

Our Hors d'oeuvres are made using the freshest ingredients and are available for any event. They are priced per person for your convenience. We do have a 20 person minimum on all hors d'oeuvres orders. If you are planning to create a "meal" from our hors d'oeuvres menu, we highly recommend having a minimum of 6 options to get the quantity you will need.

Cold Hors d'oeuvres:

Fresh Seasonal Fruit Display	2.50
Garden Vegetable Crudit�	2.00
Traditional vegetable display served with our Homemade Ranch Dip	
Add: Roasted Garlic Hummus	1.00
Assorted Domestic & Imported Cheeses	3.25
Served with assorted crackers.	
Add: Baked Brie Wrapped in Puffed Pastry	.50
Antipasto	3.00
Assortment of salami, ham, cheese's, artichokes, mushrooms, tomatoes, asparagus, green & black olives and peppers in vinaigrette.	
Marinated Vegetable Salad	2.00
Seasonal, fresh vegetables in a flavorful vinaigrette.	
Roasted Corn Dip	2.25
Served with your choice of Corn or Tortilla Chips	
Homemade Potato Chips	2.00
Served with our Homemade Ranch Dip.	
Homemade Sweet Potato Chips	2.00
Served with our Honey Spice Dip.	
Roasted Vegetable Salsa	1.75
Our homemade salsa with fresh tortilla chips.	
Add Guacamole OR Queso	1.25
Bruschetta	2.00
Tomatoes, onions, garlic, olive oil & fresh basil.	
Served with garlic crostini's.	
Fresh Pasta Salad	2.00
Deli Meats & Cheeses	3.25
Ham, Roast Beef, Turkey, Swiss & American Cheeses.	
Served with Dollar Rolls and condiments.	
Petit Sandwich Display	4.25
Choice of three:	
Roast Beef with Horseradish Aoli on Wheat Roll,	
Chicken Salad on Croissant, Ham, Swiss & Candied	
Bacon with Dijonaise on Hawaiian Roll or Turkey,	
Cheddar & Avocado on Croissant	
In-House Smoked Salmon	4.00
Gulf Shrimp Cocktail	4.50
We allow 3 pieces per person for this price.	

Hot Hors d'oeuvres:

Large Stuffed Mushroom Caps	3.25
Your choice of Crabmeat, Italian Sausage or Herbed Cream Cheese.	
Baked Artichoke Spinach Dip	3.00
Served with Pita Triangles	
Baked Shrimp Dip	3.00
Served with Garlic Crostini's	
Assorted German Sausages	3.00
Served with Dusseldorf mustard.	
Breaded Chicken Bites	2.50
Hand cut and soaked in buttermilk overnight, served with Honey Mustard.	
Add: Buffalo Sauce & Ranch Dressing	.50
Bacon & Cheese Stuffed Jalapenos	2.25
Swedish, German or Sweet Glazed Meatballs	2.75
Chicken Kabobs	3.25
Served with Teriyaki Sauce.	
Smoked Brisket Potato Skins	3.25
Drizzled with BBQ Sauce and served with Ranch Dip	
Crab Cakes with Chef's Aoli	4.00
Bacon Wrapped Sea Scallops	4.50
In Garlic Butter.	
Drip Roast Beef in Au Jus	3.75
Served with Dollar Rolls.	
Homemade Sliders	4.25
Served with Brioche Buns, American Cheese, Dijonaise & BBQ Mayonnaise	
Smoked Pulled Pork with Raspberry Chipotle Sauce	3.25
Served with Dollar Rolls	

Mac-N-Cheese Bar:

Includes: Bacon Bits, Roasted Broccoli, Fried Onion Strings, Pico de Gallo, Fresh Parmesan & Tabasco	3.50
Add: Martini Glasses	.50
<i>Additional toppings priced separately....ask for details.</i>	

Mashed Potato Bar:

Includes: Gravy, Chives, Shredded Cheese, Bacon Bits, Sour Cream and Black Olives	3.50
Add: Martini Glasses	.50
<i>Additional toppings priced separately....ask for details.</i>	

Popcorn Bar:

Includes Butter, Kettle & Caramel Popcorns	3.50
Served with an assortment of fun toppings and add-ins: Reese's Pieces, M&M's, Candied Pecans, Tabasco Sauce, Parmesan, Garlic & Herb Seasonings, Salted Peanuts and Bacon Crumbles	

Chef-Attended Action Stations

Chef Attended Stations do not include the additional cost of Chef(s) We estimate one chef (\$125.00) for every 150 guests.

