



Wedding Guide

2025

TRUE
Cuisine
catering ♦ special events

TABLE OF CONTENTS

ABOUT SBR EVENTS GROUP.....	03
MEET THE TEAM.....	04
HORS D'OEUVRES.....	05
PLATTERS.....	07
STATIONS.....	08
FIRST COURSE.....	09
PLATED ENTREES.....	10
BUFFET SELECTIONS.....	11
LATE NIGHT BITES.....	13
DESSERTS.....	14
BEVERAGES.....	16
LINEN RENTALS.....	18
TABLEWARE RENTALS.....	19
FEATURED VENUES.....	21
SERVICE TEAM.....	22
PRE AND POST WEDDING CATERING.....	23
WEDDING PLANNING CHECKLIST.....	24

ABOUT SBR EVENTS GROUP

Sweet Baby Ray's & True Cuisine Catering are two powerhouse full-service event brands specializing in fresh menu selections, trend setting food presentation and impeccable service. Our scratch kitchen utilizes seasonally-inspired recipes that feature local and organic ingredients. Together as one company, we are dedicated to creating truly memorable weddings.



MEET THE TEAM



Dave Raymond
"Sweet Baby Ray"



Duce Raymond
Managing Partner



Rain Anderson
Director of Sales



Opie
Director of Operations



Mike McGinn
Product Director



Jason Herling
Executive Chef



Jennifer Tabares
Event Services Supervisor



Lisa Tanaka
Client Services Coordinator



Chris Wilke
Project Manager



Jacob Doherty
Project Manager



Sara Claire Gaspard
Sales Assistant



Annie Schmidt
Catering & Event Consultant



Lauren Marchisotto
Catering & Event Consultant



Meghann Streicher
Catering & Event Consultant



Sarah Raymond
Catering & Event Consultant



Sarah Ridder
Catering & Event Consultant

HORS D'OEUVRES

VEGETARIAN

Brie Gougères with Fig Marsala ^{VG}

Delicious French-style cheese puffs made with warm brie, accented with a wonderful sweet-sour diced fig, crushed pistachios and Marsala wine sauce and garnished with micro greens.

Brussels Sprout Beet Skewer ^{GF, VG, 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.

Corn Cake Fritter ^{VG, NF}

Crispy corn cake bite topped with honey jalapeño sauce.

Georgia Peach Skewer ^{VG}

Fresh peaches, basil, and a goat cheese croquettes on a bamboo knot pick, finished with our peach basil vinaigrette and toasted pecans.

Potato Samosas ^{VG, NF}

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

Roasted Tomato Soup ^{VG, NF}

Garnished with a mini grilled cheese square.

True Crostini ^{VG}

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

BEEF & PORK

Argentinian Beef Skewer ^{GF, NF, DF}

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

Bacon Wrapped Date ^{GF, DF}

Applewood smoked bacon, brown sugar glaze.

Bacon Wrapped Fingerling Potato ^{GF, NF}

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

Bulgogi Beef Skewer ^{DF}

Korean barbecue beef served with Gojuchang barbecue sauce.

Cubano Bites ^{NF}

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

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

With Sweet Baby Ray's Original Barbecue Sauce.

POULTRY

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 ^{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 ^{NF}

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

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.

Tandoori Chicken Satay ^{GF, NF}

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

Thai Chicken Skewer ^{GF, NF}

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

VEGAN

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

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

Vegan Brussels Sprout Beet Skewer ^{GF, VN, NF}

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

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.

HORS D'OEUVRES

SEAFOOD

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.

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.

Smoked Salmon ^{NF}

Cucumber, crème fraiche, black sturgeon caviar, chives.

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.

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HAND CRAFTED PIZZAS

Italian Sausage Pizza ^{NF}

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

Asian Chicken Pizza ^{NF}

Five spice roasted chicken, hoisin, bell peppers, onion, mozzarella.

Prosciutto and Arugula Pizza ^{NF}

Garlic oil, toasted pine nuts, pecorino, mozzarella.

