



Delivery Menu

2026

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 NF

Bacon, eggs, and cheddar cheese.

Freshly Baked Sausage Croissant Sandwich NF

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

Sliced Brisket Brioche Sandwich NF

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

Toasted Everything Bagel Sandwich NF

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

BREAKFAST BURRITOS

Sausage Burrito NF

6 inch or 12 inch

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

Bacon Burrito NF

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 VG, NF

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 VG, GF, NF

small, serves 15-20 people

large, serves 30-35 people

True Cuisine Signature Sour Cream Coffee Cake VG

small, serves 15-20 people

large, serves 35-40 people

Garnished with fresh berries.

Assorted Bagels Platter VG, NF

small, includes 12 bagels

large, includes 24 bagels

Herbed cream cheese, plain cream cheese, jams, sweet butter.

Applewood Smoked Bacon DF, GF, NF

Biscuits and Sausage Gravy NF

Build Your Own Yogurt Parfait VG, NF

Vanilla yogurt, fresh seasonal berries, house made crunchy granola.

Cheesy Scrambled Eggs VG, GF, NF

Locally Sourced Breakfast Sausage DF, NF

Traditional Hashbrowns VG, GF, NF

Seasoned with salt and pepper. Served with ketchup.

Traditional Scrambled Eggs VG, GF, NF

Turkey Breakfast Sausage DF, NF

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 GF, NF

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 NF

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

Pancetta Stuffed Chicken Breast NF

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 GF, NF, DF

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

Ancient Grain Stuffed Pepper VG, NF

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 VG, NF

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

Pasta Primavera VG, NF

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

French Roasted Pork Loin GF, NF

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

Citrus Salmon GF, NF, DF

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 NF

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 NF

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 GF, NF

With chicken stock, vegetables, and herbs.

Olive Oil Poached & Fried Fingerling Potatoes VG, GF, NF

With garlic, parmesan cheese and rosemary.

Penne Pasta with Marinara VG, NF

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

Roasted Garlic Mashed Potatoes VG, GF, NF

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

Herb Roasted Red Potatoes VN, GF, NF

Drizzled with olive oil and herbs de provence.

Roasted Vegetable Medley VG, GF, NF

Fresh assorted vegetables steamed with olive oil and fresh herbs.

Sautéed Green Beans and Baby Carrots VG, GF, NF

With shallots and garlic.

SALAD OPTIONS

Classic Caesar Salad VG, NF

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

Endive & Tangerine Salad VG, GF

additional charge

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

True Bistro Salad VG, GF, DF

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 NF

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

Chipotle Turkey Breast NF

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

Classic Hero NF

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

Ham & Swiss NF

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

Lemon Thyme Marinated Chicken Breast NF

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

Orchard Honey Ham NF

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

Roast Beef & Cheddar NF

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

Roasted Turkey Breast & Swiss NF

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

Smoked Chicken Salad NF

On a croissant with house smoked chicken salad.

VEGETARIAN OPTIONS

Grilled Vegetable VG, NF

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

Mediterranean Veggie Wrap VG, NF

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 VG, NF

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

WRAPS

BLT Wrap NF

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

Grilled Chicken Caesar Wrap NF

In a spinach tortilla.

Mediterranean Grilled Chicken Wrap NF

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

Southwest Grilled Chicken Wrap NF

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

Turkey Club Wrap NF

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

GREEN SALAD SELECTIONS

Caesar Salad VG, NF

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

Mixed Green Salad VG, GF, NF

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

True Bistro Salad VG, GF, DF

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

ADDITIONAL SALAD SELECTIONS

Creamy Coleslaw VG, GF, NF

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

Italian Pasta Salad VG, NF

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

Sweet Onion, Cucumber & Tomato Salad VG, GF, NF

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 VG, NF

one dozen minimum

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

Assorted Brownies VG

one dozen minimum

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

Ultimate Barbecue Dessert Platter VG, NF

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

BARS

one dozen minimum

Assorted Dessert Bars VG

Lemon, pecan, s'more or raspberry bars.

Key Lime Dessert Bars VG, NF

Graham cracker crust filled with key lime custard.

S'more Dessert Bars VG, NF

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

French Apple Tart VG, NF

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 VG, NF

Dark Chocolate Cupcakes with White Chocolate

Buttercream VG, NF

Vanilla Bean Cupcakes with Vanilla Meringue

VG, NF

Classic Red Velvet Cupcakes

VG, NF

Carrot Cake Cupcakes

VG

Chocolate Espresso Cupcakes with Caramel Bacon Frosting

TRIFLES

three dozen minimum

Banana Pudding Trifles VG, NF

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

Lemon Blueberry Trifles VG, NF

Soft pound cake, lemon cream, and fresh blueberries.

Oreo Chocolate Trifles VG, NF

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

Red Velvet Cake Trifles VG, NF

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

Strawberry Shortcake Trifles VG, NF

Soft pound cake and macerated strawberries layered with whipped cream.

Tiramisu Trifles VG, NF

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

TARTS

Dark Chocolate Mousse Tart VG

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

Fresh Fruit Cheesecake Tart VG, NF

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

Salted Caramel Chocolate Tart VG

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



DESSERTS

PUDDINGS & COBBLERS

half pan, serves 15-20 guests

Peach Cobbler VG, NF

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

Apple Pie Cobbler VG, NF

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 VG, NF

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

Banana Pudding VG

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 VG, NF

three dozen minimum

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

Chocolate Dipped Strawberries VG, GF, NF

three dozen minimum

Dipped in dark chocolate and drizzled with white chocolate.

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