

TRUE *Cuisine*

SOCIAL 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*



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 Slider

Mango relish, cajun remoulade, micro brioche bun

Smoked Salmon

Cumber, crème fraiche, black sturgeon caviar, chives

Salmon Pastrami

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

Sesame 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



Hot Buffet

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, horse-radish 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

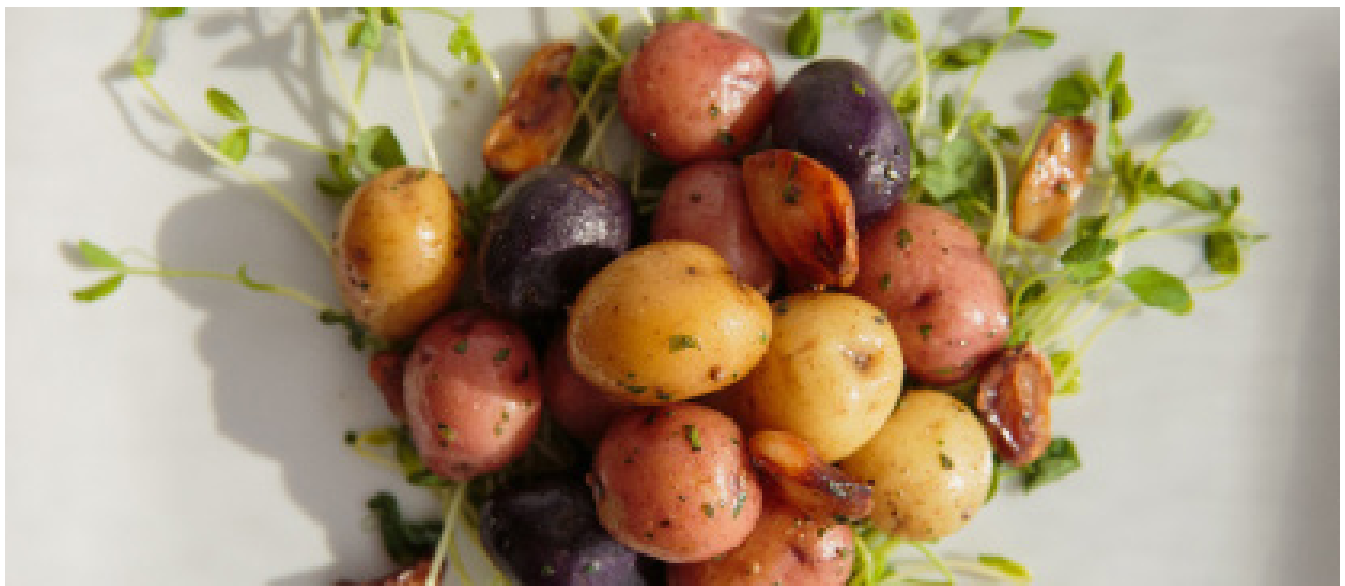
Classic Caesar Salad

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

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