



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

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.



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First Course

(Choice of Three)

Warm House Made Hummus *pickled red onion, za'atar pitas*

Shrimp and Chorizo Skewers *avocado, garlic chips, sherry vinaigrette*

Oven Roasted Baby Burrata *sweet pepper agro dolce, baguette*

Tomato Gazpacho *lemon basil sorbet, micro greens*

Baby Lettuce Salad *shaved vegetables, basil & black garlic vinaigrette*

Boston Bibb and Endive Salad *apple wood bacon, crisped shallot, tomato*

Crispy Pork Belly *daikon kim chi, quail egg*

Main Plates

(Choice of Three)

Prime Skirt Steak *Chinese sausage fried rice, farm egg, scallion*

Seared Yellow Fin Tuna *sticky rice, soy butter sauce, bok choy*

Duck Cassoulet *leg confit, duck sausage, navy beans, toasted herb panko*

Jerk Spiced Atlantic Salmon *red quinoa, sautéed greens habanero-orange gastrique*

Grilled New York Sirloin *Worcestershire butter, roasted shallots, red wine jus*

Stonington Scallops *herbed ricotta gnocchi, lemon beurre blanc*

Grilled Chicken Pad Thai *rice noodle, lime chili sauce, roasted peanuts*

Desserts

(Choice of Three)

Seasonal Fruit Cobbler *castor sugar, vanilla ice cream*

Crème Brulee with Almond Biscotti *choice of vanilla bean, espresso, or dulce de leche*

Abuelita Chocolate Pecan Tart *hazelnut crust, Patron XO cream*

Assorted Sorbet and Gelato *compost cookie*

Peanut Butter Cheesecake *peanut brittle, chocolate ganache*



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

Beverages: Fiji & Pellegrino (\$6.95 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. _____ 3. _____

Main Plates

1. _____ 2. _____ 3. _____

Desserts

1. _____ 2. _____ 3. _____

Title for the Menu:_____

Special Requests: