



LMR Catering
Little Miami River Catering

www.LMRcatering.com





Love At First Bite!

With over 40 years of experience in the catering industry in Dayton, Ohio, LMR Catering is dedicated to orchestrating exceptional events that leave a lasting impression. Our expertise spans a diverse spectrum of occasions, ranging from dressy dinners to relaxed backyard barbecues. Tailoring our services to align with your unique preferences, budget considerations, and culinary discernment, we ensure a personalized and memorable experience. Our flexibility extends seamlessly from intimate gatherings to expansive events, accommodating a guest count ranging from 15 to 5000 people with precision and finesse.



www.LMRCatering.com



info@lmrcatering.com



(937) 848-2464



@LMRCatering



@LMRCatering

Contents

Introduction	2	Entrees	16
About Us	2	Beef, Chicken, & Pork	17
Contents	3	Fish	19
Service Styles	4	Pasta	20
Frequently Asked Questions	5	Hog Roast & Pulled Pork	21
		Grilling Menu	22
		Vegetarian Entrees	24
Appetizers & Small Bites	6	Salads & Sides	25
Cold Appetizers	6	Dessert	28
Hot Appetizers	8		
Appetizer Buffets	10	Beverages	30
Stations	12		
Breakfast	14	Dinnerware	33
Boxed Lunch	15	Pickup Menu	36

Service Styles

We proudly offer a diverse range of services designed to accommodate a variety of needs and preferences. Our goal is to provide flexible options that ensure each client receives the level of support and customization necessary to create a seamless and enjoyable experience. By offering multiple service choices, we are able to better meet the unique requirements of every event.

On Site Catering

Catering including staff to set up and tear down the buffet, all equipment to set up the buffet and staff onsite to help with trash.

The amount of time is dependant on your event timeline.

This service requires a Service Fee to be applied to your event.

Delivery

Delivery Service include our staff to deliver food and set up up a buffet style service.

Client has the option to purchase chafers for keeping food hot.

All Delivery orders have a minimum \$200 food cost, and a Service Fee will be applied. A Delivery Fee may be added if the location is outside of the delivery radius.

Pickup

Our clients can pick up food to help create the perfect meal. Food can be hot or cold with reheating instructions.



Frequently Asked Questions

We love your menu, and would love to see if LMR is a good fit for our event; what's next?

We are so glad to hear that you are interested in our menu and services! The next step is to get a customized proposal based on the menu items that piqued your interest. You can do this by reaching out to us via our “contact us” page on our website (www.lmrcatering.com), or by calling our office (937-848-2464) and speaking to one of our sales team!

We have a proposal, now what?

That's great! If you are pleased with your quote, we would love to get you on our calendar for a complimentary tasting and initial consultation. You can set this up with the Event Director that created your quote, or by giving us a call.

LMR seems like a great fit for us! How do I book my event?

In order to confirm your date on our event calendar, we require a 25% deposit of your current quote. This deposit serves to confirm your event date, and does not lock you into a specific menu or guest count.

What forms of payment do you accept?

We accept payment in the form of cash, check, or credit card, though it should be noted that all credit card transactions incur a 4% processing fee. If you choose to pay via credit card, payment can be made via payment link sent directly to your email, or by speaking with our sales team over the phone. If you choose to pay via cash or check, you can either mail or drop off your payment to our office. We are located at 2700 E River Rd, Moraine, OH 45439. All checks can be made out to LMR Catering.

We have booked LMR for our event; what now?

Congratulations! We are so excited to work with you to bring your event to life! You may reach out to your event director at any point with any questions or updates, but now is a great time to plan the rest of the details for your upcoming event! For weddings and large events, we will schedule a Final Details Meeting with you around 4-6 weeks prior to your event. Preliminary minimum guest count is due 10 days prior to your event. Menu and guest count must be finalized 72 hours prior to your event.

What is the “Service Fee”?

The service fee is anything our staff members might touch outside of the price of your menu. This includes all expenses we incur relating to your event including (but not limited to) food procurement and preparation, overhead, wear and tear on equipment, staff to procure and produce materials and your menu, travel time, fuel, insurance, inflation, etc.

