



TRUE FOOD KITCHEN

GROUP DINING

Contact

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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 Newport Beach is located in the heart of Fashion Island, a premier coastal shopping and dining experience with ocean views, prestigious department stores, and specialty boutiques. True Food Kitchen's Newport restaurant features several group dining options and each provides a beautiful setting for a variety of unique private events. True Food Kitchen can host sit-down dinners with multiple seating configurations. True Food Kitchen is available for both events and full restaurant buy-outs.



THE NEWPORT ROOM

(PRIVATE DINING ROOM)

True Food Kitchen's Newport Room provides a beautiful setting for a variety of unique private events. The room is located at the front of the restaurant and can be entirely closed off from the rest of the dining room with wall-to-ceiling glass sliding partitions. Projector and screen available for presentations.

SEATING CAPACITY:

50 Seated, 60 Reception

FOOD & BEVERAGE MINIMUMS:

Minimums Vary By Event

DEPOSIT:

Credit Card Hold



THE WINE ROOM

(PRIVATE DINING ROOM)

True Food Kitchen's Wine Room is perfect for a smaller event or private business meeting. The space is bright and comfortable and features two beautiful reclaimed wood tables that can accommodate up to 18 people. Seven Sub-Zero wine cases line the back wall and floor-to-ceiling glass walls on two sides enclose the space. The room is equipped with a plasma TV and AV equipment.

SEATING CAPACITY:

18 Seated

FOOD & BEVERAGE MINIMUMS:

Minimums Vary By Event

DEPOSIT:

Credit Card Hold



THE PATIO

True Food Kitchen's Patio offers a unique dining experience for the Newport Beach community. The 2,700 square foot space is heated and protected from the elements by a sunny yellow retractable awning. Flexible seating can accommodate private events for up to 120 people. With comfortable banquettes and a bright color scheme, the space is fresh and inviting. At one end, a linear fire pit provides more warm ambiance. At the other end, a large picture of oranges provides a dramatic backdrop. The area near the Citrus Wall is a semi-private space that can accommodate up to 20 seated and is separated from the main patio by planters.

