



Our Congratulations to you!

A wedding is a time of ceremony, celebration, and many lifetime beautiful memories. We at True Cuisine make that happen for you! Our 30 years of experience in the catering business will help guide you through the planning of this most important day of your life. We look forward to meeting with you to hear your wishes and expectations for your wedding day.

One of our mottos is “We’re only as good as our last wedding”, therefore our wedding planners and serving staff along with our Executive Chef and his team will strive to make your dream come true. True Cuisine has maintained the highest standards of preparation and culinary creativity. Our outstanding food complimented with our expertise in planning your wedding will leave you and your guests with a lifetime memory.

Our wedding package provides you with options we feel give you a varied selection of appropriate menus appealing to every taste bud. As your consultants we will offer recommendations for DJ’s, Florists and Musicians. We will work to achieve the ambiance you wish to create.

Please contact us with any questions and to set up your complimentary wedding consultation. True Cuisine Catering is the expert at making your special day uniquely yours.

Best regards,

Jean True
President
Wedding Consultant
True Cuisine, Ltd.

“We cook with passion – We serve with pride “

True Cuisine's Wedding Package

General Information



Customized Events

For over 30 years, True Cuisine has been the leader in customized events. If you do not find what you are looking for in this all-inclusive package, we would be pleased to customize an event tailored to your preferences.

Pricing

All Prices are per person unless otherwise specified. Prices do not include 8.25% sales tax, delivery charges (based on location of event) or gratuity. Gratuity is at the client discretion.

Contract and Deposits

To guarantee a space in our catering schedule, a signed contract, as well as a \$1000.00 deposit is required. Thirty days prior to the date of the event, an additional deposit equal to 50% of the food and beverage amount is required. The balance will be due at the time of the function. Please note that deposit and final balance requirements may change based on individual events.

Guarantee of Attendance

A final count will be due one week prior to the date of the event. Final charges will be based on this guarantee or final attendance at the event, whichever is higher. Guarantee counts may be increased up to 3 days prior to the event. In the event that no final count is given, the original estimated attendance will be used.

Children and Specialty Meals

Children's meals are available for guests under the age of ten. Meals are also available for guests with special dietary needs or restrictions. Please inquire about our options and pricing.

Beverages

All Bar Packages provided by True Cuisine, Ltd are for four hours, however, time may be added for an additional charge. Based on Venue selection, Client may be allowed to bring in their own Alcohol and Bar Service but are required to purchase True Cuisine's Insurance. True Cuisine does not apply a corkage fee.

Wedding Professionals

True Cuisine, Ltd. has partnered with a wonderful group of Wedding Professionals (DJ's, Florists, Photographers, Transportation, etc...) and we are happy to make recommendations. True Cuisine, Ltd. will not assume responsibility for these individuals. It is the client's discretion to provide meals and beverages to these persons.

Guest Book, Placecards and More

Client may bring the guest book & pen, alphabetized placecards, centerpieces, party favors, cake knife & server, cake topper, etc... to True Cuisine to set up at the selected Venue. These items may be dropped off before the event to True Cuisine's offices or client may choose to bring these items directly to selected Venue.

True Cuisine's Wedding Package Includes:

Complimentary Dinners for the Bride & Groom
Choice of 3 Hors D'oeuvres
Champagne Toast
Custom Wedding Cake
Gourmet Cookie and Coffee Station
All China Service, Flatware, Glassware and Serving Pieces
White or Ivory Linens and Napkins
Party Manager and All Service Personnel
Choice of Salad or Soup, Assortment of Euro Breads and Sweet Butter
***CUSTOMIZED MENUS AVAILABLE ON REQUEST**
*All prices listed are per person. Prices do not include 8.25% tax, delivery or gratuity.
Menu and prices subject to change without notice*



Garlic Crusted Beef Tenderloin <i>Crowned with Port Wine Sauce and served with Red Potatoes and Vegetable Hash</i>	\$78.00
Roulade of Beef Tenderloin Oceania <i>Stuffed with Lobster and Asparagus and topped with a Chipotle Hollandaise Served with Potato Galette</i>	\$88.00
Tenderloin of Beef with Mushroom Duxelle <i>Filled with Wild Mushrooms and napped with Stroganoff Sauce. Served with Horseradish, Traditional Mashed Potatoes and Petit Vegetables</i>	\$84.00
Prime Rib Au Jus <i>Slow Roasted Choice Prime Rib on the bone served with Yorkshire Pudding and Green Beans wrapped in Bacon</i>	\$78.00
True Cuisine's Bistro Style Chicken <i>With Apricot Chili Glaze and Balsamic Syrup. Served over Potato and Vegetable Hash</i>	\$62.00
Roulade of Chicken <i>Chicken Breast stuffed with Spinach and Ricotta Cheese napped with Tomato Basil Cream Sauce and served with Risotto and Garden Asparagus</i>	\$76.00
Duet Plate (Filet and Chicken) <i>Petit Filet with Cognac Cream Sauce coupled with a Chicken Breast Stuffed with Wild Mushrooms and served with House-made Garlic Mashed Potatoes and Petit Vegetables</i>	\$82.00
Tenderloin of Beef and Poached Salmon <i>Laced with reduced Port-Wine Sauce and served with House-made Mashed Potatoes and Baby French Green Beans</i>	\$82.00
Skillet Roasted Salmon <i>Herb-crusted Filet of Atlantic Salmon served over Vegetable Couscous with Lemon Cream Sauce</i>	\$74.00
Roast Halibut Steaks <i>Garnished with Black Caviar and served with Cauliflower Puree and Buttered Asparagus</i>	\$72.00
Stacked Portobello <i>Portobello Mushroom stacked with Red Peppers, Zucchini, Jicama and Sliced Tomatoes, garnished with Cheese Tortellini and served with Tomato Basil Cream Sauce</i>	\$60.00



