

# TRUE *Cuisine*

## DROP OFF MENU



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# Breakfast Menu

## CONTINENTAL BREAKFAST

Assorted Tropicana Juices & Bottled Water

Muffins Made from Scratch, European Style Danish, Freshly Baked Petite Croissants

Fresh Fruit Salad

## THE TRUE CONTINENTAL

Assorted Tropicana Juices and Bottled Water

Individual Chobani Yogurts

served with crunchy granola on the side

Muffins Made from Scratch, European Style Danish, Freshly Baked Petite Croissants

Fresh Fruit Salad

## GOURMET HOT BREAKFAST

### A Great Start

Belgium Style Waffles, Butter, Maple Syrup

Sage and Onion Breakfast Sausage Links

Apple Wood Smoked Bacon

Fresh Scrambled Eggs

Fresh Fruit Display

### A Taste of the Philippines

Garlic Fried Rice

Pan Seared Smoked Sausage

Over Easy Eggs

Fresh Cut Mango

### The French Classic

Individual Quiche – 5 inch

One type per 10 guests:

Lorraine, Applewood Smoked Ham, Onions, Swiss Cheese

Roasted Vegetables, Smoked Provolone Cheddar & Broccoli

Breakfast Sausage, Onions, Peppers, Potatoes, Cheddar

Chorizo, Peppadew Peppers, Cotija Cheese Sage & Onion Breakfast Sausage

Applewood Smoked Bacon

Petite Croissant & Danish

Fresh Fruit Display

## BREAKFAST FAVORITES

Sage and Onion Sausage

Applewood Smoked Bacon

Grilled Pit Ham with Brown Sugar Butter Glaze

Biscuits & Sausage Gravy

Belgium Style Waffles, Butter, Maple Syrup

Bananas Foster French Toast

True Cuisine Signature Sour Cream Coffee Cake

Garnished with fresh berries

35-40 servings

15-20 servings

### Assorted Bagels Platter

Herbed cream cheese, plain cream cheese, jams, sweet butter

35-40 servings

15-20 servings

### Build Your Own Yogurt Parfait

Vanilla yogurt, fresh seasonal berries, house made crunchy granola

### Petite Greek Yogurt Trifles

### House Made Hash Brown Patties

### Breakfast Potatoes

Prepared with peppers and onions

### Sliced Fresh Fruit Display

30-35 servings

15-20 servings

### House Smoked Atlantic Salmon

Lemon, capers, red onion, chopped eggs, toast points, dill sauce

Serves 20-25

### Smoked Brisket Hash

Smoked brisket, red potato, onions, peppers, fresh herb, Duce's Wild Mustard sauce

### Corned Beef Hash

Kosher style corned beef, onions, red potatoes, spring onions

### Atlantic Salmon Hash

House smoked Atlantic salmon, new potatoes, artichoke hearts, red onion, yellow & red bell peppers

# Breakfast Menu

## BREAKFAST BURRITOS

### Vegetarian Burrito

Eggs, spinach, feta cheese, bell peppers, flour tortilla

### Sausage Burrito

Locally sourced breakfast sausage, scrambled eggs, peppers, onions, cheddar cheese, flour tortilla  
Served with Hot Sauce

6 in

12 in

## BREAKFAST SANDWICH OPTIONS

Freshly Baked Croissant, Sage & Onion Breakfast Sausage, Eggs, Cheddar Cheese

Toasted Everything Bagel, Butter, Sage & Onion Breakfast Sausage, Eggs, Smoked Provolone Whole Wheat Roll, Egg Whites, Swiss Cheese, Sautéed Baby Kale, Spinach

served with black bean salsa

Lightly Toasted Sliced Brioche, Sharp White Cheddar, Sliced Smoked Brisket, Fried Egg, Roasted Poblano Pepper

Toasted Everything Bagel, Butter, House Smoked Ham, Eggs, Smoked Provolone

Freshly Baked Croissant, Bacon, Eggs, Cheddar Cheese

*Coffee or Hot Tea  
Individual Juices*



# Boxed Lunches

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All Gourmet & House Sandwich Boxed Lunches include three sandwich or wrap selections, a vegetarian selection by request, choice of Potato Salad, Pasta Salad, Crudités with True Cuisine Signature Red Pepper Mousse Dip, or individual bag of Assorted Chips; Fresh Grapes and Strawberries, a Homemade Cookie, condiments on the side including Yellow Mustard, a Mayo packet, and a napkin and utensil roll in an Eco Friendly container.

