



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)

Chick Pea Fries *chipotle aioli*

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

Max's Caesar Salad *romaine, house-made Caesar dressing, grated Parmesan*

Main Plates

(Choice of three)

Seared Yellow Fin Tuna *scallion sticky rice, ginger aioli, radish, togarashi*

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

Peppered Beef Tenderloin Salad *baby iceberg, apple wood bacon, smoked bleu vinaigrette*

Garlic Seared Panamanian Shrimp *herbed ricotta gnocchi, lemon beurre blanc*

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

Desserts

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

Assorted Sorbet and Gelato *compost cookie*



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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 (\$6.95 per bottle) ___ Yes ___ No

Wine Price Range \$ _____ to \$ _____ (Or Choose From Our Wine List)

White _____

Red _____

Other Additions:

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