

Pick Your Sides:

Salad Options

Mixed Baby Green

Baby Spinach

(Dried Cranberries or Fresh Strawberries, Feta Cheese & Roasted Walnuts)

Caesar Salad

Starch Options

Garlic Mashed Potatoes **GF**

Herb-Infused Quinoa **GF**

5-Cheese Scalloped Potatoes

Rice Pilaf **GF**

Roasted Red Potatoes **GF**

Homemade Macaroni & Cheese

Cavatappi Pasta with Pesto Cream

Potatoes Savoyard **GF**

Vegetable Options

Lemon-Peppered Mixed Vegetables **GF**

Sautéed Green Beans **GF**

Brown Sugar Glazed Carrots **GF**

Asparagus **GF**

Grilled Corn with Onions & Peppers **GF**

Grilled Brussel Sprouts **GF**

Dessert Options (Priced Per Person)

Assorted Cookies ~ \$1.50

Chocolate Sheet Cake with Chocolate Ganache ~ \$2.50

Vanilla Sheet Cake with Raspberry Sauce ~ \$2.50

Baked Bread Pudding with Irish Whisky Sauce ~ \$3.50

Fresh Baked Cobbler with Cream (Apple, Peach or Mixed Berry) ~ \$3.50

Traditional Cheesecake

(Choose Raspberry, Chocolate Ganache or Carmel Sauce) ~ \$4.00

Large Vanilla Cream Puff with Chocolate Ganache ~ \$4.00

Red Velvet Cake ~ \$4.00

Key Lime Tart ~ \$4.00

Chocolate Tart with Peanut Butter Mousse ~ \$5.00

Chocolate Gateau ~ \$5.00 **GF**

Carrot Cake ~ \$5.00

Chocolate Coconut Bar ~ \$5.00 **GF V**

Dessert Sampler Tray - Smaller Bites for More Variety ~ \$3.00

Pick Three, Three pieces per person

Chocolate Dipped Strawberries **GF**, Brownies, Lemon Bars, Carrot Cake, Assorted Cookies, Hello Dollies, S'more's Bars or Red Velvet Mini Cakes

Premium Dessert Sampler Tray ~ \$5.00

Pick Three, Three pieces per person

Assorted Cake Balls, Chocolate Tarts with Peanut Butter Mousse, Vanilla Cream Puffs with Chocolate Ganache, Key Lime Bars, Vanilla Cream Shooters, Cookies 'n Cream Puffs, Chocolate Gateau Shooters, **GF** Grand Marnier Infused Chocolate Dipped Strawberries **GF** or Chocolate Coconut Bars **GF V**



LUDGERS CATERING
YOUR EVENT - OUR PASSION

Dinner Menu



www.ludgerscatering.com

918-744-9988

1628 S. Main Street, Tulsa, OK 74119

All prices are per person, and can be set up buffet-style or plated.

10 person minimum for orders before 4:30pm; 20 person minimum for orders after 4:30pm

Pricing is for food only. Additional costs may be applied for service staff, dinnerware, etc. Please contact us to put together a total cost estimate for your event.

Beef (Entrée served with Salad, Starch, Vegetable, Bread & Iced Tea)

Tender Sliced Roast Beef	\$16	Sirloin Steak GF	\$18
Smoked Brisket GF	\$14	with Demi Glace	
Bourbon-Glazed Beef GF	\$15	Roasted Prime Rib of Beef GF	\$21
Ludger's Homemade Meatloaf	\$13	with Horseradish Aoli	
Braised Beef Short Ribs GF	\$18	Sliced Beef Tenderloin GF	\$33
		* Subject to Market Price	
		* Plated Dinner Only	

Pork (Entrée served with Salad, Starch, Vegetable, Bread & Iced Tea)

Herb-Crusted Pork Loin	\$14	Guinness BBQ Glazed	
Sun-Dried Fruit & Cheddar		Pork Tenderloin GF	\$15
Stuffed Pork Loin	\$15	Smoked Pulled Pork GF	\$13

Chicken (Entrée served with Salad, Starch, Vegetable, Bread & Iced Tea)

Chicken Piccata	\$13	Roasted Chicken GF	\$13
Grilled Chicken GF	\$13	Chicken Marsala	\$13
with Pineapple Salsa		Smoked Chicken GF	\$13
Grilled Chicken	\$13	Apple-Almond Stuffed Chicken	\$14
with Pesto Cream Sauce			

Pasta (Entrée served with Salad, Vegetable, Bread & Iced Tea)

Homemade Meatballs	\$13	Homemade Lasagna	\$14
with Red Sauce & Penne Pasta		Meat or Vegetarian	
Pasta Alfredo	\$13	Baked 5-Cheese Manicotti	\$13
with Grilled Chicken		Cheese Tortellini	\$12
Pesto Cream Pasta	\$13	with Sun-Dried Tomato Pesto Sauce	
with Grilled Chicken		add Grilled Chicken for \$2 more	

Seafood/Vegetarian (Entrée served with Salad, Starch, Vegetable, Bread & Iced Tea)

Dijon & Honey Glazed GF		Wild Rice Stuffed	\$13
Hickory Smoked Salmon	\$14	Roasted Pepper	
Sauteed Tilapia	\$14	Grilled Portobello Mushroom GF	\$13
in Piccata Sauce		With Feta Cheese & Balsamic Glaze	
Roasted Cauliflower Steak GF V	\$13		
With Red Pepper Coulis			

Add-On Grilled Shrimp with Chimichurri Sauce to any entrée for \$6

Bars & Stations

Traditional Fajita Bar \$13

Chicken, Beef or Portobello, with grilled with Peppers & Onions. Includes Sour Cream, Shredded Cheese & Our Traditional Salsa

Served with Rice & Beans, Chips & Salsa and Iced Tea

Premium Fajita Bar \$16

Our Traditional Fajita Bar, but with additional toppings, including Salsa Verde, Jalapeño Crème Fraiche, Pico de Gallo, Queso Fresco and Guacamole

Served with Rice & Beans, Chips & Salsa and Iced Tea

* We're happy to offer Corn Tortillas as a gluten free option on either of our Fajita Bars

Taco Bar **GF** \$13

Chicken or Beef, with Crispy Taco Shells, Cheese, Lettuce & Tomatoes

Served with Rice & Beans, Chips & Salsa and Iced Tea

Chef-Attended Stations

One Chef per 150 guests - \$125 for up to 2 hours

Traditional Pasta Bar \$13

Served with: Salad, Antipasto Display, Bread & Iced Tea

Includes: Cavatappi & Penne Pastas, Grilled Chicken & Meatballs

Pick two sauces: Red Sauce, Alfredo, Pesto Olive Oil or Pesto Cream Sauce

Premium Pasta Bar \$15

Our traditional Pasta Bar, but with additional toppings, including Parmesan Cheese, Cherry Tomatoes, Sautéed Mushrooms, Roasted Bell Peppers, Olives, Roasted Broccoli, Marinated Artichokes

On any Pasta Bar: Sub Shrimp - add \$2; Add Shrimp - add \$4

Carving Stations (Entrée served with Salad, Starch, Vegetable, Bread & Iced Tea)

Tender Sliced Roast Beef **GF** \$16
with Horseradish Aoli

Smoked Pork Loin **GF** \$14
with Cranberry Chutney

Roasted Prime Rib of Beef **GF** \$21
with Horseradish Aoli

GF Indicates Gluten Free Items **V** Indicates Vegan Items

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