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# Delivery Menu

**2026**

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**TRUE**  
*Cuisine*  
catering ♦ special events

# BREAKFAST OPTIONS

## HOT BREAKFAST

### Classic Brunch

Includes scratch made biscuits, signature sour cream coffee cake, build-your-own yogurt parfaits, seasonal fresh fruit, mixed green salad, roasted vegetable medley, traditional hash browns, classic rice pilaf, applewood smoked bacon, locally-sourced breakfast sausage, cheesy scrambled eggs, and lemon chicken breast. Served with orange juice, coffee and infused water.

### Gourmet Hot Breakfast

Includes Applewood smoked bacon, scrambled eggs with cheddar and chives, Susan's Blueberry French Toast casserole, and breakfast potatoes. Served with assorted Tropicana juices, bottled water, and coffee.

### A Great Start

Includes Belgium style waffles, butter, maple syrup, sage and onion breakfast sausage links, Applewood smoked bacon, fresh scrambled eggs, and a fresh fruit display.

## CONTINENTAL BREAKFAST

### Standard Continental Breakfast

Includes assorted muffins, European-style danishes, petite croissants, and seasonal fresh fruit. Served with assorted Tropicana juices, bottled water, and coffee.

### True Continental Breakfast

Includes assorted muffins, European-style danishes, petite croissants, assorted bagels with cream cheese, petite Greek yogurt trifles, and seasonal fresh fruit. Served with assorted Tropicana juices, bottled water, and coffee.

## BREAKFAST SANDWICHES

### Freshly Baked Bacon Croissant Sandwich <sup>NF</sup>

Bacon, eggs, and cheddar cheese.

### Freshly Baked Sausage Croissant Sandwich <sup>NF</sup>

Sage and onion breakfast sausage, eggs, and cheddar cheese.

### Sliced Brisket Brioche Sandwich <sup>NF</sup>

Sharp cheddar, sliced smoked brisket, fried egg, and roasted poblano pepper.

### Toasted Everything Bagel Sandwich <sup>NF</sup>

Butter, sage and onion breakfast sausage, eggs, and smoked provolone.

## BREAKFAST BURRITOS

### Sausage Burrito <sup>NF</sup>

6 inch or 12 inch

Locally sourced breakfast sausage, scrambled eggs, peppers, onions, cheddar cheese, flour tortilla. Served with hot sauce.

### Bacon Burrito <sup>NF</sup>

6 inch or 12 inch

Applewood smoked bacon, scrambled eggs, peppers, onions, and cheddar cheese wrapped in a flour tortilla. Served with hot sauce.

### Vegetarian Burrito <sup>VG, NF</sup>

6 inch or 12 inch

Eggs, spinach, feta cheese and roasted bell peppers. Served with hot sauce.





# BREAKFAST OPTIONS

## BREAKFAST FAVORITES

Sliced Fresh Fruit Display <sup>VN, GF, NF</sup>  
small, serves 15-20 people  
large, serves 30-35 people

True Cuisine Signature Sour Cream Coffee Cake <sup>VG</sup>  
small, serves 15-20 people  
large, serves 35-40 people  
Garnished with fresh berries.

Assorted Bagels Platter <sup>VG, NF</sup>  
small, includes 12 bagels  
large, includes 24 bagels  
Herbed cream cheese, plain cream cheese, jams, sweet butter.

Applewood Smoked Bacon <sup>DF, GF, NF</sup>

Biscuits and Sausage Gravy <sup>NF</sup>

Build Your Own Yogurt Parfait <sup>VG, NF</sup>  
Vanilla yogurt, fresh seasonal berries, house made crunchy granola.

Cheesy Scrambled Eggs <sup>VG, GF, NF</sup>

Locally Sourced Breakfast Sausage <sup>DF, NF</sup>

Traditional Hashbrowns <sup>VN, GF, NF</sup>  
Seasoned with salt and pepper. Served with ketchup.

Traditional Scrambled Eggs <sup>VG, GF, NF</sup>

Turkey Breakfast Sausage <sup>DF, NF</sup>

## BEVERAGES

Coffee Boxes (Regular or Decaf)

Tropicana Juice Bottles  
per bottle

Bottled Water  
per bottle



# HOT BUFFET

*Choose two entree options, two side options, and one salad option.  
Includes chef's choice bread and butter, serving utensils, plates, dining utensils, and napkins. .*

## ENTRÉES SELECTIONS

### Herb Roasted Chicken <sup>GF, NF</sup>

Bone-in Chicken seasoned with garlic, sea salt, and herbs de provence. Served on a bed of spring onions, wild mushrooms, and roasted chicken jus.

