LUDWIG'S VILLAGE MARKET CATERING 610.458.0700

Holiday Menu

~Stress free specialties from our chefs to your table~

Lobster or Crab Bisque ($14)
Winter Squash Bisque ($13)
Italian Wedding ($11)
Kennett Square Mushroom ($13)
Potato Leek ($11)
Jalapeno Corn ($13)

Shrimp Lejons ($3)
St. Mushroom w/ Crab ($3)
Clam Casino ($2.5)
Mini Crab Cakes ($3.5)
Southwestern Chicken Egg Rolls ($3.5)
Poached Norwegian Salmon ($100 | $200)

Bacon Wrapped Scallops ($4)
St. Mushroom w/ Spinach & Bacon ($2)
Oyster Rockefeller ($2.75)
Bourbon Cocktail Meatballs ($16 lb)
Baked Brie ($45 | $75)
Shrimp Platters (Lg. $19 lb | X-Lg. $25 lb)

Beef Tenderloin Roast ($35 lb)
ready to cook, fully trimmed, add mustard rub no charge

Prime Rib Roast ($25 lb)
Ready to cook, boneless, add mustard rub no charge

Roasted Porkloin ($19 lb)
stuffed with spinach, roasted peppers, provolone cheese

Roasted Turkey Breast ($16.99 lb)
cooked & sliced

Sweet Glazed Sliced Ham ($17 lb)
cooked & sliced, brown sugar glaze

Whole Filet of Beef Display ($250)
cooked, sliced, caramelized onions, horseradish sauce, rolls

Lobster Tails 8oz. (CW $60 lb. | WW $50 lb)
fresh cold water & warm water, displayed oven ready (gf)

Sour Cream & Chive Mashed Potato ($7 | $14)
Buttery & creamy, milk (vg)(gf)

Roasted Potato Trio ($15) per Container
mixture of red, sweet, fingerling potatoes (gf)

Horseradish Cheddar Mashed Potatoes ($7 | $14)
butter, cream, milk, cheese, (vg)(gf)

Twice Baked Potatoes ($3.5)
butter, cream, milk, scallions (vg)(gf)

Mashed Sweet Potatoes ($8 | $16)
maple, cinnamon, brown sugar, cream, butter, pecan crumble (vg)(gf)

Buttery Brown Sugar Carrots ($15) per Container
soft, sweet & delicious (gf)

Steamed Green Beans ($15) per Container
garlic herb butter (gf)

Orange Marmalade Brussel Sprouts ($16) per Cont.
glazed & roasted, toasted almonds (gf)

Garlic Butter Mushrooms ($15) per Container
parmesan garlic panko crumb (vg)

Traditional Herb Stuffing ($7 | $14)
bread, vegetables, butter, chicken stock

Gluten Free Herb Stuffing ($9 | $18)
gluten free bread, vegetables, butter, chicken stock (gf)

Mac & Cheese | Lobster Mac ($8 |$14) per Container
three cheese, parmesan cream sauce

Gravy Turkey | Beef ($7 | $14)
butter, flour, stock | butter, flour, beef bone stock

Red Wine Garlic Demi ($9 | $18)
red wine reduction (gf)

Pineapple Orange Cranberry Sauce ($9 | $18)
orange peel, clove, spices (vgn)(gf)

Traditional Cranberry Sauce ($8 | $16)
clove, spices (vgn)(gf)

Pineapple Bread Pudding ($15)
butter, sugar, eggs, spices (vg)

Pints: Serves 2-3 Adults **Quarts: Serves 3-5 Adults** **Container: Serves 2-4 Adults**

TURKEY OR HAM DINNER FOR ONE ($26)
mashed potatoes, stuffing, green beans, gravy, cranberry sauce, roll, choice of pumpkin | apple pie

THE GRINCH DINNER FOR ONE ($50)
mr 10-12oz ribeye, mashed potatoes, gravy, green beans, stuffing, onion relish, roll, choice of pumpkin | apple | pecan pie

THE RUDOLPH DINNER FOR ONE ($60)
mr 6oz filet, 5oz ww lobster, mashed potatoes, gravy, green beans, garlic mushrooms, onion relish, roll, pumpkin | apple | pecan

Pumpkin Pie ($21.98)
Apple Pie ($22.98)
Pecan Pie ($24.98)
Apple Carmel Nut ($23.98)
Apple Cranberry ($24.98)
Blueberry Pie ($24.98)
Lemon Meringue ($23.98
Fruits of the Forest Pie ($23.98)
Cherry Pie ($24.98)
Coconut Custard Pie ($22.98)
Pumpkin Streusel ($13.99)
Apple Streusel ($13.99)
New York Cheesecake ($26.98)
Key Lime Pie ($21.98)
Ind. Pumpkin Cheesecake ($8.99)

*****Add Crumb Topping ($4)*****

SPECIAL ORDERS ARE SUBJECT TO ADDITIONAL CHARGES

PICK UP: WEDNESDAY DECEMBER 24TH 7-3PM