

KMR Gourmet Catering Specialty Appetizers



Artichoke w/Kalmata Tepenade



Asparagus Wrapped in Ham



Beef Tenderloin w/Ancho Chili



Belgian Endive w/Boursin



Buffalo Mozzarella on Pesto Crustini



Cucumber w/Crab Salad



Curry Chicken in Bouchee



Curried Vegetable



French Crepe



Gorgonzola w/Apricot and Grape on Toast



Osetra Caviar in Potato



Spicy Shrimp



Peppered Turkey



Roasted Vegetable Napoleon



Portobello w/Truffle Oil in Phyllo



Roastbeef and Horseradish



Salmon Pinwheel



Seared Ahi



Shrimp and Scallop in Tartlet



Shrimp on Boursin



Smoked Chicken on Polenta



Smoked Trout on Toast



Turkey Asparagus



Viennese Beef Salad in Potato

AMERICAN style DIM-SUM



Braised Shortrib Shumai

Slowly braised, boneless Short ribs accented with fresh Pimento and Scallions hand folded into a Shumai skin. A moist, juicy experience everyone will enjoy.



Lamb Ragout Potsticker

Marinated Lamb, gradually braised to perfection and enhanced with Kalamata Olives, Feta, Basil and Sundried Tomatoes for an exceptional flavor. It is handcrafted into a Potsticker and ready for you to steam, fry or bake.



Cabbage Roll with Kalua Pork

Roasted, smoked Pork Butt, kept juicy by our careful cooking process, after which we add some julienne Carrots and Scallions and roll the mixture into a blanched Cabbage leaf which is tied off with Chive.



Buffalo Chicken Rangoon

A new twist to an old favorite. Chicken pieces are pan sautéed to a crisp with Blue Cheese and Celery added. The mix is folded into a triangle shape using a Wonton wrapper.



Duck Confit and Pear Gyoza

Slowly, under low heat rendered Duck leg, seasoned to precision to provide a flavorful, moist gourmet experience. We add finely chopped Pears and Chive for that special touch.



Portobello and Goat Cheese Gyoza

Chopped, sautéed Portobello Mushrooms with Sundried Tomatoes, Fresh Herbs and Goat Cheese in a Gyoza wrapper. Can be steamed, sautéed or baked.



Beef Picadillo Shumai

Moist ground Beef with roasted Pine nuts, Raisins, Chive and accented with a touch of Jerk seasoning to give it a slight kick. Hand processed into a large Shumai.



Pork and Shrimp Shumai

Ground Pork with chunks of Shrimp , a touch of fresh herbs and hand folded into a large Shumai wrapper. It is topped off with a piece of Shrimp.



Shrimp and Scallop Beggar Purse

Old bay seasoned, large pieces of Scallops and Shrimp accented by Black Mushrooms, Water Chestnut, Carrots and Napa Cabbage. Wrapped into a Wonton and tied off with a blanched Chive giving it a distinctive presentation.



Cheeseburger Bing

100 % Ground Chuck seasoned with Salt, Pepper, Garlic and Onions, mixed with shredded Cheddar and packed tightly into a Chinese hot water dough for a unique, crisp taste.



Reuben Bing

Chinese hot dough bun made from scratch, layered with white wine sauerkraut, swiss cheese, thousand island dressing and sliced corn beef .



Truffled Macaroni, Portobello and Cheese Bing

Al dente short macaroni with a creamy cheddar sauce Mornay, a julienne of sautéed Portobello's and white truffle oil.



Tuna Melt Bing

American classic sandwich with Albacore Tuna, Cornichon, chopped eggs, Parsley and Cheddar Cheese wrapped in a hot water dough

HAWAIIAN STYLE PUPU'S

- **Tempura-Coconut Shrimp**



Butterflied 16/20 tail on Shrimp, marinated in ginger and coconut milk, pulled through a seasoned Beer Tempura Batter, then breaded with 30% Panko and 70% sweet coconut threads.

- **Orange- Wasabe crusted Shrimp**



Butterflied 16/20 tail on Shrimp, marinated with Orange concentrate, Ginger and Wasabe, pulled through a seasoned Beer Tempura Batter, then breaded with Panko-Wasabe mix laced with Orange zest.

- **Coconut Breaded Kona Crabcakes**



Blue crab, seasoned with coconut milk, ginger and cilantro, shaped into silver dollar sized cakes, breaded with Panko and sweet Coconut.

- **Coconut Breaded Scallops**



20/30 Scallops seasoned with coconut milk, ginger and cilantro, breaded with Panko and sweet Coconut.

- **Hawaiian style crusted Chicken Strips**



Lemon Grass, Ginger and Coconut Milk marinated, thick breast meat strips breaded with a mix of Panko, Macadamia nuts, Banana Chips and Coconut.

- **Shrimp and Pork Chao on Sugar Cane**



Marinated ground Shrimp and Pork paste, seasoned and shaped on a Sugar Cane skewer

- **Island Pork Katsu Sate**



Seasoned Pork loin strips, breaded with Panko and a mix of chopped Macadamia Nuts, Coconut, shaved Pineapple and Mango.

- **Ginger Chicken-Katsu Sate**



Marinated Chicken strips breaded with Panko and chopped candied Ginger pieces on a bamboo skewer.

- **Teriyaki Mahi-Mahi on a Sugarcane Skewer**



Soy and Sake marinated Mahi-Mahi cubes threaded on a Sugarcane Skewer.

- **Teriyaki Chicken thigh meat on Sugarcane Skewer**



Soy and Sake marinated thigh meat threaded on a Sugarcane Skewer.

- **Beef and Asparagus Maki on Bamboo Skewers**



2 Teriyaki marinated Beef strips wrapped around an Asparagus Spear on a Bamboo skewer.

- **Char- Siu Chicken Sate**



Star Anise, fresh Ginger, Five spice marinated, Chicken breast strip on a Bamboo skewer

- **CharSiu Pork Sate**



Star Anise, fresh Ginger, Five spice marinated Pork Loin strip, on a Bamboo skewer

- **Duck and Mango Brochette**



Succulent Marinated Duck Breast and Mango Cubes on a Bamboo skewer

- **Shrimp and Scallop Brochette**



Duet of Shrimp and Baby Bay Scallops Threaded on a "loop" Bamboo skewer

- **Shrimp Kimono**



Tail on shrimp stuffed with Crab Rangoon and wrapped in Wonton Wrapper on a Skewer.

- **Kalua Pork Tamale**



Handmade with stone ground white Masa, in decorative, firecracker style cornhusks.

- **Marinated Seafood Lau Lau**



Ginger marinated Mahi, Shrimp and Crab wrapped in Phyllo Lau Lau purses.

- **Lobster and Shrimp Burritos with Mango and Black Beans**



Appetizer size with diced Lobster and Shrimp.

- **Chicken Cashew Lumpia**



Loaded with Chicken and Cashews, Hoisin Sauce, Ginger and Cilantro

- **Kalua Pork Lumpia, Mini Pizza or Empanada** 100/case \$ 115.50



Slowly roasted, tender Pork seasoned with Hawaiian Salt, fork shredded with a subtle smoked flavor.

- **Kalua Duck Lumpia,**



Slow roasted Duck leg seasoned with Hawaiian Salt and smoke flavor

- **Hawaiian BBQ Chicken Pizzette**



Roasted Chicken with Guava BBQ Sauce, Pineapple, Onions, Mozzarella and Cilantro

- **Precooked Macadamia Chicken Patty**



Marinated Boneless and Skinless Chicken Thigh Meat, precooked in a Panko and Macadamia Nut Breading.