



# **LUDGERS CATERING** YOUR EVENT - OUR PASSION

## **HORS D'OEUVRES MENU**

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

*Prices subject to change.*

### **Cold Hors d'oeuvres**

<b>Fresh Fruit Display</b> GF V	2.75
<b>Garden Vegetable Crudité</b> GF	2.00
Served with Homemade Ranch Dip	
<b>Hummus Platter</b> V	2.75
Roasted Garlic Hummus & Pesto Hummus, served with Grilled Pita, Pita Crackers & Baby Carrots	
<b>Assorted Domestic &amp; Imported Cheeses</b>	3.50
Served with Assorted Crackers	
<b>Antipasto Display</b>	3.25
Salami, Ham, Cheese's, Artichokes, Mushrooms, Tomatoes, Asparagus, Green & Black Olives and Peppers in Vinaigrette	
<b>Charcuterie</b>	3.75
Assortment of Ham, Prosciutto, Salami, Mozzarella, Brie & Spreadable Cheeses, Dusseldorf Mustard, Lingonberry Jam and Orange Marmalade. Served with an assortment of crackers & crostini's.	
<b>Baked Brie</b>	28 each
Whole Brie with Raspberries baked in puff pastry Feeds 18-20 people	
<b>Raw Veggie Chopped Salad</b> GF V	2.00
Seasonal Fresh Vegetables in a flavorful vinaigrette	
<b>Roasted Corn Dip</b> GF	2.50
Served with Corn Scoop Chips	
<b>Homemade Potato Chips</b> GF	2.25
Served with our Homemade Ranch Dip	
<b>Homemade Sweet Potato Chips</b> GF	2.25
Served with our Honey Spice Dip	
<b>Tortilla Chips w/ Roasted Vegetable Salsa</b> GF V	2.25
Add Guacamole or Queso (+1.50ea)	
<b>Bruschetta</b>	2.75
Served with Garlic Crostini's	
<b>Petite Sandwich Display</b>	4.50
Pick 3: Roast Beef with Horseradish Aoli on Brioche Roll; Chicken Salad on Croissant; Ham, Swiss & Candied Bacon with Dijonnaise on Hawaiian Roll; Turkey & Cheddar with Avocado Aoli on Croissant	
<b>Fresh Pasta Salad</b> V	2.50
<b>Tortellini Skewers</b>	2.50
With Pesto Sauce	
<b>Caprese Salad Skewers</b> GF	3.50
With Balsamic Glaze	
<b>Gulf Shrimp Cocktail</b> GF	5.00
<b>Smoked Shrimp</b> GF	5.00
With Creole Remoulade	
<b>In-House Smoked Salmon</b> 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**

<b>Large Stuffed Mushroom Caps</b>	3.50
Choice of Herbed Cream Cheese, Italian Sausage or Crab Cake Filling	
<b>Baked Artichoke Spinach Dip</b>	3.25
Served with Grilled Pita Triangles	
<b>Mini Beef Wellington</b>	3.75
Served with Demi-Glace	
<b>Spanakopita</b>	3.25
With Spicy Tzatziki Sauce	
<b>Assorted German Sausages</b> GF	3.00
Served with Dusseldorf Mustard	
<b>Breaded Chicken Bites</b>	3.00
Served with Choice of Honey Mustard or Piccata Sauce	
<b>Bacon &amp; Cheese Stuffed Jalapenos</b>	2.50
<b>Swedish or Sweet Glazed Meatballs</b>	3.00
<b>Teriyaki Chicken Kabobs</b> GF	3.50
<b>Sweet Chili-Glazed Beef Kabobs</b> GF	4.50
<b>Quesadillas</b> GF	3.25
Choice of Chicken Tinga or Vegetable. Served with Roasted Vegetable Salsa & Sour Cream	
<b>Pork Pot Stickers</b>	3.25
Served with Asian Aoli	
<b>Crab Cakes with Chef's Aoli</b>	4.50
<b>Bacon Wrapped Sea Scallops</b> GF	3.75
In Garlic Butter	
<b>Homemade Burger Sliders</b>	4.25
Mini Burgers served with Brioche Buns, American Cheese, Dijonnaise & BBQ Mayonnaise	
<b>Smoked Pulled Pork with Raspberry Chipotle Sauce</b>	3.75
Served with Hawaiian Rolls	

*Chef Attended Stations do not include the additional cost of Chef(s).  
We estimate one chef (\$125) for every 150 guests.*

<b>Tender Roast Beef Carving Station</b>	7.50
Served with Brioche Rolls & Horseradish Aoli	
<b>Smoked Pork Loin Carving Station</b>	4.50
Served with Hawaiian Rolls & Cranberry Chutney	
<b>Sliced Prime Rib Carving Station</b>	9.50
Served with Brioche Rolls & Horseradish Aoli	
<b>Pasta Station</b>	6.00
Includes: Penne & Cavatappi Pasta with choice of two sauces (Alfredo, Homemade Red Sauce, Pesto in Olive Oil or Pesto Cream Add: Meatballs or Grilled Chicken (+\$3) Add: Sauteed Shrimp (+\$6)	

GF Indicates Gluten Free items. Please note...many other items can be made gluten free, or are gluten free without crackers, crostini's or rolls, which we're happy to sub for gluten free options.

V Indicates Vegan items

## HAND-PASSED CANAPES (GREAT FOR COCKTAIL HOUR!)

### Standard Canapes (Choice of Two)

\$3.00

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)

\$3.50

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

## BARS & STATIONS

### Mac 'n Cheese Bar

\$4.00

Includes: Bacon Bits, Roasted Broccoli, Fried Onion Strings, Pico de Gallo, Fresh Parmesan & Tabasco

*Additional toppings priced separately...ask for details.*

### Mashed Potato Bar **GF**

\$4.00

Includes: Gravy, Chives, Shredded Cheese, Bacon Bits, Sour Cream and Black Olives

*Additional toppings priced separately...ask for details.*

*\* Gravy not gluten free*

### Popcorn Bar **GF**

\$3.50

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

Please ask us if there is something else that 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.

## DESSERTS

### Dessert Sampler

\$3.00

(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

\$5.00

(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 Churro's with Vanilla Cream Sauce

Cannoli Filled with Vanilla Cream

*Please see our Sweets & Desserts Menu for more options!*

