

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

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

On French bread with ham, roast beef, turkey, American and Swiss cheese with lettuce, tomato and red onion

Turkey Club Wrap in a Sun-Dried Tomato Tortilla

In a sun dried tomato tortilla with turkey, bacon, American & Swiss cheese with lettuce, tomato and ranch dressing.

BBQ Chicken Wrap in a Whole Wheat Tortilla

SBR glazed smoked pulled chicken, pepper jack cheese, spinach, red onion, tomato and cajun remoulade in a flour tortilla

Lettuce Wrap with Havarti Cheese

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

Grilled Vegetable on a Tomato Focaccia Bun

On tomato focaccia bread with grilled portobello, red onion, red pepper, zucchini, squash and sping mix with herb mayo

Mediterranean Veggie Wrap in a Whole Wheat Tortilla

Tomatoes, cucumbers, red onions, feta cheese, shredded carrots, red cabbage, shredded romaine, with house made hummus and lemon yogurt dressing on a whole wheat tortilla.

House Smoked Pastrami on Marble Rye

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

Lemon Thyme Marinated Chicken Breast on a Parmesan Ciabatta

On a parmesan ciabatta topped with mixed baby greens, sun dried tomatoes and pesto mayo.

Shaved Roasted Tri-Tip Sirloin on French Kaiser Roll

On a French kaiser roll with our whipped bleu cheese horseradish topped with white cheddar cheese, arugula, and roasted bell peppers.

Roasted Turkey and Apple on Whole Wheat

On a whole wheat kaiser roll with 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

On a pretzel roll with 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 on a whole wheat tortilla

Ginger Soy Sirloin Wrap in a Chipotle Tortilla

Sweet chili glazed trip-tip, Asian slaw, cilantro, green onions, and cucumbers with ginger soy vinaigrette on a flour tortilla

HOUSE SANDWICH BOXED LUNCHES

Ham & Swiss

On marble rye bread with whole grain mustard. Boxed lunches include a bag of chips, fresh grapes & strawberries, and a house made cookie.

Roasted Turkey Breast & Swiss

On an oat crusted wheat bun with cranberry chutney. Boxed lunches include a bag of chips, fresh grapes & strawberries, and a house made cookie.

Roast Beef & Cheddar

On a croissant with creamy horseradish. Boxed lunches include a bag of chips, fresh grapes & strawberries, and a house made cookie.

Albacore Tuna Salad

On nine-grain bread. Boxed lunches include a bag of chips, fresh grapes & strawberries, and a house made cookie.

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

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

Menu

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

Hot Buffet 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

Hot Buffet 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*

