

Loft Information

Seating Arrangements

Our loft seats 20-25 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

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

Wine dinners with unique menu choices and distinctive wines with each course is a refreshing way to entertain any guest.

Parking

We offer valet parking directly in front of Trumbull Kitchen for eight dollars a car.

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 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

Parties require a minimum food balance of \$1500, which also includes the fee to rent the loft area.

Parties that fall Monday through Friday for lunch require a minimum food balance of \$750, 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 Luncheon Menu

Appetizers

(choice of three)

Watercress Salad

Prosciutto, tangerines and hazelnuts

Brazilian Coconut and Shrimp Stew

sweet bell peppers, yucca, cilantro and tomato

Tequila Marinated Beef Satay

Black bean and zucchini salsa, ancho chili crema

Southwestern Chopped Salad

Tortilla hay, tomato Chipolte vinaigrette, black beans

Crispy Fried Calamari

Sweet chili dipping sauce

Soup of the Day

Large Plates

(choice of three)

Grilled Pork Porterhouse

Sweet onion puree with crisp sage tempura

Pan Seared Sea Scallops

Sweet potato gnocchi with toasted pecans and browned butter

Slow Roasted Murray's Chicken with Pappardelle

Prosciutto, sweet potato, wild mushrooms and cider broth

Grilled Lamb Sirloin

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

Grilled Atlantic salmon

Watercress and bacon crepe with fresh horseradish-zucchini hash

Herbed Seared Chicken Breast

Grilled asparagus, chorizo-cornbread stuffing, thyme jus

Pan Blackened Snapper Filet

Tropical fruit salsa, basmati rice, haricot verts

Desserts

(a selection of three)

Warm Apple Crisp

Vanilla gelato, apple caramel sauce, fresh nutmeg

Chocolate Pecan Brownie Sundae

Chocolate sauce, vanilla and chocolate gelatos

TK Carrot Cake

White chocolate cream cheese frosting, pineapple sauce

Dark Chocolate Mousse

Chocolate covered espresso beans

Loft Dinner Menu

Appetizers

(A selection of three)

Seared Venison Medallion

Mushroom spaetzle, honey-cumin glaze

Yellow Fin Tuna Sashimi

Sticky rice pillows, san bai su

Goat Cheese Mousse Napoleon

Truffled brioche toast, herb emulsion

Seared Diver Scallops wrapped in Salmon Bacon

Sweet potato latkes

Tequila Marinated Beef Brochettes

Black bean and zucchini salsa, ancho chili crema

Sauteed Foie Gras au Poivre

Baby green salad, carrot and pomegranate vinaigrette

Soup of the Day

Salads

(A selection of two)

Traditional Caesar Salad

Romaine hearts, Parmesan, anchovies

Southwestern Chopped Salad

Tortilla hay, tomato Chipotle vinaigrette, black beans

Bibb lettuce, Radicchio and Endive Salad

Roquefort dressing, candied pecans

Main Plates

(A selection of three)

Tea Smoked Duck Breast

Basmati rice, mango salsa, almond-onion sauce

Seared Sea Scallops

Butternut squash pastina, Parmesan, sage oil

Ancho Pepper and Coffee Rubbed Filet Mignon

Ancho-mushroom sauce, garlic whipped potatoes

Grilled Chicken Pad Thai

Rice noodles, lime chili sauce, roasted peanuts

Corn Bread Stuffed Roasted Flank Steak

Seared spinach, apple wood bacon jus, sweet potato mashed

Prosciutto Wrapped Swordfish Steak

Fennel orange salad (currents), roasted new potatoes, balsamic sauce

Desserts

(A selection of three)

Warm Apple Crisp

Vanilla gelato, apple caramel sauce, fresh nutmeg

Chocolate Pecan Brownie Sundae

Chocolate sauce, vanilla and chocolate gelatos

TK Carrot Cake

White chocolate cream cheese frosting, pineapple sauce

Dark Chocolate Mousse

Chocolate covered espresso beans

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 Card ___ Other ___

Title for the Menu:

Panna & Pellegrino (\$5.95 per bottle) ___ Yes ___ No

Wine Price Range \$ _____ to \$ _____

Or Choose From Our Wine List

White _____

Red _____

Valet (\$9 per car) ___ Yes ___ No

Audio Visual Equipment ___ Yes ___ No If yes, what? _____

Tapas, Dim Sum, Noshes

1. _____ 2. _____
3. _____

Salads

1. _____ 2. _____

Main Plates

1. _____ 2. _____
3. _____

Desserts

1. _____ 2. _____
3. _____

Special Requests:

Hors d' Oeuvres Selections

May be served passed or tapas style

Hot

Vegetable and Shrimp Dumplings/ tonkatsu sauce
Spinach and Feta Cheese Phyllo
Asian Black Bean Spring Rolls/ plum dipping sauce
Curried Chicken Skewers/ Vidalia onion chutney drizzle
Five Spiced Seared Sea Scallops/ wasabi aioli, pickled ginger
Griddled Mini Lamb Burgers/ brioche, mint-tomato chutney
Crisp Salmon Rangoon/ coconut curry dipping sauce
Maple Roasted Scallops Wrapped in Bacon
Individual Sundried Tomato Quiche
Smoked Chicken Quesadilla/ avocado dip
Baked Oysters Rockefeller/ toasted garlic, parmesan cream
Beef Tenderloin Satay/ spicy peanut dipping sauce
Lemon Roasted Gulf Shrimp/ basil, sweet pepper aioli
Baked Brie and Raspberry Phyllo
Butter Poached Maine Lobster/ melted leeks, candied beets, crostini
Maryland Crab Cakes/ sour cream remoulade sauce
Shiitake Mushroom and Rabbit Spiadini/ rosemary, porcini cream
Creamy Risotto Stuffed Mushroom Caps/ cambozola cheese, Vidalia onion

Cold

Maryland Crab Summer Rolls/ ginger garlic dipping sauce
Honeyed Pear and Gorgonzola Crostini
Yellow Fin Tuna Tartar (spoons)/ daikon, miso vinaigrette
Individual Chicken Caesar Piadine/ romaine, anchovy filets
Chilled Curried Mussels/ aioli, chives, red pepper
Bluepoint Oysters on the Half Shell/ pink peppercorn mignonette
California Asparagus Rolls/ wasabi, soy sauce
Fresh Mozzarella and Tomato Spiadini/ oregano, extra virgin olive oil
Atlantic Salmon Rillettes/ capers, brioche roll, lemon aioli

Platters and Larger Assortments

Vegetable Platter

assorted spreads, dips

Sushi Nori Roll Tray/Spicy Asparagus, Tuna, Salmon, Sake Pillows, Salmon Eggs, Wasabi Cavier

wasabi, pickled ginger

International Cheese Platter

fruit and assorted crackers

Mexican Antijotes/Tamales, Empanadas, Taquitos, Mini Chimichangas, Firecrackers

roasted jalapeno salsa, yellow pepper mole

Greek Island Meze Platter/Molyvos meatballs, Dolmados, Chickpea Patties

tzatzki sauce, bremner wafers

Attended Carving Stations

House Smoked Atlantic Salmon

diced egg, bremner wafers, capers, red onion

Roast Rack of Lamb

mint bordelaise sauce

Whole Roasted Hudson Valley Foie Gras

red plum chutney

Roast Turkey

mini rolls, cranberry chutney, assorted condiments

Herb Crusted Beef Tenderloin

horseradish sauce, sour dough rolls