



**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

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# 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

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## 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

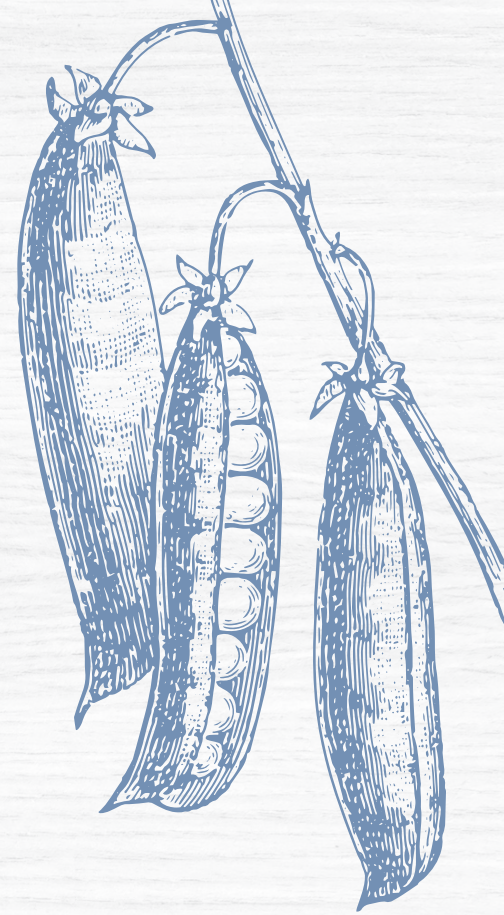
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# THE BOUNTY



## 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, sweetie 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

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# 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

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\*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 | 16.25

**O.G. Drop** hanson's of sonoma organic ginger vodka, joto yuzu, lemon, the boozy version of our O.G. | 18.25

**Spicy Pineapple Margarita** ana maria rosa tequila, fresh jalapeño, lime | 16.25

**Citrus Skinny Margarita** lalo blanco tequila, cucumber, mint | 15.75

**The Indigo** empress 1908 indigo gin, empress 1908 elderflower rose gin, fiorente elderflower, lime | 17.50

**Summer Porch Tea** tito's handmade vodka, chamomile, thai basil, orange, lemon | 15.50

**Moscow Mule** prairie organic vodka, blood orange, lime | 14.95

**Crime of Passion** prairie organic vodka, cappelletti aperitivo, passion fruit, lime, elderflower-rhubarb foam | 15.95

**Smoke Show Old Fashioned** high west double rye, honey syrup, bitters, enveloped in hickory smoke for a rich flavor experience | 18.75

**Peach Mojito** don q rum, peach giffard, mint, lime | 14.95

**Clean Margarita** *(Zero Proof)* clean & co. tequila, carrot, orange, jalapeño, mint | 13.25

**Athletic Fauxjito** *(Zero Proof)* athletic run wild ipa na, mint, lime | 13.25

## BRUNCH COCKTAILS

**Clear Mary** tito's vodka, jack rudy tonic, tomato water, aleppo | 15.25

**Espresso Martini** prairie organic vodka, borghetti espresso liqueur, organic Wandering Bear cold brew | 14.50

**Berry Cerealtini** prairie organic vodka, giffard vanilla, berry cereal milk | 13.95

**Cinnamon Toastini** woodford reserve, st. george pear spiced, cinnamon cereal milk, maple | 13.95

**Classic Mimosa** marqués de cáceres cava, fresh oj | 13.25

**Spiked Pink Lemonade** tito's vodka, pink lemonade | 13.25







# BEVERAGE ENHANCEMENTS

## WINE (by the bottle)

*choice of four wine selections per event*

**Pinot Grigio Tangent** (Edna Valley, CA) | 40.00

**Sauvignon Blanc 13° Celsius** (Marlborough, NZ) | 42.00

**Chardonnay Imagery** (Sonoma County, CA) | 48.00

**Rosé Pour les Gens** (Vin de France) | 47.00

**Pinot Noir Duckhorn “Decoy”** (California) | 60.00

**Malbec Terrazas de los Andes “Altos del Plata” Malbec** (Mendoza, ARG) | 40.00

**Cannonau Alta Vita Cannonau** (Sardinia, ITA) | 40.00

**Cabernet Liberty School** (Paso Robles, CA) | 55.00

▮ Proprietary Label   ▮ Sustainable   ○ 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** | 90.00

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

**Bubble Trio** | 135.00

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.