



Hors D'oeuvres Menu

2026

TRUE
Cuisine
catering • special events



HORS D'OEUVRES

BEEF

Argentinian Beef Skewers GF, NF, DF

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

Beef Tenderloin Skewers 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 Skewers GF, DF

Korean barbecue beef served with Gojuchang barbecue sauce.

Burnt End Skewers GF, NF, DF

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

Chopped Brisket Muffins 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

Chicken Italiano Skewers GF, NF, DF

Italian marinated grilled chicken, roasted eggplant, and artichoke skewered on a bamboo knot pick accompanied by roasted shallot vinaigrette.

Cider Glazed Chicken Skewers GF, NF, DF

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 Skewers GF, NF, DF

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

Lemon Thyme Chicken Skewers GF, 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

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

Petite Chicken Salad Square NF

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

Pomegranate Glazed Chicken Skewers GF, NF, DF

Tender chicken brushed with our pomegranate glaze. Garnished with fresh rosemary and pomegranate seeds.

Smoked Chicken Quesadillas NF

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

Tandoori Chicken Satay GF, NF

Tender chicken marinated with our tandoori spice blend, served with a creamy cilantro yogurt dipping sauce.

Thai Chicken Skewers GF, NF

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

VG - Vegetarian

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PORK

Bacon Jam & Manchego Cheese Crostini NF

Garlic crostini with manchego cheese topped with house made bacon jam.

Bacon Wrapped Dates GF, NF, DF

Applewood smoked bacon, brown sugar glaze.

Bacon Wrapped Fingerling Potatoes GF, NF

Fingerling potatoes wrapped with black pepper bacon and served with creamy garlic aioli.

Butternut Squash & Pancetta Crostini NF

Crostini with mascarpone cheese, diced butternut squash, and pancetta.

Chili Braised Pork Belly NF, DF

Braised then seared pork belly served on twice fried garlic and agave tostone and topped with fresh pineapple salsa.

Cubano Bites NF

Smoked pork, ham, pickles, Swiss cheese, red onion, citrus aioli, with toasted French bread.

Honey Dew Melon & Prosciutto Skewers 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.

Sausage & Parmesan Stuffed Mushroom Caps GF, NF

Roasted mushrooms caps filled with Italian sausage mixed with ricotta and parmesan cheese, garlic, onions and Italian parsley.

Petite Potato Cups GF, NF

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

Pigs in a Blanket NF

Served with ketchup, mustard, and Sweet Baby Ray's Original barbecue sauce.

Pork Fritters NF

Smoked pork belly, poached pear, and bacon fritter, served with honey jalapeño sauce.



Prosciutto Wrapped Asparagus GF, NF

Fresh asparagus wrapped in prosciutto with a Parmesan crust.

Sweet Baby Ray's Pulled Pork Muffins NF

Miniature jalapeño cornbread muffins stuffed with deliciously smoked pulled pork, smothered in our original Sweet Baby Ray's barbecue sauce.

True Antipasto Skewers GF, NF

Genoa salami, fresh mozzarella, Kalamata olives, pepperoncini, heirloom cherry tomato, and roasted yellow bell pepper, and garlic herb dressing.

SEAFOOD

Bacon Wrapped Shrimp GF, NF, DF

Drizzled with DQ Glaze and topped with chives.

Citrus Shrimp Ceviche GF, NF

Classic shrimp ceviche topped with chipotle slaw served on a white corn tortilla chip.

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.

Maine Lobster Bites 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.

New Orleans Shrimp & Grits NF

Pan seared Texas Gulf shrimp, served on over creamy grits. Garnished with fresh scallions.

Seared Ahi Tuna NF

Sesame Crusted Ahi Tuna on a wonton chip with soy ginger glaze, wasabi crema and micro green garnish.

Smoked Salmon GF, NF

Cucumber, crème fraîche, black sturgeon caviar, and chives.

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VEGETARIAN & VEGAN

Artichoke Parmesan Crostini VG, NF

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

Belgian Endive VG, GF, NF

Piped with boursin cheese and topped with dried cranberries.

Brie & Pear Quesadillas VG, NF

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

Brussels Sprout Beet Skewers 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.

Caprese Skewers VG, GF

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

Corn Cake Fritters VG, NF

Crispy corn cake bite topped with honey jalapeño sauce.

Georgia Peach Skewers 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.

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Mac n Cheese Profiteroles VG, NF

House made profiterole pastries filled with 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 Shooters VG, NF

Garnished with 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 Skewers VN, GF, NF

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

Vietnamese Spring Rolls VN, GF

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

Watermelon & Feta Basil Bites VG, GF

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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HAND CRAFTED PIZZA

Asian Chicken Pizza NF

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

BBQ Chicken Pizza NF

With red onion and pineapple.

Burnt End Pizza NF

With pepper jack cheese and roasted bell peppers.

Italian Sausage Pizza NF

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

Margherita Pizza VG, NF

Fresh mozzarella, basil, plum tomatoes, organic extra virgin olive oil.

Prosciutto and Arugula Pizza NF

Garlic oil, toasted pine nuts, pecorino, mozzarella.

Mediterranean Pizza VG, NF

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

Thai Chicken Pizza NF

Lemon grass paste, lime, onion, cilantro, basil, mozzarella, pea tendrils, Thai red chiles.

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.

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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 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 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, baba ganoush, assorted olives, cucumbers, roasted bell peppers, and assorted house made crackers garnished with grape tomatoes and carrots.

Soft Pretzel Bites VG, NF

per dozen

Warm, soft mini pretzel bites served alongside our house made cheddar cheese sauce.

Sweet Baby Ray's House Made BBQ Chips VG, NF

Served with smoked three-onion dip.

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.

