



**GOURMET CATERING  
VIP EVENT PRODUCTIONS**

## **MAIN DISHES**

*All dishes come with Chef Organic Signature Sauce*

**OVEN ROASTED LAMB OR PORK WITH VEGGIES**

**BOURBON OR CRANBERRY BBQ MIXED GRILLED**  
(Pork Ribs and Chicken)

**GLAZED SALMON WITH CAPERS**

**STUFFED LAMB WITH GREENS**

**DELICIOUS ROASTED TURKEY, CHICKEN OR PORK HAM**  
(carving station available)

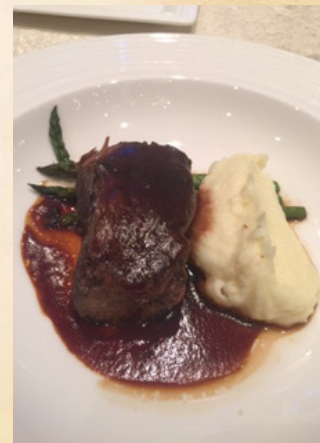
**ELEGANT BONELESS OR SEMI BONELESS CORNISH GAME HEN**

**CHEF SPECIALITY CUBAN CHICKEN AND PORK**  
with his Organic Signature Sauce

**FRENCH STYLE COD HONEY GLAZED**  
with Chef Si gnature Sauce

**SALMON OVER DELICIOUS SPINACH GREENS**

**ROASTED PRIME RIB**





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## MAIN DISHES

*All dishes come with Chef Organic Signature Sauce*

POPULAR SLICE BEEF AU JOUS WITH MUSHROOMS

SHRIMP OR BAKED SCALLOPS

with Chef Cajun Coconut Sauce

PORTOBELLO MUSHROOM, BEEF RAVIOLI OR  
CHEESE RAVIOLI

with Chef Wine Based Sauce

POPULAR CITRUS MARINATED CHICKEN

TASTY ORANGE GLAZED CHICKEN

GRILLED ROSEMARY CHICKEN

RIESLING CHICKEN





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## SIDE DISHES

*Your choice of one new side dish*

CARAMEL SWEET POTATOES,

CORN CREAM WITH CAJUN HINT

SCALLOP POTATOES

SAUTÉED SPINACH

(option-with a dash of Parmesan)

BAKED SWEET BEANS

GARLIC MASH POTATOES

CARAMELIZED CARROTS, CELERY AND ONIONS

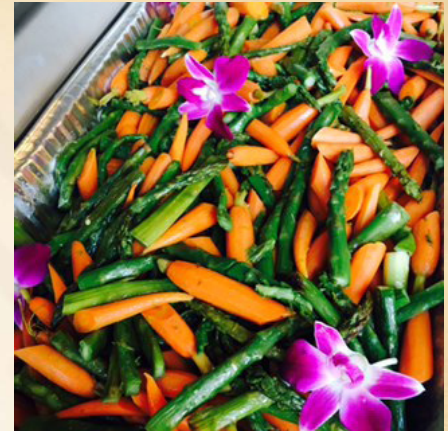
FRESH BROCCOLI

FANCY CARROTS-VEGETABLE MEDLEY

SOUTHERN GREEN BEANS

ASPARAGUS MIX

RICE PILAF





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## ASSORTED DESSERT BITES

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TIRAMISU

CHOCOLATE COVERED STRAWBERRIES

CHOCOLATE POPS

MOUSE PUDDING CUPS

MINI CUPCAKES

CINNAMON TWIST STICKS

BROWNIE BITES, CHOCOLATE MOUSE CAKE BITES





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## **PLATTERS**

*Created from scratch with high-quality ingredients.*

**Medium (M): Serves 20-40**

**Medium (L): Serves 50-100**

### **BREAKFAST PASTRY PLATTER**

Assorted Gourmet Danishes  
Plain & filled croissants  
Muffins  
Scones

### **SMOKED SALMON PLATTER**

Our lightly smoke salmon is thinly sliced and served with traditional accompaniments, including cream cheese and bagels.

### **CREME BRULEE FRENCH TOAST**

This baked French toast served with homemade whipped cream, seasonal berries and real maple syrup.

### **MORNING FRUIT BOWL**

A medley of freshly cut seasonal fruit served with honey yogurt dressing.





## GOURMET CATERING VIP EVENT PRODUCTIONS

### SEASONAL FRUIT PLATTER

An artful display of the freshest seasonal fruit and ripe berries.