MAIN PATIO

90 Seated / 120 Reception

FIRESIDE PATIO

40 Seated / 60 Reception (no lounge seating)

ENTIRE PATIO BUYOUT

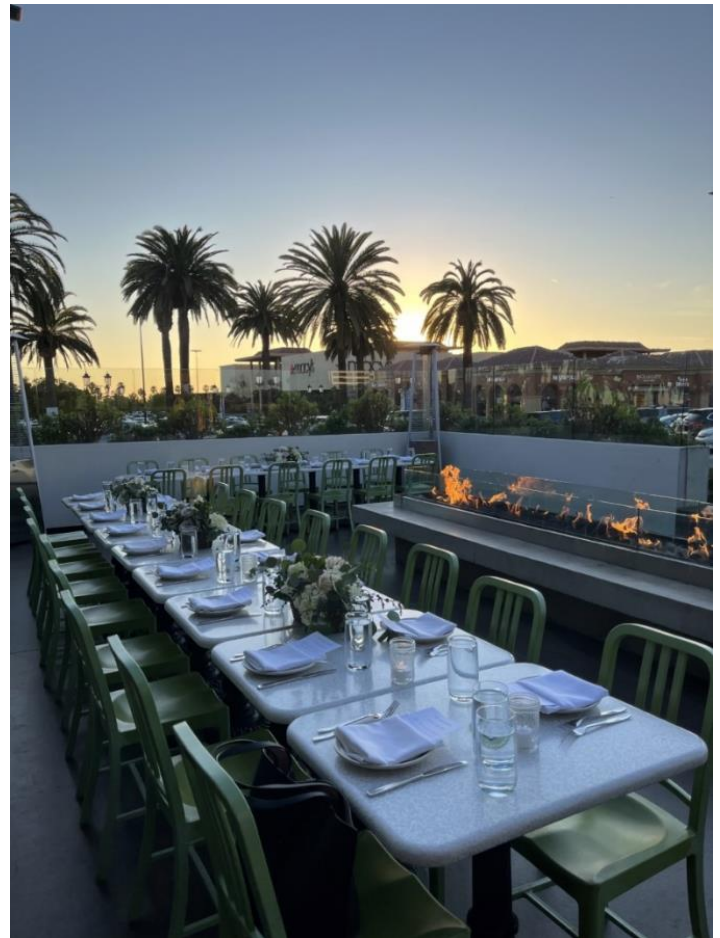
120 Seated / 175 Reception

FOOD & BEVERAGE MINIMUMS:

Minimums Vary By Event

DEPOSIT:

Credit Card Hold



GROUP EVENTS

Dates & Pricing

When booking your group reservation please note, minimums vary based on the day of the week and time of the year and do not include service charge, sales tax, or gratuity.

Reservation Confirmation

In order to reserve space for your group event, a confirmation form will be sent to you by one of our Event Managers via email and the form must be completed within 72 hours of being sent. To confirm larger events, including buy-outs, a deposit will be required.

Event Guarantees

We will need to receive your final guest commitment 72 hours 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 on 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 availability as well as printed menus for the day/night of the event.

Service Charge & Tax

Services listed in this packet are subject to a 4% service charge and sales tax. The amount of gratuity you choose to leave for our servers is determined solely by you - you may indicate the amount on the pre-authorization form or wait for your final check. For events with a food and beverage minimum of \$6,000 or more, including restaurants buy-outs, a 21% service charge will be applied rather than the 4% service charge and gratuity options. A deposit will also apply.

Additional Fees:

Corkage: \$15/bottle

Cake Cutting: \$2/person

Patio Reservations

Should your event be impacted by 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

Our menus change seasonally to allow guests to enjoy ingredients at the peak of their freshness. When choosing your food and beverage options, please note, substitutions may occur when menu changes take place. Prix fixe menus are required for parties of over 15. Sales tax, gratuity, and service charges are not included in menu pricing.

Package Options

Hosts may choose one entrée for all guests or guests may choose their offering during their dining experience. Packages include choice of green tea, black tea, and/or organic fair trade coffee. Additional beverage packages available.

Cancellation Policy

Should an event be cancelled due to a government mandate, you will not be charged a cancellation fee. A 50% penalty for food and beverage, sales tax, and service charges will be applied in the event of cancellation within 2 weeks of a scheduled event. Cancellation within 24 hours of the event reservation will result in 100% responsibility for your food and beverage, sales tax, and service charges. Cancellations for larger events and restaurant buy-outs have different terms based on deposits and timelines. 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/service charges, and sales tax. Full Payment 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. The credit card that is placed on file cannot be used for final payment unless a credit card authorization form is completed.

GROUP MENUS

Basic Brunch

FOR THE TABLE (choice of)

Muffins & Fruit Platter

lemon ricotta muffins, assorted seasonal fruit

Herb Hummus

cucumber, cherry tomato, onion, olive, feta, lemon oregano vinaigrette, house-made pita VEG

ENTRÉE (choice of)

Strawberry Quinoa Pancakes

greek yogurt VEG GF

Breakfast Tacos*

Vital Farms pasture-raised scrambled eggs, sweet potato, roasted mushrooms, peruvian pepper sauce, Siete cassava root tortillas VEG GF

ADD: bison breakfast sausage +5 GF

Garden Scramble*

Vital Farms pasture-raised eggs, charred onion, asparagus, smoked gouda, parmesan, sweet potato VEG GF

ADD: chicken sausage +4 GF or bison breakfast sausage +5 GF

Chopped Salad

medjool date, dried cranberry, jicama, organic apple, manchego, farro, marcona almond, champagne vinaigrette VEG

