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

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 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

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

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

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

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

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

****

Dessert Choice:
(included in above dinners)

- Table Plate of Homemade Dainties
- Apple Crumble & Ice-cream & Caramel Sauce
- Chocolate Cake a la Mode (chocolate cake with chocolate ice-cream & chocolate sauce)
- Homemade Pie & Ice-Cream (choose 2 – apple, blueberry, cherry, raisin)
- Chef's Choice (let me create a sumptuous dessert just for you)

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)

****

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

- Perogey 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)

****

CATERING INFORMATION

Deposits - Minimum deposit of $500.00 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 $1.00 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 $1.00 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.

2025

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	$43.95
Breaded Pork Cutlet Dinner	$40.95
Roast of Pork Dinner	$40.95
Roast Turkey & Dressing Dinner	$43.95
Baked Ham Dinner	$40.95
Chicken Breast Dinner	$43.95
Quarter Chicken Dinner……..	$40.95
Half Chicken Dinner	$43.95
Chicken Kiev Dinner	$43.95
Chicken Cordon Bleu	$44.95
Roast Beef - Rib-Eye Cut	$45.95** Market Price
Deluxe Prime Rib of Roast Beef	$49.95** Market Price
Deluxe Cornish Game Hen Dinner	$49.95

Smorgs/Buffets

'Traditional' Smorg Dinner	$40.95
'Deluxe' Smorg Dinner	$45.95

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

Buffet Style Lunch	$ 8.95
Buffet Style Meatless Lunch	$ 8.95

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

"2025 Signature Buffet"

$47.95 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
Perogies & 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:

Hot Fresh Vegetables , Dinner Rolls & Butter

Hot Beverage Station of
Regular & Decaf Coffee and Regular & Herbal Tea

Dessert Station with
Trays of our Homemade Bars & Slices