

Pick Your Sides:

Salad Options

Mixed Baby Green

Baby Spinach

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

Lemon Caesar Salad

Starch Options

Garlic Mashed Potatoes

Herb-Infused Quinoa

5-Cheese Scalloped Potatoes

Rice Pilaf

Roasted Red Potatoes

Homemade Macaroni & Cheese

Vegetable Options

Grilled Lemon-Peppered Vegetables

Sautéed Green Beans

Brown Sugar Glazed Carrots

Asparagus

Grilled Corn with Onions & Peppers

Grilled Brussel Sprouts

Dessert Options (Priced Per Person)

Assorted Cookies ~ \$1.50

Baked Bread Pudding with Irish Whisky Sauce ~ \$3.00

Fresh Baked Cobbler with Cream (Apple, Peach or Mixed Berry) ~ \$3.00

Bavarian Cream Cheesecake (Assorted Flavors) ~ \$3.50

Large Vanilla Cream Puff with Chocolate Ganache ~ \$4.00

Chocolate Tart with Peanut Butter Mousse ~ \$4.00

Key Lime Bavarian Cream Tarts ~ \$4.00

Chocolate Streusel Pie ~ \$4.00

Pineapple Upside-Down Cake ~ \$4.00

Chocolate Gateau ~ \$4.50

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

Pick Three, Three pieces per person

Chocolate Dipped Strawberries, Brownies, Lemon Bars, Carrot Cake, Assorted Cookies, Hello Dollies, Cream Puffs, Key Lime Bars or Chocolate Streusel Bars

Premium Dessert Sampler Tray ~ \$5.00

Pick Three, Three pieces per person

Assorted Cake Balls, Mini Chocolate Tarts with Peanut Butter Mousse, Red Velvet Mini Cakes, Assorted Macaroons, Mini Key Lime Bavarian Cream Tart, S'more's Bars, Grand Marnier Infused Chocolate Dipped Strawberries or Peaches 'n Cream Puffs



Catering Menu



www.ludgerscatering.com

918-744-9988

6120 E. 32nd Place, Tulsa, Ok 74135

(By Appointment Only)

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	\$16.00	Sirloin Steak	\$18.00
Ludger's Famous Homemade Meatloaf	\$13.00	Roasted Prime Rib of Beef	\$21.00
Bourbon-Glazed Beef	\$15.00	Sliced Beef Tenderloin*	\$33.00
Braised Beef Short Ribs	\$16.00		

** Subject to Market Price
* Plated Dinner Only*

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

Herb-Crusted Pork Loin	\$14.00	Grilled Bone-In Pork Chops	\$15.00
Sun-Dried Fruit & Cheddar Stuffed Pork Loin	\$15.00	Guinness Barbecue Glazed Pork Tenderloin	\$15.00

*With Garlic Herb or Red Wine Reduction
with Caramelized Apples & Onions*

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

Chicken Piccata	\$13.00	Roasted Chicken	\$13.00
Grilled Chicken with Pineapple Salsa	\$13.00	Chicken Marsala	\$13.00
Grilled Chicken with Pesto Sauce	\$13.00	Stuffed Chicken Breast	\$14.00

Apple-Almond or Domestic Mushroom

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

Homemade Meatballs with Red Sauce & Penne Pasta	\$13.00	Homemade Lasagna	\$14.00
Pasta Alfredo with Grilled Chicken	\$13.00	Baked 5-Cheese Manicotti	\$13.00
Pesto Cream Pasta with Grilled Chicken	\$13.00	Gulf Shrimp Scampi	\$15.00

*Meat or Vegetarian
with Bowtie Pasta*

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

Dijon & Honey Glazed Hickory Smoked Salmon	\$14.00	Wild Rice Stuffed Roasted Pepper	\$13.00
Sautéed Tilapia in Lemon Sauce	\$14.00	Grilled Portobello Mushroom	\$13.00

with Feta Cheese & Balsamic Glaze

Other Specialties

Smoked Brisket, Chicken or Pulled Pork	\$14.00
Mesquite Smoked Spare Ribs	\$13.00
Fajitas (Chicken, Beef or Portobello)	\$13.00
Sautéed Shrimp Fajitas	\$15.00
Enchiladas (Chicken, Beef or Cheese)	\$13.00
Beef Stroganoff	\$14.00

*Served with Salad, Starch, Vegetable, Bread & Iced Tea
Served with Rice & Beans, Chips & Salsa and Iced Tea
Served with Rice & Beans, Chips & Salsa and Iced Tea
Served with your choice of Egg Noodles or Rice, Salad, Vegetable and Iced Tea*

Chef-Attended Stations

Pasta Bar \$13.00

*One chef per 150 guests - \$125 for up to 2 hours
(includes 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

**sub Cheese Filled Tortellini's - add \$1.50*

**sub shrimp - add \$2.00*

**add shrimp - add \$4.00*

Carving Stations

*One chef per 150 guests - \$125 for up to 2 hours
(Includes choice of Salad, Starch, Vegetable, Bread & Iced Tea)*

Tender Roast Beef	\$16.00
Honey Glazed Ham	\$13.00
Sun-Dried Fruit & Cheddar Stuffed Pork Loin	\$15.00
Prime Rib	\$21.00

See back for Side & Dessert Options

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