ADD: antibiotic-free chicken +7 / sustainably-raised shrimp* +8 / grass-fed steak* +9 / fair trade arctic salmon* +11 / organic tofu +5 v

Tuscan Kale Salad

organic kale, lemon, garlic, parmesan, breadcrumb VEG

ADD: antibiotic-free chicken +7 / sustainably-raised shrimp* +8 / grass-fed steak* +9 / fair trade arctic salmon* +11 / organic tofu +5 v

\$35 PER PERSON

Seasonal Highlight

V Vegan **VEG** Vegetarian **GF** Gluten Friendly

Some ingredients are not included in the menu descriptions and our kitchen is not gluten free; please notify your event manager or server of any food allergies or dietary restrictions.

*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.

TRUE FOOD KITCHEN

GROUP MENUS

Harvest Brunch

FOR THE TABLE (choice of)

Muffins & Fruit Platter

lemon ricotta muffins, assorted seasonal fruit

Herb Hummus

cucumber, cherry tomato, onion, olive, feta, lemon oregano vinaigrette, house-made pita VEG

Farmer's Market Crudités

hatch chile ranch, pistachio muhammara dip, vegetables VEG

SALAD (choice of)

Chopped Salad

medjool date, dried cranberry, jicama, organic apple, manchego, farro, marcona almond, champagne vinaigrette VEG

ADD: antibiotic-free chicken +7 / sustainably-raised shrimp* +8 / grass-fed steak* +9 / fair trade arctic salmon* +11 / organic tofu +5 v

Tuscan Kale Salad

organic kale, lemon, garlic, parmesan, breadcrumb VEG

ADD: antibiotic-free chicken +7 / sustainably-raised shrimp* +8 / grass-fed steak* +9 / fair trade arctic salmon* +11 / organic tofu +5 v

ENTRÉE (choice of)

Strawberry Quinoa Pancakes

greek yogurt VEG GF

Breakfast Tacos*

Vital Farms pasture-raised scrambled eggs, sweet potato, roasted mushrooms, peruvian pepper sauce, Siete cassava root tortillas VEG GF

ADD: bison breakfast sausage +5 GF

Smoked Gouda Crustless Quiche*

Vital Farms pasture-raised eggs, hatch green chile, caramelized onion, kale VEG GF

Margherita Pizza

organic DiNapoli tomato sauce, fresh mozzarella, basil VEG

Mediterranean Chicken Sandwich

artichoke, pistachio muhammara, feta, organic arugula, flaxseed bun

Grilled Sustainable Salmon*

smoked grains, cilantro pumpkin seed pesto, broccolini, charred onion, basil

\$55 PER PERSON

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GROUP MENUS

The Functional

FOR THE TABLE (choice of)

Edamame Guacamole

avocado, cilantro, lime, Chef Matt's Magical Dust, umami cracker v

Herb Hummus

cucumber, cherry tomato, onion, olive, feta, lemon oregano vinaigrette, house-made pita VEG

ENTRÉE (choice of)

Ancient Grains Bowl

miso sesame glazed sweet potato, turmeric, charred onion, snap pea, portobello, avocado, hemp seed, cilantro pumpkin seed pesto v

ADD: antibiotic-free chicken +7 / sustainably-raised shrimp* +8 / grass-fed steak* +9 / fair trade arctic salmon* +11 / organic tofu +5 v

Teriyaki Quinoa Bowl

broccoli, rainbow carrot, bok choy, green bean, snap pea, pickled shiitake, brown rice, avocado, Chef Matt's Magical Dust v GF

ADD: antibiotic-free chicken +7 / sustainably-raised shrimp* +8 / grass-fed steak* +9 / fair trade arctic salmon* +11 / organic tofu +5 v

The O.G. Grass-fed Burger*

umami, mushroom, caramelized onion, organic arugula, parmesan, mayonnaise, flaxseed bun

