



## Plated Dinners

### Breaded Veal Cutlet Dinner

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

### Roast of Pork Dinner

Slow Roasted Pork Loin  
  
Hot Whipped Mashed Potatoes  
Rich Brown Gravy  
Parsley Coin Carrots  
Decorative Garnish  
S&S Meatballs  
Vinaigrette 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 Carrots  
Decorative Garnish  
Our Famous Cabbage Rolls  
Vinaigrette 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  
Parsley Coin Carrots  
Decorative Garnish  
Our Famous Cabbage Rolls  
Vinaigrette 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  
Parsley Coin Carrots  
Decorative Garnish  
Our Famous Cabbage Rolls  
Vinaigrette 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  
Parsley coin carrots  
Decorative Garnish  
S&S Meatballs  
Vinaigrette 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  
Parsley Coin Carrots  
Decorative Garnish  
S&S Meatballs  
Vinaigrette 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  
Parsley Coin carrots  
Decorative Garnish  
S&S Meatballs  
Vinaigrette 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  
Parsley Coin Carrots  
Decorative Garnish  
Our Famous Cabbage Rolls  
Vinaigrette Coleslaw  
Crusty/Soft Dinner Rolls & Butter  
Hot Brewed Coffee & Tea  
Dessert Choice

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### **Dessert Choice: (included in above dinners)**

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|--|---|
| - Table Plate of Homemade Dainties   | - Homemade Pie & Ice-Cream<br>(choose 2 – apple, blueberry, cherry, raisin) |
| - Apple Crumble & Ice-cream<br>& Caramel Sauce   |   |
| - Chocolate Cake a la Mode<br>(chocolate cake with chocolate ice-cream<br>& chocolate sauce) | - Chef's Choice (let me create a sumptuous<br>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  
(10-12 oz. portion)  
Tangy Horseradish  
Gourmet Potatoes  
Fresh Carrots & Broccoli Spears  
Crusty/Soft Dinner Rolls & Butter  
Freshly Brewed Coffee & Tea

#### **Succulent Cornish Game Hen**

Tender Roasted Game Hen  
Wild Rice Pilaf  
Pineapple Orange Sauce  
Gourmet Potatoes  
Fresh Carrots & Broccoli Spears  
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

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

## Our Famous “Traditional” Smorg

Juicy Chicken  
(assorted pieces, lightly breaded  
and baked to perfection)  
Creamy Scalloped Potatoes  
Coin Carrots & Kernel Corn  
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)

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## 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

### 2. Meatless Lunch Buffet

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

### We can customize hot evening lunches

- Perogy Bar
- Taco Bar
- Mac & Cheese Bar
- Tator Tot Bar (must have on site oven)

Order to be 85% of Dinner Guest Guarantee  
(minimum 100 guests)

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## CATERING INFORMATION

**Deposits** - Minimum deposit of \$400.00 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 to service unexpected 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 can be arranged at an optional charge of \$0.95 per glass. Wine glasses removed as our staff departs.

**Head Table Skirting** - Skirting for head table are provided in package pricing – our hostesses will remove before departing. If contracting a private decorator, they must provide their own skirting.

### **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. Additional linen required can be arranged through the office.

- White paper napkins provided; linen napkins can be arranged at optional charge of \$0.95 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/Gratuities** – Applicable - 7% Provincial Sales Tax and 5% Goods and Services Tax – gratuities 10%-15% pending number of guests and duration of event – will be stipulated on your quote.

### **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.

# 2024

## 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](mailto:Ludwick@mymts.net)

### Plated/Sit-down Dinners

Breaded Veal Cutlet Dinner .....	\$41.95
Breaded Pork Cutlet Dinner .....	\$39.95
Roast of Pork Dinner .....	\$39.95
Roast Turkey & Dressing Dinner .....	\$41.95
Baked Ham Dinner .....	\$39.95
Chicken Breast Dinner .....	\$41.95
Quarter Chicken Dinner.....	\$39.95
Half Chicken Dinner .....	\$41.95
Chicken Kiev Dinner .....	\$41.95
Chicken Cordon Bleu .....	\$42.95
Roast Beef - Rib-Eye Cut .....	\$43.95** Market Price
Deluxe Prime Rib of Roast Beef .....	\$47.95** Market Price
Deluxe Cornish Game Hen Dinner.....	\$47.95

### Smorgs/Bufets

'Traditional' Smorg Dinner .....	\$39.95
'Deluxe' Smorg Dinner .....	\$43.95

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

Buffet Style Lunch .....	\$ 7.95
Buffet Style Meatless Lunch .....	\$ 7.95
Coffee only - 100 cup self-serve .....	\$100.00
(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% - 15% Gratuities

\*PRICES SUBJECT TO CHANGE WITHOUT NOTICE\*

### Personalize Your Own Buffet

# “2024 Signature Buffet”

\$44.95 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:

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

Choose two of the following:

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

Choose two of the following:

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

Buffet Includes:

*Fresh 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*