

Ludwig's "A la Carte" Menu

Ludwig's "A la Carte" Menu...

The items listed on our "A la Carte" menu are available individually, so you can mix and match to create your own party menu. Perfect for cocktail hours, small parties, family dinners or to supplement your buffet menu.

PLEASE NOTE:

The minimum "A la Carte" order for Mondays, Tuesdays, Wednesdays and Thursdays is \$500.

(Our kitchen is not staffed on weekdays. Staffing the kitchen on a weekday requires a \$500 minimum order.)

The "A la Carte" prices listed on this menu are per individual full-sized tray of food.

The price of each item includes its own chafing set-up
YOU KEEP IT --- NOTHING TO RETURN:

- 1 non-returnable chafing rack
- 1 non-returnable water-pan
- 3 sternos (canned heating fuel)
- 1 disposable serving spoon

We do not rent chafing racks.
Additional chafer set-ups may be purchased for \$15 each.
(Chafer set-up includes 1 rack, 1 water pan,
3 sternos, and 1 serving spoon).

A la Carte prices do not include paper goods, salad, bread, condiments, etc.

Dinner Paper Goods Baskets:

Includes disposable 9" plates, paper dinner-napkins,
heavy-duty plastic forks & knives.

- Small (15-30 people)...\$20
- Medium (35-60 people)...\$35
- Large (75-100 people)...\$65

Dessert Paper Goods Basket: \$35.

Includes 50 pieces each:

- 7" dessert plates
- Paper napkins
- Heavy-duty plastic forks and
- Teaspoons

Party Salads:

Mixed Field Greens tossed with chopped walnuts, crumbled
bleu cheese and dried cranberries, served with our home-
made creamy-raspberry vinaigrette on the side.

- Small (15-30 people)...\$30
- Medium (35-60 people)...\$45
- Large (75-100 people)...\$65

Bread Baskets:

Basket of freshly baked bread and rolls with
butter-cups on the side.

- Small (15 - 30 people)...\$30
- Medium (35-60 people)...\$45
- Large (75-100 people)...\$65

Salad, Bread, Paper Goods Combo Packages:

Includes Salad, Dressing, Bread Basket, Butter and Dinner Paper Goods Basket...

- Small (15-30 people)...\$55
- Medium (35-60 people)...\$95
- Large (75-100 people)...\$145

*Our "a la carte" menu is extensive...there are 17 pages!
If you'd like, you can use your computer to print out a copy.
That way you can take your time looking it over.*

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Chicken & Turkey selections from our popular Hot Buffet Menu...

Chicken Francaise \$110.

Tender chicken breast, dipped in a light egg batter and sautéed with butter, lemon and white wine.

Chicken Marsala \$110.

Boneless chicken breast sautéed with mushrooms, diced onion, prosciutto and sweet Marsala wine.

Chicken Augustino \$110.

Chicken breast sautéed with sliced mushrooms, onions, & artichoke hearts with white wine and butter.

Chicken Ludwig's Style \$110.

Smothered with thinly-sliced prosciutto and melted fresh mozzarella in a Marsala wine sauce.

Chicken with Tarragon Cream Sauce \$110.

Crisp-sautéed chunks of boneless chicken breast simmered in a buttery, tarragon infused cream sauce.

Chicken Parmegiana \$110.

Breaded and fried in olive oil, simmered in fresh marinara sauce and topped with mozzarella cheese.

Chicken Scarpaiella with Sausage and Potatoes \$110.

Boneless, sautéed with garlic, oregano, lemon & wine, tossed with Italian sausage and roasted potatoes.

Chicken Venuto \$110.

Chicken breast sautéed with garlic, onions and fresh sweet peppers in a sauce of white wine and butter.

Chicken with Sun-dried Tomato Cream Sauce \$110.

Chicken breast simmered in a buttery cream infused with sun-dried tomatoes and roasted red peppers.

Chicken Teres' \$110.

Sautéed with Porcini mushrooms, pancetta & Fume' Blanc wine, dotted with smoked provolone cheese.

Herb & Cheese Stuffed Chicken \$125.

Goat cheese, fresh herbs & currant filling, topped with diced vegetables & a light cream sauce.

Cranberry-Cornbread Stuffed Chicken Breast \$125.

Filled with a mixture of cornbread, cranberries, and fresh herbs, topped with home-style chicken gravy.

Barbecued Chicken \$95.

First marinated, then slowly grilled, basted with our own bbq sauce, spiked with Kentucky bourbon!

Spicy Fried Chicken \$95.

Marinated in a peppery-citrus sauce and then breaded and fried to a golden color.

Southern Fried Chicken \$95.

Traditional southern recipe, dredged in cornmeal, seasoned flour and deep-fried.

Orange-Rosemary Chicken \$95.

Chicken on the bone, marinated in Key West citrus sauce (orange, lime, garlic and rosemary), grilled to crispy char.

Cajun Chicken with Capers and Lemon \$95.

On the bone, seasoned and seared over an open flame, tossed with capers, lemon juice and New Orleans spices.

Roasted Chicken with Garlic and Lemon \$95.

Roasted Turkey Breast \$145.

Hand-carved, layered over country style stuffing, topped with giblet gravy, cranberry sauce on the side.

