

True Food

 kitchen

**GROUP
DINING**

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SANTA MONICA PLACE
SANTA MONICA PLACE, SUITE 172 | SANTA MONICA, CA 90401



THE DISH

At True Food Kitchen we celebrate simplicity. We practice sustainability. We believe that simple, fresh, pure ingredients create the most memorable and satisfying meals. And while our healthy menu is packed with nutritious, good-for-you vegetables, whole grain, and proteins, we never sacrifice flavor. You may not notice the difference. But it's there.



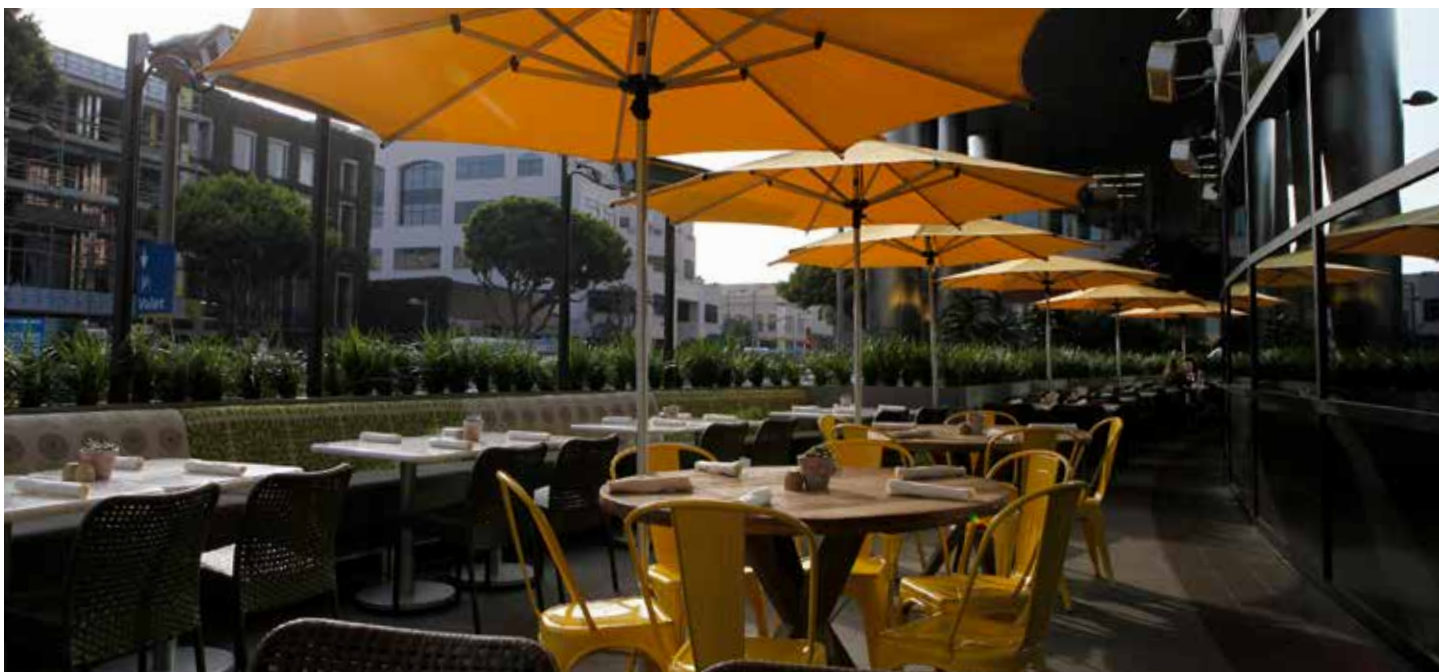
WHY WE ARE DIFFERENT

When it comes to healthy eating, it seems like the focus is always on the rules. Eat this. Don't eat that. But what if you found a way to actually enjoy food that happens to be good for you too? True Food Kitchen is about flavor, freshness, variety, quality, nutrition, and balance. It's about enjoying healthy whole foods that are rich in vitamins and minerals. We are here to make healthy eating a much more flavorful and satisfying experience. Because when you eat right, you just feel better. It's true.

A BALANCED APPROACH FOR OPTIMAL HEALTH

Our entire menu is centered on the principles of Dr. Andrew Weil's Anti-Inflammatory Diet & Food Pyramid. According to Dr. Weil: "Following an anti-inflammatory diet can help counteract the chronic inflammation that is a root cause of many serious diseases, including those that become more frequent as people age. It is a way of selecting and preparing foods based on science that can help people achieve and maintain optimum health over their lifetime."

