



**TRUE  
FOOD  
KITCHEN**

**GROUP DINING**

**PARTIES | MEETINGS | EVENTS**

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

# DINING PACKAGE OVERVIEW

*Curated packages to fit any budget or dietary requirements.*

All packages include choice of drip coffee, iced tea service & choice of lemonade

## BRUNCH

### BRUNCH ESSENTIALS | \$28 per person

**Starter for the table**, served family style  
*(Muffins & Fruit Platter)*

**Choice of Entrée**, from list  
*(Blueberry Pancakes, Farmer's Market Scramble, Southwest Tofu Scramble, Organic Tuscan Kale Salad, Teriyaki Quinoa Bowl)*

## LUNCH/DINNER

### ESSENTIALS | \$28 per person

**Starter for the table**, served family style  
*(Mediterranean Hummus)*

**Choice of Entrée**, from list  
*(Spaghetti Squash Casserole, Chopped Salad, Grilled Chicken Ranch Wrap with Sweet Potato Hash, Ancient Grains Bowl, Teriyaki Quinoa Bowl)*

### GATHER | \$38 per person

**Starter for the table**, served family style  
*(Mediterranean Hummus, Guacamole)*

**Choice of Entrée**, from list  
*(Chinese Chicken Salad, The Grass-Fed Burger with Sweet Potato Hash, Ancient Grains Bowl, Korean Noodle Bowl, Spicy Korean Chicken Sandwich with Simple Green Salad)*

### THREE COURSE BRUNCH | \$40 per person

**Starter for the table**, served family style  
*(Muffins & Fruit Platter, Avocado Toast)*

**Salad for the table**, served family style  
*(Organic Tuscan Kale Salad)*

**Choice of Entrée**, from list  
*(Blueberry Pancakes, Breakfast Tacos, Southwest Tofu Scramble, Rancher's Hash, Chopped Salad, Grilled Chicken Ranch Wrap with Sweet Potato Hash)*

### HARVEST | \$52 per person

**Starter for the table**, served family style  
*(Mediterranean Hummus, Chef Selection of Pizzas)*

**Salad for the table**, served family style  
*(Organic Tuscan Kale Salad)*

**Choice of Entrée**, from list  
*(Grilled Sustainable Salmon, Lasagna Bolognese, Grass-Fed Meatloaf, Nashville Hot Sandwich with Simple Green Salad, Korean Noodle Bowl)*

**Dessert**  
*(Chocolate Chip Cookies)*

### BOUNTY | \$65 per person

**Starter for the table**, served family style  
*(Roasted Brussel Sprouts, Charred Cauliflower, Guacamole)*

**Salad for the table**, served family style  
*(Simple Green Salad)*

**Choice of Entrée**, from list  
*(Chicken, Parmesan, Grilled Sustainable Salmon, Grilled Grass-Fed Tenderloin, Ancient Grains Bowl, Lasagna Bolognese)*

**Dessert**  
*(Squash Pie)*

Add a *beverage package* to complete your event.  
*Reception menus* available to fit any style function.



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# BRUNCH ESSENTIALS

*Brunch available Saturday and Sunday only.*

**\$28 PER PERSON**

## STARTER FOR THE TABLE served family style

### Muffins & Fruit Platter VEG

lemon & blueberry ricotta muffins, assorted seasonal fruit

## ENTRÉES

### Blueberry Pancakes VEG GF

organic blueberry compote, greek yogurt, maple syrup

### 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 Breakfast Sausage, Grilled Chicken or organic Tofu*

### Southwest Tofu Scramble v GF

tofu, caramelized onions, roasted red peppers, organic spinach, charred scallion salsa, corn tortilla, avocado

### 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*

## BEVERAGE

Includes choice of drip coffee, iced tea service & choice of lemonade

*Pitchers for the table | \$30 each*

### Spiked Peach or Pink Dragonfruit Lemonade

tito's handmade vodka, peach or pink dragonfruit lemonade

### Rosé Sangria

la vieille ferme organic rosé, pineapple, lime

v Vegan VEG Vegetarian GF Gluten Friendly

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V1 09.24





# THREE COURSE BRUNCH

Brunch available Saturday and Sunday only.



**\$40 PER PERSON**

## 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 fresnos, parmesan, chili garlic crunch, served with organic mixed greens

## SALAD FOR THE TABLE *served family style*

### Organic Tuscan Kale Salad **VEG**

organic kale, parmesan, breadcrumbs, lemon, garlic

## ENTRÉES

### Blueberry Pancakes **VEG GF**

organic blueberry compote, greek yogurt, maple syrup

### Breakfast Tacos\* **GF**

Verde Farms braised 100% grass-fed beef, Vital Farms pasture-raised scrambled eggs, fingerling potatoes, caramelized onion, charred scallion salsa, cotija, avocado, black beans

### Southwest Tofu Scramble **V GF**

tofu, caramelized onions, roasted red peppers, organic spinach, charred scallion salsa, corn tortilla, avocado

