



Ludwig's Italian Buffet Menu

Italian cooking has always been our specialty. (Don't let our name fool you!)

At Ludwig's, we take great satisfaction in the fact that we can prepare and serve excellent, restaurant-quality Italian food to groups of fifty, one hundred, two hundred people and more. We do this without sacrificing the taste and quality that lovers of Italian food have come to expect from us.

Peeling and chopping garlic, breadng fresh eggplant, picking out only the finest and freshest ingredients . . . This has become a labor of love for us at Ludwig's.

It is for this reason that we take pride in offering our customers this classic Italian Buffet Menu!

Italian Chicken Dishes

Select one item from this section...

- ❖ Chicken with prosciutto, mozzarella and marsala wine
- ❖ Chicken Scarpaielle with sausage and potatoes
- ❖ Chicken Francaise
- ❖ Chicken in Sun-dried Tomato Cream Sauce
- ❖ Grilled Chicken Breast topped with arugala, tomato and onion in a balsamic vinaigrette
- ❖ Chicken Cacciatore
- ❖ Chicken Parmegiana

Italian Beef, Pork and Veal Selections

Select 1 item from this section

- ❖ Pork Medallions with Cherry Peppers
- ❖ Pork Chops Pizzaiolla with mushrooms and sweet peppers
- ❖ Medallions of Filet Mignon sautéed with shallots and Valpolicell
- ❖ Boneless, sliced Shell Steak Pizzaiolla
- ❖ Home-Made Meatballs and Sausage
- ❖ Beef or Pork Bracciolla
- ❖ Meatballs in Tomato Sauce
- ❖ Sweet Italian Sausages in hearty marinara sauce
- ❖ Grilled Sausage Selection: Hot Sausage, Sweet Sausage, Broccoli Rabe Sausage, and Basil/Pecorino Sausage
- ❖ Sausage, Potato and Peas
- ❖ Sausage, Peppers and Onions, red or white
- ❖ Sausage and Broccoli Rabe
- ❖ Veal with Artichoke Hearts and Mushrooms in white wine and garlic
- ❖ Veal Marsala with Mushrooms
- ❖ Veal Francaise
- ❖ Veal and Peppers
- ❖ Veal Parmegiana

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Italian Seafood Selections

Select 1 item from this section

- ❖ Mussels with White Wine & Garlic
- ❖ Zuppa di Mussels Mussels Oreganata
- ❖ Mussels in Cream Sauce
- ❖ Broiled Sea Scallops au gratin
- ❖ Clams Possillipo
- ❖ Baked Clams
- ❖ Shrimp Francaise
- ❖ Shrimp Marinara or Fra Diavolo
- ❖ Shrimp Parmegiana
- ❖ Baked Filet of Sole in Garlic Sauce
- ❖ Sole Francaise
- ❖ Grilled Marinated Swordfish
- ❖ Zuppa di Pesce
- ❖ Shrimp and Scallops sautéed with mushrooms, prosciutto and Port wine
- ❖ Grilled Citrus-Marinated Calamari topped with seasoned breadcrumbs

Vegetable Selections

Select 1 item from this section

- ❖ Broccoli Parmegiana
- ❖ Broccoli Sauté with garlic
- ❖ Roasted Potatoes
- ❖ Potato Croquettes
- ❖ Escarole Sauté
- ❖ Eggplant Rollatini
- ❖ Eggplant Parmegiana
- ❖ Escarole and Beans
- ❖ Broccoli Rabe with Garlic
- ❖ Green Beans Marinara
- ❖ Spinach Sauté
- ❖ Mushrooms and Peas

Ludwig's Italian Buffet Menu (page 2)

Pasta Selections

Select 1 item from this section

- ❖ Fettuccini with Artichokes and Sun-dried Tomato
- ❖ Rigatoni with Broccoli-Rabe and Sweet Italian Sausages
- ❖ Penne with Tomato, Olives and Capers
- ❖ Penne with Vodka Sauce
- ❖ Fusilli with Fresh Zucchini and Garlic
- ❖ Rigatoni Filetto di Pomodoro
- ❖ Two-Cheese Rigatoni with Bacon and Spinach
- ❖ Stuffed Shells
- ❖ Baked Ziti
- ❖ Linguine with Fresh Garlic and Olive Oil
- ❖ Fusilli with Pesto Sauce
- ❖ Penne with Calamari, Mussels and Shrimp in garlic and oil
- ❖ Home-made Manicotti
- ❖ Linguine with Shrimp and Clam Sauce
- ❖ Linguine with Calamari Sauce
- ❖ Ravioli Bolognese
- ❖ Rigatoni Carbonara
- ❖ Linguine with Fresh Clams, red or white sauce
- ❖ Spaghetti Garlic and Oil
- ❖ Fettuccine with Grilled Chicken and Portobello Mushrooms, in wine sauce or Alfredo
- ❖ Sun-dried Tomato Ravioli in red cream sauce
- ❖ Pasta e Fagioli . . . *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*
- ❖ Lobster Ravioli in Shrimp and Vodka Sauce
- ❖ Cavatelli with plum tomatoes, pancetta, onions and fresh Romano cheese
- ❖ Pasta with sautéed artichoke hearts and roasted tomatoes in white wine-garlic sauce
- ❖ Penne with fresh tomatoes, Portobello mushrooms and fresh mozzarella
- ❖ Linguine with shrimp, clams, mussels and calamari in a spicy white wine-caper sauce
- ❖ Arborio Rice with calamari, shrimp, clams and mussels, cooked with white wine and garlic, topped with Reggiano Parmegiana.