Ludwig's "A la Carte" Menu

Chicken, Turkey & Duck selections from our other themed buffet menus...

From our "Summer Buffet" and "Caribbean Islands" menus...

Caribbean Coconut-Curry Chicken \$145.

A Trinidadian dish drawing on the island's East Indian food heritage: coconut, curry, lemongrass, garlic & rum!

Roasted Red Curry Chicken with with Apple jus \$145.

Pan roasted, semi-boneless chicken with red curry seasonings deglazed with apple cider.

Island Grilled Chicken \$145.

Two Caribbean traditions meet here: grilling and exquisite seasonings. Chicken grilled with cilantro, garlic, cumin, oregano, coriander, pepper, achiote, and more!

From our "Italian" menu...

Chicken Cacciatore \$145.

This 'hunter style' Italian dish makes good use of mushrooms, onions, tomatoes and herbs.

Pollo Arrosto \$125.

Roasted Italian style with pancetta, rosemary, sage and garlic served with carrots, onions and potatoes. A one-dish dinner!

Roasted Chicken with Vegetables and Arugala \$145.

Garlic-roasted chicken topped with a salad of arugala, tomato, onion and marinated vegetables in a balsamic vinaigrette.

From our "Summer Buffet" and "Pacific Islands" menus...

Chicken with Ginger-Cilantro Pesto \$145.

East-West version of Pesto, using ginger, cilantro, and chilis. Lighter than the Italian original. Spicy flavor - vibrant color.

Spicy Braised Chicken with Mushrooms & Star Anise \$145.

Slow-cooked with fresh shiitake mushrooms, green onions, garlic, ginger, hoisin sauce, star anise.

Chicken Teriyaki with curry and ginger \$145.

A sweetened glaze made with soy sauce spiked with lots of fresh ginger and garlic, finished with a hint of curry spices.

Pacific Rim Drunken Chicken \$145.

Chicken breast prepared with Chinese rice wine, soy sauce, green onions, cilantro, fresh ginger and jalapenos.

Chinese Flavored Fried Boneless Chicken \$145.

with Green Onion-Ginger Dipping Sauce.

From our "Carving Board" menu...

Whole Roast Turkey \$11.95/lb.

with gravy and cranberry sauce

Roast Turkey Breast \$12.95/lb.

with gravy and cranberry sauce

From our "French Buffet" and "Oktoberfest" menus...

Coq au vin Champenoise \$145.

French style chicken in Champagne sauce.

Grilled Game Hen \$145.

With rich Moroccan spices and rosemary oil.

Roasted Cornish Game Hen with Garlic and Sage \$145.

Game hens marinated in an herb and sweet/sour mixture, roasted with garlic, thyme, marjoram and sage.

Bavarian Style Roasted Chicken \$165.

Lightly seasoned oven-roasted chicken tossed with fresh grapes and Alsatian wine.

From our "South of the Border" menu...

Chile-Roasted Chicken with Roasted Garlic Sauce \$145.

A light, flavorful, satisfying dish prepared with dried chilis, spices, & vinegar, finished with a roasted garlic sauce.

Chicken with Spicy Mole' Sauce \$145.

Our mole is a smooth sauce blended of onion, garlic, chili peppers, ground seeds and a small amount of chocolate.

Arroz con Pollo \$125.

Classic chicken and rice with Chorizo Sausage

Chicken Baked with Chipotle Chiles and Tequila \$145.

The marinade is spicy, sweet, and tangy from mangos, lime, chipotles, honey, and ginger, with an added kick from tequila.

Pollo Asada \$145

Marinated Grilled Chicken with Mexican Spices.

From our "New Orleans Mardi Gras" menu...

Chicken and Andouille Smoked Sausage Gumbo \$145.

Its deep rich fragrance and dark brown color make this a robust, hearty stew. Andouille sausage and okra add a smoky, spicy flavor to this classic Louisiana dish.

Cajun Cornmeal Crusted Chicken \$155.

Boneless chicken breast dusted with seasoned cornmeal and then deep-fried, perfect for make-your-own sandwiches. Served with 20 soft buns, sliced tomatoes, shredded lettuce and garlic-mayonnaise on the side.

Southern Chicken and Dumplings \$145.

Turmeric and saffron added to the broth gives our traditional recipe a rich golden color.

Cold Barbecued Chicken Platter \$95.

Forty-eight pieces of perfectly seasoned and prepared BBQ chicken, served chilled with home-made potato salad.

Hearty Beef dishes from our popular Hot Buffet menu...

Pepper Steak with Merlot Wine Sauce \$155.

Flank steak covered and seasoned with a dry rub, quickly seared over a hot fire, sliced thin and tossed with a sauce made with Merlot wine, garlic, onions and cracked pepper.

Sliced London Broil with Mushrooms and Onions \$155.

Steaks are cooked rare and sliced thin, covered with sautéed onions and mushrooms, in a light beef gravy.

Sliced Grilled Steak with Bourbon-Ginger Sauce \$155.

Made with garlic, fresh ginger, beef stock and bourbon, cooked down to a rich sauce and drizzled over our delicious steak.

Sliced Steak with Bacon, Shallots and Port \$155.