# Boxed Lunches

## GOURMET SANDWICH BOXED LUNCHES

### Smoked Chicken Salad on a Croissant

house smoked chicken pulled and tossed with granny smith apples, red onions, celery, and red grapes

### Classic Hero on French Bread

ham, roast beef, turkey, American and Swiss cheese, lettuce, tomato, and red onion

### Turkey Club Wrap in a Sun-Dried Tomato Tortilla

grilled chicken, pepper jack cheese, black bean corn relish, lettuce, salsa, and chipotle mayo

### BBQ Chicken Wrap in a Whole Wheat Tortilla

Sweet Baby Ray's glazed smoked pulled chicken, pepper jack cheese, spinach, red onion, tomato, and Cajun remoulade

### Lettuce Wrap with Havarti Cheese

dill Havarti cheese, lettuce, tomato, avocado, mixed greens, cucumber, and herb vinaigrette

### Grilled Vegetable on a Tomato Focaccia Bun

grilled portobello, red onion, red pepper, zucchini, squash, and spring mix with herb mayonnaise

### Mediterranean Veggie Wrap in a Whole Wheat Tortilla

tomatoes, cucumbers, red onions, feta cheese, shredded carrots, red cabbage, and shredded romaine with house made hummus and lemon yogurt dressing

### House Smoked Pastrami on Marble Rye

with our horseradish whole grain mustard, topped with Swiss cheese, lettuce, tomato, and red onion

### Lemon Thyme Marinated Chicken Breast on a Parmesan Ciabatta

topped with mixed baby greens, sun-dried tomato spread, and pesto mayonnaise

### Shaved Roasted Tri-Tip Sirloin on French Kaiser Roll

with our whipped blue cheese horseradish topped with white cheddar cheese, arugula, and roasted bell peppers

### Roasted Turkey and Apple on Whole Wheat Kaiser Roll

sliced roasted turkey breast, fresh granny smith apples, dill Havarti cheese, and arugula served with our chickpea vinaigrette

### Orchard Honey Ham on a Pretzel Roll

smoked ham, sliced granny smith apples, mixed greens, cheddar cheese, and honey mustard

### Mediterranean Grilled Chicken Wrap on a Whole Wheat Tortilla

grilled chicken breast, cucumbers, red onions, feta cheese, shredded carrots, red cabbage, and shredded romaine with house made hummus

### Ginger Soy Sirloin Wrap in a Chipotle Tortilla

sweet chili glazed tri-tip, Asian slaw, cilantro, green onions, and cucumbers with ginger soy vinaigrette

## HOUSE SANDWICH BOXED LUNCHES

### Ham & Swiss

on rye with whole grain mustard

### Roasted Turkey Breast & Swiss

on an oat crusted wheat bun with cranberry chutney

### Roast Beef & Cheddar

on a croissant with our house made whipped horseradish

### Albacore Tuna Salad

on 9-grain bread

### Corned Beef & Swiss

on marble rye with lettuce, tomato, and stone ground mustard

### Grilled Chicken Caesar Wrap

in a spinach tortilla

### Vegetable Wrap

in a spinach tortilla

### Vegetarian Southwest Wrap

in a sun-dried tomato tortilla

# Boxed Lunches

## EXECUTIVE BOXED LUNCHES

Executive Boxed Lunches include three Entrée selections, a Vegetarian selection by request, Fresh Fruit, a Gourmet Dessert, choice of Roasted Chilled Vegetables or Crudités with True Cuisine Signature Red Pepper Mousse Dip, Dinner Roll and Sweet Butter, a napkin and a utensil roll.

