

Plated Dinners

Breaded Veal Cutlet Dinner

Tender Veal Cutlet
& Zesty Spanish Sauce
Hot Whipped Mashed Potatoes
Rich Brown Gravy
Garden Vegetable Medley
Decorative Garnish
Our Famous Cabbage Rolls
Crispy Coleslaw
Crusty/Soft Dinner Rolls & Butter
Freshly Brewed Coffee & Tea
Dessert Choice

Roast of Pork Dinner

Generous Portion of Juicy Pork Roast
Applesauce
Hot Whipped Mashed Potatoes
Rich Brown Gravy
Garden Vegetable Medley
Decorative Garnish
S&S Meatballs
Crispy Coleslaw
Crusty/Soft Dinner Rolls & Butter
Freshly Brewed Coffee & Tea
Dessert Choice

Baked Ham Dinner

Vintage Baked Ham
Touch of Sweet 'n Sour Sauce
'n Pineapple slice
Creamy Scalloped Potatoes
Parsley Coin Cut Carrots
Decorative Garnish
Our Famous Cabbage Rolls
Crispy Coleslaw
Crusty/Soft Dinner Rolls & Butter
Freshly Brewed Coffee & Tea
Dessert Choice

Baked Quarter or Half Chicken Dinner

Bone-in Chicken Baked to Perfection
Hot Whipped Mashed Potatoes
Rich Chicken Gravy
Garden Vegetable Medley
Decorative Garnish
Our Famous Cabbage Rolls
Crispy Coleslaw
Crusty/Soft Dinner Rolls & Butter
Freshly Brewed Coffee & Tea
Dessert Choice

Breaded Pork Cutlet Dinner

Tasty Pork Cutlet
Hot Whipped Mashed Potatoes
Rich Brown Gravy
Garden Vegetable Medley
Decorative Garnish
Our Famous Cabbage Rolls
Crispy Coleslaw
Crusty/Soft Dinner Rolls & Butter
Freshly Brewed Coffee & Tea
Dessert Choice

Roast Turkey Dinner

Tender Manitoba Roast Turkey
& Savory Dressing
Cranberry Sauce
Hot Whipped Mashed Potatoes
Rich Brown Turkey Gravy
Garden Vegetable Medley
Decorative Garnish
S&S Meatballs
Crispy Coleslaw
Crusty/Soft Dinner Rolls & Butter
Freshly Brewed Coffee & Tea
Dessert Choice

Chicken Breast Dinner

Boneless Chicken Breast
'Lightly Breaded'
Savory Tropical Sauce
Rice Pilaf
Creamy Scalloped Potatoes
Garden Vegetable Medley
Decorative Garnish
S&S Meatballs
Crispy Coleslaw
Crusty/Soft Dinner Rolls & Butter
Freshly Brewed Coffee & Tea
Dessert Choice

Chicken Kiev or Cordon Bleu Dinner

Boneless Chicken Breast stuffed with:
Kiev (Herbed Butter & Light Stuffing)
Cordon Bleu (Smoked Ham & Cheese)
Wild Rice Pilaf
Hot Whipped Mashed Potatoes
Creamy White Dill Sauce
Garden Vegetable Medley
Decorative Garnish
S&S Meatballs
Crispy Coleslaw
Crusty/Soft Dinner Rolls & Butter
Freshly Brewed Coffee & Tea
Dessert Choice

Rib-Eye Roast Beef Dinner

8 oz. Portion of Prime Rib Roast
 Tangy Horseradish
 Hot Whipped Mashed Potatoes
 Rich Beef Gravy
 Garden Vegetable Medley
 Decorative Garnish
 Our Famous Cabbage Rolls
 Crispy Coleslaw
 Crusty/Soft Dinner Rolls & Butter
 Hot Brewed Coffee & Tea
 Dessert Choice

Dessert Choice:
(included in above dinners)

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|--|---|
| - Variety of Homemade Dainties | - Homemade Pie & Ice-Cream |
| - Ice-Cream & Wafer with choice of
topping (chocolate, caramel,
strawberry) | (choose 2 – apple, blueberry, cherry, raisin) |
| - Chocolate Cake a la Mode
(chocolate cake with chocolate ice-cream
& chocolate sauce) | - Apple Crumble & Butterscotch Sauce |
| | - Carrot Cake & Caramel Sauce |
| | - Chef’s Choice (let me create a sumptuous
dessert just for you) |