### Lemon Chicken <sup>NF</sup>

Chicken breast sautéed with fresh lemon and finished with a brown sugar glaze.

### Pancetta Stuffed Chicken Breast <sup>NF</sup>

Chicken breast stuffed with pancetta, Swiss cheese, and herbs, lightly breaded and baked to a golden brown. Served with classic mornay sauce.

### Grilled Pesto Chicken

Marinated; then grilled with a sun-dried tomato garlic sauce.

### True Bistro Chicken <sup>GF, NF, DF</sup>

Grilled chicken breast brushed with our apricot glaze, topped with roasted Red Peppers, and finished with a Balsamic Reduction.

### Ancient Grain Stuffed Pepper <sup>VG, NF</sup>

Yellow bell pepper filled with an ancient grain pilaf, served on a bed of creamy polenta and garnished with chive oil and locally sourced goat cheese.

### Wild Mushroom Rigatoni Pasta <sup>VG, NF</sup>

Sautéed wild mushroom, shallots, extra virgin olive oil, baby kale, and rigatoni pasta garnished with grated pecorino romano cheese.

### Pasta Primavera <sup>VG, NF</sup>

Penne pasta with sautéed fresh vegetables in a creamy tomato sauce; topped with Parmesan cheese.

### French Roasted Pork Loin <sup>GF, NF</sup>

Seasoned with garlic and fresh herbs, sliced and topped with caramelized onion pan sauce.

### Citrus Salmon <sup>GF, NF, DF</sup>

*additional charge*

Pan seared salmon on a bed of sautéed black kale, spinach, and leeks. Topped with a tomato and tangerine salad.

### Slow Roasted Tri Tip Sirloin <sup>NF</sup>

*additional charge*

Seasoned with a dry rub of fresh thyme, sea salt and cracked black pepper. Served with demi glace, caramelized onions and sautéed mushrooms.

### Merlot Braised Brisket <sup>NF</sup>

*additional charge*

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

## SIDE OPTIONS

### Classic Rice Pilaf <sup>GF, NF</sup>

With chicken stock, vegetables, and herbs.

### Olive Oil Poached & Fried Fingerling Potatoes <sup>VG, GF, NF</sup>

With garlic, parmesan cheese and rosemary.

### Penne Pasta with Marinara <sup>VG, NF</sup>

Tender penne pasta tossed with house-made marinara topped with parmesan cheese.

### Roasted Garlic Mashed Potatoes <sup>VG, GF, NF</sup>

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

### Herb Roasted Red Potatoes <sup>VN, GF, NF</sup>

Drizzled with olive oil and herbs de provence.

### Roasted Vegetable Medley <sup>VG, GF, NF</sup>

Fresh assorted vegetables steamed with olive oil and fresh herbs.

### Sautéed Green Beans and Baby Carrots <sup>VG, GF, NF</sup>

With shallots and garlic.

## SALAD OPTIONS

### Classic Caesar Salad <sup>VG, NF</sup>

Romaine lettuce, Parmesan cheese, and croutons served with a creamy Caesar dressing.

### Endive & Tangerine Salad <sup>VG, GF</sup>

*additional charge*

Frisee, red and white endive, tangerine segments, shaved Napa cabbage, candied pecans, and pecorino served with red wine vinaigrette.

### Mixed Green Salad <sup>VG, GF, NF</sup>

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

### True Bistro Salad <sup>VG, GF, DF</sup>

Mixed baby field greens, fresh blueberries, strawberries, and blackberries, tossed with roasted almonds. Finished with our house-made Balsamic Vinaigrette.

VG - Vegetarian

VN - Vegan

GF - Gluten Free

DF - Dairy Free

NF- Nut Free

# SANDWICHES, SALADS & WRAPS

Please select 3 different sandwich options and 2 different salad options.

Package includes Assorted Bars, Cookies & Brownies. and serving utensils, plates, dining utensils, and napkins.

All sandwiches include mustard and mayonnaise packets.

