



**TRUE
FOOD
KITCHEN**

GROUP DINING

Tucson

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, Spaghetti Squash Casserole with Grilled Chicken, Grass-Fed Meatloaf, Chinese Chicken 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
(Spaghetti Squash Casserole with Grilled Chicken, Grilled Sustainable Salmon, Grilled Grass-Fed Tenderloin, Ancient Grains Bowl, Chinese Chicken Salad)

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

Our restaurants use gluten and all major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, sesame, soy, and wheat). Shared cooking areas mean we cannot ensure any item is allergen-free. Ingredient changes may occur due to suppliers, recipe updates, methods, or seasons. Inform your server of allergies or dietary needs before ordering, and we'll do our best to accommodate. *These items are served raw, undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





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

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

Grass-Fed Meatloaf

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

Spaghetti Squash Casserole with grilled chicken **GF**

grilled chicken, organic squash, caramelized onions, fresh mozzarella, organic DiNapoli tomato sauce

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

Spaghetti Squash Casserole with grilled chicken **GF**

grilled chicken, organic squash, caramelized onions, fresh mozzarella, organic DiNapoli tomato sauce

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*

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

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

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.