



**TRUE
FOOD**
KITCHEN

GROUP DINING

PARTIES | MEETINGS | EVENTS

Private Dining, Full Restaurant Buyouts, Brunch, All Day Offerings & Cocktails

Starting at \$20 per person

THE BASIC BRUNCH

FOR THE TABLE choice of up to two

Muffins & Fruit Platter **VEG**

lemon & blueberry ricotta muffins, assorted seasonal fruit

Loaded Fingerlings **VEG GF**

hatch chili ranch, chili garlic crunch, cotija, Matt's magic dust

Strawberry Crumble Cake **VEG**

organic strawberry & lemon filling, shortbread crumble

ENTRÉE choice of

Blueberry Pancakes **VEG GF**

organic blueberry compote, greek yogurt, maple syrup

Farmer's Market Scramble* **VEG GF**

Vital Farms pasture-raised scrambled eggs, sweet potato, charred onions, asparagus, smoked gouda, parmesan
add Avocado +4 or Breakfast Sausage +5

Huevos Rancheros **VEG GF**

Vital Farms pasture-raised fried eggs, queso, anasazi beans, corn tortilla, ranchero sauce
add Grilled Chicken +6.5 | Shrimp +7.5 | Steak +8.5 | organic Tofu +4.5

Kale Caesar Salad* **VEG**

snap peas, garlic croutons, avocado, parmesan
add Grilled Chicken +6.5 | Shrimp +7.5 | Steak +8.5 | organic Tofu +4.5



\$20 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.

THE HARVEST BRUNCH



FOR THE TABLE choice of up to two

Brunch Tasting Tower

quiche bites, yogurt parfait, lemon blueberry ricotta muffins, strawberry crumble cake, smoked salmon toast, avocado toast

Charred Cauliflower v GF

medjool dates, harissa tahini, dill, mint, pistachio

Loaded Fingerlings VEG GF

hatch chili ranch, chili garlic crunch, cotija, Matt's magic dust

SALAD choice of

Organic Strawberry and Arugula Salad* VEG GF

thai basil vinaigrette, feta, asparagus, mulberries, cucumber, organic sunflower seeds

add Grilled Chicken +6.5 | Shrimp +7.5 | Steak +8.5 | organic Tofu +4.5

Tuscan Kale Salad VEG

organic kale, lemon, garlic, parmesan, breadcrumbs

add Grilled Chicken +6.5 | Shrimp +7.5 | Steak +8.5 | organic Tofu +4.5

ENTRÉE choice of

Blueberry Pancakes VEG GF

organic blueberry compote, greek yogurt, maple syrup

Smoked Gouda Crustless Quiche* VEG GF

Vital Farms pasture-raised eggs, caramelized onion, hatch green chili, organic kale

Farmer's Market Scramble* VEG GF

Vital Farms pasture-raised scrambled eggs, sweet potato, charred onions, asparagus, smoked gouda, parmesan

add Avocado +4 or Breakfast Sausage +5

Grass-Fed Beef Breakfast Burrito*

grilled Cape Grim organic 100% grass-fed steak, Vital Farms pasture-raised scrambled eggs, queso, anasazi beans, charred scallion salsa verde, cilantro

Big Egg Breakfast*

Vital Farms pasture-raised over-easy eggs, served with herb-roasted fingerling potatoes, sourdough toast

and choice of: sustainable smoked salmon, Force of Nature regenerative grass-fed bison & beef breakfast sausage or Niman Ranch uncured ham

\$32 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.

THE ESSENTIALS



FOR THE TABLE choice of up to two

Loaded Fingerlings VEG GF

hatch chili ranch, chili garlic crunch, cotija, Matt's magic dust

Sourdough Street Corn Flatbread VEG

roasted corn, yogurt crema, cotija, cilantro, aleppo pepper

Tuscan Kale Salad VEG

organic kale, lemon, garlic, parmesan, breadcrumbs

ENTRÉE choice of

Kale Caesar Salad* VEG

snap peas, garlic croutons, avocado, parmesan

add Grilled Chicken +6.5 | Shrimp +7.5 | Steak +8.5 | organic Tofu +4.5

Citrus Salmon Salad* GF

orange glazed sustainable salmon, toasted walnuts and almonds, feta, grapefruit, citrus vinaigrette, organic mixed greens

Teriyaki Remix Bowl V GF

regenerative black rice, zucchini, snap peas, pineapple, red onions, pickled carrots, asian herbs

add Grilled Chicken +6.5 | Shrimp +7.5 | Steak +8.5 | organic Tofu +4.5

Ancient Grain Bowl V

miso sesame glazed sweet potato, charred onions, snap peas, portobello, avocado, organic grains, pistachio pesto, hemp seeds, turmeric

add Grilled Chicken +6.5 | Shrimp +7.5 | Steak +8.5 | organic Tofu +4.5

The O.G. Grass-Fed Burger*

Verde Farms organic 100% grass-fed beef, mushroom, caramelized onions, organic arugula, parmesan, umami sauce

vegan option available – ask your event manager for details

TFK Original Chicken Sandwich

grilled antibiotic-free chicken, kale slaw, pickled jalapeño, house-made bbq sauce

\$25 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.