Cold Appetizers

Brie with Sauce \$50.00

Serves 25 guests per tray
Raspberry or Caramel Sauce

Brie Wrapped in Puff Pastry \$50.00

Serves 25 guests per tray
Apricot or Raspberry

Guacamole Dip \$3.00 pp

Served with Tortilla Chips

Seasonal Fruit, Vegetables, and Cheese Display \$4.50 pp

with Dips, Smoked Sausage, and Crackers



Charcuterie Board \$8.00 pp

Minimum Purchase of 15 People
Cured Meats, Dried Fruits, Nuts, Specialty Cheeses, Breads, Crackers

Caprese Skewers \$3.00 pp

Pinwheels \$2.75 pp

Crab Dip with Crackers \$3.00 pp

Bruschetta \$2.50 pp

Chicken Salad Basket \$2.75 pp

Fruit Skewers \$3.50 pp

Mini Tea Sandwiches \$5.50 pp

Cheese Skewers \$3.50 pp

Deviled Eggs \$2.00 pp





Shrimp Cocktail \$4.00 pp

Beef Medallions \$9.00 pp
With Creamy Horseradish Served on a Crostini

Spinach Dip \$2.50 pp
Served cold with Pumpernickel Bread

Vegetable Crudité Cups \$3.00 pp

Chicken Rollitini \$3.75 pp

Charcuterie Cones \$6.00 pp
Individual Charcuterie Cups. Includes a mix of dried fruit, nuts, cheese and cured meats

Mexican Tarts \$2.50 pp
Mini Tortilla Cups filled with Black Beans, Sour Cream, and Shredded Cheese

Salmon Crostini Bites \$3.75 pp
Smoked Salmon with Dill Cream Cheese and Sliced Cucumber Garnish

California Sushi \$3.50 pp
Roll

Smoked Salmon \$3.75 pp
Served with Lemon, Capers, & Homemade Tortilla Chips

Hot Appetizers

Mini Beef Wellingtons \$4.95 pp

Bacon and Goat Cheese
Wrapped Dates \$4.95 pp

Bacon Wrapped Cajun
Shrimp \$4.00 pp

Bacon Wrapped Chicken
Bites \$4.00 pp

Spinach & Artichoke Dip \$3.30 pp
Served hot with Homemade Tortilla Chips

Stuffed Mushrooms \$2.50 pp
Choice of Sausage, Tomato Mozzarella, or Spinach

Crab Stuffed Mushrooms \$3.50 pp

Soft Pretzel Bites \$2.75 pp
Includes Bite Size Soft Pretzels with dip.
Dips include Nacho Cheese, Mustard, and Cinnamon
Cream Cheese



Meatballs \$2.50 pp
Choice of BBQ, Swedish, or Marinara

Chicken Wings \$4.50 pp
Choice of BBQ or Spicy Wings
Choice of Ranch or Blue Cheese

Boneless Chicken Bites \$4.50 pp
Selections Include: Buffalo, BBQ, Sweet Chili

Brochettes \$4.50 pp
Grilled Chicken or Beef

Sliders \$6.00 pp
Pulled pork or turkey and choice of BBQ sauce on the side.

Stromboli \$30.00
With Marinara Sauce
15 pieces per loaf

Spinach Con Queso Dip \$2.50 pp
With Tortilla Chips

Taquitos \$3.00 pp
Chicken or Beef





Small Appetizer Buffet

\$13.50 pp

Includes:

Seasonal Fruit, Vegetables, and Cheese Display with Dips, Smoked Sausage, and Crackers

Choice of One:

- Assorted Mini Deli Sandwiches (Turkey, Roast Beef, or Veggie)
- Slider Bar
- Assorted Tea Sandwiches

Choice of Two:

- Meatballs (BBQ, Swedish, or Marinara)
- Chicken Wings (BBQ or Spicy)
- Stuffed Mushrooms (Sausage, Tomato & Mozzarella, or Spinach)
- Cocktail Sausages Wrapped in Puff Pastry
- Caprese Skewers
- Soft Pretzel Bites wit Mustard and Nacho Cheese

Fresh & Fruitful

\$20.95 pp

Includes:

Seasonal Fruit, Vegetables, and Cheese Display
with Dips, Smoked Sausage, and Crackers

Choice of One Mini Salad:

- Greek Salad
- Sunset Salad
- Tomato and Mozzarella Salad
- Spinach Salad

Choice of Side:

- Buffalo, Blue Cheese, or Regular Baked Mac and Cheese Cups
- Loaded Mashed Potato Bar

Choice of One Entree:

- Mini Pulled Pork and Turkey Sliders with BBQ Sauce
- Teriyaki Chicken & Beef Brochettes
- Angus Beef Burger Sliders with Condiments
- Brisket Sliders with Bourbon Glaze BBQ Sauce
- Mini Beef Wellingtons

Mini Desserts:

- Mini Assorted Shooters
- Mini Strawberry Shortcakes
- Assorted Chocolate Dipped Items



Stations

Soft Pretzel Bar \$4.00 pp

Includes Bite Size Pretzels, Full Size Pretzels, Hard Pretzels and Chocolate Covered Pretzels with dippers including Nacho Cheese, Mustard, and Cinnamon Cream Cheese!