Margherita Pizza ^{VG, NF}

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

Thai Chicken Pizza ^{NF}

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

Mediterranean Pizza ^{VG, NF}

Tomato sauce, eggplant, kale, fried chick peas, mozzarella,



PLATTERS

Small serves 15-20 and large serves 30-40

Fresh Berry Platter ^{GF, VN, NF}

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

Fresh Fruit Platter ^{GF, VN, NF}

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

Caprese Skewers Platter ^{GF, VG, NF}

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

Honey Dew Melon and Prosciutto Skewer Platter ^{GF, NF}

Prosciutto wrapped honeydew melon with dill havarti cheese on a bamboo knot pick topped with our white balsamic reduction and fresh thyme.

Prosciutto Wrapped Asparagus Platter ^{NF}

Fresh asparagus wrapped with prosciutto with a parmesan crust.

Crudite Vegetable Platter ^{GF, VG, NF}

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

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.

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.

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

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

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.

Roasted Garlic Hummus Platter ^{VN, NF}

Served with assorted house made crackers.

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STATIONS

Barbecue Fondue Station

Smoked chicken with Alabama White-Gold Barbecue Sauce, double smoked pork nuggets, burnt ends with Texas Barbecue Sauce, and smoked Texas sausage with Duce's Wild Mustard Barbecue Sauce.

Presented in cast iron skillets and fondue pots.

Heart of Chicago Station

Includes Chicago Style hot dogs served with mustard, white onion, relish, sport pepper, tomato, pickle spear and a dash of celery salt, and mini Italian beef sandwiches dipped in gravy on French bread with sweet peppers and giardiniera on the side.

Create Your Own Slider Station

Includes mini angus beef burgers and mini veggie black bean burgers served with your choice of lettuce, tomato, onions, cheddar cheese, pickles, ketchup, mustard, and mayonnaise.

The Happy Couple Mac N' Cheese Station

Includes original mac n' cheese, crumbled bacon, crumbled Cheez-It crackers, peas, caramelized onions, green onions, and roasted bell peppers.

Pierogi Station

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

Mashed Potato Bar

Includes roasted garlic mashed potatoes, crumbled bacon, shredded cheddar cheese, butter, chives, and sour cream

Taco Bar

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



FIRST COURSE

Served with fresh artisan bread and butter.

CHOICE OF ONE SALAD

True Bistro Salad ^{VG, GF, DF}

Baby field greens, fresh seasonal berries, almonds, balsamic vinaigrette.

Endive and Tangerine Salad ^{VG, GF}

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

Classic Caesar Salad ^{VG, NF}

Crisp romaine lettuce, garlic croutons, Parmesan cheese, tear drop tomatoes, Caesar dressing, Parmesan frico shard.

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

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

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.

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Ask about our Soup & Salad Duo Plates!



PLATED ENTREES

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.

Cider Glazed Chicken Breast ^{GF, NF}

Pan seared airline chicken breast with apple cider and fresh thyme reduction on a medley of Yukon gold potatoes, kale, and fennel topped with a fresh apple slaw.

Grilled Thai Chicken Breast ^{GF, NF}

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

Lemon Chicken Breast ^{NF}

Airline Chicken breast sautéed with fresh lemon and a brown sugar glaze. Accompanied by parmesan risotto with white truffle oil and roasted brussels sprouts.

Pan Seared Airline Chicken Breast ^{GF, DF, NF}

Served with garlic confit, shallots, thyme, caramelized onion jus, and micro arugula. Accompanied by Pommies 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.

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.

VEGETARIAN OPTIONS

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

Asian Braised Short Ribs ^{GF, NF}

Miso, soy, and brown sugar glazed short ribs served with pea tendrils, red chilies, and sesame seeds. Accompanied by pork belly fried rice and carrots & spring onions.

Black Cherry Brisket ^{GF, NF}

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

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.

Red Wine Braised Short Ribs ^{GF, NF}

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

Texas Brisket ^{NF}

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

SEAFOOD OPTIONS

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.

Hot Smoked Salmon ^{GF, DF, NF}

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

Miso Glazed Black Cod ^{GF, DF, NF}

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

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Ask about our Duo Entrée Plates!

BUFFET SELECTIONS

Choose two entree options, two side options, and one salad option.
Includes chef's choice bread and butter.