Carving Stations:

Tender Roast Beef	5.00
Served with Dollar Rolls and Horseradish Aoli	
Stuffed Roast Pork Loin	3.25
With Smoked Cheddar Cheese & Dried Fruit	
Sliced Prime Rib	7.00
Served with Dollar Rolls and Horseradish Aoli	
Black Forest Ham	3.00
Served with Hawaiian Rolls and Cranberry Chutney	

Pasta Station:

Includes: Penne & Bowtie Pasta with your choice of two sauces: Alfredo, Homemade Red Sauce, Pesto in Olive Oil or Pesto Cream.	4.25
Substitute Cheese Filled Tortellini's	1.25
Add Meatballs or Grilled Chicken	2.50
Add Saut�ed Shrimp	4.00

Please Note: Due to our often expanding and changing menus, prices are subject to change at any time.

Hand Passed Canapés:

Standard Canapés (Choice of Two) 2.50

Smoked Pulled Pork Mini Slider OR on Crostini
with Raspberry Chipotle Sauce

Candied Bacon

Deviled Eggs

Salmon Mousse on Cucumber

Bruschetta in Black Sesame Cone OR Garlic Crostini

Basil Pesto Cheese on Crostini

Bacon Lorraine Cream Puff

Homemade Sweet Potato Chips with Honey Spice Dip

Vegetable Mousse Cream Puff

Cream Cheese OR Italian Sausage Stuffed Mushroom

German Sausages with Dusseldorf Mustard

Premium Canapés (Choice of Two) 3.00

Seared NY Strip on Crostini with Horseradish Aoli

Shrimp Ceviche in Black Sesame Cone

Chorizo Mini Sliders with Avocado Aoli

Assorted Petite Quiche

Raspberry Brie Bouchee's

Caprese Salad Skewers with Balsamic Glaze

Smoked Shrimp with Creole Remoulade

Vegetable Crudités in Bread Cup
with Ranch Dip

Shrimp Cocktail

Crabmeat Stuffed Mushrooms

Crab Cakes with Chef's Aoli

Fried Chicken & Waffles

Please ask us if there is something else that you're interested in that you don't see on our menu. Our culinary-trained chef's are happy to work with you to create a custom menu specific to your needs and taste.

Dessert Sampler:

(Choice of Three of our Bite-Sized Desserts—Three "pieces" per person) 3.00

Chocolate Brownies

Carrot Cake

Chocolate Dipped Strawberries

Lemon Bars

Cookies (Assorted)

Hello Dollies

Chocolate Streusel Bars

S'mores Bar

Red Velvet Mini Cakes

Premium Dessert Sampler:

(Choice of Three of our Premium Desserts—Three "pieces" per person) 5.00

Petit Fours (Assorted)

Chocolate Tarts
with Peanut Butter Mousse

Macaroons (Assorted)

Lemon Tarts

Tequila Key Lime Bars

Vanilla Cream Puffs with

Chocolate Ganache

Peaches 'n Cream Puffs

Grand Marnier Infused
Chocolate Dipped Strawberries

Vanilla Cream Shooters

Chocolate Gateau Shooters

Individual Desserts:

Assorted Cookies 1.50

Baked Bread Pudding with Irish Whisky Sauce 3.00

Homemade Cobbler (Apple, Peach or Mixed Berry) 3.00

Bavarian Cream Cheesecake (Assorted) 3.50

Large Vanilla Cream Puff with Chocolate Ganache 4.00

Chocolate Tart with Peanut Butter Mousse 4.00

Key Lime Bavarian Cream Tart 4.00

Chocolate Streusel Pie 4.00

Pineapple Upside Down Cake 4.00

Chocolate Gateau 4.00

Ice Cream Bar:

Includes: Chocolate & Vanilla Ice Cream, Chocolate, 5.00

Caramel & Strawberry Sauces, Nuts, Sprinkles, M&M's,

Cherries and Whipped Cream (Toppings may vary

slightly....please let us know if you have a specific request.)

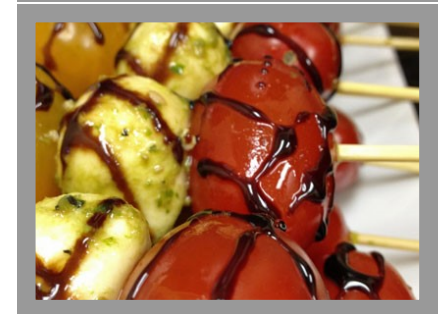
Please Note: Ice Cream Bar Attendant Required unless we are already staffing your event. \$30.00 per hour of event + 1/2 hour before and 1/2 hour after for set-up and clean-up.



LUDGERS CATERING
YOUR EVENT - OUR PASSION

www.ludgerscatering.com

HORS D'OEUVRES MENU



918-744-9988

Sales@ludgerscatering.com