



Loft Dining Information

Seating Arrangements

Our loft seats 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 ten 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.

Additional Info:

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

Parties require a minimum of 12 people at \$45 per person Monday-Thursday. Parties hosted on Friday or Saturday require a minimum of 15 guests at \$55 per person. This covers the three-course menu, and use of our private room. This minimum may be changed depending upon anticipated restaurant volume.

Payment

Trumbull Kitchen requires a credit card to be authorized for a \$250 cancellation fee should the party cancel after a signed contract has been received. Payment may be made in cash, or credit card (Master card, Visa, American Express, Discover, and Diners).

Additional Charges

- ~6.35% Sales Tax
- ~18% Gratuity
- ~All beverages upon consumption

Loft Dinner Menu

First Course (Selection of two)

Traditional Caesar Salad

Romaine hearts, Parmesan, anchovies

Maryland Style Crab Cake

Old Bay aioli, asparagus salad

Southwestern Chopped Salad

Tortilla hay, tomato chipotle vinaigrette, black beans

Bibb Lettuce, Radicchio and Endive Salad

Roquefort dressing, candied pecans

Soup of the Day

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

Menu Options Continued:

Desserts

(A selection of three)

Seasonal Crème Brulee

Seasonal fruit

Assorted Sorbets and Gelatos

Mini Financier

Bavarian Cream Duo

Vanilla bean, bittersweet chocolate, black and white cookie

Banoffee Pie

Graham cracker crust, dulce de leche, fresh bananas

Raspberry Linzertorte

Hazelnuts, raspberry coulis, lemon thyme sabayon

Cappuccino Cream Cake

Caramel sauce, chocolate espresso ganache



TRUMBULL
KITCHEN

Company: _____ Date of Function: ____-____-____

Contact Name: _____ On Site Contact: _____

Phone Number: ____-____-____ Fax Number: ____-____-____

Arrival Time: _____ Number of People: _____

Credit Card # _____ Exp: _____

Table Setup:

Long (18 ppl max) _____ Rounds (5 Tbls of 6 ppl max) _____

Beverages: Fiji & Pellegrino (\$5.95 per bottle) ___ Yes ___ No

Wine Price Range \$ _____ to \$ _____ (Or Choose From Our Wine List)

White _____

Red _____

Other Additions: Valet (\$10 per car) ___ Yes ___ No

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

Menu Selections:

Starters

1. _____ 2. _____

Main Plates

1. _____ 2. _____ 3. _____

Desserts

1. _____ 2. _____ 3. _____

Title for the Menu: _____

Special Requests:

Please Complete and Fax Back to TK @ 860-493-7416 within 3 business days