



**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)

THREE COURSE BRUNCH | \$40 per person

Starters 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)

LUNCH/DINNER

ESSENTIALS | \$28 per person

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

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

HARVEST | \$52 per person

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

Salad or Dessert Course
(Organic Tuscan Kale Salad or Chocolate Chip Cookie à la mode)

Choice of Entrée, from list
(Grilled Sustainable Salmon, Lasagna al Pesto, Grass-Fed Meatloaf, Buffalo Chicken Sandwich with Simple Green Salad, Korean Noodle Bowl)

GATHER | \$38 per person

Starters for the table, served family style
(Mediterranean Hummus, Roasted Brussels Sprouts)

Choice of Entrée, from list
(Chinese Chicken Salad, Grass-Fed Burger with Sweet Potato Hash, Ancient Grain Bowl, Korean Noodle Bowl, Pesto Pasta)

BOUNTY | \$65 per person

Starters for the table, served family style
(Roasted Brussel Sprouts, Charred Cauliflower, Edamame Dumplings)

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 Grain Bowl, Lasagna al Pesto)

Dessert
(Chocolate Peanut Butter Tart)

Add a *beverage package* to complete your event.

Reception menus available to fit any style function.





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, organic roasted red peppers, aged white cheddar
choice of Breakfast Sausage, Grilled Chicken or organic Tofu

Southwest Tofu Scramble V GF

tofu, caramelized onions, organic 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

Mimosa Trio | **\$135 each**

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**

Cape Grim organic 100% grass-fed steak, Vital Farms pasture-raised scrambled eggs, caramelized onion, charred scallion salsa, pickled fresnos, avocado, black beans

Southwest Tofu Scramble **V GF**

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

Rancher's Hash*

Vital Farms pasture-raised sunny-side-up eggs, roasted sweet potatoes, organic roasted red peppers, Cape Grim organic 100% grass-fed steak, 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, raisins, 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

Mimosa Trio | \$135 each

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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

Chopped Salad VEG

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

Spaghetti Squash Casserole VEG GF

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

Roasted Brussels Sprouts **v GF**

roasted mushroom, pickled fresnos, ginger soy glaze, lime

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

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*

Pesto Pasta **VEG**

roasted mushrooms, cherry tomatoes, arugula, parmesan, pistachio pesto

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 OR DESSERT COURSE

Organic Tuscan Kale Salad **VEG**

organic kale, parmesan, breadcrumbs, lemon, garlic

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

vegan & gluten-free batter, almond, TCHO 68% chocolate

ENTRÉES

Grilled Sustainable Salmon* **GF**

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

Lasagne al Pesto **GF**

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

Grass-Fed Meatloaf

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

Buffalo Chicken Sandwich with Simple Green Salad

house-made hot sauce, pickles, apple-cabbage slaw served on a ciabatta roll

Korean Noodle Bowl **v GF**

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

choice of Grilled Chicken, Salmon, Shrimp, Steak 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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\$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

Edamame Dumplings **v EGG**

white truffle oil, dashi, thai basil

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 **GF**

True Crisp'd™ air-fried chicken breast, 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*

Lasagne al Pesto **GF**

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

DESSERT

Chocolate Peanut Butter Tart **v GF**

almond & coconut crust, TCHO chocolate ganache, peanut butter filling

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
Mediterranean Hummus Platter

SALADS | \$150

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

WRAP + SANDWICH TRAYS | \$150

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

BOWLS | \$160

Korean Noodle Bowl
Teriyaki Quinoa Bowl
Ancient Grains Bowl
Turkey Bolognese

PROTEIN ADDITIONS

Chicken | \$70
Tofu | \$70
Steak | \$70
Shrimp | \$70
Salmon | \$100

SIDES TO SHARE | \$65

Kale Slaw
Pesto Pasta Salad
Italian Pasta Salad
Sweet Potato Hash
Roasted Brussels Sprouts
Simple Salad

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

Butternut Squash Pizza
Pepperoni Pizza
Margherita Pizza

DESSERTS | \$35

Chocolate Peanut Butter Tarts (3)
Chocolate Chip Cookies

GROUP PACKAGES

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

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

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

(Wrap Tray with Mediterranean and Chicken Ranch Wraps, Chopped Salad, side of Italian Pasta Salad, Baker's Dozen Chocolate Chip Cookies)

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

(includes TFK Dip Platter, Chopped Salad, Ancient Grains Bowl, side of Grilled Chicken, side of Italian Pasta Salad, side of Roasted Brussels Sprouts, Baker's Dozen Chocolate Chip Cookies, three Chocolate Peanut Butter Tarts)



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

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

prairie organic 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

Crime of Passion

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

The Indigo

empress 1908 indigo gin, empress 1908 elderflower rose gin, fiorente elderflower, lime

Smoke Show Old Fashioned

high west double rye, honey syrup, bitters

Blood Orange Margarita

tres agaves organic reposado, kish hibiscus lemon balm aperitif, blood orange, lime

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.