FOR THE TABLE choice of up to two

Sourdough Street Corn Flatbread VEG

roasted corn, yogurt crema, cotija, cilantro, aleppo pepper

Mediterranean Hummus V

spicy herb sauce, red pepper pistachio muhammara spread, crispy chickpeas, za'atar spice, ancient grain pita

Edamame Dumplings VEG

white truffle oil, dashi, thai basil, Chef Matt's Magical Dust

SALAD choice of

Organic Strawberry and Arugula Salad* VEG GF

thai basil vinaigrette, feta, asparagus, mulberries, cucumber, organic sunflower seeds
add Grilled Chicken +6.5 | Shrimp +7.5 | Steak +8.5 | organic Tofu +4.5

Tuscan Kale Salad VEG

organic kale, lemon, garlic, parmesan, breadcrumbs
add Grilled Chicken +6.5 | Shrimp +7.5 | Steak +8.5 | organic Tofu +4.5

ENTRÉE choice of

Idaho Rainbow Trout GF

Riverence sustainably-raised trout, roasted organic red peppers, artichoke, regenerative quinoa, lemon oregano vinaigrette

Not Your Mama's Meatloaf

Verde Farms organic 100% grass-fed beef, herb roasted fingerling potatoes, honey roasted carrots, mushroom jus, microgreens

Teriyaki Remix Bowl V GF

regenerative black rice, zucchini, snap peas, pineapple, red onions, pickled carrots, asian herbs
add Grilled Chicken +6.5 | Shrimp +7.5 | Steak +8.5 | organic Tofu +4.5

Thai Peanut Noodle Bowl VEG GF

spicy peanut sauce, glass noodles, Vital Farms pasture-raised egg, roasted mushrooms, carrots, cabbage, jalapeño

The O.G. Grass-Fed Burger*

Verde Farms organic 100% grass-fed beef, mushroom, caramelized onions, organic arugula, parmesan, umami sauce
vegan option available – ask your event manager for details

Italian Meatball Sub

organic DiNapoli tomato sauce, mozzarella, parmesan, Diestel Farms turkey, ciabatta

\$32 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.

THE BOUNTY



FOR THE TABLE choice of up to two

Sourdough Street Corn Flatbread VEG

roasted corn, yogurt crema, cotija, cilantro, aleppo pepper

Edamame Dumplings VEG

white truffle oil, dashi, thai basil, Chef Matt's Magical Dust

Charred Cauliflower V GF

medjool dates, harissa tahini, dill, mint, pistachio

SALAD choice of

Kale Caesar Salad* VEG

snap peas, garlic croutons, avocado, parmesan

Organic Strawberry and Arugula Salad* VEG GF

thai basil vinaigrette, feta, asparagus, mulberries, cucumber, organic sunflower seeds
add Grilled Chicken +6.5 | Shrimp +7.5 | Steak +8.5 | organic Tofu +4.5

Tuscan Kale Salad VEG

organic kale, lemon, garlic, parmesan, breadcrumbs
add Grilled Chicken +6.5 | Shrimp +7.5 | Steak +8.5 | organic Tofu +4.5

ENTRÉE choice of

Grilled Grass-Fed Steak* GF

Cape Grim 100% grass-fed bavette, grilled corn, asparagus, sweet drop peppers, regenerative black rice, black garlic vinaigrette

Grilled Sustainable Salmon* GF

Kvarøy Arctic salmon, snap peas, organic wild rice pilaf, thai basil vinaigrette

Idaho Rainbow Trout GF

Riverence sustainably-raised trout, roasted organic red peppers, artichoke, regenerative quinoa, lemon oregano vinaigrette

Hawaiian Fried Rice GF

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

Wild-Caught Tuna Poke Bowl GF

regenerative black rice, avocado, roasted mushrooms, cucumber, jalapeño, edamame, citrus ponzu, Chef Matt's Magical Dust

The O.G. Grass-Fed Burger*

Verde Farms organic 100% grass-fed beef, mushroom, caramelized onions, organic arugula, parmesan, umami sauce
vegan option available – ask your event manager for details

The Ultimate Pot Roast Beef Dip

braised Verde Farms organic 100% grass-fed beef, horseradish aioli, parmesan, au jus

\$48 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.

