



Holiday Celebration

2026



TRUE
Cuisine
catering • special events

Holiday Celebration

*Please select one salad, two sides, and two entrées.
The chef will provide freshly baked yeast rolls with butter.
Hors d'oeuvres, platters, desserts, and beverages can be added to complete your feast!*

SALADS

Cranberry Apple Salad VG, GF, DF

Mixed greens topped with fresh Granny Smith apples, cranberries, and roasted almonds. Served with our apple rosemary vinaigrette.

Mixed Green Salad VG, GF, NF

Chopped romaine, iceberg & spring mix, Roma tomatoes, cucumbers, carrots, and red onion with buttermilk ranch dressing and red wine vinaigrette.

Winter Orange Pecan Salad VG, GF, DF

Mixed greens, kale, kohlrabi, and carrots topped with fresh oranges, candied pecans, and dried cranberries. Served with an orange shallot vinaigrette.

VG - Vegetarian
VN - Vegan
GF - Gluten Free
DF - Dairy Free
NF - Nut Free

SIDES

Barbecue Roasted Red Potatoes VN, GF, NF

Quartered baby new potatoes tossed in olive oil and seasoned with signature barbecue rub.

Caramelized Onion & Leek Gratin VG, GF, NF

Sliced potatoes layered with cream, parmesan cheese, caramelized onions, and leeks.

Harissa Roasted Carrots & Parsnips VG, GF, NF

Carrots, parsnips, cumin, and garlic, roasted with our North African harissa butter sauce.

Holiday Rice Pilaf VG, GF, DF

A sweet and savory rice pilaf studded with cranberries, roasted almonds and fresh herbs.

Holiday Steamed Vegetables VG, GF, NF

Steamed broccoli, cauliflower, and carrots finished with butter, parsley and red pepper.

Kung Pao Cauliflower VN, GF, NF

Tumeric roasted cauliflower tossed with our house made Kung Pao sauce. Garnished with sesame seeds and fresh scallions.

Roasted Garlic Mashed Potatoes VG, GF, NF

House made creamy potatoes blended with butter, milk, and roasted garlic.

Sautéed Green Beans VG, GF, NF

Sautéed with butter and our house blend seasoning.

Skillet Corn VG, NF

Sautéed corn with bell pepper, onion, garlic, butter and fresh herbs.

Southern Sweet Potato Casserole VG

Sweet potatoes whipped with butter and brown sugar and topped with marshmallows and pecans; baked until golden brown.

Stir Fry Brussels Sprouts VN, NF

Tossed with ginger, soy, brown sugar, and sesame seeds. Finished with fresh scallions.

Traditional Southern Dressing NF

A blend of our honey kissed cornbread flavored with fresh herbs, onion, celery, and butter, baked to golden brown.

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ENTRÉES

Cajun Deep-Fried Turkey Breast GF, NF

Injected with our Cajun butter and rubbed with Cajun seasoning. Deep fried until golden brown and served with Creole turkey gravy.

Herb Roasted Turkey Breast NF

Oven roasted turkey breast seasoned with fresh sage, rosemary and thyme. Served with gravy.

Smoked Turkey Breast GF, NF, DF

Hickory smoked and juicy, sliced and served with Sweet Baby Ray's Original Barbecue Sauce.

Hot Smoked Salmon GF, NF, DF

Salmon filet, Texas Barbecue rub, and Duce's Wild DQ Glaze. A great pairing for any holiday feast!



Honey Glazed Ham GF, NF, DF

An oven-roasted favorite, glazed with a blend of our signature Duce's Wild Spice Rub, brown sugar, honey, and mustard.

Maple Glazed Pork Loin GF, NF

Roasted pork loin with roasted shallot and fried brussels sprout leaves. Finished with buttery maple glaze.

Merlot Braised Brisket GF, NF, DF

Tender brisket braised for hours in Merlot, topped with demi-glaze and fresh thyme; served with celery, onion and carrots.

Slow Roasted Tri-Tip GF, NF, DF

Seasoned with a dry rub of fresh thyme, sea salt and cracked black pepper, served with Maître d'Hôtel Butter, caramelized onions and sautéed mushrooms.

Smoked Texas Brisket GF, NF, DF

Seasoned, smoked and served with Sweet Baby Ray's Original Barbecue.

Sweet Baby Ray's Pulled Pork GF, NF, DF

Smoked pork shoulder topped with our Sweet Baby Ray's Barbecue sauce and served with fresh baked miniature buns on the side.

Pasta Primavera VG, NF

Penne pasta with sautéed fresh vegetables in a creamy tomato sauce, topped with parmesan cheese.

Vegetarian Lasagna VG, NF

A seasonal blend of fresh veggies layered with ricotta cheese, spinach and creamy alfredo sauce.

Winter Chicken Breast GF, NF

Roasted chicken breast topped with sautéed dates, onions, and bacon. Finished with fresh herbs and white wine chicken jus.

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HORS D'OEUVRES

Artichoke Parmesan Puff VG, NF

Toasted garlic crostini topped with delicious artichoke spinach dip and parmesan cheese, warmed and finished with red pepper.

Bacon Wrapped Dates GF, NF, DF

Sweet Medjool Dates wrapped in savory bacon and drizzled with brown sugar glaze.

Belgian Endive VG, GF, NF

Piped with boursin cheese and topped with dried cranberries.

Bourbon Glazed Pork Belly Bites GF, NF, DF

Slow smoked, bourbon-brined pork belly, skewered and glazed with our house made bourbon glaze. Topped with pickled red onions.

Caprese Skewers VG, GF

Tomato, basil, and mozzarella drizzled with balsamico and pesto oil.

