



Wedding Guide

2026

TRUE
Cuisine
catering ♦ special events



HORS D'OEUVRES

VEGETARIAN

Brie & Pear Quesadillas ^{VG, NF}

Toasted flour tortilla filled with boursin, brie, Parmesan cheeses, and merlot poached pears topped with cinnamon crème fraîche and a chive matchstick.

Brie Gougères with Fig Marsala ^{VG}

French-style cheese puffs made with warm brie, sweet-sour diced fig, and Marsala wine sauce. Garnished with crushed pistachios.

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.

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 Bites ^{VG, NF}

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

Potato Samosas ^{VG, NF}

House made pastry filled with spiced potatoes. Served with tamarind chutney and cilantro chutney.

Roasted Tomato Soup Shooters ^{VG, NF}

Garnished with a mini grilled cheese square.

True Crostini ^{VG}

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

Smoked Tomato Bruschetta ^{VG, NF}

Fresh tomatoes, shallots, white balsamic, pretzel bread crostini.

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.

VEGAN

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

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

Vegan Tostones ^{GF, VN, NF}

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

Vegan Wellington ^{VN, NF}

Creamy truffle mashed potatoes topped with Mushroom Duxelle and micro greens. Served in a phyllo cup.

Vietnamese Spring Rolls ^{VN, GF}

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



HORS D'OEUVRES

BEEF

Argentinian Beef Skewers ^{GF, NF, DF}

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

Braised Beef Empanadas ^{NF}

Savory beef pastry served with chili de arbol vinaigrette and lime crema garnished with cilantro.

Bulgogi Beef Skewers ^{NF, DF}

Korean barbecue beef served with Gojuchang barbecue sauce.

Burnt End Skewers ^{GF, NF, DF}

Smoked brisket served with roasted red pepper and roasted onion. Served with Duce's Wild Mustard Sauce and Duce's Wild Texas Barbecue Sauce.

Grilled Tenderloin on Crostini ^{NF}

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

Sweet Baby Ray's Signature Barbecue Meatballs ^{NF}

With Sweet Baby Ray's Original Barbecue Sauce.

Teriyaki Beef Satay ^{NF}

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



PORK

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.

Chili Braised Pork Belly ^{NF, DF}

Seared braised pork belly served on twice fried garlic and agave tostones 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.

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.

Truckers Crostini ^{NF}

Texas sausage, pimento cheese and bread & butter pickles on a house made crostini.

Sweet Baby Ray's Pulled Pork Muffin ^{NF}

Miniature jalapeño cornbread muffins stuffed with smoked pulled pork. Topped with Sweet Baby Ray's Original Barbecue Sauce.

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HORS D'OEUVRES

POULTRY

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

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

Jerk Chicken Skewer ^{GF, 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 ^{GF, NF}

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

Miniature Ginger Chicken Bite ^{GF, NF}

Belgium endive filled with marinated sautéed chicken finished with a sweet soy glaze.

Miniature Grilled Chicken Tostada ^{NF}

Salsa verde, cabbage, roasted poblano peppers, cilantro, lime crema.

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 Pot Pie ^{NF}

In a mini profiteroles. Topped with fresh chives.

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.

SEAFOOD

Bacon Wrapped Shrimp ^{GF, NF, DF}

Drizzled with DQ Glaze and topped with chives.

Citrus Shrimp Ceviche ^{GF, NF, DF}

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.

Fried Green Tomatoes ^{NF}

Fresh crab, micro greens, creole remoulade.

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 BBQ Shrimp & Grits ^{NF}

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

Seared Ahi Tuna Bite ^{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 Salmon ^{NF}

Cucumber, crème fraiche, black sturgeon caviar, chives.

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PLATTERS

Artichoke Parmesan with Crostini ^{VG, NF}

Artichokes and imported parmesan cheese on house made crostini.

Caprese Skewers Platter ^{VG, GF}

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

Charcuterie Platter ^{NF}

A curated combination of Sopressata, Saucisson de Lyon, Speck, prosciutto, capicola, and house smoked pastrami accented with assorted olives, cornichons, and fruit preserves. Served with a selection of crackers and artisan bread.

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

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

Classic Shrimp Cocktail ^{GF, NF, DF}

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

Crudit  Vegetable Platter ^{GF, VG, NF}

A colorful assortment of fresh, crisp vegetables accompanied by our signature True Cuisine Red Pepper Mousse Dip.

