

# TRUE FOOD KITCHEN

## GROUP DINING

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WALNUT CREEK | 120 BROADWAY LANE | WALNUT CREEK, CA 94596



## WE ARE TRUE FOOD KITCHEN

**WELCOME TO TRUE FOOD**, a health-driven, seasonal restaurant merging nutrient-rich ingredients with a flavor-forward menu that rotates regularly to let guests experience great-tasting ingredients at the peak of their freshness. Our open kitchen brings guests closer to our culinary craft and demonstrates there's nothing secret about the way we prepare our dishes, like our flavorful and healthful bowls, pizzas, salads and antioxidant-packed desserts. Each of our scratch bars are brimming with a selection of wine, local beers and seasonal cocktails made using fresh-pressed fruit and vegetable juices paired with organic spirits.

At True Food Kitchen, we cater to nearly every food preference with a variety of gluten-free, naturally organic, vegetarian and vegan offerings. This commitment to quality and creativity ensures a menu that encourages exploration all throughout the year. True Food is based on the idea that food should make you feel better – not worse – and that you shouldn't have to sacrifice taste to live a healthier lifestyle. Every meal we serve is prepared to that standard.

## OUR MENU

A progressive restaurant concept with a menu rooted in the principles of Dr. Andrew Weil's anti-inflammatory diet, True Food Kitchen emphasizes wholesome, simple ingredients with simple preparations to bring forth the natural health benefits and the flavors of each ingredient. Our innovative menu caters to a variety of preferences and diets and offers an array of delicious vegan, vegetarian, and gluten-free options.



## OUR SPACE

True Food Kitchen is located in the heart of Broadway Plaza, Walnut Creek's premiere open-air shopping center featuring luxury retailers and dining. The restaurant's bright, vibrant dining room with open kitchen provides the perfect backdrop for events of all sizes - including small group dinners, cocktail or networking receptions or more formal business lunches or dinners. The restaurant also features flexible seating on its heated, covered outdoor patio at the front of the restaurant with views of the center of Broadway Plaza.



# GROUP EVENTS

## INFORMATION

When booking your group reservation, please note that dates come with a food & beverage revenue guarantee. Minimums vary based on the day of the week and time of the year and do not include service charge, sales tax, or gratuity.

## EVENT GUARANTEES

We will need to receive your final guest commitment 3 calendar days prior to your event(s). Should this number not be made available at the requested time, the originally established attendance will be used. The actual attendance or the final guaranteed guest count will be charged, whichever is greater. If the guest number increases the day of the event we will do our best to accommodate.

Group menus and beverage choices will need to be selected 2 weeks in advance. This will guarantee food and beverage item availability and printing of the menus for the day/night of the event.

## SERVICE CHARGE AND APPLICABLE TAX

Services listed in this packet are subject to a 4% service charge and appropriate sales tax. The amount of gratuity you choose to leave for our servers is determined solely by you. You may indicate the amount of the tip in the pre-authorization form or wait for your final check before deciding on the amount of the tip.

For larger events, including restaurant buyouts, a 21% service charge will replace the 4% service charge and gratuity options. A deposit will also apply. Please speak to your Event Manager for more details.

Additional Fees:

Corkage: \$15/bottle

Cake Cutting: \$2/pp

## CONFIRMING RESERVATION

In order to reserve space for your group event a confirmation form will be sent by one of our Event Managers via email and it will need to be signed 3 calendar days after the form was sent.

To confirm larger events including buyouts a deposit will be required.

## PATIO RESERVATIONS

This event is rain or shine. In the case of inclement weather our managers will do their best to relocate the event based on the other reservations and contracts previously made. There is no guarantee that relocation will be possible and you will not receive a credit, nor will your food and beverage minimum be reduced or waived.

## MENU

We are dedicated to the craftsmanship of food and wine and our menus change seasonally. When choosing your food and wine options please note substitutions may occur when menu changes take place. Prix fixe menus are required for parties of over 15. Guests can choose their option during their dining experience. Sales tax, gratuity, and 4% service charge are not included in menu pricing.