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Deluxe Plated Dinners:

**Garden Salad Vinaigrette
 Or Creamy Caesar Salad**

“Prime” Rib of Roast Beef Dinner

Roast Prime Rib of Beef au Jus
 (12 oz. portion)
 Tangy Horseradish
 Baked Potato & Sour Cream
 Garden Vegetable Medley
 Decorative Garnish
 Crusty/Soft Dinner Rolls & Butter
 Freshly Brewed Coffee & Tea

Succulent Cornish Game Hen

Tender Roasted Game Hen
 Wild Rice Pilaf
 Pineapple Orange Sauce
 Baked Potato & Sour Cream
 Honey Glazed Baby Carrots
 Decorative Garnish
 Crusty/Soft Dinner Rolls & Butter
 Freshly Brewed Coffee & Tea

Dessert Choice:

- Creamy Cheesecake & Topping
- Strawberry Shortcake
- Black Forest Cake

Buffet Dinner

Our “Deluxe” Smorg Dinner

Our Famous “Traditional” Smorg

Carvery of Beef
 (Juicy Roast Beef
 carved at the buffet table)
 Tangy Horseradish Sauce
 Hot Whipped Mashed Potatoes
 Rich Beef Gravy
 Garden Vegetable Medley
 Our Famous Cabbage Rolls
 Homemade Perogies and Sour Cream
 S&S Meatballs
 Caesar Salad
 Croutons & red onion
 O/V Coleslaw
 Spiral Pasta Salad
 Crusty/Soft Dinner Rolls & Butter
 Beverage and Pastry Table
 (Hot Brewed Coffee & Tea and
 Trays of Homemade Dainties)

Juicy Chicken
 (assorted pieces, lightly breaded
 and baked to perfection)
 Creamy Scalloped Potatoes
 Hot Vegetable Medley
 Our Famous Cabbage Rolls
 Homemade Perogies & Sour Cream
 S&S Meatballs
 O/V Coleslaw
 Spiral Pasta Salad
 Crusty/Soft Dinner Rolls & Butter
 Beverage and Pastry Table
 (Hot Brewed Coffee & Tea and
 Trays of Homemade Dainties)

After Dinner Lunch

All late lunches serviced with quality paper plates, paper coffee cups, napkins

1. Buffet Style Lunch

- Variety of Deli Slices
 (Ham, Salami, BBQ Loaf)
- Assortment of Fresh Breads
- Mustards/Butter
- Attractive Pickle Assortment
- Cheese & Cracker Tray
- Hot Brewed Coffee

3. A Very 'Light' After-Dinner Snack

- Potato Chips & Pretzels
- Cheese & Crackers
- Attractive Pickle Assortment
- Nachos & Sauce
- Hot Brewed Coffee

2. Meatless Lunch Buffet

- Cheese & Crackers
- Raw Vegetables & dip
- Fresh Fruit Trays & Dip
- Nachos & Salsa
- Hot Brewed Coffee

4. Fruit & Dainty Luncheon

- Fresh Fruit Trays served with yogurt
 dip & chocolate Sauce
- Variety of our homemade bars & slices
- Freshly brewed coffee

Order to be 75% of Dinner Guest Guarantee
 (minimum 100 guests)

CATERING INFORMATION

Deposits - Minimum deposit of \$300.00 required upon booking. Deposits are non-refundable.
 Payment of event - 50% required 30 days prior – balance due 8 days prior to event –
 - cash/cheque or interac e-transfer --- we do not accept debit or credit cards
 - you the customer personally guarantees full payment - time is of the essence.

Menu Selection - Should be submitted to Catering Office at least six weeks in advance.

Guest Guarantee - Our office should be notified ten days prior to the function as to the guaranteed number of guests to be served. We will prepare for 5% above the guarantee in case you have extra guests; overages will be added to invoice.

Dishware & Staff - Courteous, professional staff are provided for all events. All dinners include appropriate dishware, cutlery, etc. Glass stemware provided for head table guests, plastic wine glasses provided for guests. Glassware for all can be arranged at an optional charge of \$0.75 per glass.

Head Table Skirting - Skirting for head table and cake table are provided in package pricing. These skirting can only be affixed and removed by our personnel. If contracting a private decorator, they must provide their own skirting. Skirting is removed prior to our staff departing.