Thinly-sliced steak is layered with crumbled bacon and a gravy made with chopped shallots, onions, beef stock and Port wine.

Corned Beef and Cabbage \$125.

Corned beef dinner with rutabagas, carrots, onions, potatoes, and cabbage. A classic corned beef and cabbage recipe.

Swedish Meatballs \$95

Miniature beef meatballs simmered in a rich, beefy sour cream sauce.

Beef Stroganoff with Buttered Egg Noodles \$125.

Tender beef tips slowly simmered with whole mushrooms and sour cream, ladled over buttered egg noodles.

Yankee Pot Roast \$125.

This hearty roast combines tender braised beef with red potatoes, baby carrots, and onions in a savory, rich broth.

Braised Brisket of Beef \$125.

Beef is slowly braised until tender with onion, celery, carrots, wine, and herbs for a hearty, traditional meal.

Home-Style Meat Loaf \$110.

This meatloaf version became a family favorite in many households in the 1950's. The key is in the mushrooms and onions, and the mixture of ground beef with pork sausage for added flavor and moisture.

Bratwurst and Knockwurst \$110.

From the finest old-fashioned German butchers, grilled, sliced and served atop our home-made Braised Red Cabbage.

Grilled Polish Kielbasa with Spicy Laagered Kraut \$110.

Grilled and served with home-made sauerkraut which has been specially seasoned and slowly simmered with beer.

Bavarian Saurbraten with Braised Red Cabbage \$155.

German style pot-roast, slow cooked for hours, cooled, sliced and served on a bed of home-made sweet and sour red cabbage.

Ludwig's "A la Carte" Menu

Beef selections from our other themed buffet menus...

From our "French Buffet" menu...

Beef Bordelaise \$165.

Delicious French Country Style Beef Stew made with plenty of red wine and rich beef stock. Served w/ buttered egg noodles.

French Filet of Beef "en Hochepot" \$165.

Tender cuts of beef and veal cooked slowly with potatoes, green beans, carrots, leeks, turnips, zucchini, and mushrooms.

From our "Summer Buffet" and "Caribbean Islands" menus...

Marinated Flank Steak with Honey-Chipotle Sauce \$155.

Marinated in garlic and oil, grilled with honey, mustard, hoisin sauce, lime juice, chipotles.

Slow BBQ'd Short Ribs \$155.

Beef short ribs are slow-smoked over hickory until tender, but not soft. A cider vinegar ginger ale mop keeps them moist. Finished with a smokey barbecue sauce.

Surf & Turf Kabobs \$195.

Grilled Filet Mignon and Jumbo Shrimp marinated with garlic and ginger, seasoned and grilled to perfection.

Sliced Steak with Wild Mushroom & Cabernet Sauce \$155.

The textures and earthy tones of the mushrooms complement both the steak and the robust, fruity Cabernet wine sauce.

Spice-Marinaded Grilled Flank Steak \$155.

Flank steak is tenderized with a marinade of chipotle, garlic, cilantro, lime; topped with a sauce of chipotles, honey, peanut oil, vinegar, mustard, lime juice, garlic, and cumin.

From our "South of the Border" menu...

Arrachera con Ajo'y Limon a la Parrilla (Fajitas) \$185.

Grilled Garlic-Marinaded Skirt Steak with Lime.

Carne Asada \$185.

Grilled hand chopped marinated steak.

Ropa Vieja \$155.

Savory beef stew done up in the Pueblo style.

Biftec Encebollada \$185.

Sliced marinated steak, seasoned and browned in the skillet, served with crisp, white crunchy onions.

Blackened Cajun Sliced Steak \$195

From our "Emerald Isles" menu...

Dublin Broil \$175.

Broiled Brisket of Beef with Sautéed Mushrooms and Shallots.

Rib Steak with Irish Whiskey Sauce \$195

Rib-eye steaks grilled over an open flame, then sliced thick and served with a sauce made from rich beef stock, onions, shallots, mushrooms and a generous splash of Jameson's.

From our "Italian" and "Winter" menu...

Medallions of Filet Mignon \$195.

sautéed with shallots and Valpolicella

Boneless, Sliced Shell Steak Pizzaiolla \$195.

Slow-Simmered Beef & Pork Bracciolla \$185.

Filet of Beef Medallions with Garlic & Cognac Sauce \$155.

Tenderloin of beef rubbed with Montreal seasoning and charbroiled with a pan sauce flavored with garlic and red bell peppers. Finished with a Cognac Demi Glace.

Belgian Beer-Braised Beef with Buttered Noodles \$155.

Beer is typical for the Belgian braise, and gives a quite different flavor to beef than the red wine of the bourguignon. A bit of brown sugar masks the beer's slightly bitter quality, and a little vinegar at the end gives character.

Pot Roasted Short Ribs \$155.

Short ribs are rich, hearty, designed for cooking and eating in winter. They are braised slowly in a barely warm oven for six hours. The wonderful smell emanating from the oven will make you forget the fact we haven't seen the sun much since October.

Braised Beef Short Ribs with Root Vegetable Ragout \$175.

The same short ribs as above braised with parsnips, rutabagas, Yukon Gold potatoes, carrots and Vidalia onions.