Fresh Berry Platter ^{VG, GF, NF}

An assortment of strawberries, blueberries and blackberries with whipped cream for dipping.

Fresh Fruit Platter ^{VN, GF, NF}

A beautiful and delicious medley of fresh fruit including sliced melons, grapes and berries.

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

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

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Imported and Domestic Cheese Platter ^{VG, NF}

A unique variety of flavorful domestic and imported cheeses including sharp cheddar, smoked gouda, provolone, blue, brie and havarti. Served with assorted crackers and flatbreads.

Mediterranean Platter ^{VG, MF}

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

Prosciutto Wrapped Asparagus Platter ^{NF}

Fresh asparagus wrapped with prosciutto with a parmesan crust.

HAND CRAFTED PIZZAS

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.

STATIONS

Recommended 2-4 Options

Barbecue Fondue Station

Smoked chicken, double smoked pork nugget, burnt ends, smoked Texas sausage, and smoked portobello mushrooms & brussels sprouts. Paired with our Duce's Wild Sauces.

Create-Your-Own Mac N Cheese Station

Tender elbow macaroni mixed with a blend of three cheeses, garlic, shallots, and cream. Served with crumbled bacon, crumbled Cheez-It crackers, peas, caramelized onions, green onions, roasted bell peppers, and broccoli.

Deluxe Slider Station

Mini Angus Beef Burgers, and Mini Veggie Black Bean Burgers served with lettuce, tomato, onions, cheddar cheese, pickles, ketchup, mustard, and mayonnaise.

Espresso Tri-Tip Carving Station

Espresso rubbed tri tip, cold smoked, then roasted and finished with garlic, shallots, and fresh herbs.

Greek Town Station

Includes Greek salad, melitzanes, miniature gyros, and roasted Greek chicken kabobs.

Heart of Chicago Station

Includes Chicago chopped salad with honey mustard vinaigrette, Chicago-style hot dogs, and mini Italian beef sandwiches dipped in gravy on French bread with sweet peppers and giardiniera on the side.

Island Seafood Station

Includes soy-ginger glazed salmon, lemon & cilantro marinated jumbo Gulf shrimp, and Hawaiian rice.

Mashed Potato Bar

House made creamy potatoes blended with butter, milk, and roasted garlic. Served with crumbled bacon, shredded cheddar cheese, butter, chives, and sour cream.

Pasta Station

Penne alfredo with chicken and cavatappi pasta Bolognese made to order and served with Parmesan cheese, crushed red pepper flakes, broccoli, bell peppers, and mushrooms.

Pierogi Station

Includes bacon and cheddar pierogis, sweet cheese pierogis, sour cream, and apple sauce.

Risotto Station

Creamy risotto served with your choice of Grilled Chicken or Italian Sausage. Station includes caramelized onions, fresh peas, shrimp, roasted red peppers, Parmesan cheese, and crushed red pepper.

Smoked Turkey Breast & Texas Brisket Carving Station

Served with Sweet Baby Ray's Original Barbecue Sauce, southern pickled vegetables, and house made bread & butter pickles.

Taco Bar

Southwest salad, Mexican rice, and your choice of taco fillings. Includes tortilla shells, flour tortillas, shredded lettuce, cheddar cheese, sour cream, salsa verde, and guacamole.

Taste of Asia Station

Includes Postickers, steamed jasmine rice, beef & broccoli stir fry, and chicken & cashew stir fry.



FIRST COURSE

Served with Fresh Bread & Butter

CHOICE OF ONE SALAD

Autumn Harvest Salad ^{VG, GF}

Mixed leafy greens tossed with tart Granny Smith apples, roasted almonds, dried cranberries, and crumbled blue cheese. Topped with a Ginger Vinaigrette and freshly ground black pepper.

Classic Caesar Salad ^{VG, NF}

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

Endive and Tangerine Salad ^{VG, GF}

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

Smokehouse Salad ^{VG, GF, NF}

Spring mix with chopped romaine, roasted Roma tomatoes, grilled red onions, corn, carrots, and cucumbers, accompanied by our buttermilk ranch dressing and smoked tomato vinaigrette.

Southwest Salad ^{VG, GF, NF}

Romaine and iceberg lettuce, black beans, whole kernel corn, cheddar cheese, tomato, red bell peppers, as well as red & green onions, served with chipotle ranch dressing and cumin lime vinaigrette.