POULTRY ENTRÉES

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

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.

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.

Grilled Pesto Chicken Breast ^{GF}

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



VEGETARIAN ENTRÉES

Sweet Potato Towers ^{VG, GF, NF}

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

Ancient Grain Stuffed Pepper ^{VG, GF, 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.

Portobello Stack ^{VN, GF, NF}

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

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.

Pasta Primavera ^{VG, NF}

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

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.

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BUFFET SELECTIONS

Choose two entree options, two side options, and one salad option.
Includes chef's choice bread and butter.

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.

Slow Roasted Tri Tip Sirloin GF, 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.

Merlot Braised Brisket GF, NF, DF

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

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 scallion, cilantro, red chilies and sesame seeds.

SIDE OPTIONS

Roasted Vegetable Medley VG, GF, NF

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

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

With shallots, garlic, and toasted flax seed.

Classic Rice Pilaf GF, NF

With chicken stock, vegetables, and herbs.

Sautéed Asparagus VG, GF, NF

With butter and house blend.

Creamy Roasted Garlic Mashed Potatoes VG, GF, NF

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

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

With garlic, parmesan cheese and rosemary.

Herb Red Potatoes VG, GF, NF, DF

Drizzled with olive oil and herbs de provence.

SALAD OPTIONS

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.

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.

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LATE NIGHT BITES

SAVORY

Mini Burgers ^{NF}

Aged cheddar, ketchup, pickles.

Chicago Hot Dog ^{NF}

Served with relish, onion, mustards, sport peppers, and ketchup.

Pulled Pork Sliders ^{NF}

Served with Sweet Baby Ray's Original Barbecue Sauce and warm mini buns.

Sicilian Pan Pizzas ^{NF}

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

House Made Potato Chip Display ^{GF, VG, NF}

BBQ potato chips with smoked three onion dip.

Street Taco Station ^{NF, DF}

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

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.

SWEET

Milkshakes ^{VG, GF, NF}

Vanilla milk shakes with mini mugs and straws.

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

Goose Island Root Beer and vanilla bean ice cream with beer mugs and straws

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

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

Assorted Mini Donut Display ^{VG}

Ask your sales representative for more details

Mason Jar Cobbblers ^{VG, NF}

Peach, berry, and apple.

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DESSERTS

CUPCAKES

(also available in mini size)

Chocolate Cupcakes with Vanilla Bean Buttercream ^{VG, NF}
Decadent chocolate cake with creamy vanilla bean infused buttercream.

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.

Classic Red Velvet Cupcakes ^{VG, NF}
Cake lovers delight with our tangy cream cheese frosting.

Carrot Cake Cupcakes ^{VG}
Spiced cake with a tangy gingered carrot infused cream cheese icing.

Banana Brulee Cupcakes ^{VG, NF}
Moist golden cake with bits of gooey bananas baked inside. Topped with a caramel buttercream frosting.

Chocolate Espresso Cupcakes with Caramel Bacon Frosting ^{NF}
Moist, rich espresso infused chocolate cake with gooey caramel frosting, infused with crunchy salted bacon bits.

LOLLIPOPS

Frango Mint Cheesecake Lollipops ^{VG, NF}
Frango mint cheesecake dipped in dark chocolate.

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.

Mocha Toffee Chip Cheesecake Lollipops ^{VG, NF}
Mocha cheesecake dipped in chocolate and topped with toffee chips.

Chocolate Chip Cheesecake Lollipops ^{VG, NF}
Chocolate chip cheesecake dipped in white chocolate and topped with chocolate curls.

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DESSERTS

BARS

Lemon Dessert Bars ^{VG, NF}

Shortbread crust with a tangy lemon filling and powdered sugar.

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.

S'mores Dessert Bars ^{VG, NF}

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

TRIFLES

Banana Pudding Trifles ^{VG}

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

Strawberry Shortcake Trifles ^{VG, NF}

Soft pound cake and macerated strawberries layered with whipped cream.

Oreo Chocolate Trifles ^{VG, NF}

Chocolate mousse with Oreo and brownie pieces, topped with whipped cream.

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.