Columbian Coffee-Rubbed Steak Skewers GF, NF, DF

Tender steak rubbed with a blend of coffee, brown sugar, and cayenne pepper. Grilled and served with avocado salsa.

Dark Cherry Chicken Skewers GF, NF, DF

Tender chicken topped with a sweet and tart cherry glaze. Finished with fresh herbs.

Miniature Crab Cakes NF

Jumbo lump crab meat served with a crunchy golden brown outside and a creamy savory inside, topped with a dollop of Creole Remoulade.

Miniature Ginger Chicken Bites NF

Belgium endive filled with marinated sautéed chicken finished with a sweet soy glaze.

Pecan Stuffed Mushrooms VG, GF

Roasted mushroom stuffed with goat cheese, pecans, and shallots. Topped with candied pecans.

Petite Potato Cup GF, NF

Bite-sized roasted red potatoes filled with crispy applewood smoked bacon, shredded cheddar cheese and a touch of sour cream.

Prosciutto Wrapped Figs GF, NF

Served on a bed of whipped goat cheese with honey and fresh thyme.

Seared Ahi Tuna NF

Fresh Ahi tuna coated with black and white sesame seeds and a sweet soy glaze, served in a wonton cup and garnished with wasabi crème.

Smoked Poblano & Corn Fritters VG, NF

Served with chipotle aioli.

Sweet Baby Ray's Signature Barbecue Meatballs NF

With Sweet Baby Ray's Original Barbecue sauce.

Vegan Brussels Sprout Beet Skewer VN, GF, NF

Red and golden beets and brussels sprouts with balsamico, roasted and skewered, then garnished with micro greens.

Vegan Wellington VN, GF, NF

Creamy truffle mashed potatoes topped with Mushroom Duxelle and micro greens.



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HORS D'OEUVRES PLATTERS

Small serves 15-20 and large serves 30-35

Charcuterie Board ^{GF}

A curated combination of sopressata, mortadella, salami, prosciutto, capicola, and house smoked pastrami accented with assorted olives, cornichons, and fruit preserves. Served with a selection of crackers and artisan bread.

Classic Shrimp Cocktail ^{GF, NF}

Poached jumbo shrimp served with housemade cocktail sauce, garnished with fresh citrus.

Crudités Vegetable Platter ^{VG, GF, NF}

An assortment of fresh vegetables accompanied by our signature red pepper mousse dip.

Imported & Domestic Cheese Platter ^{VG, NF}

A variety of domestic and imported cheeses including sharp cheddar, smoked gouda, provolone, blue, brie and havarti. Served with assorted crackers and flatbreads.

Mediterranean Platter ^{VG, NF}

Roasted garlic hummus, babaganoush, assorted olives, cucumbers, roasted bell peppers, and assorted house made crackers garnished with grape tomatoes and carrots.

The True Antipasto Platter ^{NF}

Includes a selection of salami, cappicola, provolone, fresh mozzarella, grape tomatoes, country mix olives, pepperoncini, cherry peppers, bell peppers and artichoke hearts. Garnished with herbs and house made crackers.

Sweet Baby Ray's Housemade Barbecue Chips ^{VG, NF}

Served with smoked three onion dip.

DESSERTS

Bouche De Noel ^{VG, NF}

serves 15-20

This holiday yule log is a classic French holiday dessert consisting of chocolate sponge cake and chocolate buttercream. Please allow 72 hours notice.

Chocolate Pecan Tart ^{VG}

Rich chocolate with candied pecans, topped with bourbon whipped cream and chocolate curls.

Classic Pumpkin Roll ^{VG}

serves 15-20

Moist, spiced pumpkin sponge cake rolled with a silky cream cheese filling. Please allow 72 hours notice.

Holiday Bars ^{VG}

serves 20-25

An assortment of pecan bars, cranberry walnut bars, chocolate toffee crunch and peppermint brownies.

Pumpkin Bread Pudding ^{VG, NF}

Soft bread pudding served with maple crème anglaise.

Traditional Holiday Cookie Platter ^{VG}

serves 20-25

Includes an assortment of glazed and decorated cut-out cookies, vanilla spritz, peanut butter kiss, chocolate chip & Mexican wedding cookies.

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BOXED MEALS

minimum quantity of 6 per item

CHOOSE YOUR ENTRÉE:

Merlot Braised Brisket GF, NF, DF

Tender brisket braised for hours in Merlot, demi-glace, and fresh thyme; sliced and topped with celery, onion and carrots.

Herb Roasted Turkey Breast NF

Oven roasted turkey breast seasoned with fresh sage, rosemary and thyme. Served with gravy.

Honey Glazed Ham GF, NF, DF

An oven-roasted favorite, glazed with a blend of our signature Duce's Wild Spice Rub, brown sugar, honey, and mustard.

ACCOMPANIMENTS:

Roasted Garlic Mashed Potatoes VG, GF, NF

House made creamy potatoes blended with butter, milk, and roasted garlic.

Traditional Southern Dressing NF

A blend of our honey kissed cornbread flavored with fresh herbs, onion, celery, and butter, baked to golden brown.

Sautéed Green Beans VG, GF, NF

Sautéed with butter and our house blend seasoning.

Yeast Rolls VG, NF

Freshly baked and served with butter.

Pasta Primavera VG, NF

Penne pasta with sautéed fresh vegetables in a creamy tomato sauce, topped with parmesan cheese.

Served with sautéed green beans and a yeast roll with butter.

Vegetarian Lasagna VG, NF

A seasonal blend of fresh veggies layered with ricotta cheese, spinach and creamy alfredo sauce. Served with sautéed green beans and a yeast roll with butter.