Mac and Cheese \$4.00 pp Cheese Bar

Includes: Buffalo Sauce, Cheddar Cheese Sauce, Fried Onions, Bacon Bits, Chives

All-American Bar \$6.00 pp

Includes Mini Hot Dogs and/or Angus Burger Sliders, Buns, and Condiments
2 Sandwiches per person

Slider Bar \$6.00 pp

2 Sandwiches per person
50/50 Entree Split
Choice of Two Sandwiches: BBQ Pork Sliders, Angus Beef Sliders, Grilled Chicken Sliders, Chicken Littles, or Mini Hot Dogs
Condiments: Ketchup, Mustard, Mayo, Pickles

Baked Potato \$4.00 pp or Smashed Potato Bar

Includes Baked or Smashed Potatoes, Shredded Cheese, Sour Cream, Bacon Bits. and Chives

You may add Hickory Smoked Pulled Pork topping for an additional \$2.50 pp

Chili Bar \$7.75 pp

Includes: Chili, Onions, Shredded Cheese, Mini Hot Dogs, and choice of One: Spaghetti Noodles or Baked Potatoes

Carving Station \$10.00 pp

Includes Choice of One Meat: Wood Fired Roast Beef, Smoked Pork Tenderloin, Smoked Ham

Comes with a Carver, Dinner Rolls, and Sauce

Salad Bar \$4.95 pp

Includes: Lettuce, Carrots, Cucumbers, Tomatoes, Croutons, Sunflower Seeds, Walnuts, Craisins, Cheese, and Assorted Dressings





BBQ Pork Sundaes \$7.00 pp

Includes Baked Mac and Cheese or Mashed Potatoes Topped with Pulled Pork, Fried Onions and Sweet BBQ Sauce

Popcorn Bar \$3.00 pp

Popcorn in a varitey of flavors

Nacho Bar \$4.00 pp

Tortilla Chips, Ground Taco Beef, Nacho Cheese, Sour Cream, Salsa, and Jalapeños
Approximately 5 chips per person

S'Mores Bar \$3.50 pp

Marshmallows, Graham Crackers, Hershey's Chocolate, Reeses Cups, and Andes Mints

Chip Bar \$3.50 pp

Tortilla Chips, Potato Chips, and Pita Chips with Dips

Dips may include: Salsa, Hummus, and French Onion Dip

Queso or Guacamole may be added for additional cost.

Exact dips can be determined through the quote phone call.

Walking Tacos \$5.00 pp

Includes



Breakfast & Brunch

Belgium Waffles \$13.50 pp

- Belgium Waffles with Fruit Toppings
- Assorted Quiche
- Fresh Seasonal Fruit Salad
- Choice of Meat: Sausage, Bacon, or Country Ham

Cheesy Scrambled Eggs \$10.50 pp

Eggs

- Cheesy Scrambled Eggs
- Biscuits
- Fresh Seasonal Fruit Salad
- Choice of Meat: Sausage, Bacon, or Country Ham

Pancakes \$10.50 pp

- Pancakes with Syrup
- Cheesy Scrambled Eggs
- Fresh Seasonal Fruit Tray with Dip
- Choice of Meat: Bacon, Sausage Links, or Country Ham

Deli & Cheese Trays \$12.50 pp

- Roast Beef, Turkey, and Ham Deli Trays
- Sliced Cheese Tray
- Gourmet Breads, Bagels, and Croissants
- Relish Tray with Condiments
- Choice of One Side Selection: Potato Salad, Cole Slaw, Macaroni Salad, Fruit Salad, or Garden Pasta Salad

Biscuits & Gravy \$13.00 pp

- Biscuits and Sausage Gravy
- Sausage Links
- Denver Egg Bake
- Fresh Fruit Salad

Mini Muffin Quiches \$12.00 pp

- Mini Muffin Quiches
- Fresh Season Fruit Salad
- Choice of Meat: Bacon, Sausage, or Country Ham
- Breakfast Potatoes

Pastries \$12.00 pp

- Lorraine Quiche
- Spinach Quiche
- Muffins/Donuts/Danish
- Seasonal Fruit Tray with Dip

Muffins, Bagels, & Donuts \$6.50 pp

- Muffins, Bagels, and Donuts
- Cream Cheese and Butter
- Add Fresh Fruit Salad for an additional \$1.50pp

Boxed Lunches

Box Salads \$10.50 pp

- Choice of Cobb, Caesar, Greek, Berries and Greens, or Chef Salad
- Includes side of bread
- Assorted Chips
- Add Grilled Chicken to your salad for an additional \$5.00 pp

Chicken Wraps \$12.50 pp

- Wrap Selection: Buffalo Chicken, Chicken Caesar, Chicken Club, Italian, Vegetarian, Southwest Turkey
- Choice of One Side Selection: Potato Salad, Cole Slaw, Macaroni Salad, Fruit Salad, Garden Pasta Salad
- Dessert Selection: Gourmet Cookie or Fudge Brownie
- Assorted Chips

