

Ludger's

CATERING & PRIVATE DINING

www.ludgers.com

918.744.9988



~Hors d'oeuvres Menu~

Our Hors d'oeuvres are made using the freshest ingredients and are available for any event. They are priced per person for your convenience.
20 Person Minimum on Hors d'oeuvres Orders

Hot Hors d'oeuvres

ASSORTED GERMAN SAUSAGES Served with Dusseldorf mustard.	~ \$2.00
LARGE STUFFED MUSHROOM CAPS Your choice of crabmeat, Italian sausage or Spicy cream cheese.	~ \$2.25
HOT ARTICHOKE DIP Served with pita triangles.	~ \$2.25
CRABMEAT STUFFED CHICKEN PINWHEELS Chicken breast layered with crabmeat, rolled, roasted & sliced, served with 5 pepper sauce.	~ \$3.00
ALMOND APPLE CHICKEN PINWHEELS Served with a slightly sweet Madeira sauce.	~ \$2.50
CHICKEN KABOBS Chunks of chicken, peppers & onions, skewered and finished with teriyaki sauce.	~ \$3.00
SEARED CHICKEN SATAY Served with Oriental Peanut Sauce.	~ \$2.75
BUFFALO CHICKEN WINGS Served mild or spicy, with Blue Cheese dressing & celery sticks.	~ \$2.75
GRILLED BONELESS CHICKEN STRIPS Your choice of mushroom, teriyaki or spicy tomato sauce.	~ \$2.00
BREADED CHICKEN FINGERS Hand cut and soaked in buttermilk overnight, served with honey mustard.	~ \$2.00
SWEDISH OR GERMAN MEATBALLS	~ \$2.25
ROASTED ARTICHOKE CHICKEN BITES Chicken & Quarted Artichokes wrapped with Bacon.	~ \$2.25
CRAB CAKES WITH CHEF'S AOLI	~ \$3.00
ROASTED PORK LOIN Sliced tender pork loin, slow roasted and finished with Madeira sauce.	~ \$2.75
SMOKED PULLED PORK WITH RASPBERRY CHIPOTLE SAUCE Served with dollar rolls or Corn Tortillas.	~ \$2.75
DRIP ROAST BEEF WITH AU JUS Served with dollar rolls.	~ \$2.75

Cold Hors d'oeuvres

BRUSCHETTA Tomatoes, onions, garlic, olive oil & fresh basil. Served with Garlic Crostini's.	~ \$1.75
IN-HOUSE SMOKED SALMON	~ \$3.50
ROASTED VEGETABLE SALSA Our homemade salsa served with tortilla chips. Add Guacamole or Queso.....	~ \$1.50 ~ \$1.00
ASSORTED MEATS AND CHEESES Served with dollar rolls and condiments.	~ \$3.25
BAKED BRIE (serves 15) A butter cheese filled with Raspberry Puree, wrapped in Puffed pastry and topped with an Apricot Glaze.	~ \$32.00
FRESH SEASONAL FRUIT DISPLAY	~ \$2.25
FRESH GARDEN VEGETABLE CRUDITE Served with Ranch Dip OR Balsamic Glaze	~ \$1.75
ASSORTED DOMESTIC & IMPORTED CHEESES Served with Assorted Crackers.	~ \$2.50
FRESH PASTA SALAD	~ \$1.50
ANTIPASTO Assortment of salami, ham, cheeses, artichokes, mushrooms, tomatoes, asparagus, green & black olives and peppers in vinaigrette.	~ \$3.00
MARINATED VEGETABLE SALAD Seasonal, fresh vegetables in flavorful vinaigrette.	~ \$1.50
GULF SHRIMP COCKTAIL We allow 3 pieces per person for this price.	~ \$3.75
ITEMS BELOW ARE SUITABLE FOR PASSING OR STATIONERY SERVICE:	
CANAPES Choice of two: Deviled Eggs, Salmon Mousse on Cucumber, Vegetable Mousse Cream Puffs, Assorted Petite Quiche, Basil Pesto Cheese on Crostini, Smoked Pulled Pork with Raspberry Chipotle Sauce on Crostini, Fresh Berry Brochettes or Salami Cornucopias	~ \$2.00
PREMIUM CANAPES Choice of two: Seared NY Strip Steak on Crostini with Horseradish Aoli, Shrimp Ceviche in Black Sesame Cone, Raspberry Brie Bouchee's, Greek Chicken Bouchee's, Caprese Salad Skewers with Balsamic Glaze or Smoked Shrimp with Creole Remoulade	~ \$2.50