Spaghetti Squash Casserole

organic DiNapoli tomato sauce, caramelized onion, zucchini, fresh mozzarella VEG GF

Chopped Salad

medjool date, dried cranberry, jicama, organic apple, manchego, farro, marcona almond, champagne vinaigrette VEG

ADD: antibiotic-free chicken +7 / sustainably-raised shrimp* +8 / grass-fed steak* +9 / fair trade arctic salmon* +11 / organic tofu +5 v

Margherita Pizza

organic DiNapoli tomato sauce, fresh mozzarella, basil VEG

\$38 PER PERSON

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TRUE FOOD KITCHEN

GROUP MENUS

The Harvest

FOR THE TABLE (choice of)

Edamame Guacamole

avocado, cilantro, lime, Chef Matt's Magical Dust, umami cracker V

Herb Hummus

cucumber, cherry tomato, onion, olive, feta, lemon oregano vinaigrette, house-made pita VEG

Farmer's Market Crudités

hatch chile ranch, pistachio muhammara dip, vegetables VEG

SALAD (choice of)

Chopped Salad

medjool date, dried cranberry, jicama, organic apple, manchego, farro, marcona almond, champagne vinaigrette VEG

Tuscan Kale Salad

organic kale, lemon, garlic, parmesan, breadcrumb VEG

ENTRÉE (choice of)

Teriyaki Quinoa Bowl

broccoli, rainbow carrot, bok choy, green bean, snap pea, pickled shiitake, brown rice, avocado, Chef Matt's Magical Dust V GF

ADD: antibiotic-free chicken +7 / sustainably-raised shrimp* +8 / grass-fed steak* +9 / fair trade arctic salmon* +11 / organic tofu +5 V

Mediterranean Chicken Sandwich

artichoke, pistachio muhammara, feta, organic arugula, flaxseed bun

The O.G. Grass-fed Burger*

umami, mushroom, caramelized onion, organic arugula, parmesan, mayonnaise, flaxseed bun

Grilled Sustainable Salmon*

smoked grains, cilantro pumpkin seed pesto, broccolini, charred onion, basil

Lasagna Bolognese

fennel chicken sausage, mushroom, organic spinach, ricotta, basil GF

Margherita Pizza

organic DiNapoli tomato sauce, fresh mozzarella, basil VEG

\$58 PER PERSON

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GROUP MENUS

Bounty

FOR THE TABLE (choice of)

Edamame Guacamole

avocado, cilantro, lime, Chef Matt's Magical Dust, umami cracker V



Seasonal Burrata

artichoke, asparagus, fava bean, caramelized onion vinaigrette, grilled bread VEG

Charred Cauliflower

harissa tahini, medjool date, dill, mint, pistachio V GF

SALAD (choice of)

Chopped Salad

medjool date, dried cranberry, jicama, organic apple, manchego, farro, marcona almond, champagne vinaigrette VEG

Mediterranean Salad

olive, cucumber, red quinoa, asparagus, artichoke, feta, marcona almond, lemon oregano vinaigrette VEG GF

ENTRÉE (choice of)

Grilled Korean Center Cut Steak*

100% grass-fed beef, forbidden rice, mushroom, bok choy, wok glaze, miso sesame vinaigrette, herbs GF

Sonoran Bowl

anasazi bean, brown rice, quinoa, cotija, avocado, peruvian pepper sauce, charred scallion salsa verde GF

Korean Noodle Bowl

sweet potato glass noodle, pickled shiitake, organic spinach, carrot, bean sprout, Chef Matt's Magical Dust V GF

Spinach & Mushroom Pizza

roasted mushrooms, lemon almond ricotta, caramelized onion V

Grilled Sustainable Salmon*

smoked grains, cilantro pumpkin seed pesto, broccolini, charred onion, basil

Pan Seared Sea Bass*

charred scallion salsa verde, marcona almond, cauliflower rice, snap pea, charred onion, roasted mushrooms GF

