

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.
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 Seasonal Fruit Display GF V	2.75
Garden Vegetable Crudit� GF	2.00
Traditional vegetable display served with our Homemade Ranch Dip	
Add: Roasted Garlic Hummus	1.00
Assorted Domestic & Imported Cheeses	3.50
Served with assorted crackers.	
Antipasto	3.25
Assortment of salami, ham, cheese's, artichokes, mushrooms, tomatoes, asparagus, green & black olives and peppers in vinaigrette.	
Raw Veggie Chopped Salad GF V	2.00
Seasonal, fresh vegetables in a flavorful vinaigrette.	
Roasted Corn Dip GF	2.25
Served with Corn 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.	
Roasted Vegetable Salsa GF V	2.25
Our homemade salsa with fresh tortilla chips. Add Guacamole OR Queso	1.25
Bruschetta	2.50
Tomatoes, onions, garlic, olive oil & fresh basil. Served with garlic crostini's.	
Fresh Pasta Salad V	2.50
Petit Sandwich Display	4.50
Choice of three: Roast Beef with Horseradish Aoli on a Brioche Roll, Chicken Salad on Croissant, Ham, Swiss & Candied Bacon with Dijonaise on Hawaiian Roll or Turkey, Cheddar & Avocado on Croissant	
In-House Smoked Salmon GF	4.25
Gulf Shrimp Cocktail GF	5.00
We allow 3 pieces per person for this price.	
Smoked Shrimp GF	5.00
with Creole Remoulade	
We allow 3 pieces per person for this price	

Hot Hors d'oeuvres:

Large Stuffed Mushroom Caps	3.50
Your choice of Herbed Cream Cheese, Italian Sausage GF or Crab Cake Fillings	
Baked Artichoke Spinach Dip	3.25
Served with Pita Triangles	
Spanakopita	3.25
With Spicy Tzatziki Sauce	
Assorted German Sausages GF	3.00
Served with Dusseldorf mustard.	
Breaded Chicken Bites	3.00
Hand cut and soaked in buttermilk overnight, served with Honey Mustard.	
Chicken Piccata Skewers	3.00
Breaded Chicken Bites served with our Piccata Sauce	
Bacon & Cheese Stuffed Jalapenos	2.50
Swedish OR Sweet Glazed Meatballs	3.00
Teriyaki Chicken Kabobs GF	3.50
Sweet Chili-Glazed Beef Kabobs GF	4.50
Crab Cakes with Chef's Aoli	4.50
Bacon Wrapped Sea Scallops GF	4.50
In Garlic Butter.	
Homemade Sliders	4.25
Mini Burgers served with Brioche Buns, American Cheese, Dijonaise & BBQ Mayonnaise	
Brisket Sliders with BBQ Sauce	5.00
Served with Brioche Buns	
Smoked Pulled Pork with Raspberry Chipotle Sauce	3.75
Served with Hawaiian Rolls	
GF Indicates Gluten Free Items (other items can be made gluten free, please ask for details)	
V Indicates Vegan Items	

Mac-N-Cheese Bar:

Includes: Bacon Bits, Roasted Broccoli, Fried Onion Strings, Pico de Gallo, Fresh Parmesan & Tabasco	4.00
Additional toppings priced separately....ask for details.	

Mashed Potato Bar: GF

Includes: Gravy*, Chives, Shredded Cheese, Bacon Bits, Sour Cream and Black Olives	4.00
Additional toppings priced separately....ask for details. *Gravy not gluten free	

Popcorn Bar: GF

Includes Butter, Kettle & Caramel Popcorns	3.50
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	

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	6.50
Served with Dollar Rolls and Horseradish Aoli	
Smoked Pork Loin	4.50
With Cranberry Chutney	
Sliced Prime Rib	8.50
Served with Dollar Rolls and Horseradish Aoli	

Pasta Station:

Includes: Penne & Cavatappi Pasta with your choice of two sauces: Alfredo, Homemade Red Sauce, Pesto in Olive Oil or Pesto Cream.	6.00
Add Meatballs or Grilled Chicken	3.00
Add Saut�ed Shrimp	6.00

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) 2.75

Smoked Pulled Pork Mini Slider 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 Fraiche **GF**

Homemade Sweet Potato Chips with Honey Spice Dip **GF**

Vegetable Mousse Cream Puff **GF**

Cream Cheese OR Italian Sausage Stuffed Mushroom **GF**

German Sausages with Dusseldorf Mustard **GF**

Premium Canapés (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

Smoked Shrimp with Creole Remoulade **GF**

Shrimp Cocktail **GF**

Crab Cake Stuffed Mushroom **GF**

Crab Cakes with Chef's Aoli

Goat Cheese Phyllo with Poached Pear

Pork Loin on Crostini with Cranberry Chutney

Fried Chicken & Waffles

Deviled Egg w/ Breaded Chicken & Honey Sriracha Sauce

Dessert Sampler:

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

Chocolate Brownies

Carrot Cake

Lemon Bars

Cookies (Assorted)

Hello Dollies

Red Velvet Mini Cakes

Chocolate Dipped Strawberries **GF**

S'more's Bars

Premium Dessert Sampler:

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

Assorted Cake Balls

Chocolate Tarts
with Peanut Butter Mousse

Vanilla Cream Shooters

Key Lime Bars

Vanilla Cream Puffs
with Chocolate Ganache

Cookies 'n Cream Puffs

Grand Marnier Infused **GF**

Chocolate Dipped Strawberries

Chocolate Gateau Shooters **GF**

Chocolate Coconut Bars **GF V**

Individual Desserts:

Assorted Cookies 1.75

Chocolate Sheet Cake with Chocolate Ganache 2.50

Vanilla Sheet Cake with Raspberry Sauce 2.50

Baked Bread Pudding with Irish Whisky Sauce 3.50

Homemade Cobbler (Apple, Peach or Mixed Berry) 3.50

Traditional Cheesecake 4.00

(with Raspberry, Chocolate Ganache or Caramel Sauce)

Large Vanilla Cream Puff with Chocolate Ganache 4.00

Red Velvet Cake 4.00

Key Lime Tart 4.00

Chocolate Tart with Peanut Butter Mousse 5.00

Chocolate Gateau **GF** 5.00

Carrot Cake 5.00

Chocolate Coconut Bar **GF V** 5.00

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.



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www.ludgerscatering.com

HORS D'OEUVRES MENU



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