True Cuisine's Wedding Package

Salad or Soup Options
Additional Upgrade Options

Salad Options

Bistro Salad

Served with our Signature Balsamic Vinaigrette

Caesar Salad

With Creamy Caesar Dressing and Homemade Parmesan Croutons

American Garden Salad

Served with Choice of Dressing

Romaine, Avocado and Pine nuts

Served with Champagne Vinaigrette

Spinach Salad

With Mushrooms, Eggs and warm Bacon Dressing

Caprese Salad

Beef Steak Tomatoes, Fresh Mozzarella and Basil

Drizzled with Balsamic Vinaigrette

Soup Options

Chicken with Wild Rice

Roasted Tomato with Parmesan

Italian Minestrone

Broccoli and Cheese

Potato Leek

Additional Upgrade Options

Full Service or Beer, Wine and Soda Bars

Wine with Dinner

Sorbet Intermezzo

Plated First Course

Elaborate Sweet Table

Gourmet Coffee Bar

Chair Covers and Sashes

Upgraded Linens and Overlays

Table Centerpieces

Ice Carvings

Party Favors

True Cuisine's Wedding Package

Hors D'oeuvres

All Hors D'oeuvres are Butler Passed or Buffet-served
Wedding Package includes choice of 3 Hors D'oeuvres.

*Denotes items not included with Wedding Package, but available for cost indicated.

All prices listed are per person. Prices do not include 8.25% tax, delivery or gratuity.

Menu and prices subject to change without notice



HOT OPTIONS

*Mini Crab Cakes \$4.25

Served with Cajun Remoulade

Stuffed Mushrooms \$2.50

Stuffed with Spicy Italian Sausage

*Duck Quesadillas \$4.00

Served with Fresh Guacamole

Chicken Satay \$3.00

Served in Peanut Sauce

Mushroom Vol-Au-Vent \$2.75

Blended with a Creamy Fontina Cheese

Tuscan Rice Fritters \$2.50

Served with a Creamy Alfredo Sauce

Cocktail Meatballs \$2.50

With Chef Mark's Barbecue Sauce

Artichoke Parmesan Puffs \$2.25

Baked to a golden perfection

Ham & Cheese Feuilleté \$3.00

With Dijon Mustard

Scallops wrapped in Bacon \$3.50

Served on a frilled toothpick

Brie Purses \$2.50

Filled with Almonds and Fruit

COLD OPTIONS

True Crostini \$2.25

With Goat Cheese, Plum Tomatoes and Pesto

*Gulf Shrimp Market

Served with Cocktail Sauce

Belgian Endive \$3.25

Filled with Boursin Cheese and Cranberries

Artichoke Hearts \$2.50

Stuffed with Parmesan Cheese

Pea Pods \$2.75

With Boursin Cheese or Salmon Mousse

True Cuisine Tarts \$4.00

Please inquire about our selections

Jerk Chicken Crostini \$3.00

With Tropical Salsa

Pork Tenderloin Crostini \$3.00

With Caramelized Onion Marmalade

Roasted Asparagus \$2.75

Wrapped in Prosciutto

*Seared Ahi Tuna \$4.50

Served on Waffle Chips with Wasabi Cream

Petit Potato Cups \$2.75

Please inquire about our selections

DISPLAYS AND FOOD LANDSCAPES

Continental Cheese Display \$5.00

Served with Crackers and French Bread Slices

Fresh Seasonal Fruit Kabobs \$5.00

Served with our Yogurt Dipping Sauce

Fresh Vegetable Crudités \$5.00

With our Signature Red Pepper Mousse Dip

*Smoked Salmon Display \$6.95

Served with Appropriate Garnishes

True Cuisine's Signature Crostini Bar \$5.00

Choice of 3 Toppings:

Traditional Bruschetta * Salmon Coulis * Black Olive Tapenade * Brandied Mushroom & Asiago Cheese

Artichoke and Parmesan Spread * Grilled Sweet Peppers

True Cuisine, Ltd.

2031 Gary Avenue * Wheaton, IL 60187

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True Cuisine's Wedding Package

Bar Service Information

All Bars listed below are for 3 hours

Customized Bar Packages are available on request

All prices listed are per person. Prices do not include 8.25% tax, delivery or gratuity.

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Premium Bar

*Skyy Vodka, Bombay Gin, Bacardi Rum, Captain Morgan's Spiced Rum, Chivas Regal,
Dewar's Scotch, Jack Daniels, Wild Turkey, Southern Comfort, Cuervo 1800 Tequila,
Chardonnay & Merlot, Corona, Miller Genuine Draft & Miller Lite,
Assorted Sodas, Bottled Water and Juices*

\$20.00

Standard Bar

*Seagram's Vodka, Bombay Gin, Bacardi Rum, Dewar's Scotch, Seagram's Seven, Southern Comfort,
Jim Beam Bourbon, Chardonnay & Merlot, Miller Genuine Draft & Miller Lite,
Assorted Sodas, Bottled Water and Juices*

\$17.00

Beer, Wine & Soda Bar

*Chardonnay & Merlot, Miller Genuine Draft & Miller Lite,
Assorted Sodas, Bottled Water and Juices*

\$12.00

Wine at Dinner Tables

Merlot and Chardonnay Wine

\$19.00 per bottle

Garnish and Insurance

*Liquor Liability, Ice, Garnish and Cocktail Napkins
(Needed when True Cuisine serves a client's liquor)*

\$6.00

Additional Options

Martini Bars

Specialty Drinks

Upgraded Glassware