DESSERTS



DESSERT *choice of up to two per event*

Strawberry Crumble **VEG**

organic strawberry & lemon filling, shortbread crumble, Cosmic Bliss organic grass-fed ice cream

Blueberry Crumble Sundae **VEG GF**

Cosmic Bliss organic grass-fed ice cream, organic blueberry compote, marcona almond & date crumble
vegan option available – ask your event manager for details

The Pink Lime Tart* **V GF**

key lime & ube filling, marcona almond & coconut crumble

Colossal Cookie and Ice Cream **VEG**

sourdough batter, TCHO 68% chocolate, Cosmic Bliss organic grass-fed ice cream

\$10 Per Dessert

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.

**Item not available at our Tucson location*

BEVERAGE ENHANCEMENTS

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

Peach Lemonade peach, lemon | 5.50

Pink Lemonade dragon fruit, lemon | 5.50

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

Sparkling Prickly Pear Tisane prickly pear, hibiscus, 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

Spritzers lemon-lime, grapefruit, pineapple or pomegranate | 5.00

Green or Black Iced Tea | 4.50

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

True Story gray whale gin, chateau aloe, cucumber, snap pea, pineapple, lemon | 15.25

O.G. Drop hanson's of sonoma organic ginger vodka, joto yuzu, lemon, the boozy version of our O.G. | 17.25

Spicy Pineapple Margarita ana maria rosa tequila, fresh jalapeño, lime | 15.25

Citrus Skinny Margarita lalo blanco tequila, cucumber, mint | 14.75

The Indigo empress 1908 indigo gin, empress 1908 elderflower rose gin, fiorente elderflower, lime | 16.25

Summer Porch Tea tito's handmade vodka, chamomile, thai basil, orange, lemon | 14.50

Moscow Mule prairie organic vodka, blood orange, lime | 13.95

Crime of Passion prairie organic vodka, cappelletti aperitivo, passion fruit, lime, elderflower-rhubarb foam | 15.25

Smoke Show Old Fashioned high west double rye, honey syrup, bitters, enveloped in hickory smoke for a rich flavor experience | 17.75

Peach Mojito don q rum, peach giffard, mint, lime | 13.95

Clean Margarita (Zero Proof) clean & co. tequila, carrot, orange, jalapeño, mint | 12.25

Athletic Fauxjito (Zero Proof) athletic run wild ipa na, mint, lime | 12.25

BRUNCH COCKTAILS

Clear Mary tito's vodka, jack rudy tonic, tomato water, aleppo | 14.25

Espresso Martini prairie organic vodka, borghetti espresso liqueur, organic Wandering Bear cold brew | 13.50

Berry Cerealtini prairie organic vodka, giffard vanilla, berry cereal milk | 12.95

Cinnamon Toastini woodford reserve, st. george pear spiced, cinnamon cereal milk, maple | 12.95

Classic Mimosa marqués de cáceres cava, fresh oj | 12.25

Spiked Pink Lemonade tito's vodka, pink lemonade | 12.25





BEVERAGE ENHANCEMENTS

WINE (by the bottle)

choice of four wine selections per event

Pinot Grigio Tagent (Edna Valley, CA) | **35.00**

Sauvignon Blanc 13° Celsius (Marlborough, NZ) | **38.00**

Chardonnay Imagery (Sonoma County, CA) | **44.00**

Rosé Pour les Gens (Vin de France) | **43.00**

Pinot Noir Duckhorn “Decoy” (California) | **56.00**

Malbec Terrazas de los Andes “Altos del Plata” Malbec (Mendoza, ARG) | **36.00**

Cannonau Alta Vita Cannonau (Sardinia, ITA) | **36.00**

Cabernet Liberty School (Paso Robles, CA) | **52.00**

P Proprietary Label **S** Sustainable **O** Organic

BEER choice of four beer selections per event

Coors Light Golden, CO | 4.2% ABV | **6.00**

Stella Artois Leuven, Belgium | 5% ABV | **7.00**

Blue Moon Golden, CO | 5.4% ABV | **7.00**

Modelo Especial Nava, Mexico | 4.4% ABV | **6.00**

Stone Buenaveza Salt & Lime Lager San Marcos, CA | 4.7% ABV | **7.00**

Voodoo Ranger Imperial IPA Fort Collins, CO | 9% ABV | **9.00**

Elysian Space Dust IPA Seattle, WA | 8.2% ABV | **9.00**

Athletic Brewing Run Wild IPA (NA) Stratford, CT | <0.5% ABV | **7.00**

MIMOSA BAR

Bubble Duo | 80.00

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

Bubble Trio | 120.00

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





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.