

TRUE *Cuisine*

catering ♦ special events

SUMMER MENU

As you design a menu that suits your tastes, we suggest you select up to two entrées, a salad, and two accompaniments. The chef will provide the appropriate freshly baked bread or dinner rolls with butter, to serve with your selections. The addition of hors d'oeuvres or desserts are at your option.

We look forward to assisting you in creating the perfect menu for your special event.



Summer Menu

HORS D'OEUVRES

Jerk Chicken Skewer

Marinated in our spicy jerk seasonings, these juicy bites of chicken are grilled and served with red bell pepper and a fresh mango purée.

Roasted Wild Mushrooms in Phyllo

Elegant baked phyllo bundles stuffed with herb flavored enoki, maitake, and king oyster mushrooms, garnished with a touch of fresh cilantro pesto.

Margherita Pizza with Heirloom Tomatoes

Pizza with beautiful heirloom tomatoes, fresh mozzarella, extra virgin olive oil, and fresh basil on our house made pizza crust.

Burger Skewer

A mini Black Angus burger skewered with heirloom cherry tomatoes, crisp romaine lettuce, and a sweet butter pickle. Served with "Duce's Wild Original Mustard Sauce" and "Duce's Wild DQ Glaze".

Braised Short Rib Gouger

Meltingly tender braised short ribs with caramelized onions served on a puff of choux pastry with pommes puree, black truffle oil and micro greens.

Chilled Asparagus and Kale Soup

This elegant and healthy chilled soup is loaded with fresh asparagus and black kale, accented with shallots, crème fraîche, and a twist of cracked black pepper.

FIRST COURSE

Fresh Thai Salad

A refreshing Thai salad featuring cucumber, radish, kohlrabi, snap peas, spring onions, and greens topped with crunchy peanuts and a vibrant Sweet Chili dressing.

Summer Green Salad

A Green leafy salad filled with fresh kale, spinach, romaine, asparagus, cucumber, snow peas, edamame, and green zebra tomatoes. Fresh herbs, lemon zest and an apple cider vinaigrette top it off.

True Bistro Salad

An incredibly delicious salad of mixed baby field greens, fresh blueberries, strawberries and blackberries, tossed with roasted almonds. Dressed with our house-made Balsamic Vinaigrette.

ENTRÉES

Argentine Grilled Chicken Breast

Grilled skin-on chicken breast marinated in house made chimichurri sauce is moist and flavourful. The addition of shallots and fresh heirloom tomatoes enhance the richness of this dish.

Summer Chicken Roulade

Our skin-on chicken breast is seasoned with fresh herbs, stuffed with seasonal julienned vegetables and glazed with sweet orange-infused honey.

Grilled Sirloin with "Duce's Wild DQ Glaze"

Sirloin steak cooked to perfection on the grill and then brushed with our award winning, "Duce's Wild DQ Glaze". Accented with blistered cherry tomatoes and balsamic grilled onions.

Chili Lime Infused Atlantic White Fish

Fresh lime scented Atlantic white fish, garnished with summery grilled corn relish, corn & cilantro vinaigrette and deliciously spiced chili oil.

Korean Grilled Boneless Pork Chops

Korean BBQ sauce gives rich flavor to grilled boneless pork chops accented with fresh strips of carrot, green onion, and a sprinkle of sesame seeds.

Vegetable Stir Fry with White Quinoa Pilaf

Fresh and colorful and bursting with flavor, this stir-fry is filled with an abundance of fresh mushrooms, broccoli, red pepper and shaved cabbage, enhanced with a delicious Asian ginger, soy, and mirin sauce.

Summer Menu



ACCOMPANIMENTS

Grilled Zucchini and Leeks

Lightly coated in an organic olive oil lemon-herb dressing and topped with toasted walnuts.

Sautéed Green Beans with Cherry Tomatoes

A garden-fresh sauté of green beans, served alongside ripe cherry tomatoes blistered from the grill, finished with fresh herbs and shallots.

Summer Rice with Roasted Vegetables

The vibrant colors of summer are served up as yellow squash, corn, carrots, red bell peppers and fennel are roasted to maximum sweetness, then tossed with fluffy white rice.

Lemon Herb Roasted Potatoes

Roasted potatoes loaded with butter, lemon, garlic and herbs provide wonderful flavor in every bite.

Summer Vegetables Salad with Whole Grains

This light and delicious quinoa, kamut, and farro salad is tossed with loads of fresh vegetables including radishes, carrots, celery, green onion, and roasted red bell pepper and then tossed in a slightly sweet, slightly tangy apple cider vinaigrette.

DESSERTS

Nutella Blondie Bars

These chewy, buttery blondies are filled with a Nutella swirl and butterscotch chips for a decadent and addicting dessert.

Key Lime Mousse Sphere

Light and tangy key lime mousse, garnished with crisp graham cracker crumbs, freshly whipped cream, and candied lime zest.

Peach Trifles

Celebrate the heavenly taste of summer with our house made orange-infused pound cake layered with sweet peaches and fresh vanilla-bean whipped cream.

Blueberry Lemon Crisp Bars

A buttery shortbread crust topped with juicy blueberries, a house made streusel topping, and candied lemon zest for a sweet crunch.

Inspired Food. Engaging Experiences.



TRUE CUISINE CATERING AND SPECIAL EVENTS www.truecuisine.com

Creating truly memorable events with superior cuisine, stunning presentation and impeccable service.

- ✓ Handcrafted Cuisine
- ✓ Fresh Seasonal Offerings
- ✓ Artful Service
- ✓ Unwavering attention to detail

MEETINGHOUSE www.meetinghouse.com

Internationally acclaimed, award winning event design and production.

- ✓ Creative Event Design
- ✓ On-Trend Event Furnishings and Scenic Decor
- ✓ Artistic Floral Design
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- ✓ Engaging Entertainment
- ✓ Strategic Event Management

Together, **True Cuisine** working with our partner company **Meetinghouse**, will help you create the perfect celebration for your event. Whether it be an intimate gathering or a grand occasion, our collection of special event resources insures that your celebration will be a spectacular success. Schedule a free menu and design consultation, and tour of our 32,000 square foot design center to see how the SBR Events Group team can become your special event advantage.

SWEET BABY RAY'S CATERING www.sbrcatering.com

Also check out our partner catering company, **Sweet Baby Ray's Catering**, featuring world-famous Sweet Baby Ray's barbecue sauce created by our founder, Dave Raymond. Our rustic cooking techniques such as smoking and open fire grilling bring out delicious flavors that are second to none. Sweet Baby Ray's Catering makes food fun!

