

# **TRINITY RESTAURANT**

## **SPECIAL EVENTS MENU**

Because of its flexible space and semi-private dining room, Trinity Restaurant is able to host lunches, dinners, meetings, and parties where menus can be arranged in advance, depending on space availability and with 48 hours minimum notice. The following are sample menus which are offered at a good value. For reservations and information, call event planner (Natasha Agolli) at 860-986-3545 or at 860-728-9822.

### **Seating Arrangements**

Our private room seats 35 to 40 guests. Parties exceeding this number of people will be seated accordingly in the restaurant.

### **Wines**

The entire wine list is available for your convenience. Beer and wine are available for purchase or groups can bring their own.

### **Rentals**

If your occasion requires special accommodation, renting the room is available upon request.

### **Parking**

Free parking all day

# LUNCH MENU

## FIRST COURSE

Freshly baked bread

Served with infused olive oil

## HALF SANDWICHES (Choice of)

**Grilled Chicken**

