



**TRUE
FOOD**
KITCHEN

GROUP DINING

PARTIES | MEETINGS | EVENTS

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

BRUNCH ESSENTIALS

Choice of: 2 starters | 3 entrees

THREE COURSE BRUNCH

Choice of: 2 starters | 4 entrees | 1 dessert

STARTERS FOR THE TABLE *served family style*

Muffins & Fruit Platter **VEG**

lemon & blueberry ricotta muffins, assorted seasonal fruit

Avocado Toast* **VEG**

smashed avocado, sourdough toast, Vital Farms pasture-raised jammy egg, pickled organic fresnos, parmesan, chili garlic crunch, served with organic mixed greens

Mediterranean Hummus **V**

spicy herb sauce, red pepper pistachio spread, za'atar spice, served with baked flatbread

Guacamole **V**

avocado, lime, cilantro, cherry tomatoes, pickled organic fresnos, served with baked flatbread

ENTRÉES

Blueberry Pancakes **VEG GF**

organic blueberry compote, greek yogurt, maple syrup

Rancher's Hash*

Vital Farms pasture-raised sunny-side-up eggs, organic 100% grass-fed beef, roasted sweet potatoes, roasted red peppers, aged white cheddar, avocado, cherry tomatoes, charred onions, charred scallion salsa, sourdough toast

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

Vital Farms pasture-raised scrambled eggs, roasted sweet potato, charred onions, roasted red peppers, aged white cheddar
choice of Grilled Chicken or organic Tofu

Mediterranean Breakfast Bowl* **VEG**

Vital Farms pasture-raised jammy eggs, cherry tomatoes, cucumber, chickpeas, watermelon radish, za'atar vinaigrette, tzatziki, dill, spicy herb sauce, lavash

Southwest Tofu Scramble **V**

organic tofu, caramelized onions, roasted red peppers, organic spinach, charred scallion salsa, avocado, sourdough toast

Organic Tuscan Kale Salad **VEG**

organic kale, parmesan, breadcrumbs, lemon, garlic
choice of Grilled Chicken, Shrimp or organic Tofu*

Chinese Chicken Salad **GF**

grilled chicken, bok choy, cabbage, organic mixed greens, avocado, watermelon radish, snap peas, cilantro, pickled ginger, toasted quinoa almond sesame blend, carrot ginger dressing

Teriyaki Quinoa Bowl **V GF**

regenerative quinoa brown rice blend, broccoli, rainbow carrots, bok choy, snap peas, pickled shiitake, sesame seeds
choice of Grilled Chicken, Shrimp or organic Tofu*

Grilled Chicken Ranch Wrap with Simple Salad

avocado, roasted red pepper, organic mixed greens, house-made original ranch

DESSERT FOR THE TABLE

Spiced Carrot Cake **VEG GF**

vanilla mascarpone mousse, candied oranges, walnuts

Chocolate Chip Cookie à la Mode **V GF**

warm chocolate chip cookie, vegan vanilla ice cream

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

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LUNCH

For groups of 25 or fewer; groups of 25 or more are served family style



LUNCH ESSENTIALS

Choice of: 2 starters | 3 entrees

THREE COURSE LUNCH

Choice of: 2 starters | 4 entrees | 1 dessert

STARTERS FOR THE TABLE served family style

Edamame Dumplings **VEG**

white truffle oil, dashi, thai basil, sesame seeds

Mediterranean Hummus **v**

spicy herb sauce, red pepper pistachio spread, za'atar spice, served with baked flatbread

Guacamole **v**

avocado, lime, cilantro, cherry tomatoes, pickled organic fresnos, served with baked flatbread

ENTRÉES

Spaghetti Squash Casserole **VEG GF**

caramelized onions, fresh mozzarella, DiNapoli tomato sauce

Chopped Salad **VEG**

organic mixed greens, romaine, aged white cheddar, farro, medjool dates, jicama, organic apple, raisins, almonds, champagne vinaigrette
choice of Grilled Chicken, Shrimp or organic Tofu*

Organic Tuscan Kale Salad **VEG**

organic kale, parmesan, breadcrumbs, lemon, garlic
choice of Grilled Chicken, Shrimp or organic Tofu*

Teriyaki Quinoa Bowl **v GF**

regenerative quinoa brown rice blend, broccoli, rainbow carrots, bok choy, snap peas, pickled shiitake, sesame seeds
choice of Grilled Chicken, Shrimp or organic Tofu*