## CANCELLATION POLICY

If you cancel with less than two weeks' notice you will be responsible for 50% of your food and beverage charge, sales tax, and the 4% service charge on the full minimum as a penalty. Cancellation within 24 hours prior to the event reservation will result in 100% responsibility of your food and beverage charge, sales tax, and the 4% service charge. Cancellations for larger events and restaurant buyouts have different terms based on deposits and time lines. Please speak to your Event Manager for more details.

## FINAL PAYMENT

We do not provide separate checks for group events. Upon completion of the event, one check will be prepared with all food, beverage, incidental charges, sales tax, and our service charge. Payment of the entire guest check is due upon completion of the event. True Food Kitchen accepts cash and all major credit cards. True Food Kitchen Gift Cards are not an acceptable form of payment for group events.



# Group Menus

## BRUNCH

### STARTER *for the table*

Farmers Market Crudités *chilled raw vegetables, tzatziki & black olive dip* VEG

Herb Hummus *cucumber, tomato, onion, olive, feta, lemon oregano vinaigrette & grilled pita bread* VEG

### ENTRÉE *choice of*

Garden Scramble\* *broccolini, onion, bell pepper, smoked gouda, grana padano, sweet potato* VEG GF

Chopped Salad *medjool date, dried cranberry, jicama, apple, manchego, farro, marcona almond, champagne vinaigrette* VEG

Banana Pancakes *quinoa, greek yogurt, maple syrup* VEG GF

\$22 Per Person

*Saturday & Sunday Only*

*Package includes choice of green tea, black tea, and/or organic fair trade coffee. Additional beverage packages available.*

*For large parties over 15, prix fixe menus are required.*

V Vegan VEG Vegetarian GF Gluten Friendly / While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen. Some ingredients may not be included in the menu description; please notify your server of any food allergies.

\*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.



# Group Menus

## LUNCH

### **STARTER** *for the table*

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

### **ENTRÉE** *choice of*

Seasonal Ingredient Salad *brussels sprout, quinoa, roasted butternut squash, goat cheese, pomegranate, toasted mulberry, horseradish vinaigrette* **VEG GF**

Chopped Salad *medjool date, dried cranberry, jicama, apple, manchego, farro, marcona almond, champagne vinaigrette* **VEG**

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

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

## \$20 Per Person

*Guests can choose their offering during the dining experience*

*Package includes choice of green tea, black tea, and/or organic fair trade coffee. Additional beverage packages available.*

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# Group Menus

## LUNCH WITH STARTERS

### STARTER *for the table*

Herb Hummus *cucumber, tomato, onion, olive, feta, lemon oregano vinaigrette & grilled pita bread* **VEG**

Kale Guacamole *grapefruit, cilantro, roasted poblano, sunflower seed & pita chips* **v**

### ENTRÉE *choice of*

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

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

Teriyaki Quinoa Bowl *broccoli, heirloom carrot, bok choy, mushroom, brown rice, avocado, toasted sesame* **v**  
*choice of one protein: tofu, chicken, or grass-fed steak\**

Chopped Salad *medjool date, dried cranberry, jicama, apple, manchego, farro, marcona almond, champagne vinaigrette* **VEG**

Grilled Fish Tacos\* *Mauritius Island redfish, tomatillo avocado salsa, pickled jicama, dried sweet corn, coconut lime yogurt, anasazi bean* **GF**

Grass-fed Steak Tacos\* *tomatillo avocado salsa, pickled jicama, dried sweet corn, coconut lime yogurt, anasazi bean* **GF**

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

## \$27 Per Person

*Guests can choose their offering during the dining experience*

*Package includes choice of green tea, black tea, and/or organic fair trade coffee. Additional beverage packages available.*

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# Group Menus

## LUNCH WITH DESSERTS

### ENTRÉE *choice of*

Seasonal Ingredient Salad *brussels sprout, quinoa, roasted butternut squash, goat cheese, pomegranate, toasted mulberry, horseradish vinaigrette* VEG GF