Tiramisu Trifles ^{VG, NF}

Mocha mousse, ladyfinger cookies, whipped cream and chocolate sauce.

TARTS

French Apple Tart ^{VG, NF}

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

Brandied Peach Cobbler Tart ^{VG, NF}

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

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.

BAR PACKAGES

PREMIUM FULL BAR

Belvedere Vodka
Hendrick's Gin
Captain Morgan White Rum
Captain Morgan Spiced Rum
Johnnie Walker Black Label
Jack Daniel's Tennessee Whiskey
Woodford Reserve Bourbon
Don Julio Blanco Tequila

*Includes all non-alcoholic selections, mixers,
garnishes, beers, and wines listed below.*

STANDARD FULL BAR

Tito's Vodka
Beefeater Gin
Captain Morgan White Rum
Captain Morgan Spiced Rum
Johnnie Walker Red Label
Jack Daniel's Tennessee Whiskey
Jim Beam Bourbon
José Cuervo Tequila

*Includes all non-alcoholic selections, mixers,
garnishes, beers, and wines listed below.*

BEER, WINE, AND SODA BAR

Canyon Road Pinot Grigio
Canyon Road Sauvignon Blanc
Canyon Road Pinot Noir
Canyon Road Cabernet Sauvignon
William Wycliff Champagne
Miller Lite
Coors Light
Modelo Especial
A Seasonal Beer Selection
White Claw Hard Seltzers
Coca-Cola
Diet Coke
Sprite
Bottled Water

ASK ABOUT

Additional Beer Selections
Upgraded Wines
Signature Cocktails & Mocktails

Children's Beverages include all non-alcoholic
beverages available in chosen bar package.

All Packages include ice, disposable cups, cocktail
napkins, and Dram Liquor Liability Insurance.

Our Basset Certified Bartenders are required
for all bar services.

MIXER PACKAGE

Coca-Cola
Diet Coke
Sprite
Bottled Water
Club Soda
Tonic Water
Orange Juice
Cranberry Juice
Grapefruit Juice
Pineapple Juice
Ginger Ale
Ginger Beer
Lime Juice
Grenadine
Simple Syrup
Zing Zang Bloody Mary Mix
Sweet N Sour Mix
Sweet & Dry Vermouths

Includes all bar garnishes listed below.