Deli Sandwich or Wrap \$10.50 pp

- Selection: Ham Sandwich, Turkey Sandwich, Roast Beef Sandwich, Chicken Wrap
- Assorted Chips
- Chocolate Chip Cookie
- Lettuce, Sliced Cheese, and Condiments

Croissant Sandwiches \$12.50 pp

- Choice of Chicken Salad or Tuna Salad
- Choice of One Side Selection: Potato Salad, Cole Slaw, Macaroni Salad, Fruit Salad, Garden Pasta Salad
- Chips
- Fudge Brownie

Deli Style Sandwich on Whole Wheat Bread \$12.50 pp

- Sandwich Selection: Ham, Turkey, Roast Beef, or Chicken Wrap
- Choice of One Side Selection: Potato Salad, Cole Slaw, Macaroni Salad, Fruit Salad, Garden Pasta Salad
- Dessert Selection: Gourmet Cookie or Fudge Brownie
- Assorted Chips
- Sliced Cheese, Lettuce, and Condiments included





Entrees



Unless otherwise noted, all menu items may be served either as a plated entrée or as part of a buffet-style service, allowing flexibility to suit the needs and preferences of your event. Items specifically marked with an asterisk (*) are available exclusively as buffet selections and are not offered as plated options. This designation helps ensure the quality, presentation, and service efficiency of those particular dishes.



Beef, Chicken, or Pork

Beef Brisket and
Marinated Chicken Breast \$15.45 pp

- Smoked Beef Brisket
- Grilled Marinated Chicken Breast (LMR Classic, BBQ, Teriyaki, Caribbean Jerk, or Rosemary Garlic)
- Includes Choice of Two Silver Sides
- Hamburger Buns or Slider Buns
- BBQ Sauces: Sweet, Hot, and Carolina

Choose Two Entrees: \$17.45 pp
Stuffed Chicken & Pork

- Entree Selections: Nut Stuffed Chicken Breast with Cream Gravy, Chicken Cordon Blue, Chicken Florentine, Three Cheese Stuffed Chicken Breast, Tomato Mozzarella Stuffed Chicken Breast, Apple Walnut Stuffed Pork Tenderloin
- Includes Choice of Two Silver Sides
- Choice of Tossed or Caesar Salad
- Dinner Rolls and Butter

Choose Two Entrees: \$16.75 pp
Beef, Chicken, or Pork*

- Entree Selection: Carved Roast Beef with Creamy Horseradish, Smoked Pork Tenderloin, Marinated Grilled Chicken Breast
- Cost includes 50/50 split on Entree Selections
- Includes Choice of Two Silver Sides
- Choice of Tossed or Caesar Salad
- Dinner Rolls and Butter

Prime Rib of Beef \$26.45 pp
with Creamy Horseradish*

- Includes your choice of Premier Salad
- Includes Choice of Two Silver Sides
- Dinner Rolls and Butter

Beef Tenderloin \$20.45 pp
and Marinated Chicken*

- 60/40 Entree Split
- Choice of Chicken Marinade: LMR Classic, BBQ, Teriyaki, Caribbean Jerk, or Rosemary Garlic
- Includes Choice of Two Silver Sides
- Choice of Tossed or Caesar Salad
- Dinner Roll and Butter



BBQ Baby Back Ribs \$18.45 pp

- Grilled ⅓ Slab of BBQ Baby Back Ribs
- Includes Choice of Two Silver Sides
- Choice of Tossed or Caesar Salad
- Dinner Rolls and Butter

Steak and Chicken \$17.45 pp

Fajitas

- Cost includes 2 fajitas per guest
- Choice of Two Sides: Spanish Rice, Cilantro Lime Rice, Refried Beans, Seasoned Black Beans, Street Corn
- Chips and Salsa
- Condiments: Salsa, Cheese, Sour Cream, and Jalapeños

Grilled Marinated 6oz \$15.45 pp

Chicken Breast

- Grilled Marinated Chicken Breast (LMR Classic, BBQ, Teriyaki, Caribbean Jerk, or Rosemary Garlic)
- Includes Choice of Two Silver Sides
- Dinner Rolls and Butter

Fried Chicken \$15.45 pp

- Cost includes 2 pieces per guest
- Includes Choice of Two Silver Sides
- Dinner Rolls and Butter

Taco Bar \$12.45 pp

- Cost includes 2 tacos per person
- Shredded Chicken & Seasoned Beef
- Choice of Two Sides: Spanish Rice, Cilantro Lime Rice, Refried Beans, Seasoned Black Beans, Street Corn
- Soft Flour Shells
- Condiments: Salsa, Cheese, Sour Cream, and Jalapeños
- Tortilla Chips and Salsa

