



From the Carving Board...

We deal with the most reputable butcher shops in NYC, and we purchase only the finest and freshest meats and provisions --- so if you're thinking about adding a whole roast to your buffet, consider a selection from Ludwig's Carving Board...

Beef Selections

- ❖ ***Roast Prime Rib au jus...\$25.95/lb***
Slow-roasted, cooked medium rare, served with natural gravy.
- ❖ ***Roast Filet Mignon...\$26.95/lb***
*Our fresh tenderloin of beef is hand-trimmed and seasoned, cooked medium rare, and served with your choice of mushroom gravy, béarnaise sauce, or horseradish sauce.
(Pre-cooked weight is approximately 6-7 pounds; serve 10 -12 for appetizers, 8-10 for dinner.)*
- ❖ ***Beef Wellington...\$29.95/lb***
A whole filet mignon is topped with pate' and rich mushroom duxelle, encased in a flaky puff-pastry, served with a rich red wine gravy. (Also available in individual servings.)
- ❖ ***Individual Grilled Filet Mignon...\$30/per person***
Two-inch thick beef tenderloin steaks, grilled and served on a bed of watercress with horseradish crème fraiche and red pepper remoulade. (Not available in all situations --- Please inquire.)
- ❖ ***Whole Corned Beef Brisket...\$16.95/lb***
Ready for you to carve, served with horseradish sauce and grainy mustard.
- ❖ ***Whole Braised Beef Brisket...\$16.95/lb***
With hearty brisket gravy and sautéed onions.
- ❖ ***Angus Beef Top Round Cold Roast...\$19.95/pound***
Whole oven-roasted top round, cooked medium and served chilled with caramelized Vidalia onions, marinated Portobello mushrooms and tarragon aioli.

*Serve your roast at room temperature and add our **Beef Sandwich Accompaniment:**
Assorted bakery-fresh breads and rolls, sliced Muenster cheese, tangy Barbecue Butter,
Green Peppercorn Sauce, Dijon and American Mustards, Horseradish Cream, Tarragon Mayonnaise...
\$55 per dozen people*

Tender Pork Selections

- ❖ ***Boneless Loin of Pork... \$21.95/lb***
*~ with wild mushroom stuffing and garlic-wine gravy or
~stuffed with diced artichokes, garlic and sun-dried tomato in a rich wine sauce*

- ❖ ***Roast Loin of Pork... \$19.95/lb***
Boneless roast with fruit glaze served with a sweet cranberry, pear and ginger compote.

- ❖ ***Italian Style Roast Loin of Pork... \$19.95/lb***
Stuffed with garlic, hot peppers and grated Pecorino Romano

- ❖ ***Barbecued Pork Tenderloin... \$19.95/lb***
Marinated in Hoisin sauce, rice wine and sesame, served with hot mustard

- ❖ ***Whole Rack of Spare Ribs... \$13.95/lb***
*St. Louis style, slow-cooked over low heat or
Guava Habanera Baby Back Ribs*

- ❖ ***Whole Roast Fresh Ham... \$18.95/lb***
Boneless, with pork gravy, sauerkraut and applesauce.

- ❖ ***Smoked Smithfield Country Ham... \$19.95/lb***
*Maple-glazed and studded with cloves, baked to a golden finish.
(Approximately 9-10 pounds, bone-in, serves 12 – 14)*

Southern Style Dressing for Fresh Ham or Country Ham... \$29/tray

Add our Pork Sandwich Accompaniment:

*Assorted country-style mustards, sweet and sour mango sauce, cranberry chutney,
sage mayonnaise, sliced Swiss cheese and an assortment of bakery fresh rolls and breads...
\$55 per dozen people*

Fresh Turkey

- ❖ *Whole Roast Turkey...\$16.95/pound*
Served with giblet gravy and cranberry sauce
- ❖ *Turkey Breast...\$22.95/pound*
Served with giblet gravy and cranberry sauce
- ❖ *Traditional Bread Stuffing...\$29/tray*
- ❖ *Sausage Stuffing...\$39.tray*

*Add our Turkey Sandwich Accompaniment:
An assortment of bakery fresh rolls and breads, several flavored mustards and fruit sauces,
along with Dried Cherry Stuffing with almonds and sliced cheeses...
\$55 per dozen people*

Fresh American Lamb

- ❖ *Roast Leg of Lamb...\$18.95/pound*
On the bone, with home-made gravy and mint jelly
- ❖ *Stuffed Leg of Lamb...\$20.95/pound*
Leg of lamb is de-boned and stuffed with fresh spinach, garlic, herbs and spices.
- ❖ *Rack of Lamb...(Market)*
Roasted with rosemary and garlic
- ❖ *Grilled Double-Cut Lamb Chops...(Market)*
Marinated in garlic and olive oil with fresh herbs, served with mint pesto
- ❖ *Rosemary and Lemon Lamb Skewers...(Market)*
With jalapeno mint cream sauce

Gourmet Sausage Selection

❖ **International Sausage Grill...\$19.95 per person**

Grilled Andouille, Chorizo, Thai Chicken Sausage, and Smoked Kielbasa, served with assorted hard cheeses, chutney, relish, mustards and rustic bread

❖ **Bavarian Grill...\$19.95 per person**

German Bratwurst, Knockwurst, Wieners and Polish Sausage with grilled onions and peppers, home-made sauerkraut, flavored mustards, fresh rolls, Bavarian pretzels, beer-whipped cheese spread, sliced Swiss cheese and crisp Kosher dill pickle spears.

❖ **Italian Sausage Platter...\$15.95 per person**

Sweet and hot Italian sausage, broccoli-rabe sausage, and cheese-filled herbed pork sausage, all grilled and tossed with sautéed onions and green peppers, served at room temperature with fresh Italian bread.

Other Carving Board Selections

❖ **Charcuterie Carving Board...\$16.95 per person**

With sliced deli meats and pates, presented with assorted mustards, baby gherkins and French bread.

❖ **Whole Salmon, Poached or Grilled...\$23.95/pound**

With pickled cucumbers and onions

Please note:

Prices listed above are not applicable on holidays.

Our Carving Board Menu is an "a la carte" menu...

These "A la carte" items are available in addition to our buffet menus;

They are not sold individually. (Minimum 50 people, unless noted otherwise.)

Paper Goods are not provided with any Carving Board orders.

If you'd like us to provide paper goods (plates, napkins, forks, serving utensils, etc.), be sure to order them when you place your order.