



Ludwig's Special Summer Buffet Menu

In order to better serve the needs of our customers, Ludwig's Catering is proud to announce our new Summer Buffet Menu! A huge selection of light-style foods that will appeal to the eye as well as the palate! As always, everything on our menu is prepared to order, using only the finest and freshest ingredients available . . .

- Fruits, herbs and vegetables fresh from the farmers market
- Seafood fresh daily from local suppliers
- Always the finest, leanest cuts of meat
- All sauces are home-made, using only fresh ingredients
- Our food is never frozen or mass produced. Each dish is made to order.

Ludwig's Special Summer Buffet Menu is served with a colorful fresh mesclun salad with several home-made dressings, and assorted bakery-fresh breads and rolls.

Make your choices from our expansive menu,,,

Chicken and Poultry Selections:

- ❖ Grilled Chicken Cutlets with Lemon & Black Pepper Sauce over Arugala-Tomato Salad
- ❖ Sweet Chile-glazed Chicken Wings
- ❖ Caribbean Coconut-Curry Chicken
- ❖ Herb Cheese-Stuffed Chicken Breast with Red Pepper Sauce
- ❖ Chile-Roasted Chicken with Roasted Garlic Sauce
- ❖ Chicken with Spicy Mole' Sauce
- ❖ Chinese Flavored Fried Chicken with Green Onion-Ginger Sauce
- ❖ Roasted Red Curry Chicken with with Apple jus
- ❖ Chicken in Sun-dried Tomato Cream Sauce
- ❖ Grilled Bacon-Wrapped Teryaki Chicken
- ❖ Chicken with Wild Mushrooms
- ❖ Chicken with Ginger-Cilantro Pesto
- ❖ Grilled Game Hen with Moroccan Spices
- ❖ Roasted Cornish Game Hen with Garlic and Sage
- ❖ Boneless Chicken Breast
Stuffed with cranberry-cornbread, and topped with roasted red pepper cream sauce
- ❖ Chicken Florentine Stuffed and rolled with spinach and fresh mozzarella in a light cream sauce

Beef, Veal, Lamb and Pork Selections:

- ❖ Steak with Irish Whiskey Sauce
- ❖ Skirt Steak Fajitas with Lime, Chili and Roasted Tomatillo Salsa (served with flour tortillas on the side)
- ❖ Marinated Flank Steak with Honey-Chipotle Sauce
- ❖ Barbecued Texas-Style Beef Brisket (served with soft rolls on the side)
- ❖ Sauted Pepper Steak with Merlot Wine Sauce
- ❖ Sliced Steak with Bourbon-Ginger Sauce
- ❖ Slow BBQ'd Short Ribs
- ❖ Filet Mignon/Shrimp Kabobs

- ❖ Veal with Prosciutto and Sage
- ❖ Breast of Veal with Potato and Spinach Stuffing
- ❖ Veal Scallops with Prosciutto, Mozzarella and Marsala Wine
- ❖ Veal with Tomatoes and Roasted Garlic Basil Sauce

- ❖ Greek-Style Sliced Leg of Lamb served with fresh Pitas, shredded Bibb Lettuce, Grape Tomatoes and Tzatziki Sauce
- ❖ Spicy Lemon-Garlic Grilled Colorado Lamb Riblets
- ❖ Herbed Lamb with Mint-Shallot Sauce
- ❖ Roasted Lamb with Madiera Sauce

- ❖ Slow-Roasted Baby Back Ribs w Tennessee Whiskey BBQ Sauce
- ❖ Pan-Asian Teriyaki Spare Ribs
- ❖ Baked Ham with Cider Sauce
- ❖ Sausage and Potato with Summer Herbs
- ❖ Pork Medallions with Mango-Basil Sauce
- ❖ Pork Medallions with Cherry Peppers
- ❖ Grilled Pork Chops with Indian Relish
- ❖ Asian Pork Chops with Ginger Plum Sauce
- ❖ Roast Cornbread-Stuffed Pork Loin with Cranberry Glaze
- ❖ Pork Loin Roasted Italian Style, with Garlic, Basil and Cheese
- ❖ Mushroom-Stuffed Loin of Pork
- ❖ Grilled Knockwurst and Bratwurst served with Spicy Lagered Kraut

Fresh Seafood Selections:

- ❖ Spicy Catfish with Bell Peppers and Onions
- ❖ Sesame Catfish
- ❖ Baked Lemon-Pepper Salmon
- ❖ Asian Style Laquered Salmon
- ❖ Grilled Spice-Rubbed Salmon
- ❖ Baked Salmon with Dill Cream
- ❖ Pacific Salmon with Rosemary Mustard Sauce
- ❖ Baked Salmon with Braised Carrots and Leeks
- ❖ Grilled Halibut with Pesto
- ❖ Sea Bass with Tomato and Onion
- ❖ Sautéed Scallops with Leeks and Lemon-Butter Sauce
- ❖ Mussels with White Wine and Garlic
- ❖ Little Neck Clams with Tomato, Basil and Garlic
- ❖ Tuna au Poivre
- ❖ Pan-Seared Scallops with Mint and Chives

