



GOURMET CATERING
VIP EVENT PRODUCTIONS

AFFORDABLE GOURMET
FOOD FOR ALL OCCASIONS!

SEE OUR NEW MENU



GOOD MORNING BREAKFAST

Assorted Croissant Melt Sandwiches. Most ordered in Breakfast category!

Your choice of assorted breakfast sandwiches: veggie egg patty or egg patty with cheddar cheese either turkey, bacon or vegetarian. Consider adding coffee to make a complete breakfast.

Priced per person. Serves 1.

Cappi's Morning Breakfast Burritos.

Eggs, beans, potatoes, shredded beef. With your choice of filling. Consider adding coffee to make a complete breakfast.

Priced per person. Serves 1.

Cappi's Healthy Granola & Oatmeal

With organic dried fruit, yogurt, and your choice of milk. Consider adding coffee to make a complete breakfast.

Priced per person. Serves 1.

KMR's Signature Authentic Belgian Waffles

Chewy & crisp caramelized waffles made with sugar bits that will make these waffles your fast favorite!

With your choice of fruit seasonal or tropical fruit. Consider adding coffee to make a complete breakfast.

Priced per person. Serves 1.

Hawaiian French toast with sausage and egg.

Tofu Veggie Scrambled Eggs.

Broccoli Spinach Egg Mix Quesadilla Delight.

Frittata with Bacon Bits and Cheddar Cheese.

Vegetarian Frittata loaded with spinach, broccoli mix and powergreens.

Roasted potatoes topped with egg and chive cream sauce or organic gravy sauce

Tailgate Waffle bowls with home fries egg and cheddar cheese (top with veggie, bacon or turkey bits)

Breakfast empanadas with egg bacon or turkey or spinach egg with chef breakfast sauce (2 empanadas per order, min order 6 units)



WRAPS

Roasted Vegetable Wrap

A medley of seasonal stir fried vegetables layered in green lettuce. Add drinks, and perhaps salad and/or dessert, and you're all set.

Priced per person. Serves 1.

BBQ Chicken Wrap

Marinated chicken breast, oven roasted and sliced along side roasted vegetables, and green lettuce. Add drinks, and perhaps salad and/or dessert, and you're all set.

Priced per person. Serves 1.

Chicken Caesar Wrap

Herb and citrus marinated chicken breast slices layered with fresh vegetables and delicious Caesar dressing. Add drinks, salad, and/or dessert, and you're all set.

Priced per person. Serves 1.

Grilled Citrus Chicken Sandwich

With sautéed onions and house sauce. Add drinks, salad, and/or dessert, and you're all set.

Priced per person. Serves 1.

Chef Cappi's Favorite Cuban Sandwich

With sliced pork, ham, Swiss cheese, dill pickles, and honey. Add drinks, salad, and/or dessert, and you're all set.

Priced per person. Serves 1.

Grilled vegetarian Egg Plant California Sandwich

Delicious sliced marinated and seasoned pan fried egg plants. Add drinks, salad, and/or dessert, and you're all set.

Priced per person. Serves 1.

Roast Beef & Cheddar Wrap

Smoked thinly sliced roast beef alongside spinach, bell peppers and lettuce. Add drinks, salad, and/or dessert, and you're all set.

Priced per person. Serves 1.



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

BOX LUNCHES

Enjoy convenience without compromise. Our box lunches are made with fresh premium ingredients that never content synthetic nitrates.

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.

Choose from:

*Tuna salad
Curry tofu salad
Sonoma chicken salad
Oven roasted turkey and Swiss with cranberry spread*

*Egg salad
Ham and Swiss with Dijon mustard
Roast beef and cheddar with Dijon mayo
Grilled seasonal vegetables and red pepper hummus*

**All entrees come with bread rolls. Beverages and sodas may be selected for a nominal fee. Include chips one side.*



CHICKEN ENTREES

Southern Cajun Marinated Chicken

Marinated chicken thighs in Chef Cappi's citrus and cajun herb seasoning, oven roasted to perfection.

Tasty Orange-Glazed Chicken

A fusion of Latin and Asian herbs and seasonings made into a sauce, and glazed over marinated roasted chicken.

Chef Specialty Cuban Chicken

Latin style citrus marinaded chicken with Chef Cappi's signature sauce.

Chef Cappi's BBQ Chicken

Boneless chicken thighs marinated in sweet citrus juices, blasted in Chef Cappi's KC BBQ sauce roasted then oven baked to perfection! Served with your choice of side. Add drinks and perhaps dessert, and you're all set.

Priced per person.

Chicken with Creamy Mushroom Sauce

Crisp-tender chicken baked to perfection, smothered in the most creamy mushroom sauce.