## SANDWICHES

### Albacore Tuna Salad <sup>NF</sup>

On 9-Grain Bread. Topped with lettuce and tomato.

### Chipotle Turkey Breast <sup>NF</sup>

On a parmesan ciabatta with bacon, white cheddar, mixed greens, tomato, red onion, chipotle mayonnaise.

### Classic Hero <sup>NF</sup>

On French bread with ham, roast beef, turkey, cheddar and Swiss cheese with lettuce, tomato, and red onion.

### Ham & Swiss <sup>NF</sup>

On rye with whole grain mustard. Topped with lettuce and tomato.

### Lemon Thyme Marinated Chicken Breast <sup>NF</sup>

On a parmesan ciabatta with mixed baby greens, sundried tomato spread, pesto mayo.

### Orchard Honey Ham <sup>NF</sup>

On a pretzel roll with ham, granny smith apples, mixed greens, cheddar, honey mustard.

### Roast Beef & Cheddar <sup>NF</sup>

On a croissant with house made whipped horseradish. Topped with lettuce and tomato.

### Roasted Turkey Breast & Swiss <sup>NF</sup>

On oat crusted wheat bun with cranberry chutney. Topped with lettuce and tomato.

### Smoked Chicken Salad <sup>NF</sup>

On a croissant with house smoked chicken salad.

## VEGETARIAN OPTIONS

### Grilled Vegetable <sup>VG, NF</sup>

On tomato focaccia with grilled portobello, red onion, red pepper, zucchini, squash, spring mix, herb mayonnaise.

### Mediterranean Veggie Wrap <sup>VG, NF</sup>

On a whole wheat tortilla with tomatoes, cucumbers, red onions, feta cheese, shredded carrots, red cabbage, shredded romaine, hummus, lemon yogurt dressing.

### Vegetarian Southwest Wrap <sup>VG, NF</sup>

In a sun-dried tomato tortilla with lettuce, black bean corn relish, pepper jack cheese, salsa, chipotle mayonnaise.

## WRAPS

### BLT Wrap <sup>NF</sup>

In a spinach tortilla with bacon, lettuce, tomato, and mayonnaise.

### Grilled Chicken Caesar Wrap <sup>NF</sup>

In a spinach tortilla.

### Mediterranean Grilled Chicken Wrap <sup>NF</sup>

In a whole wheat tortilla with chicken breast, cucumbers, red onions, feta cheese, shredded carrots, red cabbage, shredded romaine, hummus.

### Southwest Grilled Chicken Wrap <sup>NF</sup>

In a sun-dried tomato tortilla with grilled chicken, pepperjack cheese, black bean corn relish, lettuce, salsa, chipotle mayonnaise.

### Turkey Club Wrap <sup>NF</sup>

In a sun-dried tomato tortilla with turkey, bacon, cheddar and Swiss cheese with lettuce, tomato, ranch dressing.

## GREEN SALAD SELECTIONS

### Caesar Salad <sup>VG, NF</sup>

Romaine lettuce, parmesan cheese, croutons, creamy Caesar dressing.

### Mixed Green Salad <sup>VG, GF, NF</sup>

Iceberg & romaine lettuce, tomatoes, carrots, cucumbers, with choice of dressing.

### True Bistro Salad <sup>VG, GF, DF</sup>

Spring mix, seasonal berries, toasted almonds, and True Cuisine signature balsamic vinaigrette.

## ADDITIONAL SALAD SELECTIONS

### Creamy Coleslaw <sup>VG, GF, NF</sup>

Green and red cabbage, shredded carrots, and green onions tossed with our house made dressing.

### Italian Pasta Salad <sup>VG, NF</sup>

Farfalli pasta, fresh mozzarella, tomato, red onion, parsley, yellow peppers and black olives in an Italian Vinaigrette.

### Sweet Onion, Cucumber & Tomato Salad <sup>VG, GF, NF</sup>

Freshly sliced English cucumbers, red onions, and tomatoes, tossed in our red wine vinaigrette.

## TRY THEM AS A BOXED MEAL

Sandwich & Wrap Boxed Meals include mustard & mayo packets, kettle chips, an apple, and a fresh baked chocolate chip cookie. All sandwiches include mustard and mayonnaise packets.

Salad Boxed Meals include a corn bread muffin, chocolate chip cookie and utensils.