The Fresh Picked Salad ^{VN, GF, NF}

Watermelon radish, micro mustard greens, baby kale, micro turnips, purple potatoes, golden baby beets, citrus chia seed vinaigrette.

The Spring Harvest Salad ^{VN, GF, NF}

Mixed greens, mache, peas, julienned leeks, micro carrots, micro radishes, lemon herb 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.

SOUP

Asparagus Soup ^{VG, NF}

Asparagus tips, parsnip ribbons, black pepper crema.

Yukon Gold Potato Chowder ^{GF, NF}

Applewood smoked bacon, aged cheddar cheese, fried leeks.

Cream of Wild Mushroom Soup ^{VG, NF}

Sautéed wild mushroom, truffle oil, cream.

Amish Chicken and Dumpling Soup ^{NF}

Rich chicken broth, mini dumplings, micro carrot.



ASK ABOUT OUR SOUP & SALAD DUO PLATES!

PLATED MEALS

VEGETARIAN & VEGAN OPTIONS

Ancient Grain Stuffed Peppers ^{VG, NF}

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

Lemon Kale Rigatoni Pasta ^{VG}

Rigatoni pasta and roasted cauliflower tossed in a lemon kale pesto.

Pasta Primavera ^{VG, NF}

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

Portobello Stack ^{VN, GF, NF}

Zucchini, yellow squash, red bell peppers, red onions, portobello mushroom, and fire roasted tomato coulis. Accompanied by saffron rice.

Roasted Cauliflower Stack ^{VN, GF, NF}

Herb roasted cauliflower on a bed of ancient grains, topped with gremolata.

Wild Mushroom Rigatoni Pasta ^{VG, NF}

Wild mushroom, roasted vegetable stock, shallots, extra virgin olive oil, baby kale, rigatoni pasta, and Parmesan cheese.



BEEF OPTIONS

Black Cherry Brisket ^{GF, NF}

Served with braised dark cherries. Accompanied by French green beans and twice fried fingerling potatoes.

Five-Spice Braised Short Ribs ^{NF, DF}

Soy, five-spice powder, ginger and brown sugar glazed short ribs served with cilantro, red chilies, and sesame seeds. Accompanied by pork belly fried rice, carrots and spring onions.

Grilled Flank Steak ^{GF, NF}

Set over smooth Yukon gold mashed potatoes and asparagus topped with red wine demi and crispy onion strings.

Grilled South American Strip Steak ^{GF, NF}

Grilled and basted New York strip topped with chimichurri served with Peruvian potatoes and grilled vegetables.

Pan Seared Beef Tenderloin Filet ^{GF, NF}

Served with a balsamic demi glaze and garnished with micro arugula. Accompanied by fresh asparagus with stemmed carrots and roasted Yukon gold potatoes.

Pan Seared Tri-Tip Sirloin ^{NF}

Topped with red wine demi and crispy onion strings. Accompanied by Yukon gold mashed potatoes and Asparagus.

Pan Seared Petite Filet Mignon ^{GF, NF}

Pan seared filet mignon served with balsamic demi glaze. Served with asparagus with baby carrots, and roasted Yukon gold potatoes.

Parmesan Crusted Filet ^{NF}

Petite filet coated in a golden Parmesan crust drizzled with a red wine demi glaze. Accompanied by pommes purée, sautéed asparagus.

Red Wine Braised Short Ribs ^{NF}

Served with crispy fried onion straws. Accompanied by French green beans and roasted garlic mashed potatoes.

Skilled Roasted New York Strip Steak ^{GF, NF}

Served with garlic herb butter. Accompanied by roasted fingerling potatoes, roasted asparagus, and wild mushrooms with onions.

Texas Brisket ^{NF}

Smoked beef brisket, crispy onions, and Texas barbecue sauce. Accompanied by roasted garlic mashed potatoes and French green beans.

ASK ABOUT SEASONAL SELECTIONS!

PLATED MEALS

POULTRY OPTIONS

Chicken Tikka Masala ^{GF, NF}

Roasted airline chicken breast on biryani rice with ginger garlic green beans finished with a rich house made tikka masala.

Grilled Pesto Chicken Breast

Chicken breast marinated and grilled with a tomato garlic cream sauce. Paired with roasted garlic mashed potatoes, sautéed green beans, and baby carrots.

Grilled Thai Chicken Breast ^{NF}

Grilled airline chicken breast topped with lemongrass coconut curry on a sesame ginger risotto cake with sweet chili slaw for garnish.

