

t r u e ★ w e s t

S O L A R P O W E R E D E V E N T S & C A T E R I N G

Appetizers

Fried Chicken Wings

*Plain, Buffalo, or Dry Rub
Bleu Cheese & Buttermilk Ranch, Celery*

Tuna Tartare

Soy, Ginger, Scallion, Fried Wonton, Cilantro, Cucumber Cup

Wild Mushroom Crostini

Goat Cheese, Griddled Baguette, Chive

Crab Cakes

New England Style, Topped with Remoulade

Duck Meatballs

Cherry Bordelaise, Manchego Cheese, Microgreens

Grilled Rosemary Lamb Chops

Bone-In, Mini Chops, Grained Mustard

Seared Scallop

Bacon Jam, Fresh Parsley

Gravlax

Pumpernickel Bread, Caper Onion Relish

Fig & Bleu

Fig Jam, Bleu Cheese Mousse, Toasted Baguette

Cuban Bites

Roasted Pork, Ham, Swiss, Mustard

Short Rib Stuffed Mushrooms

Fontina Cheese, Fresh Herbs

Seasonal Soup Shooter

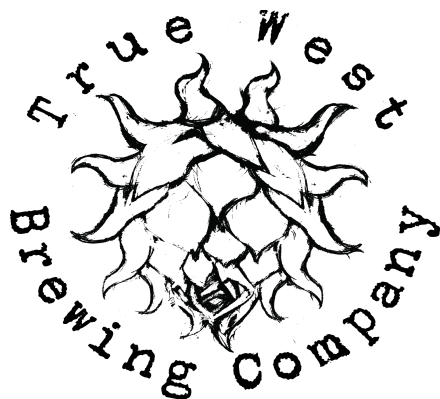
Autumn Creamy Tomato & Mini Grilled Cheese

Caprese Skewer

Mozzarella, Tomato, Basil, Balsamic

Chorizo Croquettes

Spanish Pork Sausage, Cotija Cheese, Tabasco Aioli



True West Shares

Seasonal Crudité

*Fresh Seasonal Vegetables,
Bleu Cheese & Buttermilk Ranch*

Artisanal Cheese Board

*Decorated with Housemade Chutney,
Berries, Nuts, Breads, & Crackers*

Charcuterie

*Smoked & Dry-Cured Meats, Ale Mustard, Pickled
Vegetables, Gherkins, Crostinis, & Fresh Herbs*

Cheese + Charcuterie

Our Bountiful Pairing of Choice Meats, Cheeses, & Garnishes

Antipasto

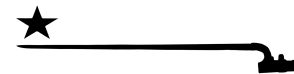
*Artisanal Imported Meats & Cheeses, Roasted Red Peppers,
Pepperoncinis, Artichoke Hearts, Marinated Mushrooms, &
Pitted Olives*

Chilled Shrimp

Spicy Cocktail Sauce, Fresh Lemon

Spinach Artichoke Dip

French Baguettes, Seasonal Vegetables



Sliders

~ A La Carte or BYO - Housemade Rolls ~

Burger

Lettuce, Tomato, Pickle, American

Fried Chicken

Buffalo Style or Southern Style

Pulled Pork

BBQ Sauce, Housemade Slaw

Shrimp Bahn Mi

Pork Belly, Cilantro, Pickled Veggies, Lemon Aioli

Lobster Roll

Buttered & Toasted NE-Style Roll, Lemon

Veggie

White Bean, Kalamata Olive, Rosemary, Garlic Aioli

*~ All Menu Pricing Customized By Event & Selections ~
~ Event Menus Are Priced Per Guest ~*

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