Ancient Grain Bowl **v**

organic grains, miso sesame glazed sweet potato, charred onions, snap peas, portobello, avocado, pistachio pesto, hemp seeds, turmeric
choice of Grilled Chicken, Shrimp or organic Tofu*

Korean Noodle Bowl **v GF**

glass noodles, pickled shiitake, organic spinach, carrot, bean sprouts
choice of Grilled Chicken, Shrimp or organic Tofu*

Grass-Fed Burger* with Simple Salad

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

Grilled Chicken Ranch Wrap with Simple Salad

avocado, roasted red pepper, organic mixed greens, house-made original ranch

DESSERT FOR THE TABLE

Spiced Carrot Cake **VEG GF**

vanilla mascarpone mousse, candied oranges, walnuts

Chocolate Chip Cookie à la Mode **v GF**

warm chocolate chip cookie, vegan vanilla ice cream

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DINNER

For groups of 25 or fewer; groups of 25 or more are served family style

HARVEST

Choice of: 2 starters | 3 entrees | 1 dessert

GATHER

Choice of: 3 starters | 4 entrees | 1 dessert

BOUNTY

Choice of: 3 starters | 1 salad | 5 entrees | 1 dessert

STARTERS FOR THE TABLE served family style

Mediterranean Hummus **v**

spicy herb sauce, red pepper pistachio spread, za'atar spice, served with baked flatbread

Guacamole **v**

avocado, lime, cilantro, cherry tomatoes, pickled organic fresnos, served with baked flatbread

SALADS can be selected as an entrée

Chopped Salad **VEG**

organic mixed greens, romaine, aged white cheddar, farro, medjool dates, jicama, organic apple, raisins, almonds, champagne vinaigrette
choice of Grilled Chicken, Shrimp or organic Tofu*

Seasonal Market Salad **VEG GF**

honey roasted carrots, roasted cauliflower, organic mixed greens, pistachios, feta, medjool dates, creamy tahini apple cider vinaigrette
choice of Grilled Chicken, Shrimp or organic Tofu*

Organic Tuscan Kale Salad **VEG**

organic kale, parmesan, breadcrumbs, lemon, garlic
choice of Grilled Chicken, Shrimp or organic Tofu*

ENTRÉES

Spaghetti Squash Casserole **VEG GF**

caramelized onions, fresh mozzarella, DiNapoli tomato sauce

Jambalaya Pasta*

chicken and pork andouille sausage, wild-caught shrimp, antibiotic-free chicken, holy trinity, campanelle pasta

Lasagne al Pesto **GF**

Diestel Farms turkey sausage bolognese, pistachio pesto, organic spinach, ricotta, fresh mozzarella, basil

Teriyaki Quinoa Bowl **v GF**

regenerative quinoa brown rice blend, broccoli, rainbow carrots, bok choy, snap peas, pickled shiitake, sesame seeds
choice of Grilled Chicken, Shrimp or organic Tofu*

Ancient Grain Bowl **v**

organic grains, miso sesame glazed sweet potato, charred onions, snap peas, portobello, avocado, pistachio pesto, hemp seeds, turmeric
choice of Grilled Chicken, Shrimp or organic Tofu*

Edamame Dumplings **VEG**

white truffle oil, dashi, thai basil, sesame seeds

Roasted Brussels Sprouts **v GF**

roasted wild mushroom, pickled organic fresnos, ginger soy glaze, lime

Charred Cauliflower **v GF - Bounty only**

medjool dates, harissa tahini, dill, mint, pistachio

Wild-Caught Tuna Poke Bowl* **GF**

regenerative black rice, avocado, roasted wild mushrooms, cucumber, jalapeño, edamame, pickled ginger, citrus ponzu

Grass-Fed Burger* with Honey Roasted Carrots

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

Grilled Chicken Ranch Wrap with Simple Salad

avocado, roasted red pepper, organic mixed greens, house-made original ranch

Grilled Sustainable Salmon* **GF**

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

Steak Frites* **GF - Bounty only**

Verde Farms organic 100% grass-fed NY strip, peppercorn sauce, True Crisp'd™ Air-Fried French Fries, simple salad