Lemon Beurre Blanc Chicken Breast ^{NF}

Airline Chicken breast seared to a golden brown skin and topped with a lemon butter sauce. Accompanied by Parmesan risotto with white truffle oil and roasted brussels sprouts.

Pan Seared Airline Chicken Breast ^{GF, NF}

Served with garlic confit, shallots, thyme, caramelized onion jus, and micro arugula. Accompanied by Pommes Puree and Sautéed Green Beans and Baby Stemmed Carrots.

Pancetta Stuffed Chicken Breast ^{NF}

Chicken breast stuffed with pancetta, Swiss cheese, and herbs, lightly breaded and baked to a golden brown. Topped with classic mornay sauce. Served with roasted Yukon gold potatoes and sautéed green beans with baby carrots.

Parmesan Crusted Chicken Breast ^{NF}

Airline chicken breast coated in a golden Parmesan crust and topped with Vodka Sauce. Accompanied by creamy risotto and roasted asparagus.

Smoked Alabama Chicken ^{GF, NF}

Smoked airline chicken breast with Alabama White Gold Barbecue Sauce. Accompanied by roasted garlic mashed potatoes and fresh green beans.

True Bistro Chicken ^{GF, NF, DF}

Grilled airline chicken breast glazed with sweet Thai chili on a bed of roasted red potatoes. Accompanied by stemmed carrots and asparagus garnished with roasted red peppers.

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SEAFOOD OPTIONS

Chili Lime Black Cod ^{GF, DF, NF}

Served with corn & cilantro vinaigrette, boniato purée, and chili oil. Accompanied by fresh corn relish. Pricing subject to change based on market value.

Citrus Salmon ^{GF, DF, NF}

Pan Seared Salmon with fresh herbs and citrus zest served on a bed rice pilaf, accompanied by sautéed fennel, kale and leeks, topped with a fresh orange and grape tomatoes salad.

Grilled Salmon with Lemon Dill Butter Sauce ^{GF, NF}

Grilled salmon filet drizzled with lemon dill butter sauce. Accompanied by roasted garlic mashed potatoes and roasted asparagus.

Hot Smoked Salmon ^{GF, DF, NF}

Salmon filet, Texas barbecue rub, and Duce's Wild DQ Glaze. Accompanied by ancient grain pilaf and roasted asparagus.

Lobster Risotto ^{GF, NF}

Lobster tail served with saffron risotto and sautéed asparagus. Garnished with micro greens.

Miso Glazed Cod ^{DF, NF}

Served on a bed of ginger garlic rice topped with sautéed julienne vegetables.



ASK ABOUT SEASONAL SELECTIONS!

BUFFET SELECTIONS

True Cuisine Buffet Packages include assorted dinner rolls with butter, choice of one salad, two accompaniments, and two or three entrées with complimentary vegetarian alternative.

VEGETARIAN & VEGAN ENTRÉES

Ancient Grain Stuffed Pepper ^{VG, NF}

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

Lemon Kale Rigatoni Pasta ^{VG}

Rigatoni pasta and roasted cauliflower tossed in a lemon kale pesto.

Pasta Primavera ^{VG, NF}

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

Portobello Stack ^{VN, GF, NF}

Zucchini, yellow squash, red bell peppers, red onions, portobello mushroom, saffron rice, fire roasted tomato coulis.

Sweet Potato Towers ^{VG, GF, NF}

Roasted sweet potatoes topped with a fresh garden tomato & onion relish, finished with balsamic reduction and fresh basil.

Wild Mushroom & Asparagus Risotto ^{VG, GF, NF}

A creamy risotto with sautéed wild mushrooms, asparagus, and Parmesan cheese, with white truffle oil drizzle.

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.

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BEEF ENTRÉES

Brasato di Manzo ^{GF, NF, DF}

Italian braised brisket seasoned with garlic and herbs then braised for hours in a savory beef and tomato broth; garnished with San Marzano tomatoes, onions, garlic, and peppers.

Korean Barbecue Brisket ^{GF, NF, DF}

Slow smoked with Korean barbecue sauce garnished with sweet chili slaw.

Five-Spice Braised Beef Short Ribs ^{GF, NF, DF}

Ginger and soy infused beef short ribs, braised with beef stock, tamarind, and honey; garnished with scallions, cilantro, red chilies and sesame seeds. Additional fee may apply.

