

TRUE *Cuisine*

catering ♦ special events

Holiday Menu

As you design a menu that suits your tastes, we suggest you select a first course, two accompaniments, and two entrées. The chef will provide freshly baked yeast rolls with sweet cinnamon-honey butter to serve with your selections. The addition of hors d'oeuvres and/or desserts are at your option.

We look forward to assisting you in creating the perfect menu for your holiday celebration.



Email: catering@truecuisine.com | Phone: 312.724.7777

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HORS D'OEUVRES

Artichoke Parmesan Puff

Toasted Garlic Crostini topped with delicious artichoke spinach dip and parmesan cheese, warmed in the oven and garnished with red pepper.

Bourbon Cherry Crostini

Crispy toasts topped with whipped boursin cheese and festive bourbon macerated cherries.

Brie Gougères With Fig Marsala

A delicious French-style cheese puff made with warm Brie, accented with a wonderful sweet-sour diced Fig and Marsala Wine sauce. Garnished with micro greens.

Festive Belgian Endive

Boursin cheese and dried cranberries pair perfectly with crisp Endive spears.

Wild Mushroom Arancini

Risotto studded with wild mushrooms, fresh herbs and mozzarella cheese, rolled in Panko breadcrumbs and fried until golden brown. Served with Parmesan Cream Dipping Sauce.

Sweet Baby Ray's Signature Barbecue Meatballs

Delicious, juicy, house made meatballs served with our Sweet Baby Ray's Original Barbecue Sauce.

Argentinian Beef Skewer

Juicy grilled tri-tip steak served as mini kebabs with savory herb chimichurri sauce drizzled over the top.

Braised Short Rib Gougères

Tender braised short rib tossed with a rich demi-glace on a dollop of mashed potatoes served in a soft gougères garnished with micro arugula.

Millionaire's Bacon

Crispy bacon with a sweet brown sugar and slightly spicy peppered coating.

Bacon Wrapped Dates

Soft, sweet Medjool dates are a scrumptious contrast to crispy, savory bacon.

Seared Ahi Tuna

Fresh Ahi Tuna coated with black and white sesame seeds with a sweet soy glaze served in a wonton cup garnished with wasabi crème.

Maine Lobster Bite

Fresh Maine lobster tossed with an apple brunoise, lemon aioli, coconut milk and a touch of curry spice. Served in a bite sized phyllo cup.

Miniature Crab Cakes

Gently golden crisp outside, succulent crab meat inside, garnished with a spicy Cajun remoulade.

Grilled Coconut Shrimp

Tender and tasty coconut and lime marinated shrimp, served on a skewer with a touch of red chili oil.

Scallop-Bacon-Pineapple Bite

A skewer of fresh pineapple with tender scallops wrapped in smoky bacon, accented with a Thai Chili sauce.

Mojo Chicken Skewers

Tender grilled chicken marinated in a citrusy, garlicky mojo sauce, skewered with grilled onion and finished with a sweet orange-honey glaze.

Petite Chicken Salad Square

Delicious Tarragon Chicken Salad elegantly served on a zucchini bread square, topped with fresh tangerine.



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APPETIZER DISPLAYS

Artisan Cheese Board

Grand Cru Gruyere Reserve, Vintage Van Gogh Gouda, Buttermilk Blue Affinee, Mezzaluna Fontina, and Red Spouse Cheddar accompanied by roasted holiday nuts, dried fruit, honey, crackers and flatbread.

Charcuterie Board

A curated combination of Sopressata, Saucisson de Lyon, Speck, prosciutto, and capicola, and house smoked pastrami accented with assorted olives, cornichons, and fruit preserves. Served with a selection of crackers and artisan bread.

Crudite Display

An assortment of fresh vegetables, accompanied by Red Pepper Mousse and garnished with fresh herbs, olives, and pickled vegetables.

Classic Shrimp Cocktail

Poached Jumbo shrimp served with a chef prepared cocktail sauce garnished with lemon, limes and oranges.

Smoked Salmon Display

A side of our house-smoked Atlantic Salmon complete with Dill Cream Sauce, cucumber slices tossed with dill and lemon, red onions, tomatoes, and minced egg. Served with crispy crackers and fresh flat bread.

