



# Exclusive Menus created for Patricia's Ballroom

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**EXCLUSIVE MENUS CREATED FOR PATRICIA'S BALLROOM**

**We offer a unique taste along with professional service**

**EXCLUSIVE MENU 1**

Zesty Caesar Salad  
Crusty/Soft Dinner Rolls & butter

Veal Cutlets  
(silver label white veal lightly breaded & grilled to  
perfection)

Spanish Sauce  
Hot Whipped Mashed Potatoes  
Rich Gravy  
Garden Vegetable Medley  
Decorative Plate Garnish

Hot Brewed Coffee & Tea  
Dessert Selection

**Cost per person: \$34.95**

**EXCLUSIVE MENU 2**

Garden Salad Vinaigrette  
Crusty/Soft Dinner Rolls & Butter

Chicken Kiev or Cordon Bleu  
Wild Rice Pilaf  
Hot Whipped Mashed Potatoes  
Creamy White Dill Sauce  
Buttery Coin Carrots  
Decorative Plate Garnish

Coffee & Tea  
Dessert Selection

**Cost per person: \$34.95**

**EXCLUSIVE MENU 3**

Zesty Caesar Salad  
Crusty/Soft Dinner Rolls & Butter

Juicy Prime Rib  
Rich Beef Au Jus  
Oven Baked Potatoes  
Sour Cream & butter  
Garden Vegetable Medley  
Decorative Plate Garnish

Hot Brewed Coffee & Tea  
Dessert Selection

**Cost per person:**

**10-12 oz portion \$36.95**

**12-14 oz portion \$39.95**

Prime rib prices are always Market Price  
- please verify pricing

**EXCLUSIVE MENU 4**

Orange Mandarin Salad  
Crusty and Soft Dinner Rolls & Butter

Chicken Breast (lightly breaded & baked to perfection)  
Tropical Sauce  
Wild Rice Pilaf  
Creamy Scalloped Potatoes  
Coin Cut Carrots  
Attractive Plate Garnish

Hot Brewed Coffee & Tea  
Dessert Selection

**Cost per person: \$34.50**

(Menu pricing for 100 guests & over )

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**“Specializing in Tasty Homemade Meals”**



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**Dessert Selection**

(included in exclusive menus on previous page)

Apple Crumble, Ice-Cream & Caramel Sauce  
Chocolate Cake a la Mode  
Variety of Homemade Pies & Ice-Cream  
Creamy Cheesecake & Topping  
Creamy Sorbet Waffle Bowl  
Strawberry Shortcake

**Optional Selection**

**Specialty Dessert Buffet Bar:**

4 Variety Torte Display  
Fresh Fruit Trays & Dips

**Cost - \$4.99 per person**

**Optional Side Dishes**

(placed on each table for plated dinners  
& replenished as needed)

Cabbage Rolls  
**\$2.95 per person**

Potato & Cheddar Perogies & Cream  
**\$2.95 per person**

S&S Meatballs or Gravy Meatballs  
**\$2.95 per person**

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**Choice Entree Plated Dinner**

(advise guaranteed number of each entree 12 days prior to event)  
(place settings must be cleared marked for identification for the serving personnel - to be discussed)

House Salad & Vinaigrette / Dinner Rolls & Butter

**Choice #1**

Chicken Kiev'n bed of Rice Pilaf  
Hot Whipped Mashed Potatoes  
Creamy White Dill Sauce  
Honey Butter Baby Carrots

**Choice #2**

10-12 oz Portion of Juicy Prime Rib  
Mini Yorkshire Pudding  
(horseradish on tables)  
Hot Whipped Mashed Potatoes  
Rich Beef Au Jus  
Honey Butter Baby Carrots

**Choice #3**

Creamy Vegetarian Lasagna  
Wild Rice Pilaf  
Hot Whipped Mashed Potatoes  
Creamy White Dill Sauce  
Honey Butter Baby Carrots

**Children - 3-11 years of age:**

Chicken Fingers  
Dipping Sauce  
Hot Whipped Mashed Potatoes  
Honey Butter Baby Carrots

Freshly Brewed Coffee & Tea  
Chef's Choice Dessert

**Cost - \$38.95 per person**  
**Children 3-11 years of age - \$24.95**

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**EXCLUSIVE MENUS CREATED FOR PATRICIA'S BALLROOM**  
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**Buffet #1**

Succulent Boneless Chicken Breast  
Tropical Sauce  
Wild Rice Pilaf  
Creamy Scalloped Potatoes  
S & S Meatballs  
Homemade Perogies & Cream  
Garden Salad Vinaigrette  
Croutons & Bacon Bits  
Creamy Coleslaw  
Crusty & Soft Dinner Rolls & Butter  
Hot Brewed Coffee & Tea  
Variety of Dainties

