



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 Pasadena is located in a historic building at the corner of Colorado Blvd. and Pasadena Ave. in Old Pasadena, a lively and diverse city located 10 miles from downtown Los Angeles. Our restaurant features two large, adjoining private dining rooms which seat 30 and 50 respectively, or 80 when combined. The restaurant also features an outdoor private patio space that seats 20 guests with access to the indoor/outdoor bar and The Courtyard Patio seating 40 guests. True Food Kitchen Pasadena can host sit-down dinners with multiple seating configurations or reception-style events. The restaurant is also available for large events and full restaurant buy-outs.



# THE COLORADO ROOM

The Colorado Room is located in the front of the restaurant features beautiful drum lighting, reclaimed wood walls, and arched doorways and offers a view of Colorado Blvd.

## SEATING CAPACITY:

Maximum Seated: 80

Maximum Reception: 100

# THE GREEN ROOM

The Green Room is adjacent to the Colorado Room and features a cozy fireplace, two retractable glass walls, reclaimed wood finishes, and built-in serving buffets. The Green Room is equipped with TVs and AV hookups.

## SEATING CAPACITY:

Maximum Seated: 50

Maximum Reception: 60

# 2 ROOMS COMBINED

## SEATING CAPACITY:

Maximum Seated: 130

Maximum Reception: 160

## 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.

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# 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

 *Seasonal Highlight*

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# 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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