DESSERT FOR THE TABLE

Spiced Carrot Cake **VEG GF**

vanilla mascarpone mousse, candied oranges, walnuts

Chocolate Chip Cookie à la Mode **v GF**

warm chocolate chip cookie, vegan vanilla ice cream

Flourless Chocolate Cake **VEG GF - Bounty only**

organic TCHO chocolate, vegan vanilla ice cream, caramel, almonds, cacao nibs

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ENHANCEMENTS

Add to or elevate your menu selections



TRAY PASSED

*For groups of 15 or more, priced per hour
served as bites (minimum of three dish selections)*

Charred Cauliflower V GF

Edamame Dumplings VEG

Caprese Skewers VEG GF

True Crisp'd™ Air-Fried Chicken Tenders GF

served with choice of sauce

Burgers

Choose from: Turkey Burger, All-American Burger, Grass-Fed Burger*
or Plant-Based Double Cheeseburger V*

Guacamole V

Mediterranean Hummus V

Roasted Butternut Squash Soup V GF

Sourdough Pizzas

*Choose from: Pepperoni Pizza, Margherita Pizza VEG
or Seasonal Roasted Butternut Squash Pizza V*

Bowls

*Choose from: Teriyaki Quinoa Bowl or Wild-Caught Tuna Poke Bowl**

SALADS

Chinese Chicken Salad GF

grilled chicken, bok choy, cabbage, organic mixed greens, avocado, watermelon radish, snap peas, cilantro, pickled ginger, toasted quinoa almond sesame blend, carrot ginger dressing

Crisp'd™ Green Salad GF

True Crisp'd™ Air-Fried Chicken, cucumber, cherry tomatoes, avocado, organic mixed greens, lemon oregano dressing

ENTRÉES

Grilled Sustainable Salmon* GF

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

Steak Frites* GF

Verde Farms organic 100% grass-fed NY strip, peppercorn sauce, True Crisp'd™ Air-Fried French Fries, simple salad

OPTIONAL ADD-ONS

Add additional appetizer, salad, entrée or dessert item to any package **fee per person**

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RECEPTION

for groups of 15 or more, buffet style upon request/availability

RECEPTION ESSENTIALS

Choice of: 3 sharable platters, sides or pizzas

GROUP GATHERING

Choice of: 3 sharable platters, sides or pizza | 1 entree | 1 protein

COMMUNITY BOUNTY

Choice of: 3 shareable platters, sides or pizza | 2 entrees | 1 protein | 1 dessert

SHARABLE PLATTERS | SIDES

TFK Dip Platter **VEG**
Guacamole Platter **v**
Mediterranean Hummus Platter **v**
Seasonal Vegetables **VEG GF**
Charred Cauliflower **v GF**
Roasted Brussel Sprouts **v GF**
Sweet Potato Chips **v GF**

WRAP + SANDWICH TRAYS *can be selected as an entrée*

Lemon Oregano Chicken Wrap
Grilled Chicken Ranch Wrap
Mediterranean Wrap **v**
Caprese Wrap **VEG**
Grass-Fed Burger*
All-American Burger*
Turkey Burger
Plant-Based Double Cheeseburger **v**

PROTEIN SIDES/ADD-ONS

Antibiotic-Free Chicken **GF**
Organic Tofu **v GF**
Grass-Fed Steak* **GF**
Wild-Caught Shrimp* **GF**
Sustainable Arctic Salmon* **GF** +\$5 per person

ENHANCEMENTS & ADD-ONS

Add any selection for an additional **fee per person**

SALADS *can be selected as an entrée*

Organic Tuscan Kale Salad **VEG**
Chopped Salad **VEG**
Seasonal Market Salad **VEG GF**
Simple Green Salad **v GF**

BOWLS *can be selected as an entrée*

Korean Noodle Bowl **v GF**
Teriyaki Quinoa Bowl **v GF**
Ancient Grain Bowl **v**
Jambalaya Pasta*

PIZZA *can mix and match up to two*

Spinach and Wild Mushroom Pizza **v**
Pepperoni Pizza
Margherita Pizza **VEG**
Seasonal/Roasted Butternut Squash Pizza **v**

DESSERTS

Chocolate Chip Cookies **v GF**
Spiced Carrot Cake Bites **VEG GF**
Bananas Foster Chia Seed Pudding **v GF**

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BRUNCH RECEPTION

for groups of 15 or more, buffet style upon request/availability

BRUNCH RECEPTION ESSENTIALS

Choice of: 3 brunch options

BRUNCH RECEPTION GATHERING

Choice of: 5 brunch options

BRUNCH

Fruit Platter **V** **GF**

Muffins: Lemon Blueberry + Carrot Cake **VEG** **GF**

Blueberry Pancakes **VEG** **GF**

Rancher's Hash*

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

Southwest Tofu Scramble **V**

Yogurt Parfait **VEG** **GF**

Bananas Foster Chia Seed Pudding **V** **GF**

Scrambled Eggs **VEG** **GF**

ENHANCEMENTS & ADD-ONS

*Add any selection for an additional **fee** per person*

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BEVERAGE ENHANCEMENTS

Curated packages for any event.