Pasta Dishes:

- ❖ Spicy Noodles with Ginger and Fresh Vegetables
- ❖ Pasta with Artichokes and Asparagus
- ❖ Penne with Tomatoes, Olives and Capers
- ❖ Penne with Grilled Tomatoes and Eggplant
- ❖ Rigatoni with Bacon, Spinach and Two Cheeses
- ❖ Fusilli with Zucchini and Garlic
- ❖ Linguine with Shrimp and Asparagus
- ❖ Pasta Paella with Clams and Spicy Sausage
- ❖ Penne with Asparagus and Basil
- ❖ Mixed Mushroom Lasagna with Parmesan Sauce
- ❖ Fettucini with Artichokes and Sun-Dried Tomato
- ❖ Pasta with Roasted Fennel and Tomatoes

Fresh Vegetable, Potato and Rice Selections:

- ❖ Grilled Fresh Corn-on-the-Cob with BBQ Butter
- ❖ Antipasto Salad
- ❖ Ratatouille (Eggplant Salad) with Feta Cheese, Olives and Chopped Almonds (served with Pita Bread on the side)
- ❖ Greek Orzo and Grilled Shrimp Salad with Mustard-Dill Vinaigrette
- ❖ Stir-Fried Sugar-Snap Peas and Baby Carrots
- ❖ Grilled Asparagus
- ❖ Asparagus Parmesan
- ❖ Asparagus with Olive Oil and Lemon
- ❖ Apple-Glazed Carrots
- ❖ Green Beans with Toasted Pine-Nut Oil
- ❖ Sesame Spinach with Ginger and Garlic
- ❖ Sauted Okra with Tomato and Corn
- ❖ Fresh Corn with Red Bell Peppers and Green Onions
- ❖ Sauted Corn, Tomato and Zucchini
- ❖ Medley of Zucchini, Chayote and Yellow Squash
- ❖ Grilled Portabello Mushrooms, Sweet Peppers and Onions
- ❖ Wild Mushroom and Bell Pepper Saute'
- ❖ Eggplant with Tomato-Mint Sauce and Goat Cheese
- ❖ Grilled Vegetables with Parsley Vinaigrette
- ❖ Roasted Vegetables with Balsamic-Lemon Vinaigrette
- ❖ Vegetable Curry with Black-Eyed Peas
- ❖ Cuban Style Black Beans
- ❖ Crispy Garlic-Risotto Cakes
- ❖ Roasted Corn, Wild Mushroom and Spinach Risotto
- ❖ Lemon Wild Rice
- ❖ Rice with Wild Mushrooms and Chives
- ❖ Potato and Shitake Mushroom Gratin
- ❖ Garlic Mashed Potatoes
- ❖ Potatoes Stuffed with Cheddar and Bacon
- ❖ Roasted New Potatoes with Shallots and Sage
- ❖ Yukon Gold Potato Gratin with Chilies, Cilantro and Cheese
- ❖ Mixed Potatoes Anna

- ❖ Grilled New Potatoes with Parmesan and Herbs
- ❖ Crispy Baked New Potatoes with Rosemary
- ❖ Barbecue Side Combo: Brown Sugar Barbecued Beans, Black-Eyed Pea Salad, and Smokey Chili Cornbread
- ❖ Picnic Salad combo: Home-Made Red Potato Salad, Creamy Cole Slaw and Macaroni Salad

The Summer Buffet Menu includes disposable plates, napkins, forks, knives, serving utensils, sterno and use of chafing racks & water pans.

**\$25.95 per person, plus NYS Sales Tax.
Minimum 30 people.**

30 – 49 people, select 4 items

50 – 64 people, select 5 items

65 – 79 people, select 6 items

Over 80 people, select 7 items

Additional selections: add \$3.95 per person, per item.

Please Note:

All of Ludwig's Buffet Menus are designed to enable you to provide a well-rounded meal for your guests.

When making your menu selections, you should include:

- 1 Chicken Dish
- 1 Beef/Pork/Veal/Lamb Dish
- 1 Potato/Rice/Vegetable Dish
- 1 Pasta Dish and
- 1 Additional Non-Meat Dish

If you select more than TWO meat dishes (Chicken, Beef, Lamb, Veal, Turkey, Pork etc.) from our Buffet Menus, price will be increased \$2.00 per person, per additional meat item.

Additional items may also be ordered "a la carte", by the tray.

THIS IS A PRINTABLE VERSION OF LUDWIG'S SPECIAL SUMMER BUFFET MENU.
MENU ITEMS SUBJECT TO CHANGE AT ANY TIME.

Not responsible for typographical errors. If you notice a typo, kindly let us know! Thank you.