From our "Pacific Islands" menus...

Polynesian Filet Mignon \$195.

Marinated in soy, lime juice, fresh onion, ginger, hot chilies. Grilled and skewered with Golden Pear Tomatoes.

Beef & Broccoli \$125.

tender top round beef, seared and sautéed with fresh broccoli, garlic, ginger and oyster sauce.

Spicy Asian Filet Mignon w/ Broccoli & Chili Peppers \$175.

Tender tips of filet mignon and vegetables are gently simmered in a combination of chili spices and seasonings. Sweet honey and tart black rice vinegar make an intriguing combination in this stir-fry recipe.

Stir-Fried Beef with Black Beans and Onions \$125.

Fermented black beans lend a savory flavor to this recipe, while chile paste adds extra bite. This dish is representative of Cantonese Home Cooking.

Cantonese Pepper Steak \$125.

Teriyaki-marinated flank steak, seared and cooked to medium rare, then sautéed with ginger, garlic, onions, green and red bell peppers, and a sweet and sour garlic sauce.

Tender Natured Veal selections from several of our themed buffet menus...

Veal Tenders with Mushrooms and Tomatoes \$155.

Natural veal tenders sautéed in a spicy white wine sauce with mushrooms, sun dried tomatoes and sweet red peppers.

Veal with Prosciutto and Sage Cream \$165.

Veal Scallopini with Prosciutto, Mozzarella and Marsala Wine \$175

Veal with Tomatoes and Roasted Garlic Basil Sauce \$175

Veal with Artichoke Hearts and Mushrooms in white wine and garlic \$185

Veal Marsala with Mushrooms \$175

Veal Francaise \$175

Veal and Peppers \$155

Veal Parmegiana \$175

Bavarian Weiner Schnitzel \$185

Calves Liver Sauté with Golden Onions \$155.

Fresh Calves liver sautéed with bacon and Vidalia onions, a drop of red wine and select seasonings.

Fresh American Lamb selections from several of our themed buffet menus...

Lamb Brochettes with Black Olive and Mint Vinaigrette \$175.

Marinated in fresh marjoram, capers, garlic and mint, then fire-grilled and tossed with olives and a garlicky vinaigrette.

Lamb with Spinach and Garbanzo Beans \$155.

Cubes of lamb, marinated in garlic and olive oil, grilled and served over a bed of sautéed spinach and chick-peas.

Mediterranean-style Lamb Shanks \$155.

Seasoned with rosemary, garlic and orange, slowly braised with potatoes, parsnips and Calamata olives.

Double-Cut Lamb Chops

Spicy Grilled Colorado Lamb Riblets \$175

Tossed with Mexican seasonings, garlic and lemon, grilled to perfection.

Roasted Herbed Leg of Lamb \$165

with Mint-Shallot Sauce or

with Madiera Sauce

Gigot \$185.

French-style Roast Lamb au jus.

Stuffed Loin of Lamb with Onion and Mint Sauce \$175.

Rolled Spring Lamb stuffed with Spinach \$175.

Pork, Ham & Sausage selections from several of our themed buffet menus...

From our "Summer Buffet" and "Caribbean Islands" menus...

Pork Medallions with Mango-Basil Sauce \$175.

With fresh mango, orange juice, lime juice, dark rum, onions, garlic, oregano, cumin, cilantro and basil.

Grilled Pork Chops with Indian Relish \$175.

Marinated, tossed with fresh apricot, curry powder & garlic.

Pork Tenderloin Cubano \$155.

This pork recipe benefits greatly from a wonderful citrus-packed, garlicky marinade that gives it a subtly exotic flavor. Orange, lime, dark rum, onions, garlic, cumin.

Montuno Cubano \$175.

Sensational Cuban stir-fried pork.

Pork Medallions with Cherry Peppers \$125.

Pork Medallions are quickly caramelized in the skillet and then sautéed with garlic and cherry peppers. A little ginger adds a zing to the heat of the cherry peppers.

Pork, Ham and Sausage dishes from our "Italian" menu...

Pork Chops Pizaiolla \$155.

with mushrooms and sweet peppers

Grilled Italian Pork Sausage Selection \$165.

Hot, Sweet, Broccoli Rabe, & Cheese Sausage

Sausage, Potato and Peas \$135.

Sausage and Broccoli-Rabe \$155.

Broccoli-Rabe Sausage w/ Roasted Red Pepper Sauce \$155.

Broccoli rabe sausage grilled and sliced, served with a sauce of fennel, garlic and red peppers.

Slow-cooked, Spicy Marinara Pork Chops \$175.

Pork chops are slowly cooked with onions, garlic and tomatoes until fall-off-the-bone tender.

Mushroom-Stuffed Loin of Pork \$175.

Pork Loin Roasted Italian Style, stuffed with Garlic, Basil and Parmegiana Reggiano \$125.

Sausage and Peppers, red or white sauce \$125.

Pork, Ham and Sausage dishes from our "South of the Border" menu...

Cumin-Spiced Spare Ribs \$175.

Slow-cooked ribs soak up the wonderful flavor combo of cumin, onion, red wine & garlic.

Southwestern Pork with Black Beans \$155.