DESSERT SAMPLER ~ Choice of 3 of our amazing desserts...Brownies, Carrot Cake, Chocolate Dipped Strawberries, Chocolate Dipped Maraschino Cherries, Lemon Bars, Chocolate Dipped Cookies or Cream Puffs with Vanilla Cream & Chocolate Ganache. ~ \$ 3.00

Our goal is to insure that your event is as easy and enjoyable for you as possible. We are happy to handle all of your food choices, as well as any service, bar, linens, china, glassware, etc. that your event may require. We will organize and staff your event so that everything is handled for you. We pride ourselves on our amazing, culinary trained chefs and exceptional service and bar staff. If there is something that you would like that is not listed on our menu, please ask, we can accommodate most requests. Please contact us if you are planning an event and would like to schedule an appointment and / or tasting. We are happy to put together estimates for you based on your needs. Thank you for considering Ludger's Catering for your next event!



Chef Attended Stations*

TENDER ROAST BEEF Served with dollar rolls and condiments.	~ \$3.25
STUFFED ROAST PORK LOIN With Smoked Cheddar cheese and sundried fruit.	~ \$3.25
SLICED PRIME RIB Tender and Succulent.	~ \$5.25
BLACK FOREST HAM Served with dollar rolls and condiments.	~ \$3.00
PASTA STATION Choice of two pastas and sauces: penne, spiral or bowtie with alfredo, pesto or marinara.	~ \$2.75
Add your choice of Grilled Chicken or Meatballs	~\$2.00
ORIENTAL ACTION STATION With Chicken and Shrimp Fried Rice.	~\$4.00

*The listed price does not include the cost for chef to attend the station. This charge is \$75.00 for 3 hours of service.

Other Services

Our service and bar personnel are available at \$25.00 per hour. Service includes, but is not limited to, set-up, bartending, full service and clean-up after your event. The way that we calculate how many servers/bartenders are needed to work your event is as follows:

Service:

Plastic Ware - 1 Server to every 40 guests
China - 1 Server to every 30 guests

Bar:

Beer/Wine - 1 Bartender to every 100 guests
Full Bar - 1 Bartender to every 70 guests

Menu Options

The following menus contain some of our most requested items. We would be happy to personalize a menu to meet your needs.

MENU 1 \$8.50 per person

Fresh Seasonal Fruit Tray
Fresh Garden Vegetables with Dip
Assorted Imported and Domestic Cheeses with Crackers
PLUS-Choice of ONE of the following:
Hot Artichoke Dip with Pita Triangles
Assorted German Sausages with Dusseldorf Mustard
Boneless Grilled Chicken Strips with Mushroom or Teriyaki Sauce
Swedish or German Meatballs
Large Stuffed Mushroom Caps with Italian Sausage or Spicy Cheese

MENU 2 \$10.50 per person

Fresh Seasonal Fruit Tray
Fresh Garden Vegetables with Dip
Assorted Imported and Domestic Cheeses with Crackers
PLUS-Choice of TWO of the following:
Hot Artichoke Dip with Pita Triangles
Assorted German Sausages with Dusseldorf Mustard
Boneless Grilled Chicken Strips with Mushroom or Teriyaki Sauce
Swedish or German Meatballs
Large Stuffed Mushroom Caps with Italian Sausage or Spicy Cheese

MENU 3 \$11.00 per person

Hot Artichoke Dip served with Pita Triangles
Assorted Meats and Cheeses with Dollar Rolls and Condiments
Marinated Vegetable Salad or Pasta Salad
Fresh Seasonal Fruit
Assorted Canapés (See cold hors d'oeuvres for options.)

MENU 4 \$12.75 per person

Bruschetta with Garlic Baguette
Antipasto
Large Stuffed Mushroom Caps with Italian Sausage or Spicy Cheese
Chicken Kabobs with Peppers and Onions
Drip Roast Beef Au Jus with Dollar Rolls

MENU 5 \$18.25 per person

*The listed price does not include the cost for chef to attend the roast beef station. This charge is \$75.00 for 3 hours.

Assorted Imported and Domestic Cheeses with Crackers
Carved Roast Beef with Dollar Rolls and Condiments
Crabmeat Stuffed Chicken Pinwheels
Fresh Garden Vegetable Crudite
Fresh Seasonal Fruit Tray
Assorted Canapes (See cold hors d'oeuvres for options.)
In-house Mesquite & Hickory Smoked Salmon