

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

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

ENTRÉE *(choice of)*

Blueberry Pancakes

blueberry compote, greek yogurt, 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: avocado +4 or breakfast sausage +5

Chopped Salad

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

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 blueberry ricotta muffins, assorted seasonal fruit

Herb Hummus

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

Roasted Brussels Sprouts

hatch chile ranch, pistachio muhammara dip, vegetables **VEG**

SALAD *(choice of)*

Chopped Salad

medjool date, jicama, organic apple, white cheddar, farro, champagne vinaigrette, dried cranberry, marcona almond **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, greek yogurt, maple syrup **VEG GF**

Smoked Gouda Crustless Quiche*

Vital Farms pasture-raised eggs, caramelized onion, hatch green chili, organic 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: avocado +4 or breakfast sausage +5

Grass-Fed Steak Burrito*

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

TFK Original Chicken Sandwich

kale-jicama slaw, pickled jalapeño, house-made bbq sauce

\$55 PER PERSON

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

The Functional

FOR THE TABLE (choice of)

Edamame Guacamole

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

Herb Hummus

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

ENTRÉE (choice of)

Chopped Salad

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

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

Ancient Grains Bowl

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

organic quinoa brown rice, broccoli, rainbow carrot, bok choy, green bean, snap pea, pickled shiitake, 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**

Spaghetti Squash Casserole

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

The O.G. Grass-Fed Burger*

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

vegan option available – ask your event manager for details

Margherita Pizza

fresh mozzarella, organic DiNapoli tomato sauce, basil **VEG**

\$38 PER PERSON

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

The Harvest

FOR THE TABLE *(choice of)*

Edamame Guacamole

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

Herb Hummus

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

Roasted Brussels Sprouts

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

SALAD *(choice of)*

Chopped Salad

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

Tuscan Kale Salad

organic kale, lemon, garlic, parmesan, breadcrumb **VEG**

ENTRÉE *(choice of)*

Grilled Sustainable Salmon*

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

Lasagna Bolognese

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

Teriyaki Quinoa Bowl

organic quinoa brown rice, broccoli, rainbow carrot, bok choy, green bean, snap pea, pickled shiitake, 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

kale-jicama slaw, pickled jalapeño, house-made bbq sauce

The O.G. Grass-Fed Burger*

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

vegan option available – ask your event manager for details

Margherita Pizza

fresh mozzarella, organic DiNapoli tomato sauce, basil **VEG**

\$58 PER PERSON

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

The Bounty

FOR THE TABLE *(choice of)*

Edamame Guacamole

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

Wild Caught Tuna Lettuce Wraps*

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

Charred Cauliflower

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

SALAD *(choice of)*

Chopped Salad

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

Seasonal Harvest Salad

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

ENTRÉE *(choice of)*

Grilled Grass-Fed Steak*

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

Grilled Sustainable Salmon*

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

Idaho Rainbow Trout*

organic roasted red pepper, artichoke, regenerative quinoa, lemon oregano vinaigrette **GF**

Burrito Bowl

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

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

Korean Noodle Bowl

glass noodle, pickled shiitake, organic spinach, carrot, bean sprout, 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**

Roasted Butternut Squash Pizza*

organic butternut squash, lemon almond ricotta, caramelized onion, kale, cranberry **V**

\$68 PER PERSON

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

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

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

\$10 PER PERSON

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

BEVERAGE ENHANCEMENTS

NATURAL REFRESHERS *choice of three natural refresher selections per event*

Peach Lemonade peach, lemon ...5.5

Pink Lemonade dragon fruit, lemon ...5.5

The O.G. ginger, honey, lime ...6.75

Bright Eyes pineapple, carrot, organic apple, ginger, turmeric, beet, lemon...9.75

Kale Aid organic kale, ginger, apple, celery, cucumber, lemon ...9.75

Green or Black Iced Tea ...4.5

CRAFT COCKTAILS *choice of three cocktail or brunch cocktail selections per event*

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

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

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

Spicy Pineapple Margarita casamigos reposado tequila, fresh jalapeño, lime ...15.5

Citrus Skinny Margarita lalo blanco tequila, cucumber, mint ...15.5

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

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

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

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

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

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

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

Cold Brew Martini prairie organic vodka, borghetti espresso liqueur, organic Wandering Bear cold brew ...14

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

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

Classic Mimosa marqués de cáceres cava, 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

Sauvignon Blanc 13° Celsius (Marlborough, NZ) ...42

Chardonnay Imagery (Sonoma County, CA) ...46

Rosé Pour les Gens (Vin de France) ...46

Pinot Noir Duckhorn “Decoy” (California) ...62

Malbec Terrazas de los Andes “Altos del Plata” Malbec (Mendoza, ARG) ...38

Cannonau Alta Vita Cannonau (Sardinia, ITA) ...38

Cabernet Sauvignon Drumheller (Columbia Valley, WA) ...38

Sangiovese Borgo Scopeto “Chianti Classico” (Chianti, ITA) ...46

BEER *choice of four beer selections per event*

Coors Light Golden, CO | 4.2% ABV ...6

Stella Artois Leuven, Belgium | 5% ABV ...7

Blue Moon Golden, CO | 5.4% ABV ...7

Modelo Especial Nava, Mexico | 4.4% ABV ...6

Stone Buenaveza Salt & Lime Lager San Marcos, CA | 4.7% ABV ...7

Voodoo Ranger Imperial IPA Fort Collins, CO | 9% ABV ...9

Elysian Space Dust IPA Seattle, WA | 8.2% ABV ...9

Athletic Brewing Run Wild IPA (NA) Stratford, CT | <0.5% ABV ...7

MIMOSA BAR

BUBBLE DUO...75

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

BUBBLE TRIO...110

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