

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:

Cake Cutting: \$2/person

Corkage: varies based on location/bottle - please ask your event manager

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 blueberry ricotta muffins, assorted seasonal fruit

Herb Hummus

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

ENTRÉE (choice of)

Blueberry Pancakes

blueberry compote, crème fraîche, maple syrup VEG GF

Farmer's Market Scramble*

Vital Farms pasture-raised scrambled eggs, sweet potato, charred onion, roasted brussels sprout, smoked gouda, parmesan 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

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

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*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

Harvest Brunch

FOR THE TABLE (choice of)

Muffins & Fruit Platter

lemon blueberry ricotta muffins, assorted seasonal fruit

Herb Hummus

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

Roasted Brussels Sprouts

roasted mushroom, marinated pepper, soy ginger glaze, lime V GF

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)

Blueberry Pancakes

blueberry compote, crème fraîche, maple syrup VEG GF

Smoked Gouda Crustless Quiche*

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

Farmer's Market Scramble*

Vital Farms pasture-raised scrambled eggs, sweet potato, charred onion, roasted brussels sprout, smoked gouda, parmesan VEG GF

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

TFK Original Chicken Sandwich

grilled chicken breast, house-made bbq sauce, kale-jicama slaw, pickled jalapeño, flaxseed bun

Grass-Fed Steak Burrito*

Vital Farms pasture-raised scrambled eggs, queso, anasazi bean, charred scallion salsa verde, cilantro

\$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 carrots, 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*

grass-fed organic beef, umami, mushroom, caramelized onion, organic arugula, parmesan, mayonnaise, flaxseed bun

vegan option available - ask your event manager for details

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**

Roasted Brussels Sprouts

roasted mushroom, marinated pepper, soy ginger glaze, lime **V GF**

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 carrots, 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**

TFK Original Chicken Sandwich

grilled chicken breast, house-made bbq sauce, kale-jicama slaw, pickled jalapeño, flaxseed bun

The O.G. Grass-Fed Burger*

grass-fed organic beef, umami, mushroom, caramelized onion, organic arugula, parmesan, mayonnaise, flaxseed bun

vegan option available - ask your event manager for details

Grilled Sustainable Salmon*

roasted brussels sprout, wild rice pilaf, pomegranate vinaigrette **GF**

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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TRUE FOOD KITCHEN

GROUP MENUS

Bounty

FOR THE TABLE (choice of)

Edamame Guacamole

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

Wild Caught Tuna Lettuce Cups*

bibb lettuce, tataki rice, pomegranate relish, chili garlic crunch GF

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

Seasonal Harvest Salad

roasted seasonal vegetables, cannellini bean, horseradish vinaigrette, pomegranate seeds, mulberry V GF

ENTRÉE (choice of)

Grilled Grass-Fed Steak*

roasted brussels sprout, charred onion, sweetie drop pepper, black rice, peruvian pepper sauce GF

Burrito 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

Roasted Butternut Squash Pizza

lemon almond ricotta, caramelized onion, kale, cranberry V

Grilled Sustainable Salmon*

roasted brussels sprout, wild rice pilaf, pomegranate vinaigrette GF

Idaho Rainbow Trout*

quinoa, artichoke, roasted red pepper, lemon oregano vinaigrette GF

\$68 PER PERSON

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TRUE FOOD KITCHEN

GROUP MENUS

Dessert

DESSERT choice of one per event

Squash Pie

graham cracker crust, coconut whipped cream V GF

Carrot Cake

ricotta frosting, vegan vanilla ice cream, toasted walnut VEG

Flourless Chocolate Cake

caramel, almond, vegan vanilla ice cream, cacao nib VEG GF
substitute Cosmic Bliss organic grass-fed ice cream +1

\$10 PER PERSON

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TRUE FOOD KITCHEN

BEVERAGE ENHANCEMENTS

NATURAL REFRESHERS

Choice of three natural refreshers selections per event

Peach Lemonade...5

Pink Lemonade dragon fruit, lemon...5

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

Bright Eyes pineapple, carrot, apple, ginger, turmeric, beet, lemon...9

Green or Black Iced Tea...4

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

CRAFT COCKTAILS

Choice of three cocktail or brunch cocktail selections per event

Rosé Sangria la vieille ferme organic rosé, pineapple, lime...15

Peach Mojito don q rum, peach giffard, mint, lime...15

A True Story gray whale gin, chateau aloe, cucumber, snap pea, pineapple, lemon...16

Spicy Pineapple Margarita casamigos reposado tequila, fresh jalapeño, lime...15

POM Collins prairie organic vodka, chateau aloe, pomegranate, lemon...15

Mezcal Sour ilegal mezcal, barrow's intense ginger, ube, lime...15

Moscow Mule prairie organic vodka, blood orange, lime...15

Citrus Skinny Margarita blanco tequila, cucumber, mint...15

Cowboy Jam high west double rye, concord grape reduction, grapefruit...16

El Pomelo Margarita ana maria rosado tequila, grapefruit, lime...15

Paper Crane maker's mark whisky, nonino amaro, luxardo maraschino, lemon...16

Dazzling Eyes don q rum, coconut, carrot juice, thai basil...15

What's Up Doc?! (Zero Proof) clean & co. tequila, carrot, orange, jalapeño, mint...13

Fauxjito (Zero Proof) lyre's cane spirit, mint, basil, lime...13

BRUNCH COCKTAILS

Berry Cerealtini prairie organic vodka, giffard vanilla, berry cereal milk...14

Cold Brew Martini prairie organic vodka, borghetti espresso liqueur...14

Cinnamon Toastini woodford reserve, st. george pear spiced, cinnamon cereal milk, maple...14

Classic Mimosa la marca prosecco, fresh oj...13

Clear Mary tito's vodka, jack rudy tonic, tomato water, aleppo...15

Fresh Squeeze tito's vodka, fresh oj...13

Spiked Dragon Fruit Lemonade tito's vodka, pink lemonade...13

BEVERAGE ENHANCEMENTS

WINE (by the bottle)

Choice of four wine selections per event

Pinot Grigio Tangent (Edna Valley, CA) ...38 P S

Sauvignon Blanc 13° Celsius (Marlborough, New Zealand) ...42 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

Choice of four beer selections per event

Local Rotating

Coors Light

Stella Artois

Blue Moon

Modelo Especial

Stone Buenaveza Salt & Lime Lager

Voo Doo Ranger Imperial IPA

Elysian Space Dust IPA

Athletic Brewing Run Wild (Non-Alcoholic)

MIMOSA BAR

BUBBLE DUO...75

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

BUBBLE TRIO...110

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