

*True  
Bakery  
Catering*

BANQUET MENU

2022-23

# Breakfast Spreads

Choose Three:

- JUMBO CINNAMON ROLLS
- BAGELS W/ CREAM CHEESE
  - PLAIN
  - JALAPEÑO/CHEDDAR
  - EVERYTHING
- SEASONAL DANISHES
- SOURDOUGH CINNAMON FRENCH TOAST
  - HOUSE-MADE SYRUP
  - ORGANIC POWDERED SUGAR
- VARIETY DONUTS
  - CINNAMON SUGAR
  - CHOCOLATE
  - VANILLA GLAZE
  - MAPLE

COMPLIMENTARY BEVERAGES:

- FILTERED ICE WATER
- COPPER CUP COFFEE
- ACS ORANGE JUICE

\$14 PER PERSON++

# Sandwich Spread

Choice Of:

- GARDEN SALAD
    - HOUSE-MADE RANCH
    - BALSAMIC VINAIGRETTE
- OR
- HANDMADE BOWTIE (FARFALLE) PASTA SALAD (+ \$1/PERSON)

(MIX & MATCH AVAILABLE)

- CHOICE OF BREAD:
  - WHITE
  - WHEAT
  - CIABATTA
- THE "FIXIN'S"
  - LETTUCE
  - TOMATO
  - RED ONION
  - SWISS & CHEDDAR
  - HOUSE-MADE MAYO
  - HOUSE-MADE MUSTARD
- CHOICE OF PROTEIN:
  - CHIMMICHURRI TRI-TIP\*
  - LEMON HERB CHICKEN
- DESSERT TRIO BITES:
  - SEASONAL CHEESECAKE
  - FUDGE BROWNIE
  - LEMON MERINGUE TARTLET

\$16 PER PERSON++

++PARTIES OF 8 OR MORE SUBJECT TO 20% AUTO GRATUITY

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# Hors d'oeuvres (Lunch & Dinner)

# Dinner Buffet (prices vary below)

*\*Complimentary Water & Iced Tea\**

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*Choose Three:*

*Comes with:*

- BEEF WELLINGTON BITES\*
  - FILET MIGNON
  - HOUSE-MADE PUFF PASTRY
  - PROSCIUTTO
  - WILD MUSHROOMS
  - HOUSE-MADE MUSTARD
- GRAVLAX CANAPÉS\*
  - HOUSE-CURED SALMON
  - PICKLED SHALLOTS
  - CAPERS | DILL | RADISH
  - CIABATTA CROSTINI
- CREAMY MUSHROOM CANAPÉS
  - SAUTÉ WILD MUSHROOMS
  - SHERRY WINE CREAM SAUCE
  - FRESH HERBS
  - CIABATTA CROSTINI
- BBQ OR SWEDISH MEATBALLS
  - CHOICE OF:
    - HOUSE-MADE BBQ SAUCE
    - VEAL STOCK GRAVY
    - OR CHOOSE 1/2 & 1/2
- LEMON MERINGUE TARTLET
- SEASONAL CHEESECAKE BITES

- GREENS SALAD AND HOUSE-MADE DRESSINGS; OR,
- HANDMADE BOWTIE (FARFALLE) PASTA SALAD (+ \$1/PERSON)
- WHITE CHEDDAR GOLDEN MASHED POTATOES; OR
- CREAMY ANCIENT GRAIN RISOTTO
- SEASONAL VEGETABLES  
OR
- SAUTÉED CHILÉ & LEEK SPINACH
- CHOICE OF DESSERT:
  - SEASONAL CHEESECAKE
  - FUDGE BROWNIE; OR,
  - LEMON MERINGUE TARTLET

*\*MIX AND MATCH IS ACCEPTED FOR ALL SIDES/SALADS/DESSERTS*

*Entrée Selections:*

- LEMON HERB CHICKEN \$28/PERSON++
- LEMON PEPPER COD \$28/PERSON++
- 16 OZ RIBEYE \$35/PERSON++
- 16 OZ PRIME RIB \$40/PERSON++
- 8 OZ BACON-WRAPPED FILET MIGNON \$45/PERSON++

\$18 PER PERSON++

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