



Loft Dining 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

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 \$19 per person. This covers the three-course menu, and use of our private room.

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

Arborio Crisped Calamari

Pesto mayonnaise, baby greens

Assorted Bruschetta

Tapenade, tomato, chick peas

Main Plates

(A selection of three)

Grilled Marinated Skirt Steak

Caramelized Bermuda onions, marble potatoes

House Made Pumpkin Ricotta Ravioli

Garlic seared shrimp, shaved squash, spiced sage

Seared Yellow Fin Tuna Salad

Edamame – wakame salad, bok choy, sesame, yuzu

Buttermilk Fried Chicken

Bibb lettuce, blue cheese butter, shallot vinaigrette, russet potatoes

House Smoked Chicken Salad

Almonds, apples, curry, cheddar

Rigatoni Carbonara

Guanciale bacon, onions, black pepper, organic eggs

Grilled Salmon Greek Salad

Kalamata olives, pepperoncini peppers, feta, romaine,
creamy oregano vinaigrette

Desserts

Assorted Sorbets and Gelatos

Chocolate peanut cookie

Triple Chocolate S'mores Pie

Graham cracker crust, coconut



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 (16ppl max) _____ Rounds (5 Tbls of 6 ppl max) _____

Beverages: Panna & 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:

Main Plates

1. _____ 2. _____ 3. _____

Title for the Menu: _____

Special Requests:

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