## **Loft Information**

## **Seating Arrangements**

Our loft seats 25-30 guests comfortably with a maximum capacity of 30. Parties which exceed 30 people will be seated accordingly in the restaurant.

Various seating styles such as conference, classroom, and traditional may be coordinated for you.

#### Wines

Our entire wine list is available for your convenience. Please let us know if you would like assistance with your selections.

## **Specialty Menus**

We can customize any menu above and beyond our menu choices you have received, and create a theme party if you wish.

Wine dinners, which offer unique menu choices and distinctive wines with each course, are a refreshing way to entertain any guest.

### **Rentals**

If your function requires audio/visual equipment, we can make arrangements for you through our rental company one week prior to the date of your function.

#### **Guest Confirmation**

A final guest count must be given 3 business days prior to the event. Once the final guest count is given, that is your guarantee. You will be charged for either the final guest count or for the number of guests that arrive to your event (the greater of the two).

# Minimum Food and Loft Rental Requirements - Lunch

Parties require a minimum of 15 people at the price of \$30 per person. which also includes the fee to rent the loft area.

### **Payment**

Trumbull Kitchen requires a credit card to be authorized for a \$200 cancellation fee should the party cancel after a signed contract has been received. Payment may be made in cash, company check, or credit card (Master card, Visa, American Express, Discover, and Diners).

## **Additional Charges**

- ~6% Sales Tax
- ~18% Gratuity
- ~All beverages upon consumption

## **Loft Lunch Menu**

## First Course (A selection of two)

#### Watercress Salad

Prosciutto, mandarin oranges and hazelnuts

#### Maryland Style Crab Cake

Yellow and red pepper coulis, marinated fennel salad

#### **Southwestern Chopped Salad**

Tortilla hay, tomato Chipotle vinaigrette, black beans

#### **Grilled Lamb Skewers**

Feta cheese pancakes, zuchinni tzatziki

#### **Crispy Fried Calamari**

Sweet chili dipping sauce

Soup of the Day

## Main Plates (A selection of three)

#### **Grilled Pork Porterhouse**

Sweet onion puree with crisp sage tempura

#### Seared Sea Scallops

Ricotta gnocchi, Parmesan cream sauce, fresh basil

#### **Grilled Marinated Hanger Steak**

Steamed asparagus, garlic whipped potatoes

#### **Grilled Chicken Pad Thai**

Rice noodles, lime chili sauce, roasted peanuts

#### **Grilled Lamb Sirloin**

Honey roasted acorn squash with chestnuts, rosemary jus, and whipped potatoes

#### **Pan Blackened Sole Filets**

Tropical fruit salsa, basmati rice, haricot verts

#### **Desserts**

(a selection of two)

#### Seasonal Crème Brulee

Housemade Cookies

#### **Assorted Sorbets and Gelatos**

Traditional Biscotti

#### **Bavarian Cream Duo**

Vanilla bean, bittersweet chocolate, black and white cookie

#### **Banoffee Pie**

Dulce de Leche, Bittersweet chocolate crust, coconut meringue

#### **Raspberry Linzertorta**

Hazelnuts, raspberry coulis, lemon thyme sabayon

#### Cappuccino Cream Cake

Caramel sauce, chocolate espresso ganache

## Please complete and fax back to TK 493-7416

Company:	Date of Function:
Contact Name:	On Site Contact:
Phone Number: Fax Number:	
Arrival Time:	Number of People:
Form of Payment: Check Credit C	Card Other
Title for the Menu:	
Panna & Pellegrino (\$5.95 per bottle)YesNo Wine Price Range \$ to \$ Or Choose From Our Wine List White Red  Valet (\$9 per car)YesNo Audio Visual EquipmentYesNo If yes, what?	
Starters	
1	2
Main Plates	
1	
3	
Desserts	
1	2
3	
Special Requests:	