items are used $3.75 per guest
Ned’s BBQ will remove all dinnerware from tables, clear and rinse rental dinnerware, then repack ready for pickup.

Notes & Questions
Venue Options

Kennebunkport Conservation Land Trust
Lisa Lassey, Associate Director  lisa@kctoffice.com
Tom Bradbury, Executive Director  tom@kctoffice.com
Phone: 207-967-3465

Goose Rocks Beach Association
6 Community House Way
Kennebunkport, ME 04046
(207) 207-967-4115
Fred White

Seashore Trolley Museum
Sally Bates
Executive Director
207-967-2712

American Legion Memorial
Post 159 Kennebunkport
Kennebunkport, Maine 04046
Tim Campbell  (207) 590-3993

YMCA Camp Takodah
Peter Simonds
Outdoor Education Director
Cheshire YMCA
Office: 603-352-0447  ext.102
Email: peter@cheshireymca.org

Roger’s Pond
Water Street
Kennebunk, Me
http://www.kennebunkmaine.us/

Mount Agamenticus York, Me
http://www.agamenticus.org/index.html
http://www.agamenticus.org/facilities.html

Wells Harbor Community Park
Hobbs Pavilion
Wells, Me
http://www.wellstown.org
(207) 646-5113

Cliffside Lodge
200 Verrill Road
Poland Spring, ME 04274
(207) 998-4777 ext. 4
info@cliffsidemaine.com

Kingsley Pines  located on Panther Lake in Raymond, Maine.
Phone  855-799-7788 (Toll free)
207-894-9030
Email  events@kingsleypines.com

Seashore Trolley Museum
Sally Bates
Executive Director
207-967-2712

YMCA Camp Takodah
Peter Simonds
Outdoor Education Director
Cheshire YMCA
Office: 603-352-0447  ext.102
Email: peter@cheshireymca.org

Cliffside Lodge
200 Verrill Road
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info@cliffsidemaine.com

Mount Agamenticus York, Me
http://www.agamenticus.org/index.html
http://www.agamenticus.org/facilities.html