



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 \$25 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 Lunch Menu

## Starters (family style)

**Max's Classic Caesar/** romaine, house-made Caesar, Iggy's croutons

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

## Main Plates

**TK Tenderloin Wedge/** Iceberg hearts, applewood bacon, smoked bleu cheese vinaigrette

**Moroccan Spiced Atlantic Salmon/** Ras al-Hanout, cous-cous, Vidalia onions

**Jerk-Spiced Grilled Swordfish/** Curried carrots, Zarda rice

**Old School Chicken Parm/** San Marzano tomatoes, fresh mozzarella, basil, linguini

**Garlic-seared Panamanian Shrimp/** Pumpkin-ricotta gnocchi, sage-brown butter sauce, Pecorino Romano

## Desserts

**Flourless Chocolate Torte/** Spiced berry coulis, Chantilly

**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