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

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

Teriyaki Quinoa Bowl *broccoli, heirloom carrot, bok choy, mushroom, brown rice, avocado, toasted sesame* v  
*choice of one protein: tofu, chicken, or grass-fed steak\**

Grilled Fish Tacos\* *Mauritius Island redfish, tomatillo avocado salsa, pickled jicama, dried sweet corn, coconut lime yogurt, anasazi bean* GF

Grass-fed Steak Tacos\* *tomatillo avocado salsa, pickled jicama, dried sweet corn, coconut lime yogurt, anasazi bean* GF

### DESSERT *choice of*

Flourless Chocolate Cake *caramel, almond, vanilla ice cream, cacao nib* VEG GF

Squash Pie *graham crust, coconut whipped cream* v GF

## \$27 Per Person

*Guests can choose their offering during the dining experience*

*Package includes choice of green tea, black tea, and/or organic fair trade coffee. Additional beverage packages available.*

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# Group Menus

## LUNCH

### STARTER *for the table*

Herb Hummus *cucumber, tomato, onion, olive, feta, lemon oregano vinaigrette & grilled pita bread* VEG

### ENTRÉE *choice of*

Seasonal Ingredient Salad *brussels sprout, quinoa, roasted butternut squash, goat cheese, pomegranate, toasted mulberry, horseradish vinaigrette* VEG GF

Grilled Salmon\* *caramelized onion farro, quinoa, arugula, roasted beet, cilantro pumpkin seed pesto*

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

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

Cashew Pad Thai *kombu, rice noodle, zucchini, mushroom, gai lan, bean sprout, thai basil, tamarind chili shrimp sauce* GF  
*choice of one protein: tofu, chicken, or grass-fed steak\**

### DESSERT *choice of*

Flourless Chocolate Cake *caramel, almond, vanilla ice cream, cacao nib* VEG GF

Squash Pie *graham crust, coconut whipped cream* V GF

## \$37 Per Person

*Guests can choose their offering during the dining experience*

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# Group Menus

## DINNER

### STARTER *choice of for the table*

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

Herb Hummus *cucumber, tomato, onion, olive, feta, lemon oregano vinaigrette & grilled pita bread* VEG

### ENTRÉE *choice of*

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

Grilled Salmon\* *caramelized onion farro, quinoa, arugula, roasted beet, cilantro pumpkin seed pesto*

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

Moroccan Chicken *mission fig, heirloom carrot, chickpea, olive, spinach, chermoula, greek yogurt* GF

Teriyaki Quinoa Bowl *broccoli, heirloom carrot, bok choy, mushroom, brown rice, avocado, toasted sesame* v  
*choice of one protein: tofu, chicken, or grass-fed steak\**

### DESSERT *choice of*

Flourless Chocolate Cake *caramel, almond, vanilla ice cream, cacao nib* VEG GF

Squash Pie *graham crust, coconut whipped cream* v GF

## \$46 Per Person

*Guests can choose their offering during the dining experience*

*Package includes choice of green tea, black tea, and/or organic fair trade coffee. Additional beverage packages available.*

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# Group Menus

## DINNER

### STARTER *for the table*

Farmers Market Crudités *chilled raw vegetables, tzatziki & black olive dip* VEG

Chef's Selection of Pizzas

### SALAD *for the table*

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

### ENTRÉE *choice of*

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

Moroccan Chicken *mission fig, heirloom carrot, chickpea, olive, spinach, chermoula, greek yogurt* GF

Grilled Salmon\* *caramelized onion farro, quinoa, arugula, roasted beet, cilantro pumpkin seed pesto*

Cashew Pad Thai *kombu, rice noodle, zucchini, mushroom, gai lan, bean sprout, thai basil, tamarind chili shrimp sauce* GF  
*choice of one protein: tofu, chicken, or grass-fed steak\**