Merlot Braised Brisket ^{NF, DF}

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

Slow Roasted Tri-Tip Sirloin ^{NF, DF}

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



BUFFET SELECTIONS

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POULTRY ENTRÉES

Chicken Marsala ^{NF}

Boneless chicken breast sautéed with mushrooms and onions in a marsala wine sauce, finished with cream.

Grilled Pesto Chicken Breast

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

Herb Roasted Chicken ^{GF, NF, DF}

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.

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

SEAFOOD ENTRÉES

Citrus Salmon ^{GF, NF, DF}

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

Hot Smoked Salmon ^{GF, NF, DF}

Fresh salmon filet seasoned with our Texas barbecue rub, and finished with DQ glaze.

Miso Glazed Cod ^{NF, DF}

Fresh Atlantic cod drizzled with a miso and rice wine glaze. Topped with sautéed vegetables.

Pomegranate Glazed Salmon ^{GF, NF}

Fresh Atlantic salmon filets seasoned with sea salt and thyme glazed with a pomegranate reduction, roasted, and garnished with caramelized onions, thyme, and pomegranate seeds.

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BUFFET SELECTIONS

True Cuisine Buffet Packages include assorted dinner rolls with butter, choice of one salad, two accompaniments, and two or three entrées with complimentary vegetarian alternative.

SIDE OPTIONS

Classic Rice Pilaf GF, NF

With chicken stock, vegetables, and herbs.

Herb Red Potatoes VG, GF, NF, DF

Drizzled with olive oil and herbs de provence.

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

With garlic, parmesan cheese and rosemary.

Roasted Garlic Mashed Potatoes VG, GF, NF

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

Roasted Vegetable Medley VG, GF, NF

Fresh seasonal vegetables tossed with our house blend seasoning and butter finished with fresh herbs.

Sautéed Asparagus VG, GF, NF

With butter and house blend.

Sautéed Green Beans & Baby Stemmed Carrots VG, GF, NF

With shallots, garlic, and toasted flax seed.

SALAD OPTIONS

Classic Caesar Salad VG, NF

Crisp romaine lettuce, garlic croutons, parmesan cheese, and tear drop tomatoes served with Caesar dressing.

Endive and Tangerine Salad VG, GF

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

Southwest Salad VG, GF, NF

Romaine and iceberg lettuce, black beans, whole kernel corn, pepper jack cheese, tomato, green onion and tortilla strips served with chipotle ranch dressing and cumin-lime vinaigrette.

Seasonal Harvest Salad

A chef created salad inspired by the flavors of the season, ingredients subject to change.

True Bistro Salad VG, GF, DF

An incredibly delicious salad of mixed baby field greens, fresh blueberries, strawberries and blackberries, tossed with roasted almonds. Dressed with our house-made Balsamic Vinaigrette.



BUFFET SELECTIONS

Sweet Baby Ray's Buffet Packages include choice of two or three accompaniments, and two or three entrées with complimentary vegetarian alternative.

SWEET BABY RAY'S SMOKED MEATS

Barbecue Bone-In Chicken GF, NF

Sweet Baby Ray's Original Barbecue Sauce or Duce's Wild Alabama White Gold

Seasoned with signature rub and marinated overnight; smoked over young hickory, then finished with your choice of sauce.

Chicago Rib Tips GF, NF, DF

A Chicago original; full of flavor and finished with Sweet Baby Ray's Original Barbecue Sauce.

Kansas City Burnt Ends GF, NF, DF

Sweet Baby Ray himself calls these "the best bite in barbecue!"

Pulled Barbecue Chicken GF, NF

Sweet Baby Ray's Original Barbecue Sauce or Duce's Wild Alabama White Gold

Hand pulled and tossed with your choice of sauce. Accompanied by fresh mini buns.

Sweet Baby Ray's Award-Winning Ribs GF, NF, DF

Slow smoked with Sweet Baby Ray's Original Barbecue Sauce.

Sweet Baby Ray's Pulled Pork GF, NF, DF

Premium pork shoulder smoked until moist and tender. Topped with Sweet Baby Ray's Barbecue Sauce and served with fresh mini buns.

Texas Brisket GF, NF, DF

Seasoned with peppery rub, smoked and served with Sweet Baby Ray's Original Barbecue Sauce.

Texas Sausage GF, NF, DF

Locally made by Ream's Elburn Market using our own recipe!

