



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 \$35 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 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 Lunch Menu

Starters (served family style)

Max's Classic Caesar/ romaine, house-made Caesar, foccacia 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

Shrimp Pad Thai/ Lime chili sauce, rice noodles, snow peas, roasted peanuts

Desserts

Flourless Chocolate Torte/ Spiced berry coulis, Chantilly

Assorted Sorbet and Gelato/ Compost cookie



**TRUMBULL
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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: Audio Visual Equipment ___Yes ___No

If yes, what? _____

Menu Selections:

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