

LUDWIG'S HOT BUFFET MENU

\$16.95 per person, plus NYS Sales Tax. Minimum 30 people

This is our most requested menu!

Our Hot Buffet is served with a basket of bakery-fresh bread , butter, grated cheese and salt & pepper.

Also included: disposable plates, napkins, forks, knives and serving utensils.

Price also includes use of chafing racks and sternos.

Make your selections from our extensive list of offerings below...

(Please note: there is a minimum of 30 people required for the Hot Buffet Menu.)

FAVORITE CHICKEN SELECTIONS

- **Chicken Francaise**
Chicken Francaise is our favorite. Everyone chooses it! Its light, fresh lemony flavor complements any menu. The popularity of our Chicken Francaise makes it an easy first choice for your buffet!
- **Mojito Chicken** New! Mint, Lime, Black Beans, Rum!
- **Chicken Marsala**
Fresh mushrooms, Marsala wine and butter with bits of onion and prosciutto
- **Boneless Chicken Breast** Stuffed with cranberry-cornbread, and topped with roasted red pepper cream sauce
- **Chicken Ludwig** Topped with thinly sliced prosciutto and melted mozzarella cheese, in a Marsala wine sauce
- **Chicken Venuto** With white wine, peppers, onions and garlic
- **Herbed Balsamic Chicken with Bleu Cheese**
Grilled with Balsamic vinegar and herbs de Provence, topped with crumbled bleu cheese
- **Chicken Scarpaiaella with Sausage & Potato** Tossed with white wine, lemon, butter, herbs and spices
- **Chicken Florentine** Stuffed and rolled with spinach and fresh mozzarella in a light cream sauce
- **Chicken Provencal** A classic French dish with mushrooms, plum tomatoes, black olives, garlic, fresh herbs and white wine
- **Chicken Scallopini with White-Wine Tomato Sauce** A modern take on classic Chicken Cacciatore...Thin bites of chicken breast in a pan sauce of chopped tomatoes, onions, white wine, chicken broth, olives, mushrooms, and basil
- **Puebla Roast Chicken & Chorizo** In a traditional southern-seasoned, chipotle-lime pan sauce
- **Chicken Dijon** Grilled chicken in a sauce of white wine, dijon mustard, honey and dill
- **Chicken with Tarragon Cream Sauce** In a buttery, French-seasoned cream sauce
- **Orange-Rosemary Chicken** Sautéed in a citrusy, lightly seasoned white wine sauce
- **Chicken Parmegiana** Italian-seasoned breading, fried and topped with fresh mozzarella and home-made marinara sauce
- **Barbecued Chicken** Slow-roasted barbecue-rubbed chickens with cider barbecue sauce
- **Spicy Fried Chicken** Batter-fried chicken with a Tex-Mex kick
- **Chicken with Sun-Dried Tomato Cream Sauce**

Scroll down to view our Hot Buffet Menu, or click your computer's "print" button to print out the entire menu.

You can also save this menu to your computer as a pdf file, so you can review it any time without having to go online.

Please note: In place of chicken, most of the above dishes can be prepared using Naturd Veal (add \$3 per person) or Shrimp (add \$4 per person).

HEARTY BEEF AND PORK DISHES

- Old-Fashioned Sliced Braised Brisket of Beef
- Yankee Pot Roast
- Beef Stroganoff with Buttered Egg Noodles
- Corned Beef & Cabbage
- Swedish Meatballs
- Southwest Stir-Fried Beef with Black Beans & Onions
- Bavarian Sauerbraten with Braised Red Cabbage
- Black Forest Loin of Pork with Apple-Caramel Glaze
- Bratwurst & Knockwurst with Braised Red Cabbage
- Grilled Kielbasa with Spicy Laagered Kraut
- Pork Loin Roasted with Garlic, Basil & Pecorino
- Pork Medallions with Cherry Peppers

ANY-TIME BARBECUE SELECTIONS

- Tequila-Glazed Chicken With Jalapeño
Bone-in bbq chicken marinated with tequila, pineapple juice, peppers and southwestern spices
- Chipotle-BBQ'd Chicken
Seasoned south-of-the-border-rubbed chickens with chipotle barbecue sauce
- Barbecued Texas-Style Beef Brisket
Thin-sliced brisket slow-cooked and glazed with bbq sauce
- Pulled Pork Platter
Pork butt, roasted slow & low, shredded and tossed with home-made bbq sauce

DELICIOUS COMFORT FOODS

- Roast Turkey Breast
with Country Stuffing, Giblet Gravy and Cranberry Sauce
- Yankee Pot Roast
Slow-cooked on the stove-top with its traditional home-made tangy gravy
- Home-Made Meat Loaf
all beef, with mushrooms and brown gravy
- Braised Brisket of Beef
Oven-braised for hours, thinly sliced and served with natural au jus
- Mashed Potato Pie
Served au gratin with cheese and bacon
- Baked Macaroni and Cheese

The number of selections is based on the number of people that you are ordering for:

*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 items add
\$2.95 per person, per item.*