Vegetarian Barbecue Jackfruit VN, GF, NF

Barbecue rubbed and smoked; pulled and tossed with Sweet Baby Ray's Original Barbecue Sauce.



BUFFET SELECTIONS

Sweet Baby Ray's Buffet Packages include choice of two or three accompaniments, and two or three entrées with complimentary vegetarian alternative.

SIGNATURE SIDES

Baked Mac 'n Cheese ^{VG, NF}

Tender elbow macaroni mixed with a blend of three cheeses and cream. Topped with crumbled Cheez-It® crackers for crunch and a burst of flavor.

Barbecue Roasted Red Potatoes ^{VN, GF, NF}

Tossed in olive oil, seasoned with our house barbecue rub, roasted until crisp outside and creamy inside.

Corn Maque Choux ^{NF}

This Sweet Baby Rays signature dish starts with kernels of sweet corn, sautéed with red and green bell peppers, and onions. Finished with bits of smoked ham, Cajun seasoning, and cream.

Creamy Coleslaw ^{VG, GF, NF}

This coleslaw is a classic. Green cabbage, shredded carrots, and green onions tossed with our housemade sweet and tangy dressing.

Green Chile Mac N Cheese ^{VG}

Poblano pepper infused cheese sauce with elbow macaroni; garnished with pepper jack cheese and diced roasted peppers.

Sautéed Green Beans ^{VG, GF, NF}

Tossed with house blend seasoning.

Sweet Baby Ray's Signature Baked Beans ^{GF, NF, DF}

A soul-warming blend of four types of beans, chopped pork, brisket, molasses, onions, garlic, and delicious Sweet Baby Ray's Original Barbecue Sauce.

VG - Vegetarian

VN - Vegan

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

COMPLETE YOUR BUFFET!

Honey-Kissed Cornbread Muffins ^{VG, NF}

Baked fresh and glazed with butter and honey.

Texas Condiment Platter ^{VN, GF, NF}

Traditional Barbecue condiments, including pickled jalapeños, pickled red onions, house made bread and butter pickles, and sliced white onions.

Barbecue Sauce Station

Customize your barbecue experience with an array of Duce's Wild sauce selections.



DESSERTS

CUPCAKES

available in mini or full-size

Banana Brulee Cupcakes ^{VG, NF}

Moist golden cake with bits of gooey bananas baked inside. Topped with a caramel buttercream frosting.

Carrot Cake Cupcakes ^{VG}

Spiced cake with a tangy gingered carrot infused cream cheese icing.

Chocolate Cupcakes with Vanilla Bean Buttercream ^{VG, NF}

Decadent chocolate cake with creamy vanilla bean infused buttercream.

Chocolate Espresso Cupcakes with Caramel Bacon Frosting ^{NF}

Moist, rich espresso infused chocolate cake with gooey caramel frosting, infused with crunchy salted bacon bits.

Classic Red Velvet Cupcakes ^{VG, NF}

Cake lovers delight with our tangy cream cheese frosting.

Dark Chocolate Cupcakes with White Chocolate Buttercream ^{VG, NF}

Rich chocolate cake with white chocolate buttercream

Vanilla Bean Cupcakes with Vanilla Meringue ^{VG, NF}

Light and airy vanilla bean sponge cake with a cloud of vanilla infused meringue.



BARs

Blueberry Peach Crunch Bars ^{VG, NF}

Fresh blueberries and peaches baked together on a shortbread crust topped with a crunchy brown sugar streusel.

Key Lime Dessert Bars ^{VG}

Graham cracker crust filled with key lime custard.

Lemon Dessert Bars ^{VG, NF}

Shortbread crust with a tangy lemon filling and powdered sugar.

7-Layer Dessert Bars ^{VG, NF}

Graham cracker crust filled with butterscotch chips, coconut, sweetened condensed milk, chocolate chips, and butter.

S'mores Dessert Bars ^{VG, NF}

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

PUDDINGS & COBBLERS

Banana Pie 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.

Chocolate Mud Pie Pudding ^{VG, NF}

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

Peach Cobbler ^{VG, NF}

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

Mixed Berry Cobbler ^{VG, NF}

Buttery cobbler dough filled with a mixture of raspberries, blueberries, blackberries, and strawberries. Topped with a crisp brown sugar streusel

DESSERTS

TARTS

Brandied Peach Cobbler Tart ^{VG, NF}

Sweet peaches simmered in brandy and brown sugar fill an all-butter crust topped with crunchy streusel.

