



LUDGERS CATERING

YOUR EVENT - OUR PASSION

HORS D'OEUVRES MENU

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

Cold Hors d'oeuvres

Fresh Fruit Display GF V	2.75
Garden Vegetable Crudit� 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	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	4.75
Pick 3: Roast Beef with Horseradish Aioli on Brioche Roll; Chicken Salad on Croissant; Ham, Swiss & Candied Bacon with Dijionaise on Hawaiian Roll; Turkey & Cheddar with Avocado Aioli 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	4.00
Choice of Herbed Cream Cheese, Italian Sausage or Crab Cake Filling	
Baked Artichoke Spinach Dip	4.00
Served with Grilled Pita Triangles	
Mini Beef Wellington	5.75
Served with Demi-Glace	
Assorted German Sausages	3.25
Served with Dusseldorf Mustard GF	
Breaded Chicken Bites	3.25
Served with Choice of Honey Mustard or Piccata Sauce	
Bacon & Cheese Stuffed Jalapenos	2.75
Swedish or Sweet Glazed Meatballs	3.50
Asian Chicken Skewers	4.00
Sweet Chili-Glazed Beef Kabobs GF	4.50
Quesadillas GF	3.50
Choice of Chicken Tinga or Vegetable. Served with Roasted Vegetable Salsa & Sour Cream	
Pork Pot Stickers GF	3.50
Served with Asian Aioli	
Crab Cakes with Chef's Aioli	4.50
Bacon Wrapped Sea Scallops GF	4.75
In Garlic Butter	
Crispy Chicken Sliders	4.00
Mini Chicken Cutlets served with Brioche Buns, Spicy Mayo, Honey Mustard & Pickles	
Homemade Burger Sliders	4.25
Mini Burgers served with Brioche Buns, American Cheese, Dijionaise & BBQ Mayonnaise	
Smoked Pulled Pork with Raspberry Chipotle Sauce	3.75
Served with Hawaiian Rolls	

Bars & Stations

Slider Bar	5.50
Choice of two (Chicken Cutlets, Burgers or Pulled Pork) with the toppings listed above as well as Candied Bacon & Grilled Onions	
Street Taco Bar GF	5.00
Choose Two: Carne Asada, Chicken Tinga, Chorizo or Pastor with Corn Tortillas, Cilantro, Onions, Limes, Salsa Verde, & Traditional Salsa	
Add: Guacamole	.50
Mac 'n Cheese Bar	4.25
Includes: Bacon Bits, Roasted Broccoli, Fried Onion Strings, Pico de Gallo, Fresh Parmesan & Tabasco <i>Additional toppings priced separately...ask for details.</i>	
Mashed Potato Bar GF	4.25
Includes: Gravy, Chives, Shredded Cheese, Bacon Bits, Sour Cream and Black Olives <i>* Gravy not gluten free</i>	

GF Indicates Gluten Free Items V Indicates Vegan Items

Prices Subject to Change

HAND-PASSED CANAPES (GREAT FOR COCKTAIL HOUR!)

Standard Canapes (Choice of Two) \$3.50

- 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) \$4.00

- 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

POPCORN BAR **GF** \$4.00

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

DESSERTS

- Assorted Cookies \$2.50
(Chocolate Chunk, Lemon Blueberry, Salted Caramel, Peanut Butter & Chocolate Pretzel)
- Brownies, Lemon Bars, Hello Dollies & Butterscotch Walnut Blondies \$2.50
- Key Lime Tart \$4.50
- Brownie with Peanut Butter Mousse \$3.25
- Cheesecake (Raspberry, Chocolate or Caramel Sauce) \$4.50
- Baked Bread Pudding with Irish Whiskey Sauce \$4.00
- Cobbler with Cream (Apple, Peach or Mixed Berry) \$4.00
- Chocolate Gateau **GF** \$6.00
- Chocolate Coconut Bars **GF** **V** \$5.00

"SAMPLER" DESSERTS

Standard Dessert Sampler \$4.00 (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 \$6.00 (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 Churros with Vanilla Cream Sauce
- Cannoli Filled with Vanilla Cream

Please see our Sweets & Desserts Menu for more options!

Please ask us if there is something else that you're interested in that you don't see on our menu. Our chef's are happy to work with you to create a custom menu specific to your needs and taste.

