

# TRUE *Cuisine*

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## CORPORATE MENU



235 E. Irving Park Road Wood Dale, IL 60191  
Email: [catering@truecuisine.com](mailto:catering@truecuisine.com) | Phone: 630.238.8261

# Hors D'oeuvres

## VEGETARIAN

### Roasted Brussel Sprouts

Herbed goat cheese, red and golden beets

### True Crostini

Garlic crostini, goat cheese, grape tomato, pesto

### Brie Gougeres

Fig Marsala jam, crushed pistachio

### Georgia Peach Skewer

Goat cheese croquette, fresh peaches, basil, peach basil vinaigrette

### Roasted Tomato Soup

Mini grilled cheese

## POULTRY

### Chicken Salad

Tarragon, zucchini bread, tangerine segments

### Umami Chicken

Chicken thigh, mushroom soy, water chestnut, green onions, sesame seeds

### Jerk Chicken Bite

Grilled chicken, mango puree, cilantro, lime, red bell pepper

### Nashville Hot Chicken Tender N Waffles

Bread and butter pickles, vanilla bean waffles, maple syrup

## BEEF AND PORK

### Bacon Wrapped Dates

Applewood smoked bacon, goat cheese, brown sugar glaze

### Beef Tenderloin

French bread, fresh horseradish, micro greens

### Hot Pastrami Bite

Rye crostini, bread and butter pickles, creamy horseradish, whole grain mustard

### Micro Mini Burgers

angus beef, aged cheddar, red onion, pickles, tomato, lettuce, micro brioche, ketchup

### Pork Belly Fritter

Smoked pork belly, pear & bacon fritter, honey jalapeño sauce

### Braised Beef Empanada

Savoy beef, pastry, chili de arbol vinaigrette, crema, cilantro

### Miniature Shepard's Pie

Beef, peas, potatoes, pastry crust

### Cubano Bites

Smoked pork, ham, pickles, Swiss cheese, red onion, citrus aioli, toasted French bread

### Italians Sausage Crostini

Ricotta cheese, oregano, onion, garlic crostini, sun-dried tomato relish

### BTL

Bacon, toasted bread, mayonnaise, iceberg lettuce, kumato tomatoes



# Hors D'oeuvres

## SEAFOOD

### Fish and Chips

Beer battered cod, potato chip, tartar sauce, chives

### Coconut Shrimp

Sweet chili glaze, micro greens

### Miniature Crab Cake

Papaya relish, stone ground mustard aioli, micro greens

### Smoked Salmon

Cumber, crème fraiche, black sturgeon caviar, chives

### Salmon Pastrami

Watermelon radish, citrus aioli, sourdough crostini, micro mustard greens

### Seared Ahi Tuna Bite

Fresh ahi tuna, sesame seeds, soy, wasabi crema, wonton chip, spring onions

## HAND CRAFTED PIZZAS

### Italian Sausage Pizza

Tomato sauce, local Italian sausage, mozzarella cheese, basil

### Asian Chicken Pizza

Five spice roasted chicken, hoisin, bell peppers, onion, mozzarella

### Prosciutto and Arugula pizza

Garlic oil, toasted pine nuts, pecorino, mozzarella

### Margarita Pizza

Fresh mozzarella, basil, plum tomatoes, organic extra virgin olive oil

### Thai Chicken Pizzas

lemon grass paste, lime, onion, cilantro, basil, mozzarella, pea tendrils, Thai red chiles

### Mediterranean Pizzas

Tomato sauce, Eggplant, kale, fried chick peas, mozzarella, Kalamata olives



# 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*



# First Course

## CHOICE OF ONE SALAD

### True Bistro Salad

Baby field greens, fresh seasonal berries, almonds, balsamic vinaigrette

### Endive and Tangerine Salad

Frisee, red and white endive, tangerine segments, shaved Napa cabbage, candied pecans, pecorino, red wine vinaigrette

### Classic Caesar Salad

Crisp romaine lettuce, garlic croutons, parmesan cheese, tear drop tomatoes, Caesar dressing, parmesan frico shard

### The Harvest Salad

Mixed greens, mache, pea tendrils, julienned leeks, micro carrots, micro radishes, lemon herb vinaigrette

### The Fresh Picked Salad

Watermelon radish, micro mustard greens, baby kale, micro turnips, purple potatoes, golden baby beets, citrus chia seed vinaigrette