Sirloin Steak \$20.45 pp

- Includes Choice of Two Silver Sides
- Choice of Tossed or Caesar Salad
- Dinner Rolls and Butter





Fish

Beer Battered White Fish \$15.45 pp

- Includes Choice of Two Silver Sides
- Dinner Rolls and Butter

Grilled Mahi Mahi \$21.45 pp

- with Fruit Salsa
- Choice of Tossed or Caesar Salad
- Includes Choice of Two Silver Sides
- Dinner Rolls and Butter

Salmon \$24.45 pp

- Teriyaki Glazed or Grilled
- Choice of Tossed or Caesar Salad
- Includes Choice of Two Silver Sides
- Dinner Rolls and Butter

Grilled Yellow Fin Tuna Steaks \$20.45 pp

- Choice of Tossed or Caesar Salad
- Includes Choice of Two Silver Sides
- Dinner Rolls and Butter

Pecan Encrusted Tilapia \$17.45 pp

- Choice of Tossed or Caesar Salad
- Includes Choice of Two Silver Sides
- Dinner Rolls and Butter

Pasta

Pasta Bar

\$12.45 pp

- Alfredo and Marinara Sauce
- Penne and Spaghetti Noodles
- Italian Meatballs and Chicken Tenders
- Choice of Tossed or Caesar Salad
- Garlic Bread

Fettuccini Alfredo

\$10.50 pp

- Choice of Tossed or Caesar Salad
- Dinner Rolls and Butter
- You may choose to add Grilled Chicken for an additional \$6.00 pp

Lasagna

\$11.45 pp

- Meat or Vegetarian
- Choice of Tossed or Caesar Salad
- Dinner Rolls and Butter



Chicken Parmesan

\$16.45 pp

with Spaghetti & Marinara

- Choice of Tossed or Caesar Salad
- Dinner Rolls and Butter

Spaghetti with

\$10.50 pp

Marinara & Italian Meatballs

- Choice of Tossed or Caesar Salad
- Dinner Rolls and Butter

Rosemary Garlic

\$16.45 pp

Chicken in Cream Sauce

with Penne Noodles

- Choice of Tossed or Caesar Salad
- Dinner Rolls and Butter

Stuffed Shells

\$14.00 pp

Florentine with Marinara

- Choice of Tossed or Caesar Salad
- Dinner Rolls and Butter

Cheesy Baked Ziti

\$10.50 pp

- Choice of Tossed or Caesar Salad
- Dinner Rolls and Butter

Mediterranean Penne

\$12.00 pp

Pasta with Feta Cheese

- Includes Greek Salad with Cucumbers, Olives, Feta Cheese, and Greek Dressing
- Dinner Rolls and Butter
- Add Grilled Chicken to this menu for an additional \$6 pp

Hog Roast & Pulled Pork

One Whole Hickory Smoked Hog \$675.00

- Serves ~100 guests
- Includes Buns and BBQ Sauces
- Carver Not Included. Can be added for an additional charge.

Complete Hog Roast \$13.45 pp

- One Whole Hickory Smoked Hog
- Shredded Smoked Turkey
- Buns and BBQ Sauces
- Includes Choice of Two Silver Sides

1/2 Hickory Smoked Hog \$350.00

- Serves ~50 guests
- Includes Buns and BBQ Sauces
- Carver Not Included. Can be added for an additional charge.

Pulled Pork & Turkey \$13.45 pp

- Cost includes 60/40 split of Entrees
- Includes Choice of Two Silver Sides
- Buns and BBQ Sauces

One Whole Hickory Smoked Hog & One Smoked Turkey \$755.00

- Serves ~120 guests
- Includes Buns and BBQ Sauces
- Carver Not Included. Can be added for an additional charge.

1/2 Hickory Smoked Hog & Smoked Turkey Breast \$425.00

- Serves ~70 guests
- Includes Buns and BBQ Sauces
- Carver Not Included. Can be added for an additional charge.

Complete 1/2 Hog Roast \$13.70 pp

- 1/2 Hickory Smoked Hog
- Shredded Smoked Turkey
- Buns and BBQ Sauces
- Includes Choice of Two Silver Sides
- Minimum of 70 people





Grilling Menu

Minimum count of 20 guests for On Site Grilling

8oz. Grilled New York \$31.45 pp

Strip Steak

- Choice of Tossed or Caesar Salad
- Includes Choice of Two Silver Sides
- Dinner Rolls and Butter

6oz. Grilled Filet of Beef \$31.45 pp

with Garlic Butter

- Choice of Tossed or Caesar Salad
- Includes Choice of Two Silver Sides
- Dinner Rolls and Butter

Grilled Marinated \$15.45 pp

Chicken Tenders

- Choice of Marinade: Classic LMR, BBQ, Teriyaki, or Rosemary Garlic
- Includes Choice of Two Silver Sides
- Dinner Rolls and Butter