A hearty, spicy dish with a distinctive New Mexico twist. Sliced pork loin with Mexican seasoning topped with black beans and green onion.

Carnitas \$155.

Roasted hand chopped seasoned pork, our recipe calls for a citrusy-garlicky marinade (Orange, lime, dark rum, onions, garlic, cumin) that gives this Carnitas dish a subtly exotic flavor.

Ludwig's "A la Carte" Menu

Pork, Ham and Sausage dishes from our "Summer Buffet" and "Pacific Islands" menus...

Pan-Asian Teriyaki Spare Ribs: *marinated in spicy sesame garlic sauce and hoisin sauce then slowly grilled until tender.* **\$155.**

Pork Chops with Ginger Plum Sauce **\$175.**

Roast Stuffed Pork Loin with Currant Sauce **\$175.**

Cantonese Honey-Charred Sliced Pork **\$155.**

Cantonese barbecued meats are characterized by their deep red color, sweet flavor, and charred edges. Our Cantonese-style pork loin is rubbed with a mixture of honey and ground spices: star anise, fennel, cloves, cinnamon and ginger.

Pork Medallions in Balsamic Cherry Sauce **\$155.**

Spicy Ginger-Glazed Ham: *Mango chutney, ginger, and curry powder blend to make a sweet and spicy glaze.* **\$155.**

Asian Roast Loin of Pork with Garlic Sauce **\$125.**

Whole boneless loin of pork is generously studded with fresh garlic and ginger, then coated with oriental five-spices and slowly roasted until tender. The roast is then sliced, layered and topped with our home-made garlic sauce and sesame seeds.

Pork, Ham and Sausage dishes from our "French Buffet" and "Oktoberfest" menus...

Pork Loin with White Wine Mustard Sauce **\$155.**

Many of us were raised with applesauce as a condiment for pork dishes. This recipe incorporates fresh apples into the pan gravy with the delicious complementary flavor of thyme, mustard and white wine.

Sausage and Potato with Summer Herbs **\$125.**

Grilled Italian Sausage served over tender layers of well-seasoned sliced potatoes and onion wedges.

Catalette de Porc Fermiere **\$185.**

Pork Chops Farmer Style, braised with mushrooms, onions, tomatoes and fresh herbs.

French Cassoulet **\$175.**

From South west France, Cassoulet can be translated as "white bean stew" or "meat and bean casserole". A rich dish, we make ours with pork, lamb and sausages.

Austrian Pan Broiled Pork Chops *with a white wine & onion demi-glaze.* **\$185.**

Kessler Rippchen: *German Smoked Pork Chops served with our home-made apple-sauerkraut.* **\$185.**

Bavarian-style Kottler: *Pork Chops with Apple-Bread Stuffing.* **\$185.**

Black Forest Loin of Pork with Apple-Caramel Glaze **\$125**

Boneless loin of pork, seasoned with a dry rub of sweet and sour spices, slow-cooked, and sliced thin, topped with a sautéed apples and a buttery, brown sugar sauce.

Pork, Ham and Sausage dishes from our "Carving Board" menu...

Baked Ham with Cider Sauce **\$155.**

Brined for 24 hours in apple cider, slowly cooked for several hours in a low-heat oven, sliced and drizzled with its natural juices.

Fried Country Ham in Red-Eye Gravy **\$155.**

An excellent choice for Brunch! Country ham and red-eye gravy is traditionally served as a breakfast with buttered grits, topped with pan gravy and biscuits. (We don't use coffee in our recipe.)

Maple-Glazed Pork Roast **\$155.**

Nothing can compare to the flavor of real maple syrup. With onions, apples, yellow raisins and sweet potatoes.

Italian Specialties and Pasta Dishes

Eggplant Parmegiana \$95.

Eggplant Rollatini \$95.

Slices of eggplant, batter-dipped and fried, filled with a mixture of Ricotta and Mozzarella cheeses, and baked with fresh marinara and mozzarella cheese on top.

Broccoli Parmegiana *Fresh broccoli, breaded and deep-fried, then baked with marinara & mozzarella cheese* **\$85.**

Italian Meatballs and Sausage Combo \$125

Sausage and Peppers, red or white sauce \$125

Pasta e Fagioli \$95.

. . . not the soup, but a rich dish of mixed pastas and cannellini beans simmered with fresh tomatoes, onions, diced prosciutto, garlic, herbs and freshly grated cheese.

Three-Cheese Rigatoni with Bacon and Spinach \$85.

Rigatoni is tossed with crumbled bacon and fresh spinach which has been sautéed with garlic, and a creamy sauce made with sharp Provolone, Pecorino Romano and Parmegiana Reggiano cheeses.

Penne with Vodka Sauce \$85.

Penne pasta, cooked al dente', tossed with a rich, creamy sauce made with heavy cream, diced prosciutto and onions, fresh tomato and a splash of vodka.

Rigatoni Filetto di Pomodoro *San Marzano tomatoes cooked with garlic, onion, prosciutto, fresh basil, herbs and spices.* **\$95.**

Rigatoni with Broccoli-Rabe and Sweet Italian Sausages \$95.

Fettuccini Quattro Formaggio \$125.

Penne Pasta Primavera with creamy Alfredo Sauce \$85.

