



LUDGERS CATERING

YOUR EVENT - OUR PASSION

HORS D'OEUVRES MENU

There is a 20 person minimum on all hors d'oeuvres orders, and prices 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.

Prices subject to change.

Cold Hors d'oeuvres

Fresh Fruit Display GF V	2.75
Garden Vegetable Crudité GF	2.25
Served with Homemade Ranch Dip	
Hummus Platter V	2.75
Roasted Garlic Hummus & Pesto Hummus, served with Grilled Pita, Pita Crackers & Baby Carrots	
Assorted Domestic & Imported Cheeses	3.50
Served with Assorted Crackers	
Antipasto Display	3.75
Salami, Ham, Cheese's, Artichokes, Mushrooms, Tomatoes, Asparagus, Green & Black Olives and Peppers in Vinaigrette	
Charcuterie	3.75
Assortment of Ham, Prosciutto, Salami, Mozzarella, Brie & Spreadable Cheeses, Dusseldorf Mustard and Orange Marmalade. Served with an assortment of crackers & crostini's.	
Baked Brie	28 each
Whole Brie with a Raspberry Puree baked in Puff Pastry Feeds 18-20 people	
Raw Veggie Chopped Salad GF V	2.00
Seasonal Fresh Vegetables in a flavorful vinaigrette	
Roasted Corn Dip GF	2.50
Served with Corn Scoop Chips	
Homemade Potato Chips GF	2.25
Served with our Homemade Ranch Dip	
Homemade Sweet Potato Chips GF	2.25
Served with our Honey Spice Dip	
Tortilla Chips w/ Roasted Vegetable Salsa GF V	2.25
Add Guacamole or Queso (+1.50ea)	
Bruschetta	2.75
Served with Garlic Crostini's	
Petite Sandwich Display	4.50
Pick 3: Roast Beef with Horseradish Aoli on Brioche Roll; Chicken Salad on Croissant; Ham, Swiss & Candied Bacon with Dijonnaise on Hawaiian Roll; Turkey & Cheddar with Avocado Aoli on Croissant	
Fresh Pasta Salad V	2.50
Tortellini Skewers	2.50
With Pesto Sauce	
Caprese Salad Skewers GF	3.50
With Balsamic Glaze	
Gulf Shrimp Cocktail GF	5.00
Smoked Shrimp GF	5.00
With Creole Remoulade	
In-House Smoked Salmon GF	80 each
Side of Smoked Salmon, with Horseradish Cream, Red Onions, Capers, Lemons, Tomatoes, Crostini's, Crackers & Dijon Mustard. Serves 20-25 people.	

Hot Hors d'oeuvres

Large Stuffed Mushroom Caps	3.50
Choice of Herbed Cream Cheese, Italian Sausage or Crab Cake Filling	
Baked Artichoke Spinach Dip	3.50
Served with Grilled Pita Triangles	
Mini Beef Wellington	5.00
Served with Demi-Glace	
Spanakopita	3.25
With Spicy Tzatziki Sauce	
Assorted German Sausages GF	3.00
Served with Dusseldorf Mustard	
Breaded Chicken Bites	3.25
Served with Choice of Honey Mustard or Piccata Sauce	
Bacon & Cheese Stuffed Jalapenos	2.50
Swedish or Sweet Glazed Meatballs	3.00
Teriyaki Chicken Kabobs GF	3.75
Sweet Chili-Glazed Beef Kabobs GF	4.50
Quesadillas GF	3.25
Choice of Chicken Tinga or Vegetable. Served with Roasted Vegetable Salsa & Sour Cream	
Pork Pot Stickers	3.50
Served with Asian Aoli	
Crab Cakes with Chef's Aoli	4.50
Bacon Wrapped Sea Scallops GF	4.25
In Garlic Butter	
Homemade Burger Sliders	4.25
Mini Burgers served with Brioche Buns, American Cheese, Dijonnaise & BBQ Mayonnaise	
Smoked Pulled Pork with Raspberry Chipotle Sauce	3.75
Served with Hawaiian Rolls	

*Chef Attended Stations do not include the additional cost of Chef(s).
We estimate one chef (\$125) for every 150 guests.*

Tender Roast Beef Carving Station	8.50
Served with Brioche Rolls & Horseradish Aoli	
Smoked Pork Loin Carving Station	5.50
Served with Hawaiian Rolls & Cranberry Chutney	
Sliced Prime Rib Carving Station	10.50
Served with Brioche Rolls & Horseradish Aoli	
Pasta Station	7.00
Includes: Penne & Cavatappi Pasta with choice of two sauces (Alfredo, Homemade Red Sauce, Pesto in Olive Oil or Pesto Cream) Add: Meatballs or Grilled Chicken (+\$3) Add: Sauteed Shrimp (+\$6)	

GF Indicates Gluten Free items. Please note...many other items can be made gluten free, or are gluten free without crackers, crostini's or rolls, which we're happy to sub for gluten free options.

V Indicates Vegan items

HAND-PASSED CANAPES (GREAT FOR COCKTAIL HOUR!)

Standard Canapes (Choice of Two) \$3.00

- 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) \$3.50

- 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

BARS & STATIONS

Mac 'n Cheese Bar \$4.00

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

Mashed Potato Bar **GF** \$4.00

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

Popcorn Bar **GF** \$3.50

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

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.

DESSERTS

Dessert Sampler \$3.00

(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 \$5.00

(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** **V**
- Chocolate Cream Phyllo Cups
- Strawberry Cream Phyllo Cups
- Chocolate Gateau Shooters **GF**
- Strawberry Shortcake Shooters
- Lemon-Blueberry Shortcake Shooters
- Mini Churro's with Vanilla Cream Sauce
- Cannoli Filled with Vanilla Cream

Please see our Sweets & Desserts Menu for more options!