## SOUP

### Asparagus Soup

Asparagus tips, parsnip ribbons, black pepper crema

### Yukon Gold Potato Chowder

Applewood smoked bacon, aged cheddar cheese, fried leeks

### Cream of Wild Mushroom Soup

Sautéed wild mushroom, truffle oil, cream

### Amish Chicken and Dumpling Soup

Rich chicken broth, mini dumplings, micro carrot

*Ask your sales consultant for our seasonal options*



# Entrées

## POULTRY OPTIONS

### **Pan Roasted Chicken Breast**

Peruvian potatoes, leeks, baby golden beets, stemmed carrots, asparagus, herbed goat cheese, sweet chili glaze

### **Herb Roasted Chicken Breast**

Kale, roasted fennel, granny smith apples, micro mustard green salad, apple cider reduction

### **Pan Seared Airline Chicken Breast**

Garlic confit, shallots, thyme, pommes puree, baby stemmed carrots, haricot vert, caramelized onion jus, micro arugula

### **Mediterranean Chicken Breast**

Lemon zest, oregano, garlic, Jerusalem salad, fresh asparagus, roasted cauliflower, grape tomatoes

## BEEF OPTIONS

**Pan Seared Beef Tenderloin Filet** – Garlic, shallots, fresh thyme, baby pearl potatoes, stemmed carrots, patty pan squash, baby zucchini, balsamic demi glaze, micro arugula

**Skilled Roasted New York Strip Steak** - Peruvian potatoes, baby turnips, Cipollini onions, wild mushrooms, garlic herb butter, onion ring, sauce vert

**Roasted Pork Tenderloin** – Romanesco, orange cauliflower, red peppers, potatoes, and green peas, sweet chili glaze, buttered pan jus

**Black Cherry Brisket** – Twice fried fingerling potatoes, garlic, parmesan, braised dark cherries, haricot vert

**Braised Short Ribs** – Miso, soy, brown sugar, pork belly fried rice, pea tendrils, red chilies, sesame seeds, carrots, spring onions

## INTERMEZZO OPTIONS

Blueberry and grape soda served in a frozen lime glass

Honeydew granite, candied lemon zest, fresh mint Tangerine sorbet, fleur de Sal, basil

## SEAFOOD OPTIONS

### **Citrus Salmon**

Tangerine, black kale, Yukon gold potatoes, spinach, leeks, grape tomatoes, organic extra virgin olive oil

### **Miso Marinated Black Nile Perch**

Julienned carrots, snow peas, onions, red bell peppers, zucchini, steamed jasmine rice, sriracha, pea tendrils

### **Chili Lime Black Cod**

Fresh corn relish, corn & cilantro vinaigrette, chili oil, boniato puree

### **Seafood Cioppino Pasta**

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

## VEGETARIAN OPTIONS

### **Ratatouille**

Beets, yellow bell pepper, edamame, asparagus, eggplant, leeks, heirloom grape tomatoes, pecorino, basil oil

### **Portobello Stack**

Zucchini, yellow squash, red bell peppers, red onions, portobello mushroom, saffron rice, fire roasted tomato coulis

### **Wild Mushroom Pappardelle Pasta**

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

## DUO PLATES

### **The True Duo**

Sweet chili glazed chicken breast, seared tri-tip, balsamic infused demi glaze, baby pearl potatoes, fresh asparagus, micro arugula

### **Miso Glazed Cod and Five Spice Braised Brisket**

Orange bell pepper coulis, carrots, Napa cabbage, sesame oil, spring onions, coconut risotto cake, pea tendrils

### **Pan Seared Petit Filet Mignon & Sautéed Shrimp**

Cipollini onions, cremini mushrooms, fresh thyme, petit pan squash, baby zucchini, micro carrots, Pommes puree, truffled demi glaze, citrus beurre blanc

# Late Night Snacks

## SAVORY

### Mini Angus Burgers

Aged cheddar, mini brioche buns, lettuce, tomato, onion, pickle, ketchup, mustard

### Chicago Hot Dog

Relish, onion, mustards, sport peppers, and ketchup if you must!