### Skillet Roasted Salmon

pan seared salmon seasoned with fresh herbs and garlic, set on a bed of fresh vegetable cous cous.

### Shrimp Caesar Salad

5 jumbo poached shrimp on chopped romaine lettuce, parmesan cheese, croutons, and house made Caesar dressing on the side

### Sliced Beef Tenderloin

whole tenderloin seasoned with herbs de province, sea salt, and garlic. Seared and slow roasted to perfection, served on a bed of our unique hash brown potato salad

### Chicken Waldorf

poached chicken breast with apples, celery, onions, and grapes tossed in our house made poppy seed dressing and served on a bed of field greens topped with fresh lemon zest

### German Roasted Pork Loin

tender pork loin seasoned with fresh herbs then roasted and topped with apple cranberry compote. Served on a bed of sweet and savory German potato salad.

### Thai Vegetable Lettuce Wrap

choice of beef, chicken, or tofu. Served with leaf lettuce, dikon radish, shredded carrots, scallions, cilantro, ginger soy dipping sauce, and cucumber salad.

### Thai Chili Glazed Tenderloin

whole tenderloin seasoned with ginger soy sauce, roasted and glazed with our sweet and spicy Thai chili sauce. Served on a bed of pad Thai salad.

### Coconut Marinated Grilled Shrimp

5 jumbo shrimp marinated in coconut milk and lime, grilled and finished with red curry paste and fresh cilantro. Served on a bed of pad Thai salad.

### Seared Tuna Niçoise Salad

seared fresh ahi tuna, blanched green beans, red potatoes, hard cooked egg, grape tomatoes, shallots, and olives; served on a bed of fresh field greens with our lemon herb vinaigrette

### Grilled Lemon Thyme Chicken Medallions

tender chicken breast seasoned with fresh thyme and lemon zest, then grilled and sliced into medallions on a bed of white wine infused sun-dried tomato orzo salad

## SALAD BOXED LUNCHES

Salad Boxed Lunches include three Salad selections, Fresh Grapes and Strawberries, a Dinner Roll with Sweet Butter and a Homemade Cookie in a clear clamshell container with a napkin and utensil roll.

### True Cuisine Signature Bistro Salad

spring mix, seasonal berries, toasted almonds, and True Cuisine signature balsamic vinaigrette

### Caesar Salad

romaine lettuce, parmesan cheese, and croutons with creamy Caesar dressing

### Greek Salad

romaine lettuce, Kalamata olives, feta cheese, tomato, cucumber, bell peppers, pepperoncini, oregano, and black pepper with red wine vinaigrette or lemon yogurt vinaigrette

### Southwest Salad

romaine and iceberg lettuce, black beans, whole kernel corn, pepper jack cheese, tomato, green onion, and tortilla strips with choice of chipotle ranch dressing or cumin-lime vinaigrette

### Julienne Salad

romaine and iceberg lettuce with turkey, ham, cheddar & Swiss cheese, tomato, egg, and green pepper with a choice of dressing

### Spinach Salad

spinach, bacon, egg, mushrooms, red onion, and tomato with True Cuisine signature balsamic vinaigrette

# Sandwich, Wrap, & Salad

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## Buffets

All Gourmet & House Sandwich Boxed Lunches include three sandwich or wrap selections, a vegetarian selection by request, choice of Potato Salad, Pasta Salad, Crudités with True Cuisine Signature Red Pepper Mousse Dip, or individual bag of Assorted Chips; Fresh Grapes and Strawberries, a Homemade Cookie, condiments on the side including Yellow Mustard, a Mayo packet, and a napkin and utensil roll in an Eco Friendly container.

