

TRUE FOOD KITCHEN



Lean & Green

CHOICE OF ONE SALAD + ENTRÉE OR SANDWICH

SALAD:

Organic Tuscan Kale *lemon, garlic, grana padano, breadcrumb* VEG

Mediterranean Quinoa *persian cucumber, olive, peppadew, cherry tomato, pole bean, feta, almond, oregano vinaigrette* VEG GF

Grilled Chicken *medjool date, dried cranberry, jicama, apple, manchego, farro, marcona almond, champagne vinaigrette*

Seasonal Ingredient *rotates regularly to include the season's ripest produce* VEG GF

and

ENTRÉE:

Spaghetti Squash Casserole *organic tomato, caramelized onion, zucchini, fresh mozzarella* VEG GF

Grilled Fish or Grass-Fed Steak Tacos* *avocado, greek yogurt, cilantro, pickled onion, anasazi bean, cotija cheese* GF

Cashew Pad Thai *kombu, rice noodle, zucchini, mushroom, eggplant, gai lan, bean sprout, thai basil, tamarind* GF

Teriyaki Quinoa *broccoli, heirloom carrot, bok choy, mushroom, brown rice, avocado, toasted sesame* V

or

SANDWICH:

Mediterranean Chicken Pita *grilled flatbread, romaine, arugula, grape, house pickle, red onion, feta, harissa tahini*

Inside Out Quinoa Burger *hummus, tzatziki, tomato, butter lettuce, cucumber, red onion, avocado, feta* VEG GF

Turkey Burger *smashed avocado, tomato, butter lettuce, smoke gouda, jalapeño remoulade, flax seed bun*

Grass-Fed Burger* *umami, caramelized onion, arugula, parmesan, mayonnaise, flax seed bun*

Pricing

Serves 10-14

\$200

Serves 15-19

\$275

Serves 20-24

\$350

Serves 25-29

\$425

Serves 30-35

\$500

~ Tax, delivery, and service fees additional

V Vegan VEG Vegetarian GF Gluten Free / While we offer gluten free items, our kitchen is not completely gluten free.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Protein Platter

CHOICE OF ONE SALAD + ENTRÉE OR PREMIUM ENTRÉE

SALAD:

Organic Tuscan Kale *lemon, garlic, grana padano, breadcrumb* VEG
Mediterranean Quinoa *persian cucumber, olive, peppadew, cherry tomato, pole bean, feta, almond, oregano vinaigrette* VEG GF
Grilled Chicken *medjool date, dried cranberry, jicama, apple, manchego, farro, marcona almond, champagne vinaigrette*
Seasonal Ingredient *rotates regularly to include the season's ripest produce* VEG GF

and

ENTRÉE:

(add one protein: tofu / chicken / shrimp / grass-fed steak* / salmon*)*
Cashew Pad Thai *kombu, rice noodle, zucchini, mushroom, eggplant, gai lan, bean sprout, thai basil, tamarind* GF
Teriyaki Quinoa *broccoli, heirloom carrot, bok choy, mushroom, brown rice, avocado, toasted sesame* v

or

PREMIUM ENTRÉE:

Grilled Salmon* *smoked onion farro, arugula, roasted beet, cilantro pumpkin seed pesto*
Moroccan Chicken or Pan Roasted Chicken *(dish and set vary by season)* GF
Sustainable Seabass* *broccolini, sugar snap pea, roasted mushroom, ancient grains, umami*

Pricing

Serves 10-14
\$275

Serves 15-19
\$375

Serves 20-24
\$475

Serves 25-29
\$575

Serves 30-35
\$675

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À La Carte

UPGRADE YOUR ORDER WITH ADDITIONAL OFFERINGS

STARTER

- Herb Hummus greek salad, feta & grilled pita bread **VEG**
- Kale Guacamole pink grapefruit, cilantro, roasted poblano, sunflower seed & pita chips **v**
- Shiitake Lettuce Cups tofu, jicama, sambal, thai basil, cashew **v**

SALAD

- Organic Tuscan Kale lemon, garlic, grana padano, breadcrumb **VEG**
- Mediterranean Quinoa persian cucumber, olive, peppadew, cherry tomato, pole bean, feta, almond, oregano vinaigrette **VEG GF**
- Grilled Chicken medjool date, dried cranberry, jicama, apple, manchego, farro, marcona almond, champagne vinaigrette
- Seasonal Ingredient rotates regularly to include the season's ripest produce **VEG GF**

DESSERT

- Flourless Chocolate Cake caramel, vanilla ice cream, cocoa nibs **VEG GF**
- Seasonal Pie

À La Carte

STARTER

- 10-14 / \$65
- 15-19 / \$90
- 20-24 / \$115
- 25-29 / \$140
- 30-35 / \$165

SALAD

- 10-14 / \$90
- 15-19 / \$120
- 20-24 / \$150
- 25-29 / \$180
- 30-35 / \$210

DESSERT

- 10-14 / \$40
- 15-19 / \$60
- 20-24 / \$80
- 25-29 / \$100
- 30-35 / \$120

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