- ❖ Note: Ludwig's will gladly prepare your favorite pasta with any of our home-made sauces:

Alfredo Sauce	Clam Sauce - red or white	Authentic Bolognese
Vodka Sauce	Pesto Sauce	Marinara
Garlic and Oil	Shrimp & Clam Sauce	Shrimp Sauce
Filetto di Pomodoro	Seafood Sauce	Broccoli and Garlic
	Mushroom Sauce	

Ludwig's Italian Buffet Menu (page 3)

Ludwig's Italian Buffet Menu

\$24.95 per person, plus sales tax

Minimum 50 people.

Our Italian Buffet is served with a classic Caesar Salad with home-made dressing on the side, and a selection of bakery-fresh Brick-oven breads, including semolina bread, prosciutto bread, foccaccia and twist bread.

Condiments include freshly-grated Reggiano Parmegiana, extra-virgin olive oil, balsamic vinegar, salt and pepper.

Buffet also includes paper goods (plates, napkins, forks, knives, serving utensils).



You can also add to your Italian Buffet. . .

- Smoked Mozzarella with Herb-marinated Portobello Mushrooms...\$110
- Fried Ravioli (Spinach and Cheese) with Marinara dipping sauce...\$75
- Mini Rice Balls and Prosciutto Balls...\$75

as well as these Cold Pasta Dishes . . .

- Ravioletti tossed with diced tomato, extra-virgin olive oil, fresh basil, chopped garlic & herbs. Dusted with grated Reggiano Parmegiana...\$75
- Rigatoni tossed with fresh mozzarella, basil, garlic, tomato, Pecorino Romano and olive oil...\$75
- Penne tossed with basil pesto sauce, pignoli nuts and grated cheese...\$75

Ludwig's at the Yacht Club LLC

718 634-4939

Ludwig's Italian Buffet Menu (page 4)

The Italian Antipasto Party Menu

*This is an actual menu,
which was used for a fantastic party hosted at the home of a
New York State Supreme Court Justice!*

*Eight stations were set up
in different rooms of the house, as well as in the back yard . . .*

Station #1: Set Up on the Dining Room Table...

- ❖ Ligurian Chicken Salad
- ❖ Seafood Salad
- ❖ Raw Vegetables with Seasoned Olive Oil
- ❖ Tomato, Arugala and Ricotta Salata Salad

- ❖ Bread: Olive Crostini

- ❖ Wine: Santa Margarita Ludwig's

Station #2: Set Up On top of the Piano...

- ❖ Marinated Carrots and Celery
- ❖ Veal-Stuffed Mushrooms
- ❖ Zuchini Carpaccio

- ❖ Bread: Brick Oven Bread; Herbed Bruschetta

- ❖ Wine: Chianti; Asti- Spumanti

The Italian Antipasto Menu (page 1)

Station #3: Set Up On the Kitchen Table...

- ❖ Hot Spiced Olives
- ❖ Asparagus with Prosciutto
 - ❖ Sliced Salami
- ❖ Fresh Mozzarella with Garlic and Basil

- ❖ Bread: Fresh Tomato Crostini

- ❖ Wine: Soave

Station #4: Set Up On the Kitchen Island...

- ❖ Coffee Set-up: Fresh Brewed Coffee,
- ❖ Assorted Imported Teas, International Creamers,
 - ❖ Espresso Machine
 - ❖ Italian Pastries

Station #5: Set Up On the Oblong Table (in the Living Room)...

- ❖ Roasted Asparagus
- ❖ Pepper and Potato Frittata
- ❖ Sausage-Stuffed Tomatoes

- ❖ Bread: Parmesan Bread

- ❖ Wine: Valpolicella

Station #6: Set Up On the Back Porch (Round Table with "Cinzano" Umbrella)...

- ❖ Marinated Mushrooms
- ❖ Grilled Skewers of Fresh Mozzarella and Sun-Dried Tomato
 - ❖ Salad of Grilled Vegetables
 - ❖ Grilled Calamari

- ❖ Bread: Bruschetta; Olive and Rosemary Focaccia

- ❖ Wine: Frescati

- ❖ Manhattan Special Coffee Soda (7 oz. bottles)

Station #7: Set Up In the Back Yard (Picnic Table with Canopy)...

- ❖ Prosciutto and Melon
- ❖ Marinated Mozzarella
- ❖ Tomato and Onion Salad

- ❖ Bread: Bread Sticks; Prosciutto Bread

- ❖ Wine: Orvieto

- ❖ San Pellegrino Mineral Water (7 oz. bottles)

Appetizers are served at room temperature.

**The Italian
Antipasto Party**

**\$29.95 per person,
plus sales tax;
Minimum 50 people.**

*Price does not include beverages.
(Wine, soft drinks, espresso machines, etc. provided by host)*

The Italian Antipasto Menu (page 3)