



TRUE
Cuisine
celebrating more than 30 years

Passed Hors d' oeuvres

Tyropetas

Spinach Filling Wrapped in Phyllo Pastry

Silver Dollar Rolls Filled with Barbecue Pork

Sliced Tenderloin of Beef

Served on a Small French Bread with a Dollop of Horseradish Creme Sauce

Blue Cheese Mousse Piped on an Apple Slice

Crab Cakes Served with Remoulade Sauce

Crostini Topped with Pork Tenderloin with Onion Marmelade

Crostini Topped with Jerk Chicken with Mango Salsa

A Selection of Cheese

Brie, Herbed Goat Cheese, Blue Cheese and Sharp Cheddar with Sliced French Bread and Seasoned Flatbreads with Clusters of Seedless Red and Green Grapes

Grilled Asparagus with Prosciutto