# S.W.S BUFFET

## SANDWICHES:

### Ham & Swiss on Rye

with whole grain mustard

### Roasted turkey Breast & Swiss

on oat crusted wheat bun with cranberry chutney

### Roast Beef & Cheddar on a Croissant

with house made whipped horseradish

### Albacore Tuna Salad on 9-Grain Bread

### Corned Beef & Swiss on Marble Rye

with lettuce, tomato, stone ground mustard

### Smoked Chicken Salad on a Croissant

house smoked chicken salad on a soft croissant

### Classic Hero on French Bread

ham, roast beef, turkey, cheddar and Swiss cheese with lettuce, tomato, and red onion

### House Smoked Pastrami on Rye

horseradish whole grain mustard, Swiss cheese, lettuce, tomato, red onion, marble rye

### Lemon Thyme Marinated Chicken Breast

mixed baby greens, sun-dried tomato spread, pesto mayo, parmesan ciabatta

### Shaved Roasted Tri-Tip Sirloin

whipped blue cheese horseradish, white cheddar, arugula, and roasted bell peppers, fresh Kaiser roll

### Chipotle Turkey Breast

bacon, white cheddar, mixed greens, tomato, red onion, chipotle mayonnaise, parmesan ciabatta

### Roasted turkey and Apple

roasted turkey breast, granny smith apples, dill Havarti cheese, arugula, chickpea vinaigrette, whole wheat Kaiser roll

### Smoked Pork Loin Bánh Mi

smoked pork loin, Vietnamese slaw, cucumbers, sriracha mayonnaise, French baguette

### Orchard Honey Ham

ham, granny smith apples, mixed greens, cheddar, honey mustard, pretzel roll

## WRAPS:

### Grilled chicken Caesar Wrap

in a spinach tortilla

### Turkey Club Wrap in a Sun-dried Tomato Tortilla

turkey, bacon, cheddar and Swiss cheese with lettuce, tomato, ranch dressing

### BLT Wrap in a Spinach Tortilla

bacon, lettuce, and tomato, mayonnaise

### Southwest Grilled Chicken Wrap

sun-dried tomato tortilla, grilled chicken, pepper jack cheese, black bean corn relish, lettuce, salsa, chipotle mayonnaise

### BBQ Chicken Wrap in a Whole Wheat Tortilla

Sweet Baby Ray's glazed pulled chicken, pepper jack cheese, spinach, red onion, tomato, Cajun remoulade

### Mediterranean Grilled Chicken Wrap

chicken breast, cucumbers, red onions, feta cheese, shredded carrots, red cabbage, shredded romaine, hummus, whole wheat tortilla

### Jerk Chicken Wrap

jerk chicken breast, mango salsa, mixed baby greens, Caribbean spread, chipotle wrap

### Ginger Soy Sirloin Wrap

sweet chili glazed tri-tip, Asian slaw, cilantro, green onions, chipotle wrap

### Buffalo Chicken Wrap

chicken tenders, buffalo sauce, blue cheese, shredded lettuce, tomato, whole wheat tortilla

## VEGETARIAN OPTIONS

### Vegetarian Southwest Wrap in a Sun-dried Tomato Tortilla

lettuce, black bean corn relish, pepper jack cheese, salsa, chipotle mayonnaise

### Lettuce Wrap with Havarti Cheese

dill Havarti cheese, lettuce, tomato, avocado, mixed greens, cucumber, herb vinaigrette

### Grilled Vegetable on a Tomato Focaccia

grilled portobello, red onion, red pepper, zucchini, squash, spring mix, herb mayonnaise

### Smoked Portobello Bánh Mi

portobello, Vietnamese slaw, sriracha mayonnaise, French baguette

### Mediterranean Veggie Wrap

tomatoes, cucumbers, red onions, feta cheese, shredded carrots, red cabbage, shredded romaine, hummus, lemon yogurt dressing, whole wheat tortilla



# S.W.S BUFFET

## GREEN SALAD SELECTIONS

### Bistro Salad

spring mix, seasonal berries, toasted almonds, balsamic vinaigrette

### Mixed Green Salad

iceberg & romaine lettuce, tomatoes, carrots, cucumbers, with choice of dressing

### Spinach Salad

spinach, bacon, egg, mushrooms, red onion, tomato, balsamic vinaigrette

### Greek Salad

romaine lettuce, Kalamata olives, feta cheese, tomato, cucumber, bell peppers, pepperoncini, oregano, black pepper, choice of red wine vinaigrette or lemon yogurt vinaigrette