GROUP EVENTS



THE PATIOS AT TRUE FOOD KITCHEN

True Food Kitchen's Patio offers an entirely unique dining experience for the Santa Monica community. The space is heated and protected from the elements by a sunny yellow retractable awning. Flexible seating can accommodate private events for up to 50 people. With comfortable booths, lemon umbrellas, and living décor provided by an array of plants, the space is bright, fresh and inviting. This sleek, wraparound patio is enhanced by floor-to-ceiling windows on one side, providing a glass backdrop to an open, airy venue perfect for family and friends.

SEATING CAPACITY:

- Exclusive patio space: up to 50 guests seated.
- Open to full restaurant buy outs.
- Multiple seating configurations.

FOOD & BEVERAGE MINIMUMS:

Food and beverage minimums vary.

DEPOSIT:

Credit card hold.



GROUP EVENTS

GROUP EVENT INFORMATION

When booking your group reservation, please note that dates come with a food & beverage revenue guarantee. Minimums vary based on the day of the week and time of the year and do not include service charge, sales tax, or gratuity.

EVENT GUARANTEES

We will need to receive your final guest commitment 3 calendar days 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 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 item availability and printing of the menus for the day/night of the event.

SERVICE CHARGE AND APPLICABLE TAX

Services listed in this packet are subject appropriate sales tax. The amount of gratuity you choose to leave for our servers is determined solely by you. You may indicate the amount of the tip in the pre-authorization form or wait for your final check before deciding on the amount of the tip.

A deposit will also apply. Please speak to your Event Manager for more details.

Additional Fees:
Corkage: \$15/bottle
Cake Cutting: \$2/pp

CANCELLATION POLICY

If you cancel with less than two weeks' notice you will be responsible for 50% of your food and beverage charge, sales tax, and the 4% service charge on the full minimum as a penalty. Cancellation within 24 hours prior

to the event reservation will result in 100% responsibility of your food and beverage charge, sales tax, and the 4% service charge.

Cancellations for larger events and restaurant buyouts have different terms based on deposits and time lines. Please speak to your Event Manager for more details.

CONFIRMING RESERVATION

In order to reserve space for your group event a confirmation form will be sent by one of our Event Managers via email and it will need to be signed by 3 calendar days after the form was sent.

To confirm larger events including buyouts a deposit will be required.

PATIO RESERVATIONS

This event is rain or shine. In the case of 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

We are dedicated to the craftsmanship of food and wine and our menus change seasonally. When choosing your food and wine options please note substitutions may occur when menu changes take place. Prix fixe menus are required for parties of over 15. Guests can choose their option during their dining experience. Sales tax, gratuity, and 4% service charge are not included in menu pricing.

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 charges, sales tax, and our service charge. Payment of the entire guest check is due upon completion of the event. Fox Restaurant Concepts accepts cash and all major credit cards. FOX Gift Cards from Costco are not an acceptable form of payment for group events.



GROUP MENUS

BRUNCH

APPETIZER *for the table*

Farmers Market Crudités *tzatziki & black olive dip* VEG

Herb Hummus *greek salad, feta, grilled pita bread* VEG

ENTRÉES *choice of*

Vegan Chorizo Burrito *tofu, turmeric, quinoa, anazazi bean, pico de gallo* V

Garden Scramble* *butternut squash, brussels sprouts, smoked onion, cauliflower, swiss chard, smoked gouda* VEG GF

Quinoa Johnny Cakes *banana, greek yogurt, maple syrup* VEG

Grilled Chicken Salad *medjool date, dried cranberry, jicama, apple, manchego, farro, marcona almond, champagne vinaigrette*

\$27 PER PERSON

SATURDAY & SUNDAY ONLY

For large parties over 25, prix fixe menus are required.

V Vegan VEG Vegetarian GF Gluten Free / While we offer gluten free items, our kitchen is not completely gluten free.

*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.

GROUP MENUS

LUNCH

APPETIZER *for the table*

Organic Tuscan Kale Salad *lemon, garlic, grana padano, breadcrumb* **VEG**

ENTRÉES *choice of*

Seasonal Ingredient Salad *brussels sprouts, butternut squash, cauliflower, white bean, pomegranate, toasted mulberry, horseradish vinaigrette* **V GF**

Grilled Chicken Salad *medjool date, dried cranberry, jicama, apple, manchego, farro, marcona almond, champagne vinaigrette*

Smoked Turkey Wrap *avocado, tomato, cucumber, provolone, hummus*

Spaghetti Squash Casserole *organic tomato, caramelized onion, zucchini, fresh mozzarella* **VEG GF**

\$22 PER PERSON

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GROUP MENUS

LUNCH

OPTION OF DESSERT OR APPETIZERS *for the table*

Herb Hummus *greek salad, feta, grilled pita bread* **VEG**

Kale Guacamole *pink grapefruit, cilantro, roasted poblano, sunflower seeds & pita chips* **v**

ENTRÉES *choice of*

Mediterranean Quinoa Salad *persian cucumber, olive, peppadew, cherry tomato, pole bean, feta, almond, oregano vinaigrette* **VEG GF**

