

Our Hors d'oeuvres are made using the freshest ingredients and are available for any event. They are priced per person for your convenience. We do have a 20 person minimum on all hors d'oeuvres orders.

Cold Hors d'oeuvres:

Fresh Seasonal Fruit Display	2.50
Garden Vegetable Crudit�	2.00
Traditional vegetable display served with our Homemade Ranch Dip OR a Balsamic Glaze.	
Add: Roasted Garlic Hummus	1.00
Assorted Domestic & Imported Cheeses	3.00
Served with assorted crackers.	
Antipasto	3.00
Assortment of salami, ham, cheese's, artichokes, mushrooms, tomatoes, asparagus, green & black olives and peppers in vinaigrette.	
Baked Brie (serves 15-20)	32.00
A butter cheese filled with Raspberry Puree, wrapped in Puffed pastry and topped with an Apricot Glaze. Served with assorted crackers.	
Marinated Vegetable Salad	1.75
Seasonal, fresh vegetables in a flavorful vinaigrette.	
Homemade Potato Chips	1.75
Served with our Homemade Ranch Dip.	
Homemade Sweet Potato Chips	1.75
Served with our Honey Spice Dip.	
Roasted Vegetable Salsa	1.50
Our homemade salsa with fresh tortilla chips.	
Add Guacamole OR Queso	1.25
Bruschetta	2.00
Tomatoes, onions, garlic, olive oil & fresh basil. Served with garlic crostini's.	
Fresh Pasta Salad	1.75
Assorted Meats & Cheeses	3.25
Served with Dollar Rolls and condiments.	
In-House Smoked Salmon	3.75
Gulf Shrimp Cocktail	4.50
We allow 3 pieces per person for this price.	

Hot Hors d'oeuvres:

Large Stuffed Mushroom Caps	3.25
Your choice of Crabmeat, Italian Sausage or Herbed Cream Cheese.	
Baked Artichoke Spinach Dip	3.00
Served with Pita Triangles	
Baked Shrimp Dip	3.00
Served with Garlic Crostini's	
Assorted German Sausages	2.75
Served with Dusseldorf mustard.	
Breaded Chicken Bites	2.50
Hand cut and soaked in buttermilk overnight, served with Honey Mustard.	
Boneless Buffalo Chicken Bites	2.75
Hand cut and coated in our Buffalo Sauce, served with Bleu Cheese Dressing	
Swedish, German, Italian or Sweet Glazed Meatballs	2.50
Chicken Kabobs	3.25
Served with Teriyaki Sauce.	
Beef Kabobs	4.25
Served with Bourbon Glaze.	
Crab Cakes with Chef's Aoli	4.00
Bacon Wrapped Sea Scallops	4.50
In Garlic Butter.	
Drip Roast Beef in Au Jus	3.75
Served with Dollar Rolls.	
Homemade Meatloaf Sliders	3.00
Smoked Pulled Pork with Raspberry Chipotle Sauce	3.00
Served with Dollar Rolls	

Mac-N-Cheese Bar:

Includes: Bacon Bits, Roasted Broccoli, Fried Onion Strings, Pico de Gallo, Fresh Parmesan & Tabasco	3.50
Add: Martini Glasses	.50
<i>Additional toppings priced separately....ask for details.</i>	

Mashed Potato Bar:

Includes: Gravy, Chives, Shredded Cheese, Bacon Bits, Sour Cream and Black Olives	3.50
Add: Martini Glasses	.50
<i>Additional toppings priced separately....ask for details.</i>	

Chef-Attended Action Stations:

*Chef Attended Stations do not include the additional cost of
Chef(s) We estimate one chef (\$125.00) for every 150 guests.*

Carving Stations:

Tender Roast Beef	5.00
Stuffed Roast Pork Loin	3.25
With Smoked Cheddar Cheese & Dried Fruit	
Sliced Prime Rib	7.00
Black Forest Ham	3.00

Pasta Stations:

Includes: Penne & Bowtie Pasta with your choice of two sauces: Alfredo, Homemade Red Sauce, Pesto in Olive Oil or Pesto Cream.	4.00
Substitute Cheese Filled Tortellini's	1.25
Add Meatballs or Grilled Chicken	2.50
Add Saut�ed Shrimp	4.00

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

Hand Passed Canapés:

Standard Canapés (Choice of Two) 2.50

Smoked Pulled Pork Mini Slider
with Raspberry Chipotle Sauce

Candied Bacon

Deviled Eggs

Salmon Mousse on Cucumber

Bruschetta in Black Sesame Cone OR Garlic Crostini

Basil Pesto Cheese on Crostini

Bacon Lorraine Cream Puff

BLT on Crostini

Homemade Sweet Potato Chips with Honey Spice Dip

Vegetable Mousse Cream Puff

Cream Cheese OR Italian Sausage Stuffed Mushroom

German Sausages with Dusseldorf Mustard

Premium Canapés (Choice of Two) 3.00

Seared NY Strip on Crostini with Horseradish Aoli

Shrimp Ceviche in Black Sesame Cone

Chorizo Mini Sliders with Avocado Aoli

Assorted Petite Quiche

Raspberry Brie Bouchee's

Greek Chicken Bouchee's

Caprese Salad Skewers with Balsamic Glaze

Smoked Shrimp with Creole Remoulade

Vegetable Crudités in Bread Cup
with Ranch Dip

Shrimp Cocktail

Crabmeat Stuffed Mushrooms

Crabcake with Chef's Aoli

Please feel free to ask if there's something 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.

Dessert Sampler:

(Choice of Three of our Bite-Sized Desserts—Three "pieces" per person) 3.00

Chocolate Brownies

Hello Dollies

Carrot Cake

Vanilla Cream Puffs
with Chocolate Ganache

Chocolate Dipped Strawberries

Key Lime Bars

Lemon Bars

Chocolate Streusel Bars

Cookies (Assorted)

Premium Dessert Sampler:

(Choice of Three of our Premium Desserts—Three "pieces" per person) 5.00

Cake Balls (Assorted)

Red Velvet Mini Cake

Chocolate Tarts
with Peanut Butter Mousse

Peaches 'n Cream Puffs

Macaroons (Assorted)

Grand Marnier Infused
Chocolate Dipped Strawberries

Key Lime Bavarian Cream Tarts

S'mores Bars

Chocolate Fountains:

Small Chocolate Fountain 200.00

(3 Tiered Serves 75-150 people.)

Large Chocolate Fountain 250.00

(3 Tiered Serves 150-250 people.)

Dippers (Choice of 4) 2.00

Fruits: Strawberries, Pineapples

Cookies & Crackers: Chocolate Chip Cookies, Graham

Crackers, Oreos, Sugar Wafers, Vanilla Wafers,

Macaroons and Shortbread Cookies

Cakes & More: Angel Food Cake, Pound Cake, Brownie

Bites, Marshmallows, Rice Krispy Treats, Cream Puffs,

Pretzels and Potato Chips

Ice Cream Bar:

Includes: Chocolate & Vanilla Ice Cream, Chocolate, 5.00

Caramel & Strawberry Sauces, Nuts, Sprinkles, M&M's,

Cherries and Whipped Cream (Toppings may vary

slightly....please let us know if you have a specific request.)

Fountain &/or Ice Cream Bar Attendant Required

unless we are already staffing your event.

\$30.00 per hour of event + 1 hour before

and 1/2 hour after for set-up and clean-up.

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HORS D'OEUVRES MENU

