



TRUMBULL
KITCHEN

Loft Dining Information

Seating Arrangements

Our loft seats 25 guests comfortably with a maximum capacity of 30. Parties larger than 30 guests will be seated accordingly in the restaurant.

Various seating styles such as conference, classroom, and traditional may be coordinated for you.

Beer and Wine

Our complete beer and wine list are available for your convenience. Please let us know if you would like assistance in pairing your food selections with our available beverage options.

Specialty Menus

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

Pairings of unique wines and beers with Chef Torla's cuisine are a great way to make a memorable evening for you and your guests.

Audio-Visual

If your function requires audio/visual equipment, please let us know in advance and we will be happy to accommodate your needs. If you require our screen for a presentation, we do charge an additional fee for its use.

Additional Info:

Guest Confirmation

A final guest count must be given 72 hours 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

Events require a minimum of 12 guests at \$55 per person; this covers food and space only. You will have a three-course meal, adequate staffing for the size of your party and exclusive use of the private dining room as long as you require it. We reserve the right to adjust this minimum depending upon anticipated restaurant volume.

Payment

Trumbull Kitchen requests a \$250.00 deposit towards the total cost of your event upon signing of our contract together. Payment may be made either in cash or by a major credit card. The entirety of the cost for your event must be paid on the day of your event.

Additional Charges

~7.35% Sales Tax

~18% Service Charge

~All beverages upon consumption

Loft Dinner Menu

Starters

TK Wedge/ Iceberg hearts, applewood bacon, smoked bleu, cherry tomatoes

Max's Tuscan Salad/ Kalamata olives, fresh mozzarella, polenta croutons

Shrimp and Chorizo Skewers /Avocado, garlic chips, sherry vinaigrette

Seasonal Burrata Plate/ Seasonal preparation

Crispy Pork Belly/ Daikon kimchi, quail egg, hoisin

Roasted Red Pepper Hummus/ Za'atar pita chips, red pepper chutney

Main Plates

Grilled Chicken and Mushroom Pasta/ Trotolle, local mushrooms, truffle coulis, arugula

Moroccan Spiced Halibut/ Ras al-Hanout, cous-cous, Vidalia onions

Jerk-Spiced Grilled Swordfish/ Curried carrots, Zarda rice

Grilled New York Sirloin/ Smashed baby potatoes, chimichurri, chili-pepper string beans

Stonington Scallops/ Butternut squash risotto, sage-brown butter sauce

Gulf Shrimp and House-made Ravioli/ Hand-pulled ricotta, truffle fonduta, shaved fennel

Desserts

Seasonal Fruit Crisp/ Rolled oats, cinnamon, vanilla ice cream

Dulce de Leche Crème Brulee/ Rosemary shortbread cookie

Flourless Chocolate Torte/ Spiced berry coulis, Chantilly

Goat Cheese Cheesecake/ Cranberry-orange sauce, toasted pistachios

Assorted Sorbet and Gelato/ Compost cookie



TRUMBULL
KITCHEN

Company: _____ Date of Function: _____

Phone Number: (____)-_____ Fax, if applicable: _____

Time of Arrival: _____ On-site contact: _____

Number of Guests: _____

Table Setup:

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

Beverages: Saratoga Still (6.00 ea.) or Pellegrino Sparkling (6.95 ea.) ___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. _____ 3. _____

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