Smoked Turkey Wrap *avocado, tomato, cucumber, provolone, hummus*

Street Tacos *avocado, greek yogurt, cilantro, pickled onion, anasazi bean, cotija cheese...with grilled fish* / grass-fed steak** **GF**

Teriyaki Quinoa Bowl with Tofu *broccoli, heirloom carrot, bok choy, mushroom, brown rice, avocado, toasted sesame* **v**

DESSERTS *choice of*

Flourless Chocolate Cake *caramel, vanilla ice cream, cocoa nibs* **VEG GF**

Squash Pie *graham crust, coconut whipped cream* **v GF**

\$27 PER PERSON

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GROUP MENUS

LUNCH

APPETIZER *for the table*

Herb Hummus *greek salad, feta, grilled pita bread* VEG

ENTRÉES *choice of*

Seasonal Ingredient Salad *brussels sprouts, butternut squash, cauliflower, white bean, pomegranate, toasted mulberry, horseradish vinaigrette* V GF

Scottish Steelhead "Salmon"* *smoked onion farro, arugula, roasted beet, cilantro pumpkin seed pesto*

Red Chili Noodle Bowl with Shrimp *gai lan, zucchini, shiitake mushroom, snow pea, cashew*

Grass-Fed Burger* *umami mushroom, caramelized onion, arugula, parmesan, mayonnaise, flax seed bun*

Spaghetti Squash Casserole *organic tomato, caramelized onion, zucchini, fresh mozzarella* VEG GF

DESSERTS *choice of*

Flourless Chocolate Cake *caramel, vanilla ice cream, cocoa nibs* VEG GF

Squash Pie *graham crust, coconut whipped cream* V GF

\$37 PER PERSON

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GROUP MENUS

DINNER

STARTER *for the table*

Organic Tuscan Kale *lemon, garlic, grana padano, breadcrumb* VEG

ENTRÉES *choice of*

Spaghetti Squash Casserole *organic tomato, caramelized onion, zucchini, fresh mozzarella* VEG GF

Scottish Steelhead “Salmon”* *smoked onion farro, arugula, roasted beet, cilantro pumpkin seed pesto*

Teriyaki Quinoa Bowl with Tofu *broccoli, heirloom carrot, bok choy, mushroom, brown rice, avocado, toasted sesame* v

Grass-Fed Burger* *umami mushroom, caramelized onion, arugula, parmesan, mayonnaise, flax seed bun*

DESSERTS *choice of*

Flourless Chocolate Cake *caramel, vanilla ice cream, cocoa nibs* VEG GF

Low-Fat Lemon Ginger Frozen Yogurt VEG GF

Squash Pie *graham crust, coconut whipped cream* v GF

\$42 PER PERSON

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GROUP MENUS

DINNER

APPETIZERS *for the table*

Herb Hummus *greek salad, feta, grilled pita bread* VEG

ENTRÉES *choice of*

Spaghetti Squash Casserole *organic tomato, caramelized onion, zucchini, fresh mozzarella* VEG GF

Scottish Steelhead "Salmon"* *smoked onion farro, arugula, roasted beet, cilantro pumpkin seed pesto*

Teriyaki Quinoa Bowl *broccoli, heirloom carrot, bok choy, mushroom, brown rice, avocado, toasted sesame...choice of tofu / grass-fed steak**

Seared Albacore Tuna Salad* *avocado, grapefruit, cabbage, cashew, watermelon radish, thai basil, sesame, chili garlic dressing* GF

Pan Roasted Chicken *maple glazed squash, cannellini bean, swiss chard, apple rosemary jus* GF

DESSERTS *choice of*

Flourless Chocolate Cake *caramel, vanilla ice cream, cocoa nibs* VEG GF

Chia Seed Pudding *banana, toasted coconut* V GF

Squash Pie *graham crust, coconut whipped cream* V GF

\$48 PER PERSON

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GROUP MENUS

DINNER

APPETIZERS *for the table*

Farmers Market Crudités *tzatziki & black olive dip* VEG

Chef's Selection of Pizzas

STARTER *for the table*

Organic Tuscan Kale Salad *lemon, garlic, grana padano, breadcrumb* VEG

ENTRÉES *choice of*

Spaghetti Squash Casserole *organic tomato, caramelized onion, zucchini, fresh mozzarella* VEG GF

Pan Roasted Chicken *maple glazed squash, cannellini bean, swiss chard, apple rosemary jus* GF

Scottish Steelhead "Salmon"* *smoked onion farro, arugula, roasted beet, cilantro pumpkin seed pesto*

Red Chili Noodle Bowl with Shrimp *gai lan, zucchini, shiitake mushroom, snow pea, cashew*