**Cost per person: \$32.95**

**Buffet #2**

Barons of Juicy Roast Beef (carved at the buffet table)  
Horseradish  
Tiny Meatballs in Gravy  
Chicken Pieces (lightly breaded & baked)  
Creamy Whipped Potatoes  
Rich Beef Gravy  
Saucy Cabbage Rolls  
Homemade Perogies & Cream  
Parsley Coin Carrots, Caesar Salad  
Bacon Bits, Croutons, Parmesan Cheese  
Crispy Coleslaw, Spiral Pasta Salad  
Crusty & Soft Dinner Rolls & Butter  
Hot Brewed Coffee & Tea  
Variety of Dainties

**Cost per person: \$38.95**

**Buffet #3**

***Vegetarian Buffet Dinner***

Garden Lasagna  
Fettuccine served with 2 side sauces: Alfredo Sauce / Marinara Sauce  
Wild Rice Pilaf  
Creamy Scalloped Potatoes  
Fresh Cauliflower Bake  
Parsley Coin Carrots  
Meatless Cabbage Rolls  
Perogies & sour cream  
Caesar Salad  
Side Red Onion  
Spinach Salad  
O/V Coleslaw, Spiral Pasta Salad  
Dinner Rolls & Butter  
Freshly Brewed Coffee & Tea  
Variety of Dainties

**Cost per person: \$38.95**

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**SIGNATURE BUFFET**  
**\$39.95 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  
Gourmet Dill Potatoes  
Rice Pilaf  
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  
Mandarin Spinach Salad  
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



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**Late Evening Lunch (minimum 75 guests)**

We provide paper plates, napkins, paper cups, cream & sugar

**#1**

Variety of Deli Meats  
mustard/butter  
Assortment of Breads  
Cheese & Crackers  
Nachos & Sauce  
Coffee  
Service of your Special Cake\*\*

**#2**

Fresh Fruit Trays & Dip  
Veggies & Dip  
Dill Spears, sweet pickles, sweet white onions,  
green & black olives  
Coffee  
Service of your Special Cake\*\*

**Cost - \$5.25 per person**

**#3**

Evening Coffee  
(regular & decaf)

**\$65.00 flat fee**  
**Plus taxes & gratuities**

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**Informal Reception**  
**Minimum 100 guests**

**\$31.95 per person**

**Marriage on site:** 7:00 pm / followed by their first dance and bar station as arranged with Patricia's  
**Food Stations** - Open from 8:00 pm - 10:00 pm

Glass luncheon plates at each serving station with baskets of cutlery at each station - tables are adorned with linen tablecloths and linen napkins at each place setting - wine glasses at the bar - water glasses at beverage station

**Station 1 - Ukrainian Bar**

3 types of Perogies:

Potato & Cheddar / Feta / Chili  
Pepper

Side toppings:

Sauteed onion, bacon bits, crumbled feta, green onion, sweet chili sauce, sour cream.

**Station 2 - Italian Bar**

Garlic Penne Noodles

Fettucine Noodles served with:

Alfredo Sauce / Marinara Meat Sauce / Grated parmesan cheese

**Station 3 - Mexican Bar**

Taco Shells & Soft Tortilla Rounds

Sides:

Taco beef / salsa / black olives / chopped tomatoes / shredded cheese / hot peppers / bacon bits / sour cream / hot sauce / shredded lettuce

**Station 4**

Freshly Brewed Coffee

(regular & decaff )

Regular tea & Herbal Teas

Service of client's wedding cake and/or cupcakes

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## 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 – **We accept cash, cheques, interac e-transfer - we do not accept debit/credit** - you the customer personally guarantees full payment - time is of the essence.

### Menu Selection

Should be submitted to Catering Office at least eight weeks in advance.

### Guest Guarantee

Our office should be notified ten days prior to the function as to the number of guests to be served. We will prepare for 5% above the guarantee in case you have extra guests; overages will be invoiced with payment due within 5 days.

### Dishware & Staff

Courteous, professional staff are provided for all events. All dinners include appropriate dishware, cutlery, etc. Stemmed wine glasses and water goblets provided for all guests.

### Head Table Skirting

White skirting and linen for head table/cake table are provided in package pricing.

### Linen & Napkins

- With all dinner packages, white linen tablecloths are included for all guest tables using a base of 6 guests per table. (advise if you are having assigned seating; confirm exact number of guest tables being used 10 days prior to event). Also provided are white linen toppers for head table, cake table; other linen required can be arranged through the office.
- Linen napkins provided for all guests (color swatches can be seen in office).

### Wedding Cake

\*\* there is no charge to serve your wedding cake (or cupcakes) along with an evening lunch - cakes must be brought in from licensed establishment - if you wish a wedding cake cut & served later evening and are not ordering lunch, there is slight charge.

### Wine

We place glass wine glasses at each place setting – presume you will utilize a wine table near the bar area; bartenders will monitor – head table is, of course, serviced.

### Gratuities - 10%

### Taxes

Both 8% 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 specified dinner time (not one hour prior to cocktail hour)
  - For earlier entrance to dining room, please arrange with our office
  - 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; delays will be invoiced accordingly.
- 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 invoiced appropriately.

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