Grilled Bone-In BBQ \$17.45 pp

Chicken Breast, Thighs, & Legs

- Includes Choice of Two Silver Sides
- Dinner Rolls and Butter

Thick Cut Grilled Pork \$19.45 pp

Chops & Marinated Chicken

- 60/40 Entree Split
- Choice of Tossed or Caesar Salad
- Includes Choice of Two Silver Sides
- Dinner Rolls and Butter

Grilled 1/3 LB \$14.75 pp

Hamburgers & Homemade Brats

- Served 1 of each sandwich per guest
- Includes Choice of Two Silver Sides
- Brioche Buns
- Condiments & Toppings: Onion, Tomato, Lettuce, Sauerkraut, Relish, Mayo, Ketchup, Mustard, Sliced Cheese

Grilled 1/4 LB \$10.45 pp

Hamburgers

- Includes Choice of Two Silver Sides
- Brioche Buns
- Condiments & Toppings: Onion, Tomato, Lettuce, Sauerkraut, Relish, Mayo, Ketchup, Mustard, Sliced Cheese
- Add Hot Dogs for an additional \$2.00 pp



Vegetarian Entrees



Select vegetarian entrées may be modified to meet vegan dietary requirements upon request. To help guide your selection, all entrées that can be prepared as a vegan option will be clearly indicated with a “V” on the menu.

- Ravioli Florentine (V)
- Mediterranean Penne Pasta (V)
- Vegetarian Lasagna
- Spaghetti Squash with Marinara (V)
- Stuffed Peppers (V)
- Stuffed Portabella Mushroom (V)
- Stuffed Shells Florentine
- Black Bean Burgers
- Impossible Burgers (V)

Salads

Silver Salad Selections

\$2.00 pp additional cost when adding to an existing menu

Options include:

- Garden Tossed Salad with Ranch and Italian Dressing
- Classic Caesar Salad

Premier Salad Selections

\$4.00 pp additional cost when adding to an existing menu

\$1.25 pp additional charge when upgrading from a silver salad

Options include:

- Greek Salad: Cucumber, Feta Cheese, Olives, Greek Vinaigrette
- Sunset Salad: Strawberries, Almonds, Feta Cheese, Raspberry Vinaigrette
- Cucumber Tomato Salad
- Spring Mix Salad: Dried Cranberries, Italian Blend Cheese, Balsamic Dressing
- Spinach Salad: Parmesan Cheese, Apples, Walnuts, Raspberry Vinaigrette
- Seven Layer Salad



Sides

Silver Side Selections

\$2.00 pp additional cost when adding to an existing menu without sides.

\$1.50 pp additional cost when adding to menu including sides

Options include:

- Southern Potato Salad
- Creamy Cole Slaw
- Macaroni Salad
- Baked Macaroni and Cheese
- Buttered Corn
- Herbed Green Beans
- Memphis Baked Beans
- Individual Bagged Chips

Gold Side Selections

\$2.50 pp additional cost when adding to an existing menu without sides.

\$0.75 pp additional charge when upgrading from Silver Sides

\$2.00 pp additional cost when adding to menu including sides

Options include:

- Garlic Smashed Potatoes
- Smoked Cheddar Au Gratin Potatoes
- Smashed Sweet Potatoes
- Rice Pilaf
- Green Bean Casserole
- Corn on the Cob
- Garden Blend Vegetables
- Sliced Glazed Carrots
- Fresh Herbed Green Beans
- Sweet Potato Casserole
- Corn Casserole
- Home-Style Stuffing
- Cornbread Stuffing
- Cranberry Sauce



Platinum Side Selections

\$3.25 pp additional cost when adding to an existing menu without sides.

\$1.25 pp additional charge when upgrading from Silver Sides

\$2.75 pp additional cost when adding to menu including sides

Options include:

- Gouda Mac and Cheese
- Oven Roasted Red Potatoes
- Twice Baked Potatoes
- Loaded Mashed Potatoes
- Fresh Green Bean Almondine
- Fresh Parmesan Green Beans
- Oven Roasted Vegetables
- Garden Pasta Salad
- Fresh Seasonal Fruit Salad
- Broccoli Salad



Desserts

Assorted Mini Desserts \$4.45 pp

2 pieces per person

Options May Include:

- Assorted Chocolate Dipped Items
- Gourmet Brownie Bites
- Mini Lemon Squares
- Mini Cheesecakes
- Assorted Dessert Bars

Assorted Shooters \$4.45 pp

Assorted Pies \$3.50 pp

Options May Include:

- Fruit Pies
- Cream Pies

Fudge Brownies \$1.75 pp

Assorted Cookies \$1.75 pp

Float Bar \$4.45 pp

Includes: Ice Cream, Choice of Two Sodas
(Root Beer, Orange, Coke), Cups



Full Sheet Cake \$90.00

- Serves 80 Guests
- Choice of Chocolate or Vanilla Cake
- Choice of Buttercream or Whipped Frosting

Half Sheet Cake \$45.00

- Serves 40 Guests
- Choice of Chocolate or Vanilla Cake
- Choice of Buttercream or Whipped Frosting

Cupcakes \$1.50 pp

- Minimum of 30
- Can be ordered as 30/60/90/etc.