### Caesar Salad

romaine lettuce, parmesan cheese, croutons, creamy Caesar dressing

### Southwest Salad

romaine & iceberg lettuce, black beans, whole kernel corn, pepper jack cheese, tomato, green onion, tortilla strips, choice of chipotle ranch dressing or cumin lime vinaigrette

### Julienne Salad

romaine & iceberg lettuce, turkey, ham, cheddar and Swiss cheese, tomato, egg, green peppers, with a choice of dressing

### Harvest Salad

romaine & iceberg lettuce, blue cheese, toasted almonds, dried cranberries, granny smith apples, ginger vinaigrette

## POTATO & PASTA SALAD SELECTIONS

### Sweet Baby Ray's Signature Potato Salad

red skin potatoes, pickles, red onions, egg, dill, mustard dressing

### Hash Brown Potato Salad

thinly sliced crispy potatoes, bacon, scallions, plum tomatoes, sour cream mustard seed vinaigrette

### French Roasted Potato Salad

red potato wedges, blanched green beans, yellow peppers, red onion, balsamic Dijon dressing

### Chipotle Roasted Potato Salad

red potato wedges, green onion, roasted red peppers, cilantro, pepper jack cheese, creamy chipotle ranch dressing

### Home-Style Potato Salad

potatoes, celery, red pepper, onion, parsley, egg, mayonnaise, mustard dressing

### Italian Pasta Salad

farfalle pasta, fresh mozzarella, tomato, red onion, parsley, yellow peppers, black olives, Italian vinaigrette

### Tortellini Pasta Salad

cheese tortellini, artichoke, tomato, pesto vinaigrette

### Ziti Pasta Salad

ziti pasta, balsamic onions, sun-dried tomatoes, black olives, herb vinaigrette

### Tabouille Salad

bulgur wheat, diced tomatoes, cucumbers, onion, and parsley, hint of lemon

## SOUPS

Chicken Noodle

Beef & Vegetables

Cream of Chicken & Wild Rice

Beef & Barley

Chicken Tortilla

Chicken Florentine

Loaded Baked Potato

Cream of Broccoli

Tomato Basil Bisque

White Bean & Ham

Minestrone

House Made Chili

Chicken & Andouille Sausage Gumbo

# Hot Buffet

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## Menu

Choice of two entrées, two side dishes and a salad – accompanied by chef's choice bread

# 'True' Menu

## POULTRY ENTRÉES

### True Bistro Chicken

Grilled chicken breast, apricot glaze, roasted red peppers, balsamic reduction

### Hoisin Sesame Chicken

Ginger soy chicken breast, hoisin, carrot ginger slaw, cilantro, sesame seeds

### Pancetta Stuffed Chicken Breast

Chicken breast, pancetta, Swiss cheese, herbs, light breading, Mornay sauce

### Herb Roasted Chicken

Bone-in chicken, garlic, sea salt, herbs de Provence, spring onions, wild mushrooms, roasted chicken jus

### Lemon Chicken

Chicken breast, fresh lemon, brown sugar glaze

### Pesto Chicken

Chicken breast, pesto, sun-dried tomato garlic sauce

### Spanish Paella Chicken

Skin-on chicken breast, pickled red onions, fresh herbs, saffron rice

## VEGETARIAN ENTRÉES

### Sweet Potato Towers

Roasted sweet potatoes, tomato & onion relish, balsamic reduction, fresh basil

### Ancient Grain Stuffed Pepper

Yellow bell pepper, ancient grain pilaf, creamy polenta, chive oil, goat cheese

### Wild Mushroom Pappardelle Pasta

Wild mushroom, shallots, extra virgin olive oil, baby kale, pappardelle pasta, Pecorino Romano cheese