Fettuccine with Grilled Chicken and Portobello Mushrooms, in wine sauce or Alfredo \$135.

Rigatoni Carbonara \$95.

Lasagna with Meat Sauce \$95.

Flat pasta layered with ground beef, chopped sausage, ricotta and mozzarella cheese, fresh tomato and garlic, well seasoned and topped with Pecorino Romano cheese.

White Lasagna with Vegetables \$95.

This lasagna has no meat, but plenty of fresh, seasonal vegetables and a rich creamy cheese sauce, baked to a fluffy consistency.

Mixed Mushroom Lasagna with Parmesan Sauce \$110.

Baked Ziti \$85.

Home-made Stuffed Shells \$95.

Home-made Manicotti \$95.

Ravioli Bolognese \$110.

Sun-dried Tomato Ravioli in red pepper cream sauce \$110.

Baked Cavatelli with Tomatoes, Sausage and Fresh Mozzarella \$125.

Baked Penne Pasta with Wild Mushroom Ragout \$115

Fettuccini with Morel Mushrooms and Sage Cream \$125.

Ludwig's "A la Carte" Menu

- Lobster Ravioli in Shrimp and Vodka Sauce \$115.
- Penne with Calamari, Mussels and Shrimp in garlic and oil \$125.
- Linguine with Shrimp and Clam Sauce \$125.
- Linguine with shrimp, clams, mussels and calamari in a spicy white wine-caper sauce \$135.
- Lobster Ravioli in Shrimp and Vodka Sauce \$115.
- Linguine with Fresh Clams *Al dente' linguine tossed with fresh little-necks, garlic, a little wine, stock, & Italian seasonings* \$125.
- Linguine with Calamari Sauce \$115.
- Linguine with Shrimp and Asparagus \$125
- Rotelli with Artichokes and Sun-dried Tomato \$85.
- Linguine with Fresh Garlic and Olive Oil \$85.
- Fusilli with Pesto Sauce \$85
- Penne with Broccoli and Garlic \$85.
- Penne with Grilled Tomatoes and Eggplant \$95.
- Penne with fresh tomatoes, Portobello mushrooms and fresh mozzarella \$115.
- Paparadella with sautéed artichoke hearts and roasted tomatoes in white wine-garlic sauce \$150.
- Pasta with Roasted Fennel and Tomatoes \$95.
- Pasta with Artichokes and Asparagus, garlic & oil \$125.
- Cavatelli with plum tomatoes, pancetta, onions and fresh Romano cheese \$115.
- Fusilli with Fresh Zucchini and Garlic \$85.
- Penne with Tomato, Olives and Capers \$85.
- Penne with Asparagus and Basil \$110.
- Fettuccini with Artichokes and Sun-Dried Tomato \$115.
- Arborio Rice *with calamari, shrimp, clams, mussels, cooked w/ white wine & garlic, topped with Reggiano Parmegiana* \$135.
- Smoked Gouda Macaroni Bake \$95.
- Pasta with Butternut Squash and Sage \$115.
- Spicy Noodles with Ginger and Fresh Vegetables \$125.
- Buttered Egg Noodles with Poppy Seeds \$75.
- Baked Macaroni & Cheese \$75.
- Bavarian Spaetzle \$95.

Ludwig's "A la Carte" Menu

Fresh Seafood Selections

Mussels with White Wine, Garlic & Fresh Herbs \$115.

Clean, cultured mussels, sautéed with garlic, lemon, white wine, fresh herbs and spices.

Zuppa di Mussels: Fresh, cultured mussels steamed with garlic, plum tomatoes, onion, basil & Italian seasonings \$115.

Mussels Oreganata \$115.

Curried Mussels \$115.

Mussels in Cream Sauce: Cultured mussels steamed in a rich sauce of fresh cream, butter, wine, onions and fresh herbs \$115.

Seafood Pasta Paella with Shrimp, Mussels, Little-Neck Clams and Spicy Sausage \$155.

Grilled Citrus-Marinaded Calamari topped with seasoned breadcrumbs \$185.

Little-Neck Clams with Wine, Garlic and Lemon \$155.

Baked Clams Oreganata \$165.

Clams Possillipo: Little Neck Clams steamed with wine, tomato, fresh basil and garlic \$175.

Cumin-Seared Sea Scallops with Cauliflower and Leeks \$175.

Pan-Seared Scallops with Mint and Chives \$185.

Broiled South-Pacific Sea Scallops rolled in sesame seeds and wrapped in bacon \$195.

Broiled Sea Scallops au gratin \$175.

Sautéed Scallops with Leeks and Lemon-Butter Sauce \$175.

Baked Scallops with Herbed Breadcrumb Topping and lemon-garlic sauce \$175.

Grilled Tuna with Mango-Habanero Mojo \$185.

Tuna au Poivre \$185.

Grilled Halibut with Pesto \$155.

Grilled Marinated Swordfish with Tequila-Habanero Sauce \$175.

Baked Fillet of Sole in Garlic Sauce \$165.

Fillet of Sole Francaise \$165.

Baked Fillet of Sole with Crisp Bread Crumbs and Caper-Herb Sauce \$165.