Assorted Cheesecakes \$4.45 pp

Options May Include:

- New York Style with Fruit Topping
- Turtle Cheesecake
- Seasonal Flavors



Fruit Cobbler & Ice Cream	\$4.45 pp	Ice Cream Sundae Bar	\$4.45 pp
Options May Include:		Includes: Vanilla Ice Cream, Chocolate Syrup, Whipped Cream, Sprinkles, and Cherries	
• Apple		You may choose to add a Brownie for an additional \$1.25 pp	
• Cherry			
• Peach			
• Triple Berry			
Assorted Dessert Bars	\$1.75 pp	Assorted Cake	\$3.50 pp
		Options May Include:	
Assorted Cookies & Brownies	\$1.75 pp	• Double Chocolate	
		• Carrot	
		• Coconut	
		• Vanilla	
		• Seasonal Flavors	
Gourmet Chocolate Chunk & Sugar Cookies	\$1.75 pp		





NON ALCOHOLIC BEVERAGE MENU

Lemonade, Iced Tea, and Water \$2.00 pp

- Includes Cups and Ice
- 2 Drinks per Guest

Soda and Bottled Water \$2.00 pp

- Assorted Canned Soda and Bottled Water
- 2 Drinks per Guest

Coffee and Hot Tea \$2.00 pp

- Includes Individual Creamers, Assorted Sugar and Sweeteners, Stirrer Sticks, and Styrofoam Cups

Mocktail Bar \$4.95 pp

- Includes 3 Mocktail Varieties
- Mocktail Tender Not Included

Coffee Bar \$4.50 pp

Includes: Flavored Creamers, 2 syrups, and Spice Toppings (Cinnamon, Nutmeg, Cocoa)

Hot Cocoa Bar \$3.00 pp

Includes: Hot Chocolate, Mini Marshmallows, Whipped Cream, Assorted Toppings

Hot Cider Bar \$3.00 pp

Includes: Hot Cider, Cinnamon, Caramel, and Fruit Garnish

BAR MENU & PACKAGES

Beer: Michelob Ultra, Sam Adams, Sierra Nevada, Neutrals (variety) and rotating light beer (5)

Wine: Kendal Jackson Reserve Chardonnay, Kim Crawford Sauvignon Blanc, Tribute Cabernet Sauvignon (7)

House Liquor: Tito's Vodka, New Amsterdam Gin, Evan William Bourbon, Captain Morgan's Spiced Rum (7)

Premium Liquor: Grey Goose Vodka, Bombay Sapphire Gin, Woodford Reserve Bourbon, Corralejo Reposado Tequila (8)

ADD House Champagne Toast to any package for \$4 per person (includes the champagne glass)

Special Notes:

~Additional items can be added to any Bar and will be priced separately

~Items listed can be substituted for an equal or greater value based on availability.

BEER & WINE PACKAGE

2 hour \$10.80

3 hour \$15.05

4.5 hour \$17.55

5.5 hour \$20.55

HOUSE SPIRITS PACKAGE

Add to Beer and Wine Package

2 hour \$3.65

3 hour \$5.05

4.5 hour \$5.70

5.5 hour \$7.10

PREMIUM SPIRITS PACKAGE

Add to Beer and Wine Package

2 hour \$6.35

3 hour \$8.50

4.5 hour \$9.65

5.5 hour \$11.90



All Bars accompanied with Soda and clear disposable cups. All Spirits Bars include our Standard Mixers.

Soda: Coke, Diet Coke, Sprite, Ginger Ale

Standard Mixers: Cranberry Juice, Orange Juice, Pineapple Juice, Simple Syrup, Sour Mix, Soda Water, Tonic Water, Ginger Beer, Dry Vermouth, Bitters, Cherries, Oranges, Lemons, Limes, Olives. Plus Margarita Mix on all Premium Spirits Packages.

All bars require Bartenders. Bartenders are charged at a reduced rate of \$45 per hour per Bartender. 1/100 Bartenders recommended for beer and wine only bars and 1/75 Bartenders recommended for spirits bars.

Tip Jars/Venmo is allowed unless Host chooses to pre-tip.

Cash Bar Options require a Bar Setup and Minimum Order and are only available at pre-approved properties.

See your Event Director for details.

