

# TRUE FOOD KITCHEN

## CATERING MENU

### SALADS & BOWLS

SERVES 8-10

Seasonal Ingredient Salad...65 VEG GF

Chopped Salad...65 VEG

Organic Tuscan Kale Salad...55 VEG

Ancient Grains Bowl...70 v

Korean Noodle Bowl...65 v GF

Teriyaki Quinoa Bowl...70 v GF

#### ADD-ONS

organic tofu +20 | chicken +20  
grass-fed steak\* +30 | shrimp\* +30 | salmon\* +45

### PIZZAS

10"

Butternut Squash...16 v

Margherita...13.5 VEG

Chicken Sausage...15

### ENTRÉE PLATTERS

SERVES 8-10

Grilled Chicken Avocado Wrap...70  
10 half wraps

Grass-fed Burger\*...80  
10 half burgers

Spaghetti Squash Casserole...70 VEG GF

Grass-fed Steak\* Tacos...95 GF  
served deconstructed with 10 corn tortillas

Shrimp\* Tacos...95 GF  
served deconstructed with 10 corn tortillas

### SIDES

SERVES 8-10

Edamame Guacamole...55 v

Herb Hummus...50 VEG

### DESSERTS

SERVES 8-10

Dark Chocolate Quinoa Brownie...50 VEG GF  
10 brownies

Chia Seed Pudding...40 v GF

### BEVERAGES

SERVES 8-10

Watermelon Lemonade...20 | Honeydew Limeade...20  
Green Tea...20 | Black Tea...20 | Organic Fair Trade Coffee...20

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.

FALL 2020