

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:

<b>Fresh Seasonal Fruit Display</b> <span>GF</span> <span>V</span>	2.75
<b>Garden Vegetable Crudité</b> <span>GF</span>	2.00
Traditional vegetable display served with our Homemade Ranch Dip	
<b>Assorted Domestic &amp; Imported Cheeses</b>	3.50
Served with assorted crackers.	
<b>Antipasto</b>	3.25
Assortment of salami, ham, cheese's, artichokes, mushrooms, tomatoes, asparagus, green & black olives and peppers in vinaigrette.	
<b>Raw Veggie Chopped Salad</b> <span>GF</span> <span>V</span>	2.00
Seasonal, fresh vegetables in a flavorful vinaigrette.	
<b>Roasted Corn Dip</b> <span>GF</span>	2.25
Served with Corn Scoop Chips	
<b>Homemade Potato Chips</b> <span>GF</span>	2.25
Served with our Homemade Ranch Dip.	
<b>Homemade Sweet Potato Chips</b> <span>GF</span>	2.25
Served with our Honey Spice Dip.	
<b>Roasted Vegetable Salsa</b> <span>GF</span>	2.25
Our homemade salsa with fresh tortilla chips.	
Add Guacamole OR Queso	1.25
<b>Bruschetta</b>	2.50
Tomatoes, onions, garlic, olive oil & fresh basil.	
Served with garlic crostini's.	
<b>Fresh Pasta Salad</b> <span>V</span>	2.50
<b>Petit Sandwich Display</b>	4.50
Choice of three: Roast Beef with Horseradish Aoli on a Brioche Roll, Chicken Salad on Croissant, Ham, Swiss & Candied Bacon with Dijonaise on Hawaiian Roll or Turkey, Cheddar & Avocado on Croissant	
<b>In-House Smoked Salmon</b> <span>GF</span>	4.25
<b>Gulf Shrimp Cocktail</b> <span>GF</span>	5.00
We allow 3 pieces per person for this price.	
<b>Smoked Shrimp</b> <span>GF</span>	5.00
with Creole Remoulade	
We allow 3 pieces per person for this price	

### Hot Hors d'oeuvres:

<b>Large Stuffed Mushroom Caps</b>	3.50
Choice of Italian Sausage <span>GF</span> OR Herbed Cream Cheese	
<b>Baked Artichoke Spinach Dip</b>	3.25
Served with Pita Triangles	
<b>Spanakopita</b>	4.75
With Spicy Tzatziki Sauce	
<b>Assorted German Sausages</b>	3.00
Served with Dusseldorf mustard. <span>GF</span>	
<b>Breaded Chicken Bites</b>	3.00
Hand cut and soaked in buttermilk overnight, served with Honey Mustard.	
<b>Bacon &amp; Cheese Stuffed Jalapenos</b>	2.50
<b>Swedish OR Sweet Glazed Meatballs</b>	3.00
<b>Chicken Kabobs</b>	3.50
Served with Teriyaki Sauce. <span>GF</span>	
<b>Sweet Chili-Glazed Beef Kabob</b>	4.50
<b>Crab Cakes with Chef's Aoli</b> <span>GF</span>	4.50
<b>Bacon Wrapped Sea Scallops</b>	4.50
In Garlic Butter. <span>GF</span>	
<b>Homemade Sliders</b>	4.25
Mini Burgers served with Brioche Buns, American Cheese, Dijonaise & BBQ Mayonnaise	
<b>Brisket Sliders with BBQ Sauce</b>	5.00
Served with Brioche Rolls	
<b>Smoked Pulled Pork with Raspberry Chipotle Sauce</b>	3.75
Served with Hawaiian Rolls	

GF Indicates Gluten Free Items (other items can be made gluten free, please ask for details)

V Indicates Vegan Items

### Mac-N-Cheese Bar:

Includes: Bacon Bits, Roasted Broccoli, Fried Onion Strings, Pico de Gallo, Fresh Parmesan & Tabasco	4.00
<i>Additional toppings priced separately....ask for details.</i>	

### Mashed Potato Bar: GF

Includes: Gravy*, Chives, Shredded Cheese, Bacon Bits, Sour Cream and Black Olives	4.00
<i>Additional toppings priced separately....ask for details.</i>	
<i>*Gravy not gluten free</i>	

### Popcorn Bar: GF

Includes Butter, Kettle & Caramel Popcorns	4.00
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:

<b>Tender Roast Beef</b>	6.50
Served with Brioche Rolls and Horseradish Aoli	
<b>Smoked Pork Loin</b>	4.50
Served with Hawaiian Rolls and Cranberry Chutney	
<b>Sliced Prime Rib</b>	8.50
Served with Brioche Rolls and Horseradish Aoli	

### Pasta Station:

Includes: Penne & Cavatappi Pasta with your choice of two sauces: Alfredo, Homemade Red Sauce, Pesto in Olive Oil or Pesto Cream.	6.00
Add Meatballs or Grilled Chicken	3.00
Add Sautéed Shrimp	6.00

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) 2.75

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

Candied Bacon **GF**

Deviled Eggs **GF**

Cold Smoked Salmon on Artisan Cracker

Bruschetta in Black Sesame Cone OR Garlic Crostini

Basil Pesto Cheese on Crostini

Chicken Tinga Tostada with Crème Fraiche **GF**

Homemade Sweet Potato Chips with Honey Spice Dip **GF**

Vegetable Mousse Cream Puff

Cream Cheese OR Italian Sausage **GF** Stuffed Mushroom

German Sausages with Dusseldorf Mustard **GF**

### Premium Canapés (Choice of Two) 3.25

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 **GF**

Smoked Shrimp with Creole Remoulade **GF**

Shrimp Cocktail **GF**

Crab Cakes with Chef's Aoli

Goat Cheese Phyllo with Poached Pear

Pork Loin on Crostini with Cranberry Chutney

Fried Chicken & Waffles

## Dessert Sampler:

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

Chocolate Brownies

Carrot Cake

Lemon Bars

Cookies (Assorted)

Hello Dollies

Red Velvet Mini Cakes

Chocolate Dipped Strawberries **GF**

## Premium Dessert Sampler:

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

Assorted Cake Balls

Chocolate Tarts  
with Peanut Butter Mousse

Macaroons (Assorted)

Vanilla Cream Shooters

Tequila Key Lime Bars

Vanilla Cream Puffs with

Chocolate Ganache

Cookies 'n Cream Puffs

Grand Marnier Infused **GF**

Chocolate Dipped Strawberries

Chocolate Gateau Shooters

**GF**

## Individual Desserts:

Assorted Cookies 1.50

Baked Bread Pudding with Irish Whisky Sauce 3.50

Homemade Cobbler (Apple, Peach or Mixed Berry) 3.50

Traditional Cheesecake (with Raspberry Sauce or Chocolate Ganache) 4.00

Chocolate Cake 4.00

Large Vanilla Cream Puff with Chocolate Ganache 4.00

Chocolate Tart with Peanut Butter Mousse 5.00

Key Lime Bavarian Cream Tart 5.00

Chocolate Gateau **GF** 5.00

Red Velvet Cake 5.00

Carrot Cake 5.00



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HORS D'OEUVRES MENU



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

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