



TRUE
Cuisine
celebrating more than 30 years

Hors d' oeuvres Buffet

Belgium Endive Piped with Boursin Cheese and Dried Cranberries

Duo of Palmiers

Made with Puff Pastry, Sundried Tomato and Prosciutto and Fontina

Blue Cheese Soufflé Served with a Selection of Crackers

Potato Latkes Served with Pink Applesauce

Maryland Crab Cakes with Remoulade Sauce

French Pastry Tarts

Caramelized Onion and Blue Cheese; Nicoise Olive, Brie and Roasted Garlic;
Roasted Vegetable and Asiago Cheese

Ham & Cheese Feuillette

French Pastry Filled with Thinly Sliced Ham and Swiss Cheese Baked to Perfection

Duck Quesadillas

Shredded Duck with Boursin Cheese Folded in a Flour Tortilla Served with Guacamole

Brie and Pear Quesadillas

Tortillas Lightly Brushed with Apricot Glaze Filled with Brie and Sliced Pears