# DESSERTS

## PLATTERS

### Assorted Cookies <sup>VG, NF</sup>

one dozen minimum

A selection of house made cookies including chocolate chip, sugar, and oatmeal raisin.

### Assorted Brownies <sup>VG</sup>

one dozen minimum

Brownies include York Mint Chocolate, Caramel Pretzel, Chocolate with Cheese Cake Swirl, Chocolate Nut, and Candy Road.

### Ultimate Barbecue Dessert Platter <sup>VG, NF</sup>

Includes s'more bars, carnival m&m cookies, and blueberry peach cobbler bars.

## BARS

one dozen minimum

### Assorted Dessert Bars <sup>VG</sup>

Lemon, pecan, s'more or raspberry bars.

### Key Lime Dessert Bars <sup>VG, NF</sup>

Graham cracker crust filled with key lime custard.

### S'more Dessert Bars <sup>VG, NF</sup>

A base of rice crispy treats topped with marshmallows, chocolate sauce, and graham cracker crumbles.

### French Apple Tart <sup>VG, NF</sup>

Sliced Granny Smith apples with butter, cinnamon, and brown sugar baked in a puff pastry.

## CUPCAKES

three dozen minimum

available in mini or full-size

### Chocolate Cupcakes with Vanilla Bean

Buttercream <sup>VG, NF</sup>

### Dark Chocolate Cupcakes with White Chocolate

Buttercream <sup>VG, NF</sup>

### Vanilla Bean Cupcakes with Vanilla Meringue <sup>VG, NF</sup>

### Classic Red Velvet Cupcakes <sup>VG, NF</sup>

### Carrot Cake Cupcakes <sup>VG</sup>

### Chocolate Espresso Cupcakes with Caramel Bacon Frosting <sup>NF</sup>

## TRIFLES

three dozen minimum

### Banana Pudding Trifles <sup>VG, NF</sup>

Creamy vanilla pudding layered with Nilla wafers, fresh banana, and whipped cream.

### Lemon Blueberry Trifles <sup>VG, NF</sup>

Soft pound cake, lemon cream, and fresh blueberries.

### Oreo Chocolate Trifles <sup>VG, NF</sup>

Chocolate mousse with Oreo and brownie pieces, topped with whipped cream.

### Red Velvet Cake Trifles <sup>VG, NF</sup>

Layers of rich red velvet cake and sweet cream cheese frosting.

### Strawberry Shortcake Trifles <sup>VG, NF</sup>

Soft pound cake and macerated strawberries layered with whipped cream.

### Tiramisu Trifles <sup>VG, NF</sup>

Mocha mousse, ladyfinger cookies, whipped cream and chocolate sauce.

## TARTS

### Dark Chocolate Mousse Tart <sup>VG</sup>

Rich chocolate mousse in a crunchy chocolate shell garnished with crushed candied almonds.

### Fresh Fruit Cheesecake Tart <sup>VG, NF</sup>

All butter crust filled with vanilla cheesecake topped with fresh sliced fruit.

### Salted Caramel Chocolate Tart <sup>VG</sup>

An almond crust, salted caramel and chocolate ganache, all garnished with salt crystals.





# DESSERTS

## PUDDINGS & COBBLERS

half pan, serves 15-20 guests

### Peach Cobbler <sup>VG, NF</sup>

Buttery cobbler dough filled with sweet peaches, brown sugar, and vanilla. Topped with a crisp brown sugar streusel.

### Apple Pie Cobbler <sup>VG, NF</sup>

Buttery cobbler dough filled with a mixture of fresh apples, cinnamon, brown sugar, and butter. Topped with a crisp brown sugar streusel.

### Chocolate Mud Pie Pudding <sup>VG, NF</sup>

Oreo crust layered with rich chocolate pudding and fresh whipped cream, garnished with Oreos.

### Banana Pudding <sup>VG</sup>

A house made pecan and graham cracker crust layered with sweet, creamy vanilla pudding, sliced fresh bananas, and fluffy mounds of whipped cream.

## MISC.

### Chocolate Dipped & Decorated Pretzel Rods <sup>VG, NF</sup>

three dozen minimum

Classic pretzels dipped in dark chocolate and drizzled with white chocolate.

### Chocolate Dipped Strawberries <sup>VG, GF, NF</sup>

three dozen minimum

Dipped in dark chocolate and drizzled with white chocolate.

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