



Hors D'oeuvres Menu

2024

TRUE
Cuisine
catering • special events



HORS D'OEUVRES

BEEF

Argentinian Beef Skewer ^{GF, NF, DF}

Grilled tri tip seasoned with sea salt and black pepper, finished with chimichurri.

Beef Tenderloin Skewer ^{GF, NF}

With grilled portobello and red onion. Drizzled with balsamic demi glace.

Braised Beef Empanada ^{NF}

Savory beef, pastry, chili de arbol vinaigrette, cream, cilantro.

Bulgogi Beef Skewer ^{NF, DF}

Korean barbecue beef served with Gojuchang barbecue sauce.

Burnt End Skewers ^{GF, DF, NF}

Burnt ends, red bell peppers, roasted onions, Texas BBQ Sauce, and Duce's Wild Mustard BBQ Sauce.

Chopped Brisket Muffin ^{NF}

Served in a jalapeño corn muffin topped with Sweet Baby Ray's Barbecue sauce and garnished with fresh parsley.

Grilled Tenderloin on a Crostini ^{NF}

Medium-rare tenderloin of beef set on a toasted crostini topped with a dollop of horseradish and a chive matchstick.

Sweet Baby Ray's Barbecue Meatballs ^{NF}

With Sweet Baby Rays original BBQ sauce.

Teriyaki Beef Satay ^{GF, NF, DF}

Served on a bamboo knot pick with our sweet ginger teriyaki glaze, garnished with sesame seeds and fresh chives.

POULTRY

Cider Glazed Chicken Skewer ^{GF, DF, NF}

Tender and seasonally flavored apple cider glazed chicken served on a skewer with a savory, sweet onion jam.

Duck Quesadillas ^{NF}

Tender duck breast mixed with sautéed onions and bacon in a toasted flour tortilla, topped with avocado cream.

Jerk Chicken Skewer ^{NF}

Bites of chicken marinated in our spicy jerk seasonings, grilled and served with red bell pepper and a fresh mango purée.

Lemon Thyme Chicken Skewer ^{NF}

Seasoned grilled chicken with lemon zest and fresh thyme served on a bamboo knot pick with by fresh citrus aioli.

Nashville Hot Chicken Tender N Waffles ^{NF}

Bread and butter pickles, vanilla bean waffles, and spicy chili infused maple syrup.

Petite Chicken Salad Square ^{NF}

Tarragon chicken salad served on a fresh zucchini bread square, topped with fresh tangerine.

Smoked Chicken Quesadillas ^{NF}

Toasted flour tortillas filled with smoked chicken roasted peppers, onions and pepper jack cheese. Served with salsa de molcajete.

Thai Chicken Skewer ^{GF, NF}

Tender chicken marinated with lemongrass and ginger, finished with coconut red curry.



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PORK

Butternut Squash & Pancetta Crostini ^{NF}
Crostini with mascarpone cheese, diced butternut squash, and pancetta.

Bacon Jam & Manchego Cheese Crostini ^{NF}
Garlic crostini with manchego cheese topped with house made bacon jam.

Bacon Wrapped Fingerling Potato ^{GF, NF}
Fingerling potatoes wrapped with black pepper bacon and served with creamy garlic aioli.

Honey Dew Melon & Prosciutto Skewer ^{GF, NF}
Prosciutto wrapped in honeydew melon with dill havarti cheese, on a bamboo knot pick, and topped with our white balsamic reduction and fresh thyme.

Italian Sausage Crostini ^{NF}
Ricotta cheese, oregano, onion, garlic crostini, and sun-dried tomato relish.

Sausage & Parmesan Stuffed Mushroom Caps ^{NF}
Roasted mushrooms caps filled with Italian sausage mixed with ricotta and parmesan cheese, garlic, onions and Italian parsley.

Bacon Wrapped Date ^{GF, DF, NF}
Applewood smoked bacon, brown sugar glaze.

Cubano Bite ^{NF}
Smoked pork, ham, pickles, Swiss cheese, red onion, citrus aioli, with toasted French bread.

Petite Potato Cup ^{NF}
Bite-sized roasted red potatoes filled with crispy applewood smoked bacon, shredded cheddar cheese and sour cream.

Sweet Baby Ray's Pulled Pork Muffin ^{NF}
Miniature jalapeño cornbread muffins stuffed with deliciously smoked pulled pork, smothered in our original Sweet Baby Ray's barbecue sauce.

Prosciutto Wrapped Asparagus ^{NF}
Fresh asparagus wrapped in prosciutto with a parmesan crust.

True Antipasto Skewer ^{GF, NF}
Genoa salami, fresh mozzarella, Kalamata olives, pepperoncini, heirloom cherry tomato, and roasted yellow bell pepper, and garlic herb dressing.

Pork Belly Fritter ^{NF}
Smoked pork belly, poached pear and bacon fritter, and honey jalapeño sauce.

SEAFOOD

Bacon Wrapped Shrimp ^{GF, NF, DF}
DQ Glaze and chives.

Coconut Shrimp ^{NF}
Fresh shrimp dipped in coconut batter, rolled in an aromatic combination of bread crumbs, coconut, and spice, served with a tasty Thai Chili dipping sauce.

Fried Green Tomatoes ^{NF}
Fresh crab, micro greens, creole remoulade.

Maine Lobster Bite ^{NF}
Fresh Maine lobster tossed with an apple brunoise, lemon aioli, coconut milk, and a touch of curry spice. Served in a bite sized phyllo cup.

