

true west

SOLAR POWERED EVENTS & CATERING

Apps

Fried Chicken Wings

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

Tuna Tartare

Soy, Ginger, Scallion, Cucumber, Fried Wonton Cup

Duck Meatballs

Cherry Bordelaise, Manchego Cheese, Microgreens

True West Tater Tots

Housemade & Hand-Rolled, Dipping Sauces

Grilled Rosemary Lamb Chops

Bone-In Mini Chops, Med Rare, Grained Mustard

Seared Scallop

Bacon Jam, Fresh Parsley

Gravlax Crostini

Pumpernickel Bread, Caper Onion Relish

Fig & Bleu

Fig Jam, Bleu Cheese Mousse, Toasted Baguette

Steak & Cheese Spring Rolls

Deep Fried, Roasted Garlic Scallion Aioli

Short Rib Stuffed Mushrooms

Fontina Cheese, Fresh Herbs

Chorizo Croquettes

Spanish Pork Sausage, Cotija Cheese, Tabasco Aioli

Raisin Bread Grilled Cheese

Camembert Cheese, Plum Chutney



Shares

Crudité

*Fresh Seasonal Vegetables,
Bleu Cheese & Buttermilk Ranch*

Artisanal Cheese Board

*Decorated with Housemade Chutney, Crostinis, &
Crackers*

Charcuterie Board

*Smoked & Dry-Cured Meats
Chef's Choice Accompaniments & Crostinis*

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 Baguette Crostinis & Crackers



Sliders

~ A La Carte - Housemade Rolls ~

Burger

Lettuce, Tomato, Pickle, American

Fried Chicken

Buffalo or Southern Style

Pulled Pork

BBQ Sauce, Housemade Slaw, Buttermilk Biscuit

Caprese

*Thick-Cut Marinated Tomatoes & Fresh Mozzarella,
Torn Basil, Balsamic Drizzle*

Lobster

*Lobster Salad, Buttered & Toasted NE-Style Roll,
Lemon, Fresh Herbs*

*~ Pricing Customized By Selections, Setup, & Execution ~
~ Final Event Menus Are Priced Per Guest ~*

www.galleryatvw.com/art-gallery-events
www.brewtruewest.com/events
instagram - @truewestevents
executive chef - michael gagnon
brewmaster - scott houghton