



TRUE
Cuisine
celebrating more than 30 years

Passed Hors d' oeuvres

Shrimp Cocktail Served with our Housemade Cocktail Sauce

Duck Quesadilla

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

Stuffed Mushrooms with Herbed Breadcrumbs

Buffet

Bistro Salad

Baby Field Greens, Fresh Sliced Strawberries, Toasted Almonds with our Balsamic Vinaigrette

A Grilled Duo of Skewers

Beef Tenderloin with a Side of Herbal Butter; Chicken Breast with Barbeque Sauce

Orzo Salad

With Tomatoes, Black Olives and Basil with Light Olive Oil Dressing

Mélange of Grilled Vegetables

European Breads and Butter

Desserts

Banana Cupcakes with Caramel Frosting

Trio of Berries with Sabayon Sauce