

TRUE
Cuisine
catering ♦ special events

WINTER MENU



Winter Menu

\$16.99 per person

Please select a salad or soup, two entrees, and two accompaniments.

Chef's selection bread and butter are included.

Hors d'oeuvres, desserts, and cocktails additional per person.

SALAD AND SOUP SELECTIONS

Kale and Poached Pear Salad GF VG

Kale and arugula, chardonnay poached pears, goat cheese, shaved radish and lemon zest with a Poached Pear Vinaigrette.

Maple Glazed Root Vegetable Green Salad GF VG

Mixed greens and romaine, maple glazed root vegetable, crumbled blue cheese, California raisins, chopped pecans, shaved red onion and apple rosemary vinaigrette.

Slow Roasted Sirloin and Ancient Grain Chowder

Roasted sirloin, quinoa, barely, kamut, roasted vegetables, and mushrooms in a rich beef broth.

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.

ENTRÉES

Bacon Wrapped Chicken Breast GF

Filled with Fresh jalapeno and goat cheese finished with Chef Duce's Signature DQ Glaze.

Roasted Winter Chicken GF

Bone in chicken seasoned with fresh herbs and garlic finished with a lemon chicken jus.

Kobacha and Braised Brisket

Melt in your mouth braised brisket on a bed of Cauliflower puree, topped with Kobacha, golden raisins, and fresh herbs.

Tri Tip Stuffed Peppers GF

Slow roasted tri tip, ancient grains, sautéed shallots, wild mushroom and fresh herb served in a roasted bell pepper accompanied by horseradish infused demi glaze.

Honey Bourbon Smoked Pork Loin GF

Fresh pork loin brined in honey and bourbon, then slowly smoked and finished with a Bourbon infused honey glaze.

Fresh Ocean White Fish Meuniere GF

Roasted ocean white fish finished with white wine, garlic, lemon and fresh parsley.

Roasted Cauliflower Stack GF VG

Savory herb roasted cauliflower on a bed of ancient grains, topped with a refreshing gremolata.

ACCOMPANIMENTS

Cumin Roasted Carrots and Parsnips GF VG

A flavorful way to use our most popular seasonal vegetables, finished with caramelized onions, fresh mint and lime juice.

Chili Roasted Fingerling Potatoes GF VG

Roasted tri-color potatoes seasoned with garlic, sea salt, fresh thyme, and a hint of red chili.

Roasted Winter Medley GF VG

The perfect blend of sweet and savory flavors with roasted celeriac, apples, parsnips, kale, chardonnay and thyme.

Seasonal Braised Grains GF VG

Quinoa, brown rice and barley with onions, celery, carrots, and root vegetables; finished with fresh herbs.

Roasted Cauliflower with Bacon GF

Topped with black pepper bacon, caramelized onions and fresh herbs.

Steamed Broccoli GF VG

With a shallot and ginger infused butter.

Email: catering@truecuisine.com | Phone: 312.724.7777

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HORS D'OEUVRES

Beef Tenderloin on Grilled French Bread

\$5.00 per person, 36 minimum

Seasoned and slow roasted Prime Beef tenderloin, served on a slice of grilled French bread. These mini open-faced sandwiches are topped with creamy horseradish and garnished with minced chives.

Micro Crab Cake Sliders

\$3.00 per person, 36 minimum

Lightly breaded lump crab meat, skillet roasted on a toasted brioche bun with a creamy stone ground mustard remoulade and topped with fresh mango relish.

House Made Ham and Cheese Bites

\$1.75 per person, 36 minimum

On a brown sugar black pepper biscuit, with gruyere cheese, bread and butter pickle, and creamy stone ground mustard.

Bacon Jam and Manchango Cheese Crostini

\$1.75 per person, 36 minimum

Garlic Crostini with Manchango cheese topped with house made bacon jam

Kabocha and Cauliflower Pizza

\$30.00 per pizza

House made dough, pureed kabocha, roasted cauliflower, fried Brussels sprouts, fresh sage and mozzarella finished with extra virgin olive oil and saba glaze

DESSERTS

Individual Pear and Cranberry Cobbler

\$2.99 per person

Sweet pear and tart cranberries are the perfect match in these individually baked cobblers. Served with freshly whipped cream on the side.

Individual Nutella Cheesecake

\$3.99 per person

A rich and delicious cheesecake made with creamy chocolate-hazelnut spread in a dark chocolate shell. Topped with rich chocolate and toasted hazelnuts.

White Chocolate Mousse Sphere

\$3.99 per person

White chocolate mousse, fresh whipped cream and raspberries, garnished with a praline cookie and brittle.

Fresh Fruit Cheesecake Tart

\$2.99 per person

All butter crust filled with vanilla cheesecake topped with fresh sliced fruit

Petite Turtle Apple Pie

\$2.99 per person

Crisp butter crust spiced apple filling, Swiss chocolate ganache, house made caramel and salted pecans

SEASONAL COCKTAIL

Fire Cider

\$8.99 per 9 oz drink

A cocktail of Fireball, apple cider, cranberry, orange juice, cinnamon, and lemon.