Linen & Napkins

- With all dinner packages, white linen tablecloths are included for all guest tables using a base of 8 guests per table. We utilize an 80x80 white linen for a 60" round table. Also provided are white linen toppers for head table, cake table and guest book table; other linen required can be arranged through the office.

- White paper napkins provided; linen napkins can be arranged at optional charge of \$0.70 per napkin (color swatches can be seen in office).

Wine - As a courtesy, we place your wine bottles on the tables just prior to dinner – if corked wine, please arrange to have your bartenders open appropriate amount of bottles; we do not provide corkscrews

Taxes - Both 7% Provincial Sales Tax and 5% Goods and Services Tax are applicable to all packages.

Information Notes

- Dinner floor will be ready for guest entrance one hour prior to designated dinner time (not one hour prior to cocktail hour) - if you wish an earlier set up, this can be arranged through the office at an additional charge.

- Our personnel are not on site to the end of the evening; this service can be arranged through the office.

- Dinner must be served within ten minutes from your stipulated time. A charge for delay will be added to your invoice.

- Receptions are invoiced based on a reasonable time for personnel to be on location - if our personnel are delayed because of lengthy programs, presentations or speeches, customers will be billed appropriately.

2021

Ludwick Catering Ltd.

Box 38026, 3184 Birds Hill Road, East St. Paul, MB R2E 1H3

(204) 668-8091 fax (204) 667-1734

E-mail: Ludwick@mymts.net

Plated/Sit-down Dinners

Breaded Veal Cutlet Dinner	\$33.95
Breaded Pork Cutlet Dinner	\$30.95
Roast of Pork Dinner	\$30.95
Roast Turkey & Dressing Dinner	\$33.95
Baked Ham Dinner	\$29.95
Chicken Breast Dinner	\$32.95
Quarter Chicken Dinner.....	\$30.95
Half Chicken Dinner	\$32.95
Chicken Kiev Dinner	\$33.95
Chicken Cordon Bleu	\$33.95
Roast Beef - Rib-Eye Cut	\$36.95** Market Price
Deluxe Prime Rib of Roast Beef	\$39.95** Market Price
Deluxe Cornish Game Hen Dinner.....	\$39.95

Smorgs/Buffets

'Traditional' Smorg Dinner	\$31.95
'Deluxe' Smorg Dinner	\$35.95

Late Lunch (with above dinners only) (Order must be for 75% of dinner guests - minimum 100 guests)

Buffet Style Lunch	\$ 5.25
Buffet Style Meatless Lunch	\$ 5.95
Buffet Style Light Snack Lunch	\$ 3.95
Buffet Style Fruit & Dainties	\$ 5.25
Coffee only - 100 cup self-serve	\$75.00

(we supply paper cups, stirrers, cream & sugar)

Prices quoted above are per person for 100 guests & over
Under 100 guests - subject to location and particulars

Customized Pricing for 'outside' events

Applicable - 7% PST - 5% GST - 10% Gratuities

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

Personalize Your Own Buffet

"2021 Signature Buffet"

\$37.95 per person
(minimum 100 guests)

Choose one of following:

Carvery of Beef
Carvery of Vintage Ham
Carvery of Roast of Turkey
Chicken Breast & Tropical Sauce
Carvery of Roast Pork
Veal Cutlets & Spanish Sauce

Choose two of the following:

S & S Meatballs
Meatballs in Rich Gravy
S & S Spareribs
Hot Sliced Dinner Ham
Hot Garlic Sausage
Salad
Honey Garlic Chicken Wings

Choose two of the following:

Whipped Mashed Potatoes
Creamy Scalloped Potatoes
Cabbage Rolls
Perogies & Cream
Rice Pilaf
Oven Roasted Herbed Potatoes
Penne La Rosa (hot pasta dish)

Choose two of the following:

Caesar Salad
Greek Salad
O/V Coleslaw
Creamy Coleslaw
Orange Mandarin Spinach
Garden Salad Vinaigrette

Buffet Includes:

Garden Vegetables, Assorted Relishes to Compliment
Dinner Rolls, Butter

Hot Beverage Station of

Regular & Decaf Coffee and Regular & Herbal Tea

*Dessert Station of Fresh Fruit & Dipping Sauce
Accompanied by trays of our homemade
bars & slices*