



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 do our best to accommodate your needs. If you require our screen for a presentation, kindly let us know. For the use of our screen, we ask an additional fee of \$100.00

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 \$65 per person (or the cost equivalent thereof); 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 does not require a deposit, but we do require a credit card with your signed contract. We hold this credit card as security, and in the event that you cancel less than 24 hours before your event we will charge a \$250.00 cancellation fee to that card. The totality of payment may be made either in cash or by a major credit card; all costs for your event must be paid on the day of your event.

Additional Charges

~7.35% Sales Tax

~18.5% 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 Brandt Sirloin/ Smashed baby potatoes, chimichurri, chili-pepper string beans

Stonington Scallops/ Sweet corn polenta, spicy romesco sauce, roasted romesco

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/ Cinnamon-almond biscotti

Flourless Chocolate Torte/ Strawberry sauce, Chantilly

Goat Cheese Cheesecake/ Graham cracker crust, fresh berries

Assorted Sorbet and Gelato/ Compost cookie



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Date of Function: _____

Phone Number: _____

Time of Arrival: _____

Fax, if applicable: _____

Company: _____

On-site contact: _____

Table Setup:

Long (18ppl max) _____ Rounds (5 Tables 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: Use of Screen/ AV Equipment ___Yes ___No

Menu Selections:

Starters

1. _____ 2. _____ 3. _____

Main Plates

1. _____ 2. _____ 3. _____

Desserts

1. _____ 2. _____ 3. _____

Title for the Menu: _____

Special Requests:

Kindly complete and return within 3 business days.