Dark Chocolate Mousse Tart ^{VG}

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

French Apple Tart ^{VG, NF}

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

Fresh Fruit Cheesecake Tart ^{VG, NF}

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

Salted Caramel Tart ^{VG}

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

LOLLIPOPS

Chocolate Chip Cheesecake Lollipops ^{VG, NF}

Chocolate chip cheesecake dipped in white chocolate and topped with chocolate curls.

Frango Mint Cheesecake Lollipops ^{VG, NF}

Frango mint cheesecake dipped in dark chocolate.

Mocha Toffee Chip Cheesecake Lollipops ^{VG, NF}

Mocha cheesecake dipped in chocolate and topped with toffee chips.

Strawberry and Dark Chocolate Cheesecake Lollipops ^{VG, NF}

Strawberry cheesecake dipped in dark chocolate.

Turtle Cheesecake Lollipops ^{VG}

Classic vanilla cheesecake dipped in chocolate and topped with chopped nuts and caramel.

TRIFLES

Banana Pudding Trifles ^{VG}

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

Blueberry & Cashew Cheesecake Trifles ^{VN, GF}

Layers of fresh blueberries and vegan cashew cheesecake.

Chocolate Caramel Bacon Trifles ^{NF}

Caramel mousse layered with chocolate, caramel, and bacon.

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.

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.



DESSERTS

SWEETS STATIONS

Assorted Mini Donut Display ^{VG}

Ask your sales representative for more details

Churro Station ^{VG, NF}

Sweet fried dough dusted with sugar. Served with vanilla ice cream, chocolate sauce and caramel sauce.

Deluxe Sweets Table ^{VG}

Assortment of Brownies, Lemon Bars, Blondie Bars, and S'more Bars. Assortment of Chocolate Chip, Oatmeal Raisin, and Sugar Cookies. Heart-Shaped Shortbread Cookies Dipped in Chocolate. Assortment of Banana, Strawberry Shortcake, and Oreo Trifles. Assortment of Fresh Fruit, Key Lime, and French Silk Petite Tartlets, Chocolate Dipped Pretzel Rods.

Ice Cream Sundae Bar ^{VG}

Station includes chocolate and vanilla ice cream, chocolate sauce, caramel sauce, crushed Oreos, maraschino cherries, chocolate chips, chocolate shavings, rainbow sprinkles, M&Ms, granola, peanuts, coconut flakes, strawberries, bananas and whipped cream.

Mason Jar Cobblers ^{VG, NF}

Individual peach, berry, and apple cobblers in miniature mason jars topped with a streusel crumble.

Miniature Cupcake Assortment

Choose three dozen of our miniature cupcakes for a variety of flavors.

Miniature Milkshakes ^{VG, GF, NF}

Served with whipped cream, chocolate shavings, and fresh strawberries.

Miniature Root Beer Floats ^{VG, GF, NF}

Root beer and vanilla bean ice cream served in a trifle cup with a striped straw.

S'mores Station ^{VG}

Customize your campfire treat with Reese's cups, York peppermint patties, white and dark chocolate bars, marshmallows and graham crackers.

Standard Sweets Table ^{VG}

Assortment of Brownies, Lemon Bars, Blondie Bars, and S'more Bars. Assortment of Chocolate Chip, Oatmeal Raisin, and Sugar Cookies. Heart-Shaped Shortbread Cookies Dipped in Chocolate, Chocolate Dipped Pretzel Rods.

Warm Chocolate Chip Cookies & Milk ^{VG, NF}

Fresh baked chocolate chip cookies rested on a glass of milk.



LATE NIGHT BITES

Barbecue Sliders ^{NF}

Your choice of Alabama Pulled Chicken, Sweet Baby Ray's Pulled Pork, or Vegetarian Barbecue Jackfruit. Served on fresh miniature buns.

Chicago-Style Hot Dogs ^{DF, NF}

Served with relish, onion, mustard, sport peppers, pickle spears, diced tomatoes, ~~ketchup~~, and celery salt.

Chicken & Waffles ^{NF}

Belgium Waffles and crispy chicken tenders served with house made spiced honey glaze.

House Made Potato Chip Display ^{VG, NF}

Barbecue Chips and Parmesan Garlic Chips and served with smoked three onion dip.

Mini Burgers ^{NF}

Mini Angus beef burgers with aged cheddar, ketchup, and pickles.

Mini Italian Beef Sandwiches ^{NF}

Thin shaved beef and house made au jus served with peppers and giardiniera.