### Rancher's Hash\*

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

### Chopped Salad **VEG**

aged white cheddar, farro, medjool dates, jicama, organic apple, dried cranberry, marcona almond, champagne vinaigrette  
*choice of Grilled Chicken, Salmon\*, Shrimp, Steak or organic Tofu*

### Grilled Chicken Ranch Wrap with Sweet Potato Hash

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

## BEVERAGE

Includes choice of drip coffee, iced tea service & choice of lemonade

*Pitchers for the table* | **\$30 each**

### Spiked Peach or Pink Dragonfruit Lemonade

tito's handmade vodka, peach or pink dragonfruit lemonade

### Rosé Sangria

la vieille ferme organic rosé, pineapple, lime

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**\$28 PER PERSON**

## **STARTER FOR THE TABLE** *served family style*

### **Mediterranean Hummus v**

spicy herb sauce, red pepper pistachio spread, za'atar spice, served with ancient grain pita

## **ENTRÉES**

### **Spaghetti Squash Casserole VEG GF**

organic squash, caramelized onions, fresh mozzarella, organic DiNapoli tomato sauce  
*choice of Grilled Chicken, Shrimp or organic Tofu*

### **Chopped Salad VEG**

aged white cheddar, farro, medjool dates, jicama, organic apple, dried cranberry, marcona almond, champagne vinaigrette  
*choice of Grilled Chicken, Shrimp or organic Tofu*

### **Grilled Chicken Ranch Wrap with Sweet Potato Hash**

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

### **Ancient Grain Bowl v**

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

## **BEVERAGE**

Includes choice of drip coffee, iced tea service & choice of lemonade



*Additional starters, salads or desserts* | **\$10** per person

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# GATHER



**\$38 PER PERSON**

## **STARTERS FOR THE TABLE** *served family style*

### **Mediterranean Hummus** **v**

spicy herb sauce, red pepper pistachio spread, za'atar spice, served with ancient grain pita

### **Guacamole** **v GF**

Siete tortilla chips, avocado, lime, edamame, pistachio pesto

## **ENTRÉES**

### **Chinese Chicken Salad** **GF**

grilled chicken, bok choy, cabbage, avocado, sesame seeds, watermelon radish, snow peas, cilantro, pickled ginger, toasted quinoa, roasted almonds, carrot ginger dressing

### **The Grass-Fed Burger\*** *served medium with Sweet Potato Hash*

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

### **Ancient Grain Bowl** **v**

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

### **Korean Noodle Bowl** **v GF**

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

### **Spicy Korean Chicken Sandwich with Simple Green Salad**

house-made pickles, korean bbq sauce, kale slaw

## **BEVERAGE**

Includes choice of drip coffee, iced tea service & choice of lemonade

*Additional starters, salads or desserts* | **\$10** per person

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# HARVEST



**\$52 PER PERSON**

## **STARTERS FOR THE TABLE** *served family style*

### **Mediterranean Hummus** **v**

spicy herb sauce, red pepper pistachio spread, za'atar spice, served with ancient grain pita

### **Chef Selection of Pizzas** **v/VEG**

## **SALAD FOR THE TABLE** *served family style*

### **Organic Tuscan Kale Salad** **VEG**

organic kale, parmesan, breadcrumbs, lemon, garlic

## **ENTRÉES**

### **Grilled Sustainable Salmon\*** **GF**

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

### **Lasagna Bolognese** **GF**

Diestel Farms turkey sausage, organic spinach, ricotta, basil

### **Grass-Fed Meatloaf**

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

### **Nashville Hot Sandwich with Simple Green Salad**

house-made hot sauce, pickles, apple-cabbage slaw

### **Korean Noodle Bowl** **v GF**

glass noodles, pickled shiitake, organic spinach, carrot, bean sprouts

*choice of Grilled Chicken, Salmon\*, Shrimp, Steak or organic Tofu*

## **DESSERT**

### **Chocolate Chip Cookie** **v GF**

## **BEVERAGE**

Includes choice of drip coffee, iced tea service & choice of lemonade

*Additional starters, salads or desserts | \$10 per person*

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**\$65 PER PERSON**

## **STARTERS FOR THE TABLE** *served family style*

### **Roasted Brussels Sprouts** v GF

roasted mushroom, pickled fresnos, ginger soy glaze, lime

### **Charred Cauliflower** v GF

medjool dates, harissa tahini, dill, mint, pistachio

### **Guacamole** v GF

Siete tortilla chips, avocado, lime, edamame, pistachio pesto

## **SALAD FOR THE TABLE** *served family style*

### **Simple Green Salad** v GF

organic mixed greens, cucumber, cherry tomatoes, avocado, lemon oregano dressing

## **ENTRÉES**

### **Chicken Parmesan**

True Crisp'd air-fried chicken, fresh mozzarella, organic DiNapoli tomato sauce, spaghetti squash