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.

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.

Shrimp and Grits ^{NF}
New Orleans BBQ Shrimp, cheese grits, spring onions.

Shrimp Shooters ^{GF, NF, DF}
Individual jumbo shrimp cocktail served in a glass shooter with cocktail sauce, lemon, garnished with micro greens.



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VEGETARIAN & VEGAN

Artichoke Parmesan Puff ^{VG, NF}

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

Brie Gougères with Fig Marsala ^{VG, NF}

Delicious French-style cheese puffs made with warm brie, accented with a wonderful sweet-sour diced fig, crushed pistachios and Marsala wine sauce and garnished with micro greens.

Brie & Pear Quesadillas ^{VG, NF}

Toasted flour tortilla filled with merlot poached pears, melted brie cheese and topped with cinnamon crème fraiche and a chive matchstick.

Brussels Sprout Beet Skewer ^{VG, GF, NF}

Red and golden beets and brussels sprouts, roasted and skewered, served on a bed of herbed goat cheese mousse, and garnished with micro greens.

Corn Cake Fritter ^{VG, NF}

Crispy corn cake bite topped with honey jalapeño sauce.

Georgia Peach Skewer ^{VG}

Fresh peaches, basil, and a goat cheese croquettes on a bamboo knot pick, finished with our peach basil vinaigrette and toasted pecans.

Green Chili Mac N Cheese Bite ^{VG, NF}

Poblano pepper infused cheese sauce with elbow macaroni and pepper jack cheese rolled in bread crumbs and flash fried until crispy.

Kung Pow Cauliflower Bite ^{VN, GF, NF}

Roasted cauliflower, house made Kung Pow sauce, served in an Asian spoon with black and white sesame seeds.

Mac n Cheese Profiterole ^{VG, NF}

House made profiterole pastries filled with bite sized servings of decadent macaroni and cheese.

Mediterranean Cucumber Cup ^{VG, GF, NF}

Fresh cucumber cups filled with edamame hummus, topped with feta cheese and red pepper brunoise.

Roasted Tomato Soup Shooter ^{VG, NF}

Garnished with a mini grilled cheese square.

Smoked Tomato Bruschetta ^{VG, NF}

Red & green tomatoes, shallots, white balsamic, pretzel bread crostini.

True Crostini ^{VG}

House made crostini topped with goat cheese, grape tomatoes, and pesto.

Vegan Brussels Sprout Beet Skewer ^{VN, GF, NF, DF}

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

Vegan Tostones ^{VN, GF, NF, DF}

Twice cooked green plantains tossed with garlic and agave syrup, topped with sweet potato avocado pico de gallo.

Vietnamese Spring Rolls ^{VN, GF}

Filled with fresh herbs, julienned vegetables, rice paper, and a sweet chili peanut dressing.

Watermelon & Feta Basil Bite ^{VG, GF, NF}

Fresh watermelon cube served in a miso spoon topped with feta cheese, pistachios, and finished with a saba glaze.

Wild Mushroom Arancini ^{VG, NF}

Risotto studded with wild mushrooms, fresh herbs, and mozzarella cheese, rolled in panko breadcrumbs and fried until golden brown. Served with a parmesan cream dipping sauce.



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PIZZA

Italian Sausage Pizza ^{NF}

Tomato sauce, local Italian sausage, mozzarella cheese, basil.

Asian Chicken Pizza

Spicy chicken, hoisin sauce, red onion, bell pepper, cilantro, mozzarella, and Thai chili glaze.

Prosciutto & Arugula Pizza ^{NF}

Garlic oil, toasted pine nuts, pecorino, and mozzarella.

Margherita Pizza with Heirloom Tomatoes ^{VG}

Pizza with beautiful heirloom tomatoes, fresh mozzarella, extra virgin olive oil, and fresh basil on our house made pizza crust.

Mediterranean Pizza ^{VG, NF}

Tomato sauce, eggplant, kale, fried chick peas, mozzarella, and Kalamata olives.

BBQ Chicken Pizza

With red onion and pineapple.

TARTS & QUICHES

Applewood Bacon Petite Quiche ^{NF}

Applewood smoked hickory bacon, caramelized onion & gruyère cheese.

Petite Quiche Lorraine ^{NF}

Diced ham, caramelized onion and shredded Swiss, baked with whipped eggs and cream in a petite pie shell.

Sun-Dried Tomato, Goat Cheese,

Mushroom & Onion Tart ^{VG, NF}

Sautéed mushrooms and onions, mixed with soft goat cheese and sun-dried tomatoes baked in a puff pastry.

Three Cheese Tart ^{NF}

Cheddar, mozzarella and parmesan baked in a puff pastry.

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

TRAYS & PLATTERS

small serves 15 people, large serves 30 people

Classic Bruschetta with Balsamico & Basil ^{VG, NF}

includes 72 crostinis

Tomato, onion, fresh basil, and extra virgin olive oil with aged balsamic vinegar, on house made crostini.

Classic Shrimp Cocktail ^{NF, GF}

Poached jumbo shrimp served with house made cocktail sauce, garnished with lemon, limes and oranges.

Charcuterie Board ^{GF, NF}

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.

Grilled & Chilled Marinated Vegetable Platter ^{VG, NF, GF}

Carrot, jicama, yellow squash, zucchini, red & green bell peppers, eggplant, and asparagus served with red pepper mousse.

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, GF}

Roasted garlic hummus, baba ganoush, 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.