BAR GARNISHES

Green Olives
Maraschino Cherries
Limes
Lemons
Oranges

ADDITIONAL BEVERAGE PACKAGES

BEVERAGE STATION

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 BEVERAGES

Coca-Cola, Diet Coke, Sprite

Bottled Water

House Made Lemonade

House Made Strawberry or Raspberry Lemonade

House Made Iced Tea or Southern Sweet Tea



LINEN RENTALS

FEATURED VENDOR



See more at windycitylinen.com

SOLID COLLECTION

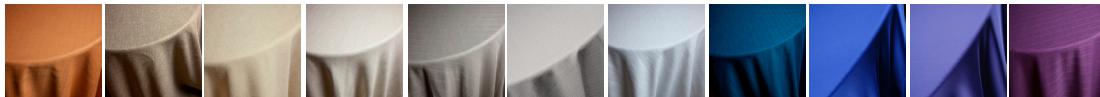


UPGRADED LINEN SELECTIONS

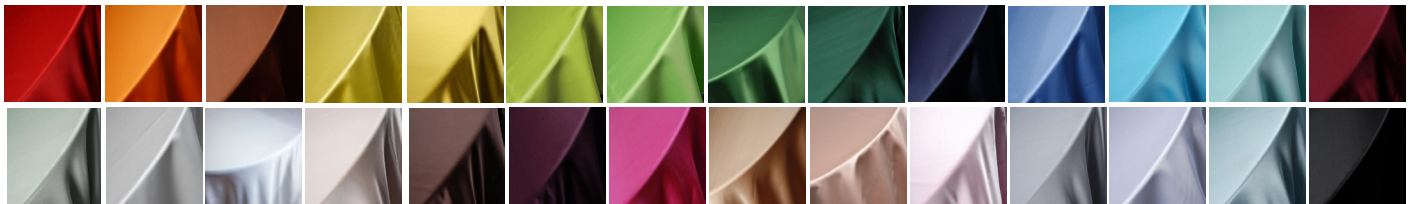
SHANTUNG COLLECTION



JUTE COLLECTION



LAMOUR COLLECTION



SPECIALTY COLLECTION



TABLEWARE RENTALS

FEATURED VENDOR

TABLESCAPES®
EVENT RENTALS
AN EMPLOYEE-OWNED COMPANY

See more at tablescapes.com



Black Round Collection



Classic Silver Collection



Hammered Stainless Collection



Gold Rimmed White Collection



Fine Gold Rimmed Collection



Contemporary Brushed Gold Collection



Rimmed White Collection



Eno Goblet Collection



Classic European Collection



White Sheer Collection



Pure Crystal Collection



Contemporary Stainless Collection



Ask about upgraded disposables!

TABLEWARE RENTALS

FEATURED VENDOR



See more at egpres.com



FEATURED VENDOR



See more at dishanddecorvintagerental.com



VENUES

True Cuisine partners with many venues throughout the Chicago-land area & surrounding suburbs. Our venue list includes spaces for all unique tastes, ranging from classic to contemporary to modern. Our consultants would be happy to assist you in finding the right venue for your special day!



BRIDGEPORT ART CENTER



REDFIELD ESTATE



DANADA HOUSE



WILDER MANSION



CEDAR FOX



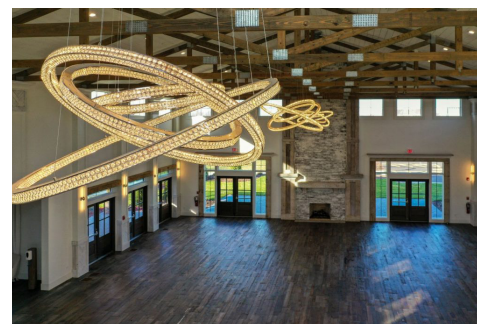
SALVAGE ONE



PROVIDENCE VINEYARD



THE BRIX ON THE FOX



THE FARMHOUSE

Visit www.truecuisine.com for our full venue list

SERVICE TEAM



ATTIRE

Black Bistro

Black Shirt, Black Pants, Black Tie, Black Apron, Black Shoes

White Bistro

White Shirt, Black Pants, Black Tie, Black Apron, Black Shoes

Black Polo

Black Polo Shirt, Black Pants, Black Apron, Black Shoes

RECOMMENDED STAFFING GUIDELINES

- (1) Event Director
- (1) Server Dedicated to the Bride & Groom
- (1) Server Captain per 100 Guests
- (1) Bartender per 75 Guests
- (1) Server per 10-20 Guests
- (1) Head Chef
 - Culinary Team Varies by Event
- (1) Porter per 75-100 Guests

The Sweet Baby Ray's & True Cuisine Catering Team is dedicated to making every event a beautiful experience. You can trust that each team member will be professional, courteous and thorough so that you only have to worry about enjoying your occasion!

Above numbers reflect base-level staffing and are subject to vary based on menu selections, venue logistics, etc.

PRE AND POST WEDDING

LET US MAKE ALL YOUR WEDDING RELATED EVENTS AS DELICIOUS AS
YOUR BIG DAY WITH CATERING SERVICES FOR YOUR:

- Engagement Party
- Bridal Shower
- Rehearsal Dinner
- Big Day Brunch or sweets delivered to your salon or home
- Wedding Favors
- Post Wedding Brunch