BEEF ENTREES

Southern Meatloaf topped with fresh mushrooms and chef signature sauce

Creole and Greek seasonings, slow and Worcestershire sauce topped with gourmet ketchup.

Southwestern Lime Marinated Shredded Beef

Roast beef rubbed in Chef Cappi's southwestern spices and seasonings & slow roasted for hours in rich tomato sauce, chopped cilantro and a touch of lime juice.

Bacon Wrapped Steak w/Vegetables

Tender Goz. Filet mignon wrapped in honey bacon, alongside a medley of roasted vegetables



Beef Au Jus

Roasted beef with organic mushroom pepper sauce, slow roasted and thinly sliced. Served with your choice of side. Add drinks and perhaps dessert, and you're all set.

Priced per person. Serves 1.

PORK ENTREES

Chef Cappi's Southern Kansas City Style BBQ baby back ribs

Tender, slow roasted, fall off the bone baby back ribs, basted with real beer BBQ sauce & topped with cilantro.
(Min 6 orders)

Tender Roasted Pork and Pineapple

Tender roast pork marinated in pineapple, salt, pepper, and other seasonings, sliced & served with pork at jus.

Cider Brined Pork Loin

Tender cut of pork rubbed in Chef to Cappi's herbs and seasonings, roasted in organic apple cider.

PASTA

Portobello Mushroom Ravioli. Most ordered in Pasta category!

With white wine based sauce. Served with your choice of side. Add drinks and perhaps dessert, and you're all set.

Priced per person. Serves 1.

Cheese Ravioli

With white wine based sauce. Served with your choice of side. Add drinks and perhaps dessert, and you're all set.

Priced per person. Serves 1.

Beef Ravioli

With red wine based sauce. Served with your choice of side. Add drinks and perhaps dessert, and you're all set.

Priced per person. Serves 1.



Cutlery Set up

Paper plates, utensils, and napkins.

Reusable Catering Wire & Heating Kit

Holds food for 40

If your lunch is more than 45 minutes long, a chafing dish keeps the food hot for an hour or more.

Fruit Platter // Serves 12

Be sure to purchase cutlery if you'll need it (in the Miscellaneous category below). Multiple serving sizes.

Grilled Vegetables // Serves 12

Grilled broccoli, carrots, spinach, cabbage, and bean sprouts. Be sure to purchase cutlery if you'll need it.

Sweet Rolls // Serves 24

Be sure to purchase cutlery if you'll need it (in the Miscellaneous category below). Multiple serving sizes.

Steamed Vegetables // Serves 12

Steamed broccoli, carrots, spinach, cabbage, and green beans. Be sure to purchase cutlery if you'll need it.

Citrus Gluten Free Dressing // Serves 6

Be sure to purchase cutlery if you'll need it (in the Miscellaneous category below). Multiple serving sizes.

Sesame Ginger Dressing // Serves 6

Potato Salad // Serves 12

Be sure to purchase cutlery if you'll need it (in the Miscellaneous category below). Multiple serving sizes.



SALADS

Most ordered in Salads & Sides category!

With mix of greens, baby carrots, and house sauce. You can usually order side salad for just a quarter of your headcount.
Priced per person.

Chef Cappi's Green Aroma Tropical Salad

Mixed lettuce with mango, jicama, carrots, red onions, and citrus vinaigrette.

Priced per person.

Southwestern Chicken Salad

Green Mix salad of Romaine topped with a light healthy sliced chicken breast, black beans, sweet corn and grape tomatoes.

Dressed with the chef cilantro lime sauce.

SIDES

Sweet Baked Beans	Coconut Rice
Sweet Corn	Rice Pilaf
California Vegetable Mix	Garlic Mash Potatoes
Brussels Sprouts	Vegetable Medley
White Beans	Sautéed Spinach
Roasted potatoes	Southern Mac and Cheese (Bacon Bites optional .50)



DESSERTS

Cookie Tray or Assorted Dessert Bites

Most ordered in Desserts category! Serves 12.

Assorted Freshly Baked Breakfast Muffins, Danishes and Cookies.

Serves 12

White Chocolate Covered Strawberries

Serves 12.

**Orders over 100 person will be charged at that rate per person, unless negotiated otherwise with catering management.*

BEVERAGES

Assorted Individual Sodas

**Most ordered in Beverages category!*

Priced per person. Serves 1.

Gallon of Organic Sweetened.

Peach Iced Tea. Serves 10

Bottled Water.

Priced per person. Serves 1.

Gallon of Premium Coffee

Gallon of Organic. Unsweetened Iced Tea

Serves 10.

Gallon of Premium Hot Tea



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