\$68 PER PERSON



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GROUP MENUS

Dessert

DESSERT choice of one per event



Pink Lime Tart

ube, marcona almond-date crust, coconut whipped cream V GF



Strawberry Cake & Ice Cream

macerated strawberry, ricotta frosting, vanilla ice cream VEG

Flourless Chocolate Cake

caramel, marcona almond, vanilla ice cream, cacao nib VEG GF

Cookies & Ice Cream

chocolate chip cookies served with vanilla ice cream V GF

\$10 PER PERSON



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BEVERAGE ENHANCEMENTS

CRAFT COCKTAILS...15

- 🍷 **Strawberry Mojito** don q cristal rum, combier rose, lime, yuzu
- 🍷 **Green Apple Collins** prairie organic vodka, fiorente elderflower, green apple, lemon
- 🍷 **Cucumber Martini** gray whale gin, chateau aloe, pineapple, lemon
- Tee Time** tomatin dualchas whisky, barrow's intense ginger, chamomile, lemon
- 🍷 **Jet Liner** old grand-dad bourbon, aperol, lemon
- Mezcal Margarita** banhez espadin mezcal, barrow's intense ginger, ube, lime
- Spicy Pineapple Margarita** dulce vida organic blanco tequila, cucumber, mint
- Rosé Sangria** la vieille ferme organic rosé, pineapple, lime

BRUNCH COCKTAILS...13

- 🍷 **Aperol Spritz** marqués de cácares cava, aperol
- Citrus Spritz** marqués de cácares cava, clementine, lime
- Pink Spritz** marqués de cácares cava, dragon fruit, lemon
- Classic Mimosa** marqués de cácares cava, orange
- Prairie Mary** organic vodka, organic tomato, house spice blend, lemon

WINE (by the bottle)

- Pinot Grigio** Tangent (Edna Valley, CA)...38 P S
- Sauvignon Blanc** Blalock + Moore (Marlborough, New Zealand)...42 P S
- Chardonnay** Imagery (Sonoma County, CA)...46 S
- Rosé** Pour les Gens (Vin de France)...46 P S
- Pinot Noir** Duckhorn "Decoy" (California)...62 S
- Malbec** Terrazas de los Andes "Altos del Plata" (Mendoza, Argentina)...38 S
- Cannonau** Alta Vita (Sardinia, Italy)...34 P S
- Cabernet Sauvignon** Drumheller (Columbia Valley, WA)...38 S
- Sangiovese** Borgo Scopeto "Chianti Classico" (Chianti, Italy)...46 S

BEER...7

- Local Rotating**
- New Belgium Brewing** Fat Tire Amber Ale
- Samuel Adams** Seasonal
- Sierra Nevada** Hazy Little Thing IPA
- Stella Artois**
- Strainge Beast Hard Kombucha** GF

🍷 *Seasonal Highlight*

P Proprietary Label S Sustainable B Biodynamic O Organic GF Gluten Free

TRUE FOOD KITCHEN

BEVERAGE ENHANCEMENTS

NATURAL REFRESHERS



Pink Lemonade...5

Citrusade...5

Limeade...5



Sparkling Apricot Tea black & yaupon tea, lemon...5

The O.G. ginger, honey, lime...6

Sparkling Prickly Pear Tisane prickly pear, hibiscus, lime...5

Kale Aid kale, ginger, apple, celery, cucumber, lemon...9

Matcha Horchata oat milk, cinnamon, matcha, vanilla...6.5

Adaptogenic Tulsi Tea holy basil, ginger, honey...5

Choice of three natural refresher selections per event

MIMOSA BAR

BUBBLE DUO...75

Two bottles of Cava and a selection of fresh fruit juice & natural refresher mixers

BUBBLE TRIO...110

Three bottles of Cava and a selection of fresh fruit juice & natural refresher mixers



Seasonal Highlight

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