Pretzel Station ^{VG, NF}

Soft pretzel rolls brushed with butter and salt. Served with mustard, honey mustard, cream cheese frosting, icing dip, cheese sauce, and green chili cheese sauce.

Sicilian Pan Pizzas ^{NF}

Buttery crust, marinara, mozzarella cheese, your choice of Italian sausage, pepperoni or vegetarian

Street Taco Station ^{NF, DF}

Your choice of pork carnitas, carne asada, or vegetarian, served with cilantro, onions and lime, and warm corn tortillas.

Walking Tacos ^{NF}

Bags of Fritos offered with ground beef or chicken. Served with sour cream, red salsa, shredded cheese, and jalapenos.

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BEVERAGES

All Bar Packages include ice, disposable cups, cocktail napkins, and Dram Liquor Liability Insurance.
Our Basset Certified Bartenders are required for all bar services.

BAR PACKAGES

Premium Full Bar

Belvedere Vodka, Hendrick's Gin, Captain Morgan White Rum, Captain Morgan Spiced Rum, Johnnie Walker Black Label Scotch Whiskey, Jack Daniel's Tennessee Whiskey, Woodford Reserve Bourbon, Don Julio Blanco Tequila, Canyon Road Chardonnay, Sauvignon Blanc, Pinot Noir & Cabernet Sauvignon, LaMarca Prosecco, Coors Light, Miller Lite, Modelo Especial, Assorted White Claw Hard Seltzers, and a seasonal beer selection. Non-Alcoholic beverages include Coca-Cola, Diet Coke, Sprite, Ginger Ale, Bottled Water, Club Soda, Tonic Water, Ginger Beer, Orange Juice, Cranberry Juice, Grapefruit Juice, and Pineapple Juice. Includes standard bar mixers & garnishes.

Standard Full Bar

Tito's Vodka, Bombay Sapphire Gin, Captain Morgan White Rum, Captain Morgan Spiced Rum, Johnnie Walker Red Label Scotch Whiskey, Jack Daniel's Tennessee Whiskey, Jim Beam Bourbon, Jose Cuervo Tequila, Canyon Road Chardonnay, Sauvignon Blanc, Pinot Noir & Cabernet Sauvignon, William Wycliff Champagne, Coors Light, Miller Lite, Modelo Especial, Assorted White Claw Hard Seltzers, and a seasonal beer selection. Non-Alcoholic beverages include Coca-Cola, Diet Coke, Sprite, Ginger Ale, Bottled Water, Club Soda, Tonic Water, Ginger Beer, Orange Juice, Cranberry Juice, Grapefruit Juice, and Pineapple Juice. Includes standard bar mixers & garnishes.

Beer, Wine, and Soda Bar

Canyon Road Pinot Grigio, Sauvignon Blanc, Pinot Noir, & Cabernet Sauvignon, William Wycliff Champagne, Miller Lite, Coors Light, Modelo Especial, Assorted White Claw Hard Seltzers, a seasonal beer selection, Coca-Cola, Diet Coke, Sprite, and Bottled Water.

Mixer Package

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Bottled Water, Club Soda, Tonic Water, Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Lime Juice, Grenadine, Simple Syrup, Sweet n' Sour Mix, and Bloody Mary Mix. Includes standard bar mixers & garnishes.

Bar Garniture & Service Only

Includes Complimentary Ice, Bar Garnish of Lemons, Limes, Oranges, Olives & Cherries Disposable cups and cocktail napkins and Dram Liquor Liability Insurance.
Client agrees to provide all beverages, mixers, and spirits.

ADDITIONAL BEVERAGES

Soda & Water Package

Includes Bottled Water and an assortment of Coca-Cola products, including Coke, Diet Coke, and Sprite. Ice, Cups, and Napkins also included.

Coffee & Tea Service

Regular and Decaf Coffee served with creamer, sugar, and sweeteners.
Assorted Teas with Hot Water, sugar, and sweeteners.

Assorted Teas & Lemonades

House Made Classic, Strawberry and Raspberry Lemonades.
House Made Classic, Hibiscus, and Southern Sweet Iced Teas.

ASK ABOUT ADDITIONAL BEER SELECTIONS,
UPGRADED WINES, SIGNATURE COCKTAILS
& SIGNATURE MOCKTAILS!



WE LOOK FORWARD TO
CATERING YOUR SPECIAL DAY!