### DESSERT *choice of*

Flourless Chocolate Cake *caramel, almond, vanilla ice cream, cacao nib* VEG GF

Squash Pie *graham crust, coconut whipped cream* V GF

## \$56 Per Person

*Guests can choose their offering during the dining experience*

*Package includes choice of green tea, black tea, and/or organic fair trade coffee. Additional beverage packages available.*

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# Group Menus

## RECEPTION

### Choice of 4 items

each additional item is \$4 per person, per hour

Kale Guacamole *grapefruit, cilantro, roasted poblano, sunflower seed & pita chips* v

Farmers Market Crudités *chilled raw vegetables, tzatziki & black olive dip* VEG

Herb Hummus *cucumber, tomato, onion, olive, feta, lemon oregano vinaigrette & grilled pita bread* VEG

Fennel Chicken Sausage Pizza *crushed organic DiNapoli tomato, roasted fennel, scamorza*

Margherita Pizza *crushed organic DiNapoli tomato, fresh mozzarella, basil* VEG

Butternut Squash Pizza *caramelized onion, roasted garlic, organic kale, vegan almond ricotta, dried cranberry, sage* v

## \$17 Per Person

Based on a two hour event.

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# Beverage Enhancements

## COCKTAILS, WINE & BEER

Choice of the following beverages

### COCKTAILS

- Thai Grapefruit Martini *organic vodka, grapefruit, thai basil*
- Citrus Skinny Margarita *organic tequila, muddled citrus, cucumber, mint*
- Lime & Coconut Colada *lime-infused rum, golden falernum, pineapple, cinnamon*
- Forbidden Root *lemon-infused vodka, apple, red beet, rosemary*
- Pomegranate Margarita *organic reposado tequila, apricot, lime, ginger, jalapeño*
- Apple Jack *bourbon, cinnamon, lemon*

### WINE

- Pinot Grigio *Tangent (Edna Valley, CA)* **S**
- Sauvignon Blanc *Manifesto (North Coast, CA)* **S**
- Chardonnay *Haras (Maipo Valley, Chile)* **O**
- Riesling *Snoqualmie "ECO" (Columbia Valley, WA)* **O**
- Rosé of Grenache *M. Chapoutier "Belleruche" (Rhône Valley, France)* **B**
- Pinot Noir *Parducci (Mendocino, CA)* **S**
- Malbec *Alamos (Mendoza, Argentina)* **S**
- Merlot *Columbia (Columbia Valley, WA)* **S**
- Cabernet Sauvignon *Terrazas de los Andes (Mendoza, Argentina)* **S**
- Sangiovese *Borgo Scopeto "Chianti Classico" (Chianti, Italy)* **S**

### BEER & CIDER

- Stella Artois (*Leuven, Belgium*)
- Michelob Ultra (*St. Louis, MO*)
- Sierra Nevada "Pale Ale" (*Chico, CA*)
- Crispin Cider (*Colfax, CA*) **GLUTEN FREE**
- Local Rotating IPA
- Local Rotating Seasonal

\$22 Per Person

Based on a two hour event.



# Beverage Enhancements

## NATURAL REFRESHERS

*Choice of the following beverages*

Sparkling Antioxidant Tea *organic iced green tea, pomegranate, lemon*

Honey Lemonade

Pomegranate Chia Limeade

Hangover Rx *pineapple, orange, honey, coconut water*

Adaptogenic Tulsi Tea *ginger honey, lemon*

Medicine Man *heavy brewed green tea, black cherry, pomegranate, honey, sea buckthorn*

Original Ginger "O.G." *lime, honey, bubbly water*

Pressed Apple Soda

*\$8 Per Person*

*Based on a two hour event.*



# Group Menus

## MIMOSA BAR

**\$75 BUBBLE DUO** Two bottles of Cava and a selection of fresh fruit juice & natural refresher mixers

**\$110 BUBBLE TRIO** Three bottles of Cava and a selection of fresh fruit juice & natural refresher mixers