

*Our Hors d'oeuvres are made using the freshest ingredients and are available for any event. They are priced per person for your convenience. We do have a 20 person minimum on all hors d'oeuvres orders.*

### Cold Hors d'oeuvres:

<b>Fresh Seasonal Fruit Display</b>	2.25
<b>Garden Vegetable Crudit�</b> Traditional vegetable display served with our Homemade Ranch Dip OR a Balsamic Glaze. Add: <b>Roasted Garlic Hummus</b>	2.00 1.00
<b>Assorted Domestic &amp; Imported Cheeses</b> Served with assorted crackers.	2.50
<b>Antipasto</b> Assortment of salami, ham, cheese's, artichokes, mushrooms, tomatoes, asparagus, green & black olives and peppers in vinaigrette.	3.00
<b>Baked Brie (serves 15-20)</b> A butter cheese filled with Raspberry Puree, wrapped in Puffed pastry and topped with an Apricot Glaze. Served with assorted crackers.	32.00
<b>Marinated Vegetable Salad</b> Seasonal, fresh vegetables in a flavorful vinaigrette.	1.50
<b>Homemade Potato Chips</b> Served with our Homemade Ranch Dip.	1.50
<b>Homemade Sweet Potato Chips</b> Served with our Honey Spice Dip.	1.75
<b>Roasted Vegetable Salsa</b> Our homemade salsa with fresh tortilla chips. Add Guacamole OR Queso	1.50 1.25
<b>Bruschetta</b> Tomatoes, onions, garlic, olive oil & fresh basil. Served with garlic crostini's.	1.75
<b>Fresh Pasta Salad</b>	1.50
<b>Assorted Meats &amp; Cheeses</b> Served with Dollar Rolls and condiments.	3.25
<b>In-House Smoked Salmon</b>	3.50
<b>Gulf Shrimp Cocktail</b> We allow 3 pieces per person for this price.	4.00

### Hot Hors d'oeuvres:

<b>Large Stuffed Mushroom Caps</b> Your choice of Crabmeat, Italian Sausage or Herbed Cream Cheese.	2.25
<b>Hot Artichoke Dip</b> Served with Pita Triangles	2.50
<b>Baked Parmesan Spinach Dip</b> Served with Pita Triangles	2.25
<b>Baked Shrimp Dip</b> Served with Garlic Crostini's	2.75
<b>Assorted German Sausages</b> Served with Dusseldorf mustard.	2.50
<b>Breaded Chicken Bites</b> Hand cut and soaked in buttermilk overnight, served with Honey Mustard.	2.00
<b>Swedish, German, Italian or Sweet Glazed Meatballs</b>	2.25
<b>Seared Chicken Satays</b> Served with Oriental Peanut Sauce.	2.75
<b>Chicken Kabobs</b> Served with Teriyaki Sauce.	3.00
<b>Beef Kabobs</b> Served with Bourbon Glaze.	4.00
<b>Crab Cakes with Chef's Aoli</b>	3.25
<b>Bacon Wrapped Sea Scallops</b> In Garlic Butter.	4.25
<b>Drip Roast Beef in Au Jus</b> Served with Dollar Rolls.	3.00
<b>Homemade Meatloaf Sliders</b>	3.00
<b>Smoked Pulled Pork with Raspberry Chipotle Sauce</b> Served with Dollar Rolls	2.75

### Mac-N-Cheese Bar:

Includes: Bacon Bits, Roasted Broccoli, Fried Onion Strings, Pico de Gallo, Fresh Parmesan & Tabasco	3.50
Add: Martini Glasses	.50
<i>Additional toppings priced separately....ask for details.</i>	

### Mashed Potato Bar:

Includes: Gravy, Chives, Shredded Cheese, Bacon Bits, Sour Cream and Black Olives	3.50
Add: Martini Glasses	.50
<i>Additional toppings priced separately....ask for details.</i>	

### Chef-Attended Action Stations:

#### Carving Stations:

<b>Tender Roast Beef</b>	4.00
<b>Stuffed Roast Pork Loin</b> With Smoked Cheddar Cheese & Dried Fruit	3.25
<b>Sliced Prime Rib</b>	6.50
<b>Black Forest Ham</b>	3.00

