



TRUE
Cuisine
celebrating more than 30 years

Hors d'oeuvres Buffet

Trio of Toppings with Crostini

Artichoke Parmesan Spread; Tomato Bruschetta - Chopped Tomato, Capers and Garlic;
Salmon Coulis - Smoked Salmon, Diced Cucumber and Chipotle Peppers

Hot Crab Dip with Seasoned Flatbreads

A Selection of Fresh Vegetables

Baby Stemmed Carrots, Broccoli, Jicama, Red Pepper Strips, Yellow and
Zucchini Squash with Roasted Red Pepper Mousse Dip

Duo of Tarts

Caramelized Onion and Blue Cheese and Sundried Tomato and Goat Cheese

Cocktail Meatballs in True Cuisine Barbecue Sauce

Open Face Beef Tenderloin Sandwiches

Grilled Frenchbread Topped with a Slice of Beef Tenderloin with Horseradish Cream on the Side

Antipasto Skewer

Kalamata Olive, Mozzarella Ball, Sundried Tomato and Artichoke Heart Marinated in Italian Vinaigrette

Macaroni & Cheese Station with Toppings of:

Crumbled Bacon, Diced Scallions and Blue Cheese

Chicken Satay

Petite Skewers of Marinated Chicken Served with Peanut Dipping Sauce