### Eggplant Parmesan

Breading, marinara, mozzarella & parmesan cheese

### Vegetarian Jambalaya

Zucchini, yellow squash, carrots, onions, peppers, tomato broth, rice, Cajun seasoning

### Mushroom White Bean Ragout

Northern white beans, vegetable stock, mushrooms, celery, onions, carrots, garlic, fresh thyme, tomatoes

### Pasta Primavera

Penne pasta, sautéed fresh vegetables, creamy tomato sauce, parmesan cheese

### Portobello Stack

Grilled zucchini, yellow squash, red bell peppers, red onions, portobello mushrooms, saffron rice, fire roasted tomato coulis

## SEAFOOD ENTRÉES

### Citrus Salmon

Black kale, spinach, leeks, tomato & tangerine salad

### Miso Marinated Nile Perch

Freshwater perch, carrots, snow peas, onions, red bell peppers, zucchini, sriracha, peanuts.

### Blackened Red Fish

Cajun rub, vegetable hash, Creole tomato cream sauce

### Chili Lime Barramundi

Black bean corn relish, corn & cilantro vinaigrette, chili oil

### Seafood Cioppino Pasta

Little neck clams, jumbo shrimp, San Marzano tomatoes, linguini, fennel, roasted garlic, seafood tomato broth

## BEEF & PORK ENTRÉES

### 5-Spice Braised Beef Short Ribs

Ginger, soy, beef short ribs, beef stock, tamarind, honey, scallion, cilantro, red chilies, sesame seeds

### Rasato di Manzo

Brisket, garlic, herbs, beef & tomato broth, San Marzano tomatoes, onions, garlic, peppers

### Slow Roasted Tri Tip Sirloin

Sea salt, cracked black pepper, fresh thyme, Maître D'hôtel Butter, caramelized onions, sautéed mushrooms

### Grilled New York Strip Steak

House blend seasoning, extra virgin olive oil, horseradish infused barbecue butter

### True Sirloin Stir Fry

Sliced sirloin, seasonal vegetables, hoisin & ginger glaze, pea tendrils and spring onions

### French Roasted Pork Loin

Garlic, fresh herbs, caramelized onion pan sauce

### Sweet Ginger Pork Kabob

Tender pork loin, bell pepper, onions, ginger, soy sauce, brown sugar, scallions, sesame seeds

### Coconut and Lemon Grass Marinated Pork Chop

Boneless pork chop, fresh green papaya salad

### Pork and Green Chili Ragout

Pork shoulder, tomatillos, poblano peppers, onions, garlic, creamy grits, red ghost chili sauce, Cotija cheese, crispy tortilla strips

# 'True' Menu

## SIDE OPTIONS

### Roasted Red Potatoes

extra virgin olive oil, herbs de Provence

### Roasted Fennel with Kale and Shallots

### Sautéed Green Beans and Baby Stemmed Carrots

shallots, garlic, flax seed

### Creamy Roasted Garlic Mashed Potatoes

### Roasted Cauliflower

pancetta, red chili flakes, shallots

### Quinoa

wild mushrooms, leeks, peas, fresh herbs

### Baby Beets, Turnips, Carrots and Parsnips

with lemon and ginger

### Classic Rice Pilaf

chicken stock, vegetables, herbs

### Sautéed Asparagus

with butter and house blend

### Cavatappi Pasta

extra virgin olive oil, tear drop tomatoes, onions, herbs, Pecorino Romano cheese

### Olive oil Poached & Fried Fingerling Potatoes

garlic, parmesan cheese, rosemary

### Creamy Barley Risotto

chili de arbol, celery, bell peppers, onion, pea tendrils

## SALAD OPTIONS

### True Bistro Salad

Mixed greens, seasonal berries, roasted almonds, balsamic vinaigrette

### Classic Caesar Salad

Romaine lettuce, parmesan cheese, garlic croutons, creamy Caesar dressing

### Maison Salad

Baby kale, arugula, red & yellow tear drop tomatoes, English cucumbers, carrots, shaved red onions, with your choice of dressing

*Ask your sales consultant for additional seasonal salads*

