

No, we're not kosher, but we know how to cook!

Every holiday season Ludwig's caters a party for the staff at one of New York City's largest public schools. Our good friends at the school always order two buffets: one from our regular buffet menu, and another that the teachers developed themselves, which they have come to affectionately call a "kosher-style" buffet.

This menu has become a holiday favorite among our regular customers! So who knew?

*Mazel Tov!*

## *Our "Kosher~Style" Holiday Buffet Menu*

Includes Appetizer Trays consisting of...

- Mini Knishes -
- Franks in a Blanket -
- Sweet & Sour Meatballs -
- Appetizer-Sized Stuffed Cabbage -
- Platter of Celery, Olives, Radishes and Gherkins -

And a Main Course Buffet consisting of...

- Braised Brisket of Beef -
- Pepper Steak with White Rice -
- Roast Chicken with Challah Dressing -
- Beef Stroganoff with Buttered Egg Noodles -
- Roasted Fall vegetables -
- Carrot Tzimmes -
  
- Freshly Baked Challah Bread -
  
- Coffee / Tea Service and Dessert -

**\$29.95 per person, plus sales tax and delivery.  
Minimum 50 people / 2 week notice required.**

Also available a la carte:

- Matzo Ball Soup, Mushroom Barley Soup, Cabbage Soup
- Chopped Chicken Liver Pate'
- Roasted Whole Chickens or Cornish Game Hens
- Roast Turkey Breast
- Grilled or Poached Salmon with Dill Sauce
- Potato & Noodle Kugel
- Potato Pancakes served with Sour Cream and Homemade Apple Sauce
- Glazed Baby Carrots
- Assorted Desserts and Fresh Fruits