



Loft Dining Information

Seating Arrangements

Our loft seats 25 guests comfortably with maximum capacity of 30. Every effort will be made for seating arrangements to accommodate your special event needs.

Beer and Wine

Our complete beer and wine lists are available for your enjoyment. Please let us know if you would like assistance with pairing your menu selections with our current beverage offerings.

Specialty Menus

Our loft menu selections are available for your event, we do have the ability to customize a theme party if you so desire. Beer and wine dinners can be created to make your event a memorable Max TK dining experience, pairing Chef Torla's creation with our vast selection of beer and wine.

Parking

We offer valet parking directly in front of Trumbull Kitchen for a fee of ten dollars per vehicle. Street parking if available. Partial validation is available at 100 Pearl street self-park garage, adjacent to the restaurant.

Audio/Visual

If your event requires an audio/visual element we will supply the equipment to make your display possible. Our standard A/V charge is \$100.

Additional Info:

Guest Confirmation

A final guest count must be provided 72 hours prior to the event. You will be charged for the final guest count or the number of guests that attend your event, whichever is greater.

Minimum Food and Loft Requirements

Events require a guest fee of \$50 per person with a minimum of 12 guests, this fee includes a three-course menu, adequate service staff and the exclusive use of our private loft.

Additional Charges

- ~6.35% Sales Tax
- ~18% Service Charge
- ~All beverages upon consumption

Payment

Payment may be made in cash or with any major credit card.

Loft Dinner Menu

First Course (Selection of two)

Traditional Caesar Salad

Romaine hearts, Parmesan, anchovies

Maryland Style Crab Cake

Meyer lemon and lobster remoulade, gherkins, watercress

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 Guests: _____

Table Setup:

Long (16 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 (\$100) ___ Yes ___ No

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