### Pulled Pork Sliders

Ghost chili pepper sauce, bread and butter pickles, soft mini bun

### Green Chili Pork Nachos

Fried tortilla chips, poblano pepper cheese sauce, cheddar cheese, pico de gallo, chopped smoked pork, green onions, lime, crema, pickles, jalapeños

### Assorted Pizzas

Served at a station or passed

### Potato Chip Cones

BBQ rubbed, salt & cracked pepper, or jalapeño, vinegar & salt

### House Smoked Pastrami Reuben

Pepper crusted pastrami, red slaw, Thousand Island dressing, rye bread

### Nashville Hot Chicken Tender N Waffles

Bread & butter pickles, vanilla bean waffles, maple syrup

### Hoisin Beef Stir-Fry Station

Tri-tip, snow peas, bell peppers, water chestnuts, cashews, spring onions, steamed jasmine rice, mini take out containers

### Chicken and Shrimp Rangoon

Chicken thigh, shrimp, sesame oil, peanut butter, cabbage, carrot, green onion, sweet chili sauce, hot mustard

## SWEET

### Milk Shakes

With mini mugs and straws

### Miniature Root Beer Floats

Goose Island Root Beer and vanilla bean ice cream with beer mugs and straws

### Vanilla Bean Custard Tart

Praline, butter shell, fresh blueberry

### Banana Cream Pie

Banana custard, fresh bananas, meringue

### Cookies Dough Cupcakes

With old fashion chocolate icing

### Warm Chocolate Chip Cookies and Milk

### Handcrafted Mini Doughnut Display

### Mason Jar Cobblers

Peach, Berry, and Apple

### Fire and Ice Action Station

Ice cream made with liquid nitrogen on site with vanilla crème anglaise, torched meringue, chocolates sauce, lemon pound cake

## PLATED DESSERT

### Chocolate Genoise Tort

Coconut, almonds, chocolate butter cream, dark chocolate ganache, almond brittle

### Cheesecake

Lemon curd, fresh berries, chocolate tulle, candies hazelnuts

### Dessert Trio

Espresso mouse, chocolate covered coffee beans, whipped cream, limoncello stack, brittle, dark chocolate mousse, vanilla bourbon sugar



# 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

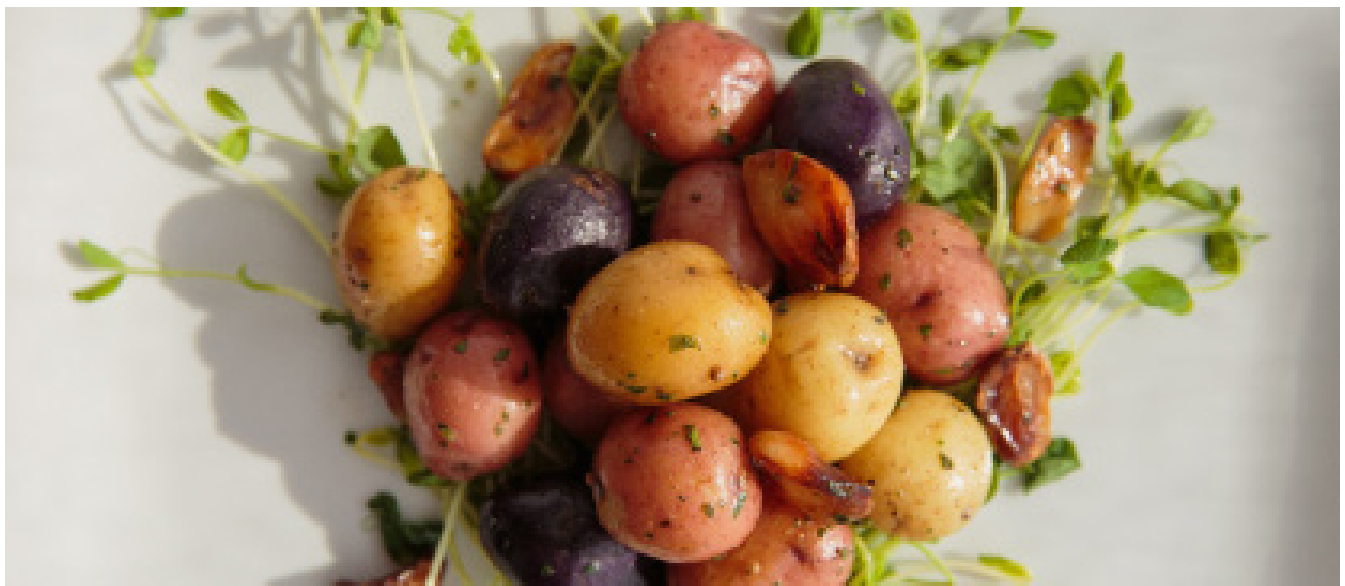
### Classic Caesar Salad

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*



# Beverages

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## Full Service Bar Packages

Includes ice, disposable cups, cocktail napkins, bar garnish, and Dram Liquor Liability Insurance. Our Basset Certified Bartenders are required for all bar services.

