



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

*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

## **Cold Hors d'oeuvres**

<b>Fresh Fruit Display</b> GF V	2.75
<b>Garden Vegetable Crudité</b> GF Served with Homemade Ranch Dip	2.00
<b>Hummus Platter</b> V Roasted Garlic Hummus & Pesto Hummus, served with Grilled Pita, Pita Crackers & Baby Carrots	2.75
<b>Assorted Domestic &amp; Imported Cheeses</b> Served with Assorted Crackers	3.50
<b>Antipasto Display</b> Salami, Ham, Cheese's, Artichokes, Mushrooms, Tomatoes, Asparagus, Green & Black Olives and Peppers in Vinaigrette	3.25
<b>Charcuterie</b> Assortment of Ham, Prosciutto, Salami, Mozzarella, Brie & Spreadable Cheeses, Dusseldorf Mustard, Lingonberry Jam and Orange Marmalade. Served with an assortment of crackers & crostini's.	3.75
<b>Baked Brie</b> Whole Brie with Raspberries baked in puff pastry Feeds 18-20 people	28 each
<b>Raw Veggie Chopped Salad</b> GF V Seasonal Fresh Vegetables in a flavorful vinaigrette	2.00
<b>Roasted Corn Dip</b> GF Served with Corn Scoop Chips	2.25
<b>Homemade Potato Chips</b> GF Served with our Homemade Ranch Dip	2.25
<b>Homemade Sweet Potato Chips</b> GF Served with our Honey Spice Dip	2.25
<b>Tortilla Chips w/ Roasted Vegetable Salsa</b> GF V Add Guacamole & Queso (+1.50)	2.25
<b>Bruschetta</b> Served with Garlic Crostini's	2.50
<b>Petite Sandwich Display</b> 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	4.50
<b>Fresh Pasta Salad</b> V	2.50
<b>Tortellini Skewers</b> With Pesto Sauce	2.25
<b>Caprese Salad Skewers</b> GF With Balsamic Glaze	3.25
<b>Gulf Shrimp Cocktail</b> GF	5.00
<b>Smoked Shrimp</b> GF With Creole Remoulade	5.00
<b>In-House Smoked Salmon</b> GF Side of Smoked Salmon, with Horseradish Cream, Red Onions, Capers, Lemons, Tomatoes, Crostini's, Crackers & Dijon Mustard. Serves 20-25 people.	80 each

# **HORS D'OEUVRES MENU**

## **Hot Hors d'oeuvres**

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

*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> Served with Brioche Rolls & Horseradish Aoli	6.50
<b>Smoked Pork Loin Carving Station</b> Served with Hawaiian Rolls & Cranberry Chutney	4.50
<b>Sliced Prime Rib Carving Station</b> Served with Brioche Rolls & Horseradish Aoli	8.50
<b>Pasta Station</b> 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)	6.00



**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.



**Indicates Vegan items**

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

### Standard Canapes (Choice of Two)

\$2.75

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)

\$3.25

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*

### Queso Fountain

Small Fountain (serves 75-150 ppl) \$200

Large Fountain (serves 150-250 ppl) \$250

*Includes Fountain, Queso and Dipping Sticks.*

Queso Fountain Dippers (pick 3) \$3.25/person

Choice of: Tortilla Chips, Pretzel Bites, Roasted Broccoli, Potato Chips, Celery and Assorted Crackers

### 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

## 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 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 culinary-trained chef's are happy to work with you to create a custom menu specific to your needs and taste.