Fillet of Sole Stuffed with Crabmeat \$195.

Monkfish with Béarnaise Mouseline \$175.

Sea Bass with Tomato and Onion \$175.

Spicy Catfish with Bell Peppers and Onions \$145.

Sesame Catfish \$145.

Ludwig's "A la Carte" Menu

Baked Lemon-Pepper Salmon \$155.

Poached Irish Salmon with Hollandaise Sauce \$175.

Grilled Spice-Rubbed Salmon \$155.

Tex-Mex Lomi-Lomi \$155.

*A colorful salad of chilled salmon, cucumber, red onion, marinated with cilantro, lime juice, olive oil and southwestern spices.
Served on a bed of fresh greens*

Asian Honey-Ginger Laquered Salmon \$155.

Baked Salmon with Dill Cream \$155.

Pacific Salmon with Rosemary Mustard Sauce \$185.

Baked Salmon with Braised Carrots and Leeks \$175.

Shrimp Francaise \$175.

Shrimp Marinara or Fra Diavolo \$175.

Shrimp Parmegiana \$175.

Shrimp and Scallops sautéed with mushrooms, prosciutto and Port wine \$195.

Camarones Adobados a la Parrilla \$195.

Grilled Shrimp with Ancho Pasilla Sauce \$195.

Coconut-Battered Gulf Shrimp with curry and ginger, served with spicy honey-mustard sauce \$145.

Shrimp Etouffe' or Shrimp Creole \$195.

Zuppa di Pesce \$195.

Bouillabaisse (French Fisherman's Stew) \$195.

Ludwig's "A la Carte" Menu

Fresh Corn with Bell Peppers and Green Onions \$75.

Sautéed Corn, Tomato and Zucchini \$85.

Ragout of Peas, Pearl Onions and Artichokes \$75.

Stir-Fried Oriental Vegetables \$85.

Apple-Glazed Carrots \$75.

Honey Glazed Sesame Carrots \$75.

Sautéed Fennel and Carrots \$85.

Artichoke Hearts Francaise \$95.

Broccoli Garlic Sauté \$75.

Broccoli with Garlic and Anchovy Sauce \$85.

Broccoli Rabe with Garlic & Pecorino Romano Cheese \$85.

Green Beans with Toasted Pine-Nut Oil \$85.

String Beans Almandine \$75.

Green Beans, Snow Peas, Baby Carrots sautéed in butter \$85.

Sesame Spinach with Ginger and Garlic \$85.

Fresh spinach stir-fry: in sesame oil with fresh ginger and garlic, tossed with roasted sesame seeds \$85.

Broiled Leeks with Buttered Bread Crumbs \$85.

Grilled Portobello Mushrooms, Sweet Peppers & Onions \$95.

Smoked Portobello Mushrooms and Tomatoes \$95.

Grilled Portobello Mushrooms \$95.

Herbed Eggplant with Tomatoes, Onion, Garlic \$85.

Grilled Asparagus \$85.

Asparagus with Olive Oil and Lemon \$85.

Asparagus Parmesan \$95.

Sautéed Okra with Tomato and Corn \$85.

Medley of Zucchini, Chayote and Yellow Squash \$85.

Wild Mushroom and Bell Pepper Sauté \$95.

Grilled Eggplant w/ Tomato-Mint Sauce & Goat Cheese \$110.

Grilled Vegetables with Parsley Vinaigrette \$95.

Mushrooms and Pea Sauté' \$75.

Viennese Peas and Pearl Onions \$85.

Artichoke Hearts with Peas \$95.

Caramelized Vidalia Onion Wedges \$95.

Baby Carrots with Brown Sugar & Butter \$75.

Broccoli au gratin \$75.

Broccoli Parmegiana \$85.

Fresh broccoli stalks, breaded and deep-fried, then baked with marinara and mozzarella cheese.

Stir-Fried Broccoli with Oyster Sauce \$85.

Creamed Spinach: Fresh spinach simply prepared with heavy cream, butter, and seasoning. \$75.

Mascarpone Creamed Spinach \$95.

Collard Greens & Turnips, Ham Hock & Pepper-Vinegar \$95.

Country-Style Braised Red Cabbage \$75.

Fresh red cabbage, slowly simmered with a variety of European spices and sugar until tender and sweet.

Classic Ratatouille \$95.

Pan-Browned Brussels Sprouts with bacon \$95.

Vegetable Curry with Black-Eyed Peas \$95.

Escarole & Cannelini Sauté \$85.

Navet y Carrote: French style turnips and carrots, mashed coarsely. \$85.

Emerald Isle Creamed Mushrooms with Fresh Herbs \$95.

Irish Cabbage Sauté' \$85.

Spicy Laagered Sauerkraut \$85.

Roasted Acorn Squash apples, nuts, raisins, cranberries \$95.

Creamed Pearl Onions \$85.

Potato, Bean and Rice Selections

Cuban Style Black Beans \$75.

Smoked ham hocks and Caribbean seasonings make these slow-cooked black beans a satisfyingly different side dish.

Arroz con Gandules: Traditional Puerto Rican Christmas dish of rice and pigeon peas \$75.

Hacienda Jalapeno Pinto Beans \$75.