Mediterranean Platter

Roasted garlic hummus, Baba Ganoush, assorted olives, cucumbers, roasted bell peppers, and assorted house-made crackers garnished with grape tomatoes and carrots.

Antipasto Platter

Includes a selection of salami, cappicola, provolone and fresh mozzarella, grape tomatoes, country mix olives, pepperoncini, cherry peppers, bell peppers and artichoke hearts. Garnished with herbs and house-made crackers.

Root Vegetable Chips Display

A tasty selection of Potato Chips, Beet Chips, Yucca Chips and Sweet Potato Chips, served with a creamy Roasted Tomato Garlic Dip and Classic Hummus.

FIRST COURSE

Holiday Bistro Salad

The sweet, juicy flavor and rich color of poached pears complement the tart Balsamic Vinaigrette and crunchy candied walnuts in this salad of mixed baby field greens.

Winter Kale Salad

Spicy roasted pecans, jicama and red onion are sweet crunchy accents to baby kale and mixed baby greens. Garnished with fresh blue cheese and our chef prepared Apple Rosemary Vinaigrette.

Ancient Grain Salad

This fresh wholesome salad blends beautiful quinoa, kamut and bulgur wheat, with dried cranberries, shaved Brussel sprouts, scallions, roasted sweet potatoes and fresh cabbage. Tossed with our slightly sweet and savory Sweet Shallot Vinaigrette.

Roasted Chicken and Wild Rice Soup

This hearty soup is made with tender slow roasted chicken, house-made chicken stock, cream, fresh herbs, and wild rice.

Pancetta & White Bean Chowder

A delicious velvety soup containing white beans, savory pancetta, and a touch of fresh herbs.



Holiday Menu

ENTREES

Herb Roasted Turkey Breast

Perfectly juicy oven roasted turkey breast seasoned with fresh sage, rosemary and thyme. Served with smooth and savory turkey gravy.

Apple Raisin Roasted Chicken Breast

Skin-on chicken breast topped with a sweet, spicy pan jus of apple, raisin, ginger and port.

Root Vegetable Chicken Roulade

A skin-on chicken breast, stuffed with julienned carrots, parsnips and red onions. Browned, roasted, and served sliced with a flavorful herbed chicken jus.

Lavender Honey Roasted Chicken

Ultra flavorful glazed bone-in chicken with lavender, honey, Herbes de Provence and balsamic vinegar. Finished with the juice of a freshly grilled lemon.

Merlot Braised Brisket

Tender brisket braised for hours in Merlot, demi-glace, and fresh thyme; sliced and topped with celery, onion and carrots.

Slow Roasted Tri-Tip

Seasoned with a dry rub of fresh thyme, sea salt and cracked black pepper. Served with Maitre d'Hotel Butter, caramelized onions and sautéed mushrooms.

Beef Tenderloin Medallions with Parsnip Puree

Juicy beef tenderloin medallions, pan seared with fresh thyme, garlic and shallots. Served on a smooth and silky bed of parsnip puree and topped with a red wine demi-glace.

Asian Braised Beef Short Ribs

Layered with complex Chinese flavors including soy, five-spice powder, ginger and more. These short ribs are a delicious blend of sweet and spicy.

Pan Seared Apple Pork Loin

Juicy, moist and full of flavor, seared in a honey-apple cider reduction and served on a mound of sweet sautéed apples and caramelized onions.

Holiday Ham

An oven-roasted favorite. Hand glazed with a blend of our signature Duce's Wild Spice Rub, brown sugar, honey and Dijon mustard.

Holiday Rack of Lamb

Tender oven roasted rack of lamb, seasoned with fresh rosemary, whole grain mustard and sea salt, glazed with a pomegranate reduction. Served on a bed of fingerling potatoes and finished with a mint infused demi-glace.

Pomegranate Glazed Salmon

Fresh Atlantic Salmon filets seasoned with sea salt and thyme, glazed with a pomegranate reduction and roasted to perfection. Garnished with caramelized onions, thyme and pomegranate seeds.

Tuscan Sautéed Shrimp

An amazing flavor combination of garlicky, buttery jumbo shrimp sautéed in white wine and lemon, tossed with grape tomatoes, artichoke hearts, fresh basil and garnished with shards of parmesan cheese.