FRESH SEAFOOD SELECTIONS

- Mussels in Cream Sauce
- Mussels with White Wine & Garlic
- Zuppa di Mussels

ITALIAN SPECIALTIES AND PASTA DISHES

- Pork Medallions with Hot Cherry Pepper
- Roasted Pork Loin stuffed with Garlic, Basil & Pecorino
- Sausage and Peppers, red or white
- Italian Meatballs and Sausages
- Eggplant Parmegiana
- Eggplant Rollatini
- Broccoli Parmegiana
- Three-Cheese Rigatoni with Bacon and Spinach
Chef's Note: "Three-Cheese Rigatoni with Bacon and Spinach" has become a favorite for all of our regular clients. We recommend it to everyone. It's absolutely delicious!
- Penne with Vodka Sauce
- Rotelli with Artichokes & Sun-dried Tomato
- Penne Pasta Primavera with Alfredo Cream Sauce
- Bow-Tie Pasta with Peas & Mushrooms in a light cream sauce
- Penne with Broccoli and Garlic
- Stuffed Shells
- Penne with Tomato, Olives and Capers
- Rigatoni Filetto di Pomodoro
- Fusilli with Fresh Zucchini and Garlic
- Linguine with Fresh Garlic and Olive Oil
- Baked Ziti
- Linguine with Fresh Clams
- Buttered Egg Noodles with Poppy Seeds
- Smoked Gouda & Ham Macaroni Bake

Please note: We will gladly prepare your favorite pasta with any of our home-made sauces.

Ludwig's Hot Buffet Menu is designed to enable you to provide a well-rounded meal for the guests at your party.

When planning your menu you should include:

1 Chicken Dish
1 Beef or Pork Dish
1 Pasta Dish
1 Potato/Rice Dish and
1 Vegetable/Non-Meat Entrée
(such as Eggplant Rollatini or Eggplant Parmegiana.)

If you order more than 2 meat dishes (beef, chicken, pork, veal, lamb, turkey etc.) from our Hot Buffet Menu, the price will be increased by \$2 per person, per additional meat item.

Alternatively, additional items can be ordered from our "A la carte" menu.

FOR THE CHILDREN...

Mac & Cheese...\$65/tray

Chicken Tenders...\$65/tray

Baked Ziti & Mini-Meatballs...\$65/tray

Chicken & Mixed Veggies...\$75/tray

FRESH VEGETABLE SELECTIONS

- Artichoke Hearts Francaise
- Fresh Corn with Bell Peppers and Green Onions
- Ragout of Peas, Pearl Onions and Artichokes
- Apple-Glazed Carrots
- Baby Carrots with Brown Sugar
- Honey Glazed Sesame Carrots
- Broccoli Garlic Sauté
- Broccoli au gratin
- String Beans Almandine
- Creamed Spinach
- Sesame Spinach with Ginger and Garlic
- Country-Style Braised Red Cabbage
- Seasonal Vegetable Medley

POTATO AND RICE DISHES

- Red Potato and Green Bean Sauté
- Garlic and Herb Roasted Red Potatoes
- Gorgonzola & Garlic Mashed Potatoes
- Old-Fashioned Home-made Mashed Potatoes
- Red Skin Garlic Mashed Potatoes
- Au Gratin Potatoes
- Irish Parsley New Potatoes
- Home-Fried Potatoes
- Herb-Buttered Red Bliss Potatoes
- Crispy Baked New Potatoes with Rosemary
- Mixed Potatoes Anna
- Roasted New Potatoes with Shallots and Sage
- Twice-Baked Stuffed Potatoes
- Candied Sweet Potatoes
- Cuban Style Black Beans
- Lemon Wild Rice
- Island Rice
- Spanish Saffron Rice
- Rice Pilaf, Hearty Brown Rice or White Rice

Please Note:

*The Hot Buffet Menu
does not include a salad.*

*If you'd like to order a salad,
please see our "A la Carte" Menu.*

Coffee & Tea Set-Up...

\$1.50 per person

PAYMENT INFO

Full payment is due on delivery or pick-up. We accept cash, checks, and major credit cards. Please make checks payable to "Ludwig's at the Yacht Club LLC".

Our Hot Buffet Menu is priced at \$16.95 per person plus 8.875% NYS Sales Tax with a minimum of 30 people.

New York State law requires caterers to collect 8.875% sales tax, without exception.

(If your organization is tax-exempt, you must submit a valid tax-exempt form with your payment. If you do not have a tax-exempt form, we are required by law to collect sales tax.)

Please note: Minimum order - 30 people. Our Hot Buffet Menu is priced at \$16.95 per person for a minimum order of 30 people. If you are ordering for less than 30 people consider ordering individual trays, most of which can be ordered "a la carte".

Security Deposits and Delivery Charges may apply.

Please see message below...

PLEASE READ OUR NEW MESSAGE

Dear Ludwig's Customers,

We are doing our best to hold our prices down even though, as everyone is aware, costs for everything are going through the roof.

We are not raising our prices. However, we have found it necessary to make two adjustments to our catering policies...

1. To insure the return of all catering equipment, we now require a fully-refundable **security deposit** on all of our catering equipment, such as chafing racks, bread baskets, salad bowls, coffee urns, etc. The security deposit will be refunded in full upon the customer's timely return of all equipment to 533 Beach 126th Street, Belle Harbor. It is the customer's responsibility to return all equipment within one week of the event. (Arrangements can be made for pick up of the equipment, but a fee will be charged – see delivery charges below.)

2. **Delivery Charges** will be applied on all deliveries. This nominal fee does not go to Ludwig's, it goes directly to the delivery driver to cover the cost of their fuel, tolls, auto insurance, wear & tear on their vehicles, and their time. Delivery fees are as follows:

- Belle Harbor, Neponsit, Rockaway Beach: \$10.
- Breezy Point, Rockaway Point, Roxbury: \$15.
- Broad Channel, Far Rockaway: \$15.
- Howard Beach: \$20.
- Marine Park, Sheepshead Bay, Mill Basin, Bergen Beach: \$20.
- Other Areas in Brooklyn and Queens: \$25.
- Outside Brooklyn and Queens: \$45. and up

Of course, there is no delivery charge if you pick up your order instead of having it delivered.

Thank you for your understanding and your continued patronage.

M.M.