All Bars are subject to Service Fee % and Ohio Sales Tax (marked S and T on Proposal).

Disposable Dinnerware

To accommodate a variety of event styles and preferences, we offer several dinnerware options for your service needs. Clients may choose between several different disposable and non disposable dinnerware options. These options allow us to tailor the table setting to match the formality, theme, and overall atmosphere of your event. You can view our disposable options below.



Basic Disposable Dinnerware

- Included at no additional cost
- Includes White Compostable Paper Plates and White Plastic Disposable Flatware

Clear Disposable Dinnerware

- \$2.35 per person
- Includes Clear Plastic Disposable Plates and Silver Disposable Flatware
- You may upgrade to Gold Disposable Flatware for an Additional \$0.50 per person



White with Silver Trim Disposable Dinnerware

- \$3.00 per person
- Includes White Plastic Disposable Plates and Silver Disposable Flatware



White with Gold Trim Disposable Dinnerware

- \$3.50 per person
- Includes White Plastic Disposable Plates and Gold Disposable Flatware



Ivory with Gold Trim Disposable Dinnerware

- \$3.50 per person
- Includes Ivory Plastic Disposable Plates and Gold Disposable Flatware



China Dinnerware

Our Clients also have the option to rent china to enhance the presentation and overall dining experience at their event. China can provide a more elegant and formal table setting, making it an excellent choice for weddings, banquets, and other special occasions. For additional details regarding available styles, pricing, and rental arrangements, please consult your Event Director, who will be happy to assist you in selecting the option that best suits your event.



LMR Basic China Setting

- \$4.95 per person
- Includes Polyester Linen Napkin, Dinner Plate, Salad Plate, Silver Flatware (Dinner Fork, Salad Fork, Knife), and Water Goblet
- You may choose from 5 different China Patterns - Solid White Round, Solid White Square, White with Metallic Silver Rim, White with Metallic Gold Rim, Ivory with Metallic Gold Rim

Additional Upgradable options may be rented upon request. Please see your Event Director for more details.

Pickup Menu

All Pickup Orders must be placed 72 hours in advance.
There is a 5 lb. minimum order.

Seasonal Fruit Salad	\$7.50 per lb.	Salad Bowl	\$39.00
Large Seasonal Fruit Tray	\$92.00	• Serves 15 people	
Serves 50 People		• Choice of Garden Tossed Salad (with Ranch or Italian) or Caesar Salad (with Caesar Dressing)	
Small Seasonal Fruit Tray	\$64.00	• Extra Salad Dressing may be purchased for \$4.65 per pint	
Serves 35 People			
Large Fresh Vegetable Tray	\$70.00	Hickory Smoked	\$15.75 per lb.
Serves 50 People		Pulled Pork	
Small Fresh Vegetable Tray	\$49.00	• 3-4 servings per pound	
Serves 35 People		• 5lb minimum	
Large Domestic Cheese Tray	\$105.00	Shredded Smoked Turkey	\$14.55 per lb.
Serves 50 People		• 3-4 servings per pound	
Small Domestic Cheese Tray	\$73.00	• 5lb minimum	
Serves 35 People		Shredded or Sliced Beef Brisket	\$24.45 per lb.
Grilled Chicken Tenders	\$15.45 per lb.	• 3-4 servings per pound	
• Choice of Rosemary Garlic, LMR Classic, or BBQ		• 5lb minimum	
• 3-4 serving per pound		Breaded Chicken Tenders	\$14.85 per lb.
• 5lb minimum		• 3-4 servings per pound	
		• 5lb minimum	

Sliced Honey Glazed Ham	\$16.65 per lb.	Meat or Vegetarian Lasagna	\$54.00
• 3-4 serving per pound • 5lb minimum		• Sold in half pans • 9 servings per half pan	
Silver Sides	\$5.40 per lb.	Gold Sides	\$6.30 per lb.
• 3-4 serving per pound • 5lb minimum • Options Include: Herbed Green Beans, Baked Mac and Cheese, Creamy Cole Slaw, Southern Potato Salad, Memphis Baked Beans, or Buttered Corn		• 3-4 servings per pound • 5lb minimum • Options Include: Au Gratin Potatoes, Garlic Smashed Potatoes, Green Bean Casserole	
Sauces	\$3.15 per pint	Garlic Bread	\$11.25
• BBQ Sauce: Sweet, Carolina Gold, Hot • Dipping Sauce: Ketchup, Mustard		• Sold in servings of 9	
Cookies and/or		Rolls & Butter or	\$5.50
\$18.75		Hamburger Buns	
Brownies		• Sold in servings of 12	
• Sold in servings of 15			



LMR Catering

Little Miami River Catering



www.LMRcatering.com



info@lmrcatering.com



(937) 848-2464



@LMRCatering



@LMRCatering

*#Love At
First Bite!*