DESSERTS *choice of*

Flourless Chocolate Cake *caramel, vanilla ice cream, cocoa nibs* VEG GF

Chia Seed Pudding *banana, toasted coconut* V GF

Squash Pie *graham crust, coconut whipped cream* V GF

\$56 PER PERSON

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GROUP MENUS

RECEPTION

CHOICE OF 4 ITEMS each additional item is \$4 per person, per hour

Kale Guacamole *pink grapefruit, cilantro, roasted poblano, sunflower seeds & pita chips* v

Farmers Market Crudités *tzatziki & black olive dip* VEG

Herb Hummus *greek salad, feta, grilled pita bread* VEG

Edamame Dumplings *dashi, white truffle oil, asian herbs* VEG

House-Made Chicken Sausage Pizza *organic tomato, roasted fennel, scamorza*

Wild Mushroom Pizza *asparagus, roasted garlic, taleggio* VEG

Margherita Pizza *organic tomato, fresh mozzarella, basil, sea salt* VEG

Grass-Fed Steak Street Tacos* *avocado, greek yogurt, cilantro, pickled onion, anasazi bean, cotija cheese* GF

\$17 PER PERSON

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GROUP MENUS

RECEPTION

DRINKS *charged based upon consumption*

Iced Tea & Individual Coffee Service...3.25

Urn of Coffee *serves 24 guests*...72

NATURAL REFRESHERS *large parties over 20 are limited to three natural refreshers*

Pressed Apple Soda *organic apple, lemon, cinnamon*...5

Ginger Tulsi Tea (served hot) *adaptogenic tea, ginger honey, lemon*...5

Medicine Man sea *buckthorn, cranberry, pomegranate, blueberry, honey, black tea*...7

Pomegranate Limeade *lime, evaporated cane, pom chia*...5

Honey Lemonade...5

WINE

(whites)

Riesling *Snoqualmie "ECO" (Columbia Valley, WA)*...8/12/32 ○

Chenin Blanc *Sula (Maharashtra, India)*...7/10/28 s

Grüner Veltliner *Weingut Loimer (Kamptal, Austria)*...10/15/40 B

Pinot Grigio *Tangent (Edna Valley, CA)*...7/10/28 s

Sauvignon Blanc *Manifesto (North Coast, CA)*...8/12/32 s

Sauvignon Blanc *Crossings (Marlborough, New Zealand)*...10/15/40 s

Sauvignon Blanc *Habit "Happy Canyon" (Santa Barbara County, CA)*...12/18/48 s

Chardonnay *Haras (Maipo Valley, Chile)*...6/9/24 ○

Chardonnay *True Myth (Central Coast, CA)*...8/12/32 s

Chardonnay *Lincourt "Courtney's" (Santa Rita Hills, CA)*...11/16/44 s

Chardonnay *Frog's Leap (Napa Valley, CA)*...13/19/52 ○

Chardonnay *Deloach "Estate" (Russian River Valley, CA)*...75 B

(rosé)

Rosado *Monastrell Blend Olivares (Jumilla, Spain)*...8/12/32 s

(reds)

Pinot Noir *Dutton-Goldfield "Fox Block Ten" (Russian River Valley, CA)*...15/22/58 s

Pinot Noir *Parducci (CA)*...8/12/32 s

Pinot Noir *Frey (Mendocino, CA)*...11/16/44 ○

Pinot Noir *Robert Sinskey (Los Carneros, CA)*...65 ○

Rhône Blend *M. Chapoutier "Belleruche" (Rhône Valley, France)*...9/13/36 B

Grenache *Qupé "Sawyer Lindquist Vineyard" (Edna Valley, CA)*...65 B

Cannonau *Sella & Mosca "Riserva" (Sardinia, Italy)*...12/18/48 s

Sangiovese *"San Quirico" (Chianti Colli Senesi, Italy)*...10/15/40 ○

Nero d'Avola *Purato (Sicily, Italy)*...7/10/28 ○

Tempranillo Blend *Marques de Caceres (Rioja, Spain)*...10/15/40 ○

Malbec *Alamos (Mendoza, Argentina)*...6/9/24 s

Malbec *A Lisa (Patagonia, Argentina)*...55 B

Merlot *Columbia (Columbia Valley, WA)*...8/12/32 s

Cabernet Sauvignon *Terrazas de los Andes (Mendoza, Argentina)*...7/10/28 s

Cabernet Sauvignon *Casa Lapostolle "Grand Selection" (Rapel Valley, Chile)*...9/13/36 ○

Cabernet Sauvignon *Long Meadow Ranch "Farmstead" (Napa Valley, CA)*...12/18/48 ○

Cabernet Sauvignon *Faust (Napa Valley, CA)*...75

Petite Sirah *Eos (Paso Robles, CA)*...8/12/32 s

Zinfandel *Kunde (Sonoma Valley, CA)*...10/15/40 s

S Sustainable B Bio-dynamic ○ Organic L Local