Creole Red Beans and Rice: A non-traditional recipe using West Indian pumpkin. \$75.

Barbacoa Black Beans with Chorizo \$75.

Rice and Peas: Like Jamaica - a little sweet, a little hot! \$75.

Moros Y Cristianos:

A Cuban dish, black beans and white rice. \$75.

Trinidadian Beans and Rice: Subtly coconutty, with a hint of Island heat. \$75.

Pois et Riz, Haitienne: Simply seasoned, traditional Haitian beans and rice. \$75.

Garbanzos y Chorizos \$75.

Not hot, but interesting chick-peas-in-the-pot, inspired by a mixed heritage of Spanish, Moorish, African and Caribbean cooks.

Frijoles Barrachos \$75.

Drunken" Black Beans \$75.

Hoppin' John, Red Beans & Rice or Dirty Rice \$75.

Triple Bean Bake, Picnic Style \$75.

Navy beans, black-eyed peas and white beans mix with brown sugar and New England seasoning to make a sweet, traditional side dish, perfect for barbecues and picnics.

Rice Pilaf or Saffron Rice . . . \$55.

Brown or White Rice . . . \$55.

Chinese Fried Rice . . . \$55.

Lemon Wild Rice . . . \$55.

Spanish Rice or Cuban Rice . . . \$55.

Garlic and Herb Roasted Red Potatoes \$75.

Mashed Potatoes \$75.

Gorgonzola and Garlic Mashed Potatoes \$85.

Fresh baby potatoes are mashed with imported Gorgonzola, cream cheese, real butter and an assortment of seasonings. This is an excellent side dish for beef tenderloins or rich, flavorful roasts.

Roquefort Potato Gratin \$95.

Garlic-Mashed Potatoes \$75.

Traditional, home-style mashed Idaho potatoes, souped up with a good dose of freshly-roasted garlic butter.

Rosemary Mashed \$75.

Red Skin Garlic Mashed Potatoes \$75.

Mashed Potatoes with Pancetta and Leeks \$85.

Whipped Yukon Gold Potatoes with Horseradish \$85.

Red Potato and Green Bean Sauté \$75.

Roasted New Potatoes with Shallots and Sage \$75.

Mixed Potatoes Anna \$75.

Russet, New and Golden Potato slices prepared with butter, cream and cheese, lightly seasoned and baked to a golden color.

Crispy Baked New Potatoes with Rosemary \$75.

Herb-Buttered Red Bliss Potatoes \$75.

Home-Fried Potatoes \$75.

Irish Parsley New Potatoes \$75.

Twice-Baked Stuffed Potatoes \$85.

Plump Idaho potatoes stuffed with diced bacon, cheddar cheese, chives and other select seasonings. Perfect idea for an intimate dinner party.

Herb-Buttered Red Bliss Potatoes \$75.

Home-Fried Potatoes \$75.

Candied Sweet Potatoes \$75.

A traditional southern recipe calling for plenty of butter and brown sugar, cooked long and slow.

Ludwig's "A la Carte" Menu

A la Carte prices do not include paper goods, salad, bread, condiments, etc.

Dinner Paper Goods Basket:

Includes disposable 9" plates, paper dinner-napkins, heavy-duty plastic forks & knives.

- *Small (15-30 people)...\$20*
- *Medium (35-60 people)...\$35*
- *Large (75-100 people)...\$65*

Dessert Paper Goods Basket: \$35.

Includes 50 pieces each:

- *7" dessert plates*
- *Paper napkins*
- *Heavy-duty plastic forks and*
- *Teaspoons*

Party Salads:

Mixed Field Greens tossed with chopped walnuts, crumbled bleu cheese and dried cranberries, served with our home-made creamy- raspberry vinaigrette on the side.

- *Small (15-30 people)...\$30*
- *Medium (35-60 people)...\$45*
- *Large (75-100 people)...\$65*

Bread Baskets:

Basket of freshly baked bread and rolls with butter-cups on the side.

- *Small (15 - 30 people)...\$30*
- *Medium (35-60 people)...\$45*
- *Large (75-100 people)...\$65*

Salad, Bread, Paper Goods Combo Packages:

Includes Salad, Dressing, Bread Basket, Butter and Dinner Paper Goods Basket...

- *Small (15-30 people)...\$55*
- *Medium (35-60 people)...\$95*
- *Large (75-100 people)...\$145*

PLEASE NOTE:

The minimum "A la Carte" order for Mondays, Tuesdays, Wednesdays and Thursdays is \$500. (Our kitchen is not staffed on weekdays. Staffing the kitchen on a weekday requires a \$500 minimum order.)

The "A la Carte" prices listed on this menu are per individual full-sized tray of food.

The price of each item includes its own chafing set-up:

- 1 non-returnable chafing rack
- 1 non-returnable water-pan
- 3 sternos (canned heating fuel)
- 1 disposable serving spoon

We do not rent chafing racks.

Additional chafer set-ups may be purchased for \$15 each.

(Chafer set-up includes 1 rack, 1 water pan, 3 sternos, and 1 serving spoon).

*Our "a la carte" menu is extensive...there are 17 pages!
If you'd like, you can use your computer to print out a copy.
That way you can take your time looking it over.*