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# *Holiday Cocktail Party*

**2025**

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**TRUE**  
*Cuisine*  
catering • special events



# Holiday Celebration

## 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 Duce's Wild Texas barbecue sauce and our Duce's Wild Original Mustard sauce. 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.



# Holiday Celebration

## HORS D'OEUVRES PLATTERS

*Small serves 15-20 and large serves 30-35*

### **Charcuterie Board** <sup>GF</sup>

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** <sup>GF, NF</sup>

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

### **Crudités Vegetable Platter** <sup>VG, GF, NF</sup>

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

### **Imported & Domestic Cheese Platter** <sup>VG, NF</sup>

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** <sup>VG, NF</sup>

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** <sup>NF</sup>

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** <sup>VG, NF</sup>

Served with smoked three onion dip.

## DESSERTS

### **Bouche De Noel** <sup>VG, NF</sup>

*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** <sup>VG</sup>

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

### **Classic Pumpkin Roll** <sup>VG</sup>

*serves 15-20*

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

### **Holiday Bars** <sup>VG</sup>

*serves 20-25*

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

### **Pumpkin Bread Pudding** <sup>VG, NF</sup>

Soft bread pudding served with maple crème anglaise.

### **Traditional Holiday Cookie Platter** <sup>VG</sup>

*serves 20-25*

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

**VG** - Vegetarian

**VN** - Vegan

**GF** - Gluten Free

**DF** - Dairy Free

**NF** - Nut Free