BEER & WINE PACKAGE

CLASSIC PACKAGE

PREMIUM PACKAGE

TWO BEVERAGES PER GUEST

OPEN BAR STYLE *[two hour event]*

BEER

Michelob Ultra

4.2% ABV St. Louis, MO

Modelo Especial

4.4% ABV Nava, Mexico

Athletic Brewing Run Wild IPA

Non-Alcoholic <0.5% ABV Stratford, CT

WINE

13° Celsius *Sauvignon Blanc*

Marlborough, NZ

Imagery *Chardonnay*

Sonoma County, CA

Pour les Gens *Rosé*

Vin de France

Borealis *Pinot Noir*

Oregon

Tribute *Cabernet Sauvignon*

California

BEER

Stella Artois

5% ABV Leuven, Belgium

Voodoo Ranger Juicy Haze IPA

7.5% ABV Fort Collins, CO

Athletic Brewing Run Wild IPA

Non-Alcoholic <0.5% ABV Stratford, CT

WINE

13° Celsius *Sauvignon Blanc*

Marlborough, NZ

Benziger "Running Wild" *Chardonnay*

San Benito County, CA

Tangent *Pinot Grigio*

Edna Valley, CA

Miraval "Studio" *Rosé*

Méditerranée

Borealis *Pinot Noir*

Oregon

Liberty School *Cabernet Sauvignon*

Paso Robles, CA

FEATURE COCKTAILS

Espresso Martini

prairie organic vodka, borghetti espresso liqueur, organic espresso

Citrus Skinny Margarita

lunazul blanco tequila, cucumber, mint

Moscow Mule

tito's handmade vodka, fever-tree blood orange ginger beer, lime

BEER

Voodoo Ranger Juicy Haze IPA

7.5% ABV Fort Collins, CO

Stella Artois

5% ABV Leuven, Belgium

Modelo Especial

4.4% ABV Nava, Mexico

Athletic Brewing Run Wild IPA

Non-Alcoholic <0.5% ABV Stratford, CT

WINE

13° Celsius *Sauvignon Blanc*

Marlborough, NZ

Rombauer *Chardonnay*

Los Carneros, CA

Tangent *Pinot Grigio*

Edna Valley, CA

Miraval "Studio" *Rosé*

Méditerranée

Duckhorn "Decoy" *Pinot Noir*

California

The Prisoner *Cabernet Sauvignon*

Napa Valley, CA

FEATURE COCKTAILS

Juniper Rose

empress 1908 elderflower rose gin, giffard pamplemousse, grapefruit, lime, thyme

Grapefruit Martini

prairie organic vodka, grapefruit, lime, thai basil

Smoke Show Old Fashioned

high west double rye, honey syrup, bitters

Spicy Pineapple Margarita

ana maria rosa tequila, fresh jalapeño, lime

Welcome Package
priced per person

Champagne
Toast

OR

Choice of Three, *tray passed*

House Red or White Wine

Zero-Proof or Refreshers, *choice from menu*

*Pitchers for
the table*

Spiked
Lemonade

Rosé Sangria



GROUP EVENTS

Dates & Pricing

For groups of 15 guests or more, a food and beverage minimum and pre-fixe menu will be required for your event. Please note, minimums vary based on the day of the week and time of the year and do not include potential service charge, sales tax, or gratuity. Cake cutting fee and corkage fee applied when applicable.

Event Contract + Details

When booking your event, your Sales Manager or restaurant team will provide an event contract that includes all event details, pricing and additional terms and conditions. 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. Menu selections for your event need to be made a minimum two weeks in advance. To confirm larger events, including buy-outs, a deposit will be required.

Service Charge & 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 that are restaurants buy-outs, a 5% service charge will be applied along with a deposit.

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.