

As Seen In... *Woman's Day, Redbook & Good Housekeeping, April 2007*

Special Advertising Section

Personalized Service Plus Excellent Cuisine

Lifestyle:
Oklahoma City

Johnnie's Catering's Recipe for Decade of Success

Amid the wedding receptions, corporate functions, social gatherings and other special occasions scheduled for 2007, Johnnie's Catering will be celebrating its own 10-year anniversary. In just one decade, the full-service off-premise catering company has grown from a small, one-woman operation to one of the top caterers in the highly competitive Oklahoma City market.

Johnnie's Catering was founded in April of 1997 by Vicki Allen and Rick and David Haynes, owners of a local restaurant chain. Chef Debbie Lowery was hired in 1998 for her extensive catering experience as a certified chef and her passion to spend more time one-on-one with patrons. To meet growing demand, Chef Teresa Walters was brought on board in 1999 to further enhance the abilities of this innovative company. Today Lowery and Walters are part owners as Vicki Allen continues to oversee the company operations as President and Chief Executive Officer.

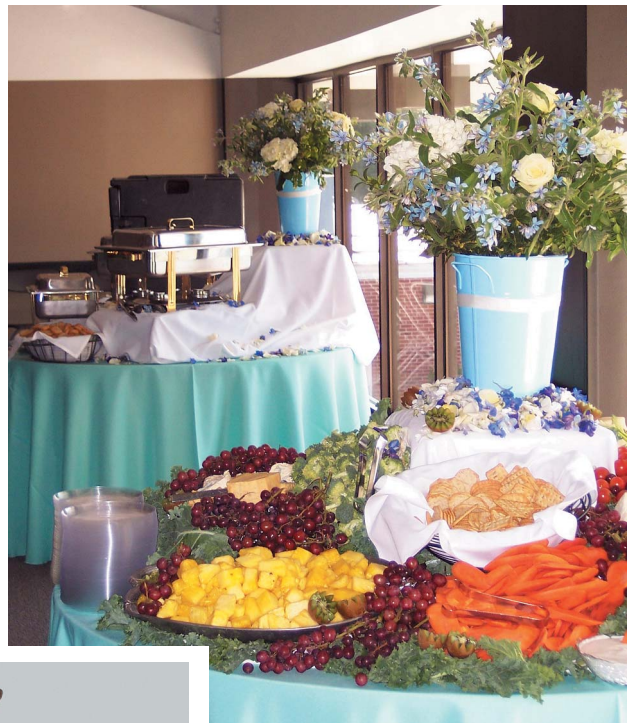
Customers are drawn repeatedly to the quality of the food offerings and the individualized attention they receive. "Working with Debbie in the catering office was a pleasure," says the Oklahoma Film & Music Industry reception planner. "She worked hard to create a menu and an experience that fit our idea of the event."

"We make the initial meeting with the client enjoyable," says Lowery. "Our goal is to find out what they have in mind and to let them get to know us personally. They can look at photos of our previous events to get a glimpse of what we can do for them, but we never try to fit our clients into a limited number of packages. They can select from established time-tested menus, or come up with their own customized selections. The choice is theirs."

Johnnie's Catering offers delicious food, presented beautifully, and the

portions are plentiful. The varied menu includes Italian, BBQ, Mexican and American classics. Specialty salads, appetizers and hors d'oeuvres are included. A summertime favorite are the traditional Johnnie's Charcoal Broiler burgers and sandwiches brought directly to your corporate picnic or backyard parties using professional cooks and grilling live on-site.

The Johnnie's Catering team is able to handle every aspect of the event – set up, linens, dishes, decorating and more. Many brides forgo the cost of hiring a wedding planner for the reception



because Johnnie's Catering staff leaves nothing to chance.

A growing clientele, including Southwest Airlines, MidFirst Bank, and OU Health Sciences rely on Johnnie's Catering for all types of catering services. From white linen service at almost any of the best facilities in the city to boxed lunches or on-site cookouts, the food is always mouth-watering and the service impeccable.

According to Lowery, the first 10 years are just the beginning for Johnnie's Catering. "Demand is increasing, and we have a disciplined strategy for growth to ensure that we continue to be a stable and reliable resource for businesses, social planners and families."



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