### GREEN SALADS

Every salad is made with fresh ingredients that meet our incomparable quality standards. Available in an individual box or a family sized bowl (serves 30-40)

### CAESAR SALAD

With parmesan, croutons and classic Caesar dressing  
Boneless Breast Chicken may be added.

### PECAN FETA SALAD

Mixed greens, red onions, feta and candied pecans served with balsamic vinaigrette

### GRILLED CHICKEN COBB SALAD

Crisp romaine with grilled chicken breast, bacon, tomatoes, chopped eggs, blue cheese and av-ocado served with Ranch dressing.

### BITE-SIZED WRAP PLATTER

*Assorted flavored wraps with chef cream sauce, fresh meats, artisan cheese.*

Garden  
Ham and Swiss  
California club  
Grilled vegetable  
Vegan chicken salad  
Rotisserie chicken Caesar  
Roasted turkey and cheddar  
Roasted turkey and cheddar





## GOURMET CATERING VIP EVENT PRODUCTIONS

### TRADITIONAL SANDWICH BOARD

*A selection of our classic sandwiches prepared on artisanal bread and artfully arranged.*

- Ham and Swiss with Dijon mustard
- Vegan curry tofu salad
- Roast beef and cheddar with Dijon mayo
- Oven roasted turkey and Swiss with yellow mustard
- Grille seasoned vegetables with sprouts and red pepper hummus



### FINGER SANDWICHES

*An assortment of mini pockets, tea sandwiches and mini pinwheels.*

- Choose up to four varieties:
- Cucumber and dill
  - Smoked salmon and dill
  - Egg salad
  - Ham and Swiss
  - Tuna salad
  - Grille vegetables
  - Turkey
  - Roast Beef





## GOURMET CATERING VIP EVENT PRODUCTIONS

### BOX LUNCHES

*Enjoy convenience without compromise. Our box lunches are made with fresh premium ingredients made to order.*

### SIGNATURE BOX LUNCHES

*Includes a choice of seasonal pasta or potato salad, chips, dill pickle spear and fresh baked cookie or choice of whole fruit, banana, orange, apple, pear or grapes.*

**The Bavarian:** Black Forest ham, Swiss cheese, lettuce, tomato and mustard on a roll.

**The Roman Holiday:** Roasted turkey, Genoa salami, lettuce, tomato, prosciutto and provolone on a baguette

**Garden Vegetarian:** Hummus and fresh vegetables with balsamic vinaigrette on multigrain.

**Turkey Cranberry:** Oven roasted turkey, cranberry relish, Brie and mixed greens on multigrain.

**Beef-n-Blue:** In house roasted beef with caramelized onions blue cheese and horseradish mayo on a baguette.

**California Club:** Turkey, bacon, avocado, lettuce, tomato, cheddar and Sonoma dressing on mul-tigrain bread.

### CLASSIC BOX LUNCHES

*Includes chips, dill pickle spear, fresh fruit salad and a choice of seasonal pasta or potato salad. Select tortilla wrap, croissant, baguette, ciabatta or whole wheat bread.*

Oven-roasted turkey and Swiss with cranberry spread  
Sonoma chicken salad  
Tuna salad  
Curry tofu salad  
Roast beef and cheddar with Dijon mayo  
Ham and Swiss with Dijon mustard  
Egg salad  
Grilled seasonal vegetables and red pepper hummus





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## KEY WEST SHRIMP PLATTER

Lightly poached, jumbo Key West pink shrimp served with fresh lemon slices and zesty cocktail sauce.

## SIGNATURE SPREADS

Served with baguette slices, assorted crackers.

Choose two:

- **Roasted red pepper**
- **Hummus**
- **Artichoke and spinach dip**

## ANTIPASTO PLATTER

prosciutto, salami and pepperoni, marinated bocconcini mozzarella, provolone, olives, roasted artichoke hearts, roasted peppers and marinated mushrooms.

## MEDITERRANEAN PLATTER VT

Hummus, tabbouleh, marinated feta, roasted artichoke hearts, hand-rolled dolmas, falafel, assorted olives and grilled spiced pita triangles.

## SEASONAL FRUIT PLATTER VG

An artful display of the freshest seasonal fruit and ripe berries.

## ASSORTED SKEWERS

Choose from:

- **Teriyaki or Thai peanut chicken**
- **Teriyaki or spicy shrimp**

## CLASSIC CHEESE SELECTION

Aged cheddar, French Brie and Dutch Parrano Gouda. Accompanied by Spanish cocktail mix and seasonal fruit.





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