



TRUMBULL
KITCHEN

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

Street parking if available, or Trumbull Kitchen will valid your parking ticket from 100 Pearl Street parking garage, located directly to the right of 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 \$22 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 Lunch Menu

First Course

(Served family style)

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



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

Contact Name: _____ On Site Contact: _____

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

Arrival Time: _____ Number of Guests: _____

Table Setup:

Long (16ppl 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:

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