SAMPLE REHEARSAL DINNER MENU

Freshly Baked Bread and Whipped Butter

True Bistro Salad

Sautéed Green Beans and Baby Stemmed Carrots

Roasted Red Potatoes

Pancetta Stuffed Chicken Breast

Slow Roasted Tri-Tip Sirloin

SAMPLE BAR MENU

Champagne and Smirnoff Vodka

Fresh Squeezed Juice Bar

Prosecco, Sparkling Rose, Fruit Sorbet

Bloody Mary Mix

Peach Nectar

Panna Still Water

San Pellegrino

SAMPLE BRUNCH MENU

Susan's Blueberry Casserole

Brunch Favorites Omelet Station

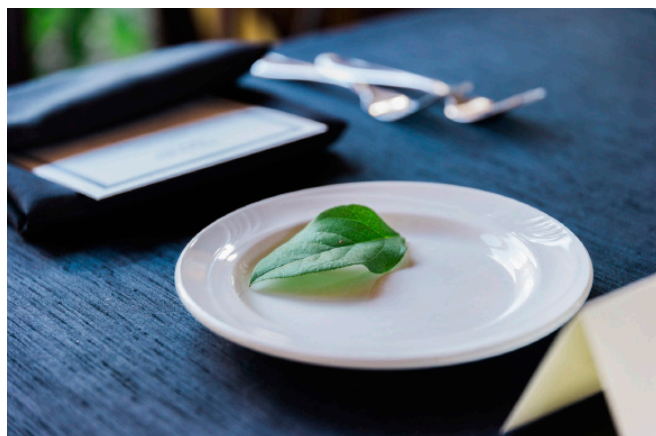
Breakfast Potatoes

Denver Scrambled Eggs

Smoked Brisket and Biscuits

Atlantic Salmon Display

Coffee, Hot Tea, and Water Service



"I DO" TO-DO

12 MONTHS +

- ☐ Choose a wedding date
- ☐ Determine budget
- ☐ Pick wedding party
- ☐ Schedule engagement photos
- ☐ Start compiling guest list
- ☐ Research venues
- ☐ Research wedding attire and plan a shopping trip
- ☐ Create and order save the dates

10-12 MONTHS

- ☐ Create a wedding website
- ☐ Mail save the dates
- ☐ Research florists
- ☐ Book ceremony and reception venues
- ☐ Book officiant
- ☐ Book desired vendors

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8-10 MONTHS

- ☐ Research accommodations
- ☐ Finalize guest list
- ☐ Choose bridal party attire
- ☐ Register for gifts
- ☐ Book florist
- ☐ Plan your bachelor/bachelorette party
- ☐ Plan your wedding shower

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6-8 MONTHS

- ☐ Decide on wedding cake style and flavor
- ☐ Research wedding favors
- ☐ Research hair and makeup, book stylist
- ☐ Meet with officiant and plan ceremony
- ☐ Start planning honeymoon
- ☐ Book transportation to and from venue
- ☐ Purchase wedding bands
- ☐ Book rehearsal dinner venue
- ☐ Research wedding invitation designs

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4-6 MONTHS

- ☐ Order wedding invitations and wedding cake
- ☐ Book accommodations
- ☐ Book honeymoon flights and hotel
- ☐ Schedule fittings and alterations
- ☐ Decide on a playlist for your dj or band
- ☐ Order favors

3 MONTHS

- ☐ Finalize timeline for the big day
- ☐ Purchase decor
- ☐ Finalize menu with caterer
- ☐ Order menu cards
- ☐ Order rehearsal dinner invitations

2 MONTHS

- ☐ Mail invitations
- ☐ Write vows
- ☐ Apply for marriage license
- ☐ Finalize seating arrangements

1 MONTH

- ☐ Final fittings
- ☐ Pick up wedding rings
- ☐ Confirm honeymoon reservations and pack
- ☐ Confirm details with vendors
- ☐ Pick up marriage license
- ☐ Order thank you notes

1-2 WEEKS

- ☐ Follow up with guests who haven't RSVP'd
- ☐ Give a final head count to caterers
- ☐ Make sure DJs/musicians have playlists
- ☐ Final haircut and color
- ☐ Have final payments and cash tips for all vendors
- ☐ Provide transcripts of all readings
- ☐ Deliver "must have" image list to photographer

DAY BEFORE

- ☐ Make sure everything is packed for big day
- ☐ Mani/Pedi
- ☐ Attend rehearsal and dinner
- ☐ Get lots of rest

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THE BIG DAY!

- ☐ Eat a healthy breakfast
- ☐ Take a deep breath and relax - enjoy your big day!

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WHEREVER YOU SEE OUR LOGO,
ASK US HOW WE CAN HELP!

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WE CAN'T WAIT TO CATER YOUR SPECIAL DAY!