### **Grilled Sustainable Salmon**\* GF

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

### **Grilled Grass-Fed Tenderloin**\* GF

cheesy mashed potatoes, king trumpet mushrooms, seasonal vegetables, charred onions, peppercorn sauce

### **Ancient Grain Bowl** v

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

### **Lasagna Bolognese** GF

Diestel Farms turkey sausage, organic spinach, ricotta, basil

## **DESSERT**

### **Squash Pie** v GF

graham cracker crust, whipped coconut cream

## **BEVERAGE**

Includes choice of drip coffee, iced tea service & choice of lemonade



*Additional starters, salads or desserts | \$10 per person*

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# RECEPTION MENU

## Served Family Style

*Each option serves 8-10 guests - talk to your local Restaurant Sales Manager or on-site leadership to build your perfect spread.*

### SHARABLE PLATTERS | \$110

TFK Dip Platter  
Guacamole Platter  
Mediterranean Hummus Platter

### SALADS | \$150

Chinese Salad  
Citrus Salad  
Organic Tuscan Kale Salad  
Chopped Salad  
Seasonal Market Salad  
Simple Greens Salad

### WRAP + SANDWICH TRAYS | \$150

Grilled Chicken Ranch Wrap  
Mediterranean Wrap  
Caprese Sandwich  
Buffalo Chicken Wrap  
The Grass-Fed Burger\*  
Turkey Burger  
Plant-Based Double Cheeseburger

### BOWLS | \$160

Korean Noodle Bowl  
Teriyaki Quinoa Bowl  
Ancient Grains Bowl  
Thai Peanut Noodles  
Turkey Bolognese

### PROTEIN ADDITIONS | \$70

Chicken  
Tofu  
Steak  
Shrimp

### SIDES TO SHARE | \$65

Kale Slaw  
Fingerling Potato Salad  
Pesto Pasta Salad  
Italian Pasta Salad  
Sweet Potato Hash  
Roasted Brussels Sprouts  
Simple Salad  
Chilled Asian Noodle Salad

### PIZZAS | \$145 *(eight pizzas; mix/match from below)*

Bougie Blanco Pizza  
Pepperoni Pizza  
Grass-Fed Bison Sausage Pizza  
Margherita Pizza

### DESSERTS | \$35

GF Baker's Dozen Chocolate Chunk Cookies  
Squash Pie

### GROUP PACKAGES

#### Essential Eats | \$365 **SERVES 12-14**

*(Chopped Salad, Korean Noodle Bowl, side of Grilled Chicken, Baker's Dozen Chocolate Chunk Cookies)*

#### Wrapped Up | \$440 **SERVES 14-16**

*(Wrap Tray with Mediterranean and Chicken Ranch Wraps, Chopped Salad, side of Fingerling Potato Salad, Baker's Dozen Chocolate Chunk Cookies gf)*

#### Ultimate Feast | \$635 **SERVES 16-20**

*(includes TFK Dip Platter, Chopped Salad, Ancient Grains Bowl, side of Grilled Chicken, side of Thai Noodle Salad, side of Fingerling Potato Salad, Baker's Dozen Chocolate Chunk Cookies, Squash Pie)*



# BEVERAGE ENHANCEMENTS

*Curated packages for any event.*

## BEER & WINE PACKAGE

## CLASSIC PACKAGE

## PREMIUM PACKAGE

### TWO BEVERAGES PER GUEST

\$16 Per Person

\$22 Per Person

\$30 Per Person

### OPEN BAR STYLE *(two hour event)*

\$35 Per Person

\$45 Per Person

\$60 Per Person

#### BEER

**Blue Moon**

5.4% ABV Golden, CO

**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

**Elysian Space Dust IPA**

8.2% ABV Seattle, WA

**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

**True Myth *Pinot Noir***

SLO Coast, CA

**Liberty School *Cabernet Sauvignon***

Paso Robles, CA

#### FEATURE COCKTAILS

**Espresso Martini**

prairie organic vodka, borghetti espresso liqueur, organic Wandering Bear cold brew

**Blood Orange Margarita**

casamigos reposado, kish hibiscus lemon balm aperitif, blood orange, lime

**True Story**

gray whale gin, chateau aloe, cucumber, snap pea, pineapple, lemon

#### BEER

**Voodoo Ranger Imperial IPA**

9% ABV Fort Collins, CO

**Stone Buenaveza Salt & Lime Lager**

4.7% ABV San Marcos, CA

**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

**Crime of Passion**

prairie organic vodka, cappelletti aperitivo, passion fruit, lime, elderflower-rhubarb foam

**El Pomelo Margarita**

patron blanco tequila, grapefruit, fever tree grapefruit, lime

**Smoke Show Old Fashioned**

high west double rye, honey syrup, bitters

*Welcome Package*  
**\$10** per person

Champagne  
Toast

OR

**Choice of Three**, tray passed

House Red or White Wine

Mocktails or Refreshers, choice from menu

*Pitchers for  
the table* | **\$30** each

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. 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 potential service charge, sales tax, or gratuity.

## 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.