



**PRIVATE EVENT  
CATERING**

— **SAMPLE MENUS** —



## AMERICAN MENU

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### **Appetizers**

Spinach Artichoke Dip with Crostini  
and Crudit 

### **First Course**

Apple Pecan Feta Spinach Salad with  
Cranberries & Cider Vinaigrette

### **Entr e**

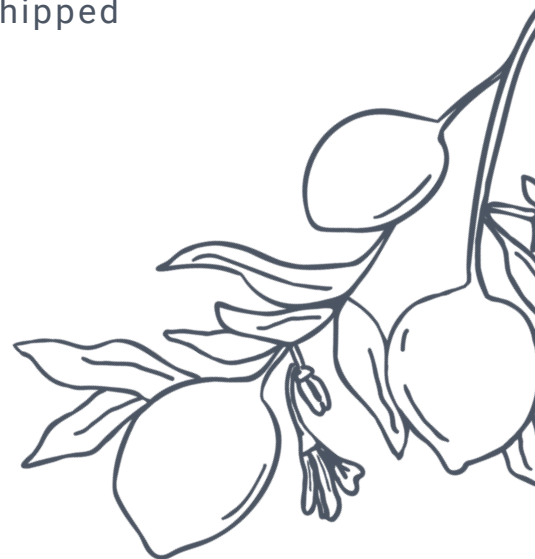
Herb Roasted Beef Tenderloin with Creamy  
Horseradish Sauce

### **Side Dishes**

Roasted Butternut Squash & Brussels  
Sprouts and Creamy Garlic Mashed  
Potatoes

### **Dessert**

Dark Chocolate Mousse with Whipped  
Cream and Fresh Berries





## ASIAN MENU

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### **Appetizers**

Chicken Lettuce Cups and Edamame  
with Spicy Dipping Sauce

### **Main Course**

Asian Marinated Seared Sea Bass

### **Side Dishes**

Grilled Baby Bok Choy and White  
Jasmine Rice

### **Dessert**

Grilled Tropical Fruit with Whipped  
Cream & Toasted Coconut





## MEDITERRANEAN MENU

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### **Appetizers**

Charcuterie Board with Cheeses,  
Crackers, Nuts and Grapes

### **Main Entrée**

Mediterranean Chicken Breasts -  
Braised in Lemon, Garlic Kalamata  
and Green Olives Pan Sauce,  
garnished with Fresh Parsley

### **Side Dishes**

Quinoa Tabbouleh - Quinoa, Cherry  
Tomatoes, English Cucumber, Feta  
Cheese, Fresh Mint and Scallions in  
Lemon Vinaigrette

### **Dessert**

Round Layered Cake Choice of  
Flavor of Buttercream Frosting  
garnished with Fresh Berries





## ITALIAN MENU

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### **Appetizers**

Bruschetta Al Pomodoro -  
Marinated Tomatoes, Red Onion,  
Basil & Garlic, in Extra Virgin Olive  
Oil on Toasted Garlic Baguette  
Slices.

### **Salad**

Caesar Salad with Cherry  
Tomatoes & Gourmet Croutons

### **Entrée**

Slow-Braised Beef Short Ribs in a  
Red Wine & Beef Stock

### **Side Dishes**

Fresh Tagliatelle Pasta and  
Sautéed Asparagus with Lemon

### **Dessert**

Crème Brûlée with Fresh  
Strawberry Garnish





## MEXICAN MENU

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### **Appetizers**

Warm Tortilla Chips and Queso  
with Fresh Guacamole

### **Main Course**

Crispy Chicken Chimichangas with  
Salsa Verde - Shredded Chicken,  
Sautéed Spinach & Onion in Sour  
Cream Sauce, wrapped in Flour  
Tortillas, seared golden brown and  
smothered in Green Salsa.

### **Side Dishes**

Seasoned Black Beans, Mexican  
Rice and Grilled Mexican Squash

### **Dessert**

Sopapilla Cheesecake - Layers of  
Cream Cheese, Crescents and  
Cinnamon Sugar





## BRUNCH MENU

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### **Appetizer**

Bacon and Cheddar Cheese Puffed Pastry Pinwheels

### **Salad**

Citrus Salad with Pink Grapefruit, Blood Orange, Cara Cara Oranges with Citrus Honey Dressing

### **Main Course**

Sweet & Savory Crepes - Portobello Mushroom, Spinach and Creamy Gruyere Cheese Sauce.

OR

Fluffy Scrambled Eggs, with Ham and Hollandaise Sauce. Crepes served with Strawberries, Whipped Cream Cheese, Lemon, Honey and Mint

### **Side Dishes**

Crisp Parmesan Hash Brown Cups with Fresh Chives

### **Dessert**

Fresh Baked Cookies packaged in cellophane with ribbon for take-home gifts for guests (for baby/bridal showers)





## BOOK A CUSTOM CATERING NOW

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