#### Pasta Stations:

Includes: Penne & Bowtie Pasta with your choice of two sauces: Alfredo, Homemade Red Sauce, Pesto in Olive Oil or Pesto Cream.	2.75
Substitute Cheese Filled Tortellini's	1.00
Add Meatballs or Grilled Chicken	2.50
Add Saut�ed Shrimp	4.00

\* Prices subject to change

*Chef Attended Stations do not include the additional cost of  
Chef(s) We estimate one chef (\$75.00) for every 100 guests.*

## Hand Passed Canapés:

### Standard Canapés (Choice of Two) 2.00

- Deviled Eggs
- Salmon Mousse on Cucumber
- Vegetable Mousse Cream Puff
- Assorted Petite Quiche
- Basil Pesto Cheese on Crostini
- Smoked Pulled Pork  
with Raspberry Chipotle Sauce on Crostini
- Bacon Lorraine Cream Puff
- BLT on Crostini
- Homemade Sweet Potato Chips with Honey Spice Dip
- Bruschetta
- Cream Cheese OR Italian Sausage Stuffed Mushroom
- German Sausages with Dusseldorf Mustard

### Premium Canapés (Choice of Two) 2.50

- Seared NY Strip on Crostini with Horseradish Aoli
- Shrimp Ceviche in Black Sesame Cone
- Raspberry Brie Bouchee's
- Greek Chicken Bouchee's
- Caprese Salad Skewers with Balsamic Glaze
- Smoked Shrimp with Creole Remoulade
- Vegetable Crudités in Bread Cup  
with Ranch Dip
- Shrimp Cocktail
- Crabmeat Stuffed Mushrooms
- Crabcake with Chef's Aoli

Please feel free to ask if there's something you're interested in that you don't see on our menu. Our culinary-trained chef's are happy to work with you to create a custom menu specific to your needs and taste.

## Dessert Sampler:

(Choice of Three of our Bite-Sized Desserts) 3.00

- Iced Chocolate Brownies
- Carrot Cake
- Chocolate Dipped Strawberries
- Lemon Bars
- Cookies (Assorted)
- Hello Dollies
- Vanilla Cream Puffs with Chocolate Ganache
- Key Lime Bars
- Chocolate Streusel Bars

## Premium Dessert Sampler:

(Choice of Three of our Premium Desserts) 5.00

- Cake Balls (Assorted)
- Chocolate Tart with Peanut Butter Mousse
- Macaroons (Assorted)
- Key Lime Bavarian Cream Tarts
- S'mores Bars
- Grand Marnier Infused Chocolate Dipped Strawberries
- Chocolate Raspberry Custard Cups
- Vanilla Caramel Custard Cups

## Chocolate Fountains:

**Small Chocolate Fountain** 200.00

(3 Tiered Serves 75-150 people.)

**Large Chocolate Fountain** 250.00

(3 Tiered Serves 150-250 people.)

**Dippers (Choice of 4)** 2.00

Fruits: Strawberries, Pineapples, Dried Apricots and Maraschino Cherries

Cookies & Crackers: Chocolate Chip Cookies, Graham Crackers, Nutter Butters, Oreos, Sugar Wafers, Vanilla Wafers, Macaroons and Shortbread Cookies

Cakes & More: Angel Food Cake, Pound Cake, Brownie Bites, Marshmallows, Rice Krispy Treats, Cream Puffs, Pretzels and Potato Chips

## Ice Cream Bar:

Includes: Chocolate & Vanilla Ice Cream, Chocolate, Caramel & Strawberry Sauces, Nuts, Sprinkles, M&M's, Cherries and Whipped Cream (Toppings may vary slightly....please let us know if you have a specific request.) 5.00

**Fountain &/or Ice Cream Bar Attendant Required unless we are already staffing your event. \$25.00 per hour of event + 1 hour before and 1/2 hour after for set-up and clean-up.**



918-744-9988

## HORS D'OEUVRES MENU



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