



LUDGERS CATERING

YOUR EVENT - OUR PASSION

There is a 20 person minimum per item on all hors d'oeuvres orders, and prices below are listed per person.

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 Fruit Display GF V	2.75
Garden Vegetable Crudit� GF Served with Homemade Ranch Dip	2.25
Hummus Platter V Roasted Garlic Hummus & Pesto Hummus, served with Grilled Pita, Pita Crackers & Baby Carrots	3.00
Assorted Domestic & Imported Cheeses Served with Assorted Crackers	3.75
Antipasto Display Salami, Ham, Cheese's, Artichokes, Mushrooms, Tomatoes, Asparagus, Green & Black Olives and Peppers in Vinaigrette	4.00
Charcuterie Assortment of Ham, Prosciutto, Salami, Mozzarella, Brie & Spreadable Cheeses, Dusseldorf Mustard and Orange Marmalade. Served with an assortment of crackers & crostini's.	4.25
Baked Brie Whole Brie with a Raspberry Puree baked in Puff Pastry Feeds 18-20 people	28 each
Raw Veggie Chopped Salad GF V Seasonal Fresh Vegetables in a flavorful vinaigrette	2.00
Roasted Corn Dip Served with Corn Scoop Chips	2.50
Homemade Potato Chips GF Served with our Homemade Ranch Dip	2.25
Homemade Sweet Potato Chips GF Served with our Honey Spice Dip	2.25
Tortilla Chips w/ Roasted Vegetable Salsa GF V Add Guacamole or Queso (+1.50ea)	2.25
Bruschetta V Served with Garlic Crostini's	2.75
Petite Sandwich Display Pick 3: Roast Beef with Horseradish Aioli on Brioche Roll; Chicken Salad on Croissant; Ham, Swiss & Candied Bacon with Dijonaise on Hawaiian Roll; Turkey & Cheddar with Avocado Aioli on Croissant	5.00
Fresh Pasta Salad V	2.50
Tortellini Skewers With Pesto Sauce	2.50
Caprese Salad Skewers GF With Balsamic Glaze	3.50
Gulf Shrimp Cocktail GF	6.00
Smoked Shrimp GF With Creole Remoulade	6.00
In-House Smoked Salmon GF Side of Smoked Salmon, with Horseradish Cream, Red Onions, Capers, Lemons, Tomatoes, Crostini's, Crackers & Dijon Mustard. Serves 20-25 people.	80 each

GF Indicates Gluten Free Items V Indicates Vegan Items

HORS D'OEUVRES MENU

Hot Hors d'oeuvres

Large Stuffed Mushroom Caps Choice of Herbed Cream Cheese, Italian Sausage or Crab Cake Filling	4.00
Baked Artichoke Spinach Dip Served with Grilled Pita Triangles	4.00
Mini Beef Wellington Served with Demi-Glace	5.75
Assorted German Sausages Served with Dusseldorf Mustard GF	3.25
Breaded Chicken Bites Served with Choice of Honey Mustard or Piccata Sauce	3.50
Bacon & Cheese Stuffed Jalapenos	3.00
Swedish or Sweet Glazed Meatballs	3.50
Asian Chicken Skewers	4.25
Sweet Chili-Glazed Beef Kabobs GF	4.75
Quesadillas GF Choice of Chicken Tinga or Vegetable. Served with Roasted Vegetable Salsa & Sour Cream	3.50
Pork Pot Stickers GF Served with Asian Aioli	4.00
Crab Cakes with Chef's Aioli	4.50
Bacon Wrapped Sea Scallops GF In Garlic Butter	4.75
Crispy Chicken Sliders Mini Chicken Cutlets served with Brioche Buns, Spicy Mayo, Honey Mustard & Pickles	4.00
Homemade Burger Sliders Mini Burgers served with Brioche Buns, American Cheese, Dijonaise & BBQ Mayonnaise	4.50
Smoked Pulled Pork with Raspberry Chipotle Sauce Served with Hawaiian Rolls	4.00

Bars & Stations

Slider Bar Choice of two (Chicken Cutlets, Burgers or Pulled Pork) with the toppings listed above as well as Candied Bacon & Grilled Onions	5.50
Street Taco Bar GF Choose Two: Carne Asada, Chicken Tinga, Chorizo or Pastor with Corn Tortillas, Cilantro, Onions, Limes, Salsa Verde, & Traditional Salsa Add: Guacamole	5.00 1.50
Mac 'n Cheese Bar Includes: Bacon Bits, Roasted Broccoli, Fried Onion Strings, Pico de Gallo, Fresh Parmesan & Tabasco <i>Additional toppings priced separately...ask for details.</i>	4.25
Mashed Potato Bar GF Includes: Gravy, Chives, Shredded Cheese, Bacon Bits, Sour Cream and Black Olives <i>* Gravy not gluten free</i>	4.25

Prices Subject to Change

HAND-PASSED CANAPES (GREAT FOR COCKTAIL HOUR!)

Standard Canapes (Choice of Two)

\$3.50

Smoked Pulled Pork Mini Sliders 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 Fraîche **GF**

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

Vegetable Cheese Crème Puff

Cream Cheese OR Italian Sausage Stuffed Mushroom

German Sausages with Dusseldorf Mustard **GF**

Premium Canapes (Choice of Two)

\$4.00

Seared NY Strip on Crostini with Horseradish Aoli

Shrimp Ceviche in Black Sesame Cone

Chorizo Mini Sliders with Avocado Aoli

Assorted Petite Quiche

Caprese Salad Skewers with Balsamic Glaze **GF**

Smoked Shrimp with Creole Remoulade **GF**

Shrimp Cocktail **GF**

Crab Cake Stuffed Mushrooms

Crab Cakes with Chef's Aoli

Goat Cheese Phyllo with Poached Pear

Fried Chicken in Waffle Cone with Maple Drizzle

Deviled Egg with Breaded Chicken & Honey Sriracha Sauce

Raspberry Brie Cream Puff

POPCORN BAR **GF**

\$4.00

Includes: Butter, Kettle & Caramel Popcorns
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

DESSERTS

Assorted Cookies **\$2.75**
(Chocolate Chunk, Lemon Blueberry, Salted Caramel, Peanut Butter & Chocolate Pretzel)

Brownies, Lemon Bars, Hello Dollies &
Butterscotch Walnut Blondies **\$2.50**

Key Lime Tart **\$4.50**

Brownie with Peanut Butter Mousse **\$3.25**

Cheesecake (Raspberry, Chocolate or Caramel Sauce) **\$4.50**

Baked Bread Pudding with Irish Whiskey Sauce **\$4.00**

Cobbler with Cream (Apple, Peach or Mixed Berry) **\$4.00**

Chocolate Gateau **GF** **\$6.00**

Chocolate Coconut Bars **GF** **\$5.00**

"SAMPLER" DESSERTS

Standard Dessert Sampler

\$4.00

(Choice of three of our bite-sized desserts. Includes three "pieces" per person)

Chocolate Brownies

Carrot Cake

Lemon Bars

Assorted Cookies

Hello Dollies

Red Velvet Mini Cakes

Chocolate Dipped Strawberries **GF**

Butterscotch Walnut Blondies

Premium Dessert Sampler

\$6.00

(Choice of three of our bite-sized desserts. Includes three "pieces" per person)

Chocolate Brownies with Peanut Butter Mousse

Key Lime Bars

Chocolate Coconut Bars **GF** **✓**

Chocolate Cream Phyllo Cups

Strawberry Cream Phyllo Cups

Chocolate Gateau Shooters **GF**

Strawberry Shortcake Shooters

Lemon-Blueberry Shortcake Shooters

Mini Churros with Vanilla Cream Sauce

Cannoli Filled with Vanilla Cream

Please see our Sweets & Desserts Menu for more options!

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