Oven Roasted Corvina

A white flaky ocean fish simply seasoned with lemon, olive oil, and sea salt. Baked and topped with our Holiday Slaw of shaved Brussels sprouts, red cabbage, kale, carrots, cranberries and pumpkin seeds, finished with Sweet Shallot Vinaigrette.

Roasted Vegetables on Polenta

Roasted seasonal vegetables on a bed of creamy polenta, accented with a drizzle of Apple Rosemary Vinaigrette.

Vegetarian Lasagna

A plethora of fresh veggies from zucchini to mushrooms richly layered with ricotta cheese, spinach and creamy Alfredo Sauce for full bodied flavor.



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ACCOMPANIMENTS

Roasted Asparagus with Gremolata

The inherent sweetness of fresh asparagus is perfectly dressed with a flavorful lemon, garlic, and parsley gremolata.

Roasted Acorn Squash Wedges

Fresh acorn squash roasted to delicious perfection. Finished with a butter-brown sugar glaze and garnished with toasted pumpkin seeds and cranberries.

Holiday Brussels Sprouts

Crispy bacon, onion and fresh herbs take these sautéed Brussels sprouts to new flavor heights.

Green Beans Almandine

A classic French dish of fresh green beans sautéed with almonds, onions and garlic.

Cranberry Sauce

Fresh cranberries and sun-dried cherries accented with orange zest make this sauce rich in flavor.

Wild Mushroom Sauté

An assortment of fresh wild mushrooms, garlic, onions, fennel, cabbage and kale sautéed with butter.

Roasted Garlic Mashed Potatoes

House made creamy Russet potatoes blended with butter, milk, and roasted garlic.

Tri Color Roasted Fingerling Potatoes

Seasoned with garlic and herbs then roasted for flavor.

Holiday Rice Pilaf

A sweet and savory rice pilaf studded with cranberries, roasted almonds and fresh herbs adding flavor and color to this tasty dish.

Creamed Spinach Gratin

Creamy spinach with a hint of nutmeg, baked until golden brown.

Bourbon Cherry Dressing

A rustic Tuscan bread dressing with its fruity blend of bourbon macerated cherries and apples, accented with fennel, herbs and butter, baked in a rich and flavorful chicken stock.



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DESSERTS

Traditional Holiday Cookie Platter

A wide assortment of our most popular holiday cookies including, decorated glazed cookies, Vanilla Spritz Shortbread, Peanut Butter Kiss, Butter & Jam Thumbprints and Mexican Wedding cookies.

Bouche De Noel

This holiday yule log is a classic French holiday dessert consisting of chocolate sponge cake and chocolate buttercream.

Holiday Bars

An assortment of pecan bars, cranberry walnut bars, chocolate toffee crunch and peppermint brownies.

White Chocolate Éclairs

A choux pastry puff filled with rich housemade chocolate mousse, drizzled with creamy milk chocolate.

Panettone Bread Pudding

Traditional Italian fruit and nut bread baked in an extra silky custard with raisins, dates and brown sugar. Finished with a richly decadent Maple Crème Anglaise.

Salted Caramel Chocolate Tart

A buttery almond crust, gooey salted caramel and bittersweet chocolate ganache, all garnished with salt crystals.

Pumpkin Rolls

Fluffy, moist and delicious pumpkin sponge cake is wrapped around a silky cream cheese filling.

Eggnog Trifles

Individual trifle servings created with layers of crispy gingersnap crumbles and rich, velvety eggnog mousse. Topped with a dollop of fresh whipped cream and freshly grated nutmeg.

Chocolate Cheesecake

Decadent chocolate cheesecake in a crunchy graham cracker crust, topped with a white chocolate icing.

Mini Carrot Cakes

Incredibly moist, these individual sized carrot cakes filled with carrots, raisins, walnuts, and spice, are topped with an ultra-delicious cream cheese frosting.

Pear and Almond Tart

Frangipane, an almond flavored pastry cream, is matched with white wine poached pears in an all butter crust. Served with a dollop of freshly whipped cream.

Cinnamon Apple Spice Cake

A show stopping dessert, this deliciously moist cinnamon apple spice cake is drizzled with house-made caramel sauce and topped with sugar roasted pecans.



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Inspired Food. Engaging Experiences.

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