# The 'True' Bar

## PREMIUM LIQUORS

Ketel One Vodka  
Tito's Vodka  
Bombay Sapphire Gin  
Bacardi Rum  
Captain Morgan Rum  
Johnny Walker Red  
Jack Daniels Whiskey  
Woodford Reserve  
Don Julio Blanco Tequila  
or comparable item

## CANYON ROAD WINERY VARIETALS

Chardonnay  
Pinot Noir  
Cabernet Sauvignon

Available to Upgrade:  
Casillero del Diablo  
Rodney Strong

## BEER

Miller Lite  
312 Urban Wheat  
Revolution Anti-Hero IPA  
Hard Cider

Upgraded Beer Selections Available

## NON-ALCOHOLIC BEVERAGES AND MIXERS

Coke  
Diet Coke  
Sprite  
Panna Still Water

Pellegrino Sparkling Water  
Schweppes's Club Soda  
Schweppes's Tonic Water  
Tropicana Orange Juice  
Tropicana Cranberry Juice  
Tropicana Grapefruit Juice  
Dekuyper Triple Sec  
Rose's Lime Juice  
Rose's Grenadine  
Zing Zang Bloody Mary Mix  
Mr & Mrs T's Sweet n' Sour Mix  
Martini Sweet & Dry Vermouth

Additional Options Available:  
Bleu Cheese Stuffed Olives  
Red Bull  
Pineapple Juice & Lemonade

*Children's Beverages include all non-alcoholic beverages available in chosen bar package*



# Standard Full Bar



## STANDARD LIQUORS

Smirnoff Vodka  
Tanqueray Gin  
Bacardi Rum  
Captain Morgan Rum  
Johnny Walker Red  
Jack Daniels Whiskey  
Jim Beam Bourbon  
El Jimedor Tequila  
or comparable item

## CANYON ROAD WINERY VARIETALS

Chardonnay  
Cabernet Sauvignon

## BEER

Miller Lite  
312 Urban Wheat  
Hard Cider

Upgraded Beer Selections Available

## NON-ALCOHOLIC BEVERAGES AND MIXERS

Coke  
Diet Coke

Sprite  
Schweppes's Club Soda  
Schweppes's Tonic Water  
Tropicana Orange Juice  
Tropicana Cranberry Juice  
Tropicana Grapefruit Juice  
Dekuyper Triple Sec  
Rose's Lime Juice  
Rose's Grenadine  
Zing Zang Bloody Mary Mix  
Mr & Mrs T's Sweet n' Sour Mix  
Martini Sweet & Dry Vermouth  
Additional Options Available:  
Bleu Cheese Stuffed Olives  
Red Bull  
Pineapple Juice & Lemonade

*Children's Beverages include all non-alcoholic beverages available in chosen bar package*

# Beer, Wine, & Soda Bar

## CANYON ROAD WINERY VARIETALS

Chardonnay

Pinot Noir

Cabernet Sauvignon

## BEER

Miller Lite

312 Urban Wheat

Revolution Anti-Hero IPA

Hard Cider

Upgraded Beer Selections Available

## NON-ALCOHOLIC BEVERAGES AND MIXERS

Coke

Diet Coke

Sprite

Bottled Water

# Mixer Package

## NON-ALCOHOLIC BEVERAGES AND MIXERS

Coke

Diet Coke

Sprite

Bottled Water

Schweppes's Club Soda

Schweppes's Tonic Water

Tropicana Orange Juice

Tropicana Cranberry Juice

Tropicana Grapefruit Juice

Ginger Ale

Rose's Lime Juice

Rose's Grenadine

Zing Zang Bloody Mary Mix

Mr & Mrs T's Sweet n' Sour Mix

# Beverage Packages



## BEVERAGE PACKAGES

### True Beverage Station

Includes canned Coca-Cola products, House Made Lemonade, House Made Iced Tea, and Ice Water

Station includes dispenser, compostable clear cups, and ice  
(full service only, up to 2 hours of service; additional hour of service)

### Assorted Canned Coca-Cola Beverages

Coca-Cola, Diet coke, Sprite

Bottled Water .5L

House Made Teas & Lemonades

House Made Lemonade

House Made Iced Tea or Southern Sweet Tea

Green Tea, Iced Hibiscus Tea, or Georgia Peach Tea

House Made Strawberry or Blueberry Mint Lemonade