PLACING AN ORDER

At True Food Kitchen, we believe eating well is more than delicious and good-for-you food, it's sharing it with good company. Whether you're ordering for the office, everyday entertaining, or planning a special event, our catering menu lets you carefully craft the ideal offering for your group gathering.

To place your order, call the restaurant directly or order online at TrueFoodKitchen.com/catering.

CANCELLATIONS

For changes outside of a 24-hour window, we will do our best to accommodate client's needs. In the event of a cancellation or modification within a 24-hour window, you will be charged in full for the original order.

EAT WELL, LIVE WELL

True Food Kitchen is the culinary destination where the art of taste meets the science of food. Where anyone looking to eat well and live well can savor wholesome, intentionally sourced ingredients and big bold flavors to help fuel their wellbeing beyond the plate.

Whether you're ordering for the office, everyday entertaining, or planning a special event...our catering menu features a selection of healthy and delicious packages or a la carte offerings like starters, salads, bowls, entreés, beverages, and desserts that are sure to make your next group gathering even more brilliant.

* All of our catered menu items are prepared with the same high-quality ingredients and care you enjoy in our restaurant. When placing your order, please alert our catering team of any food allergies.

TRUE FOOD KITCHEN

TrueFoodKitchen.com

CATERING MENU Winter 2024

STARTERS

Serves 5-6

Roasted Butternut Squash Soup $v\ gf$

organic butternut squash, sage

Roasted Brussels Sprouts v gf

roasted mushroom, marinated pepper, soy ginger glaze, lime

Edamame Guacamole v gf

avocado, cilantro, lime, Chef Matt's Magical Dust, house-made baked tortilla chips

Herb Hummus veg

organic chickpea, cucumber, cherry tomato, onion, olive, feta, lemon oregano vinaigrette, pita

SALADS

Option to Add Protein • Serves 5-6

Tuscan Kale Salad veg

organic kale, lemon, garlic, parmesan, breadcrumb

Chopped Salad veg

medjool date, jicama, organic apple, white cheddar, farro, champagne vinaigrette, dried cranberry, marcona almond

Seasonal Harvest Salad v af

roasted organic butternut squash, cauliflower, sweet potato, brussels sprout, cannellini bean, horseradish vinaigrette, pomegranate seeds, mulberry

WRAPS

Serves 5-6 (10 half wraps)

Grilled Chicken Ranch Wrap

avocado, organic roasted red pepper, mixed greens, hatch chili ranch

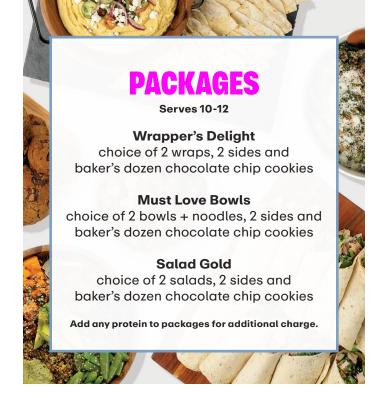
Moroccan Chicken Pita

pickled onion, shredded romaine, arugula, charred onion, cherry tomato, feta, harissa tahini, red pepper chili flake

Vegetable Ranch Pita veg

asparagus, cucumber, organic roasted red pepper, romaine, hatch chile ranch

*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.



SIDES

Serves 5-6

Kale-Jicama Slaw veg gf

Roasted Seasonal Vegetables v gf

Herb-Roasted Fingerling

Potatoes v gf

Wild Rice Pilaf v gf

Quinoa Brown Rice v gf

PROTEIN

Serves 5-6

Organic Tofu v

Grilled Chicken

Shrimp*

Grass-Fed Steak*

Grilled Salmon*

SAUCES

10oz Container

Cilantro Pumpkin Seed Pesto v gf

Teriyaki v gf

Miso Sesame Vinaigrette v gf

gf = Gluten Friendly veg = Vegetarian v = Vegan

BOWLS + NOODLES

Option to Add Protein • Serves 5-6

Pesto Pasta vea

roasted mushroom, artichoke, parmesan, cilantro pumpkin seed pesto

Burrito Bowl gf

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

Hawaiian Fried Rice gf

Niman Ranch uncured ham, organic quinoa brown rice, pineapple, pickled red onion, Vital Farms pasture-raised fried egg

Ancient Grains Bowl v

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

Teriyaki Quinoa Bowl v gf

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

Lasagna Bolognese gf

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

ORGANIC TEA + LEMONADE

Seasonal Lemonade

Organic Green Tea

Organic Black Tea

DESSERTS

Chocolate Chip Cookies v gf

half dozen baker's dozen

Carrot Cake* veg

Squash Pie* v gf