

Ludger's

Cakes & Catering

~ Private Dining Room ~

Our dining room can accommodate you and 79
of your closest friends!



Let us cater to you by catering for you...

· Rehearsal Dinner · Business Meeting · Baby/Bridal Shower · Wedding Reception ·

Our goal is to insure that your event is as enjoyable as possible. From the planning of the menu and preparation of the food to any necessary accompaniments required to make your meeting or party run smoothly. Your meal will be served in our comfortably appointed dining room applying the highest standards of customer service.

Your event held in Ludger's Dining Room will be completely PRIVATE and the staff will be dedicated to your needs. We understand that some business meetings require a certain level of discretion and we are more than willing to accommodate those needs.

Some amenities we have for your convenience are as follows:

· Sound System with Microphone · Wood Podium · Projection Screen · American flag · Dance Floor ·

The menus on the following pages are some of our most requested items but we would be happy to personalize a menu to meet your needs. The menu prices for each item include a salad, the main entrée, appropriate side items, beverages (tea, coffee or water) and dessert.

Room Charges

A deposit of \$250 is required to secure the date of your reservation. This amount will be applied as a credit toward your final bill.



Ludger's Cakes & Catering ~ Private Dining Room Menu

Please note: our menu prices no longer include tax!

Breakfast... "All happiness depends on a leisurely breakfast." - John Gunther

Your morning meal options include the following: *(all menu items are served with chilled juice, coffee and your choice of fresh fruit, biscuits and gravy or assorted baked goods as appropriate)*

- ~ **Scrambled Eggs** - served with hash brown potatoes
- ~ **Egg Casserole** - your choice of ham or sausage served with hash brown potatoes
- ~ **Omelets** - your choice of vegetables or meat, served with hash brown potatoes
- ~ **Breakfast Quiche** - your choice of ham, bacon, sausage or vegetarian
- ~ **Breakfast Burrito** - scrambled eggs, cheese, green pepper with ham or sausage wrapped in a flour tortilla with cheese sauce *served with Salsa*
- ~ **Breakfast Croissant Sandwich** - scrambled eggs, sliced cheese, ham or bacon on a croissant.

We would be honored to have you start your day with us!
Our chefs would be happy to accommodate any special requests that you may have!

Lunch... "Ask not what you can do for your country, ask what's for lunch." - Orson Welles

~All entrees include a salad, the main entrée, appropriate side items, beverages (tea, coffee or water) and dessert.

Lunch Entrées

Chicken Caesar Salad - Lemon pepper chicken strips on crisp romaine complimented with our tangy Caesar dressing, parmesan cheese and croutons.

Soup & Wrap - A cup of our soup of the day and a 1/2 of one of our delicious wraps.

Grilled Chicken Breast - A boneless chicken breast grilled and complemented with your choice of teriyaki, Madagascar or mushroom sauce.

Hungarian Chicken - Brown sauce spiced with bell peppers, mushrooms, black pepper and garlic.

Grilled Chicken Breast Ananas - A boneless chicken breast grilled and topped with fresh pineapple salsa.

Chicken Parmesan - Chicken breast floured and sautéed then finished with marinara sauce and parmesan cheese on a bed of penne pasta.

Pepper Beef - Tender roast beef topped with a delicious pepper sauce.

Beef Stroganoff - Tender strips of beef in a rich brown sauce and sour cream.

Boneless Pork Chops - Center cut boneless pork loin chops, floured & sautéed.

Pork Schnitzel - Lightly breaded pork, sautéed and served with fresh lemon.

Roast Pork Loin - Served with your choice of mushroom, 5 pepper or Madeira sauce.

Shrimp Pesto - Shrimp & penne pasta served with a classic basil pesto.

Shrimp Provencale - Sautéed with garlic, tomatoes, white wine and served in a ring of seasoned rice pilaf

Salmon Filet - Atlantic salmon filet, grilled and topped with our herb butter.

Let us cater to your needs at a business lunch!

Ludger's Cakes & Catering ~ Private Dining Room Menu

Dinner... "A good dinner sharpens wit, while it softens the heart." - John Doran

Chicken Entrées

~All entrees include a salad, the main entrée, appropriate side items, beverages (tea, coffee or water) and dessert.

Chicken Breast Madagascar - Served with a creamy green peppercorn sauce

Chicken Breast Ananas - Finished with a fresh pineapple salsa

Chicken Parmesan - Chicken breast floured and sautéed then finished with marinara sauce and parmesan cheese

Chicken Cordon Bleu - Stuffed with a slice of ham & Swiss cheese, then finished with a mushroom sauce

Chicken with Chanterelle Sauce - A rich cream sauce with fresh black pepper and chanterelle mushrooms

Apple Almond Stuffed Chicken - A slightly sweet stuffing makes this dish stand out

Beef & Pork Entrées

~All entrees include a salad, the main entrée, appropriate side items, beverages (tea, coffee or water) and dessert.

Sliced NY Strip - A tender NY strip steak, roasted, sliced, and finished with a forestiere sauce

Sliced Roast Beef - Topped with a delicious pepper sauce

Beef Stroganoff - Tender strips of beef in a rich brown sauce

8 oz. Beef Tenderloin - Our most tender cut of beef

Stuffed Tenderloin Ludger - Stuffed with bacon, onions, artichoke hearts and topped with a mushroom sauce

Pork Cordon Bleu - Stuffed with a slice of ham & Swiss cheese and finished with a burgundy sauce

Jäger Schnitzel - Lightly breaded pork, sautéed and topped with a hunter sauce

Roast Pork with Madeira Sauce - Served with a slightly sweet Madeira sauce

Weiner Schnitzel - Lightly breaded pork served with fresh lemon

Seafood Entrées

~All entrees include a salad, the main entrée, appropriate side items, beverages (tea, coffee or water) and dessert.

Pecan Breaded Orange Roughy

Salmon Filet - A salmon filet grilled and topped with Maitre'd butter

Salmon Coulibiac - Salmon filet with fresh spinach, eggs, mushrooms & rice, baked in puffed pastry, and topped with champagne sauce

Shrimp Provencale - Sautéed with garlic, tomatoes, white wine and served in a ring of seasoned rice pilaf

We would be happy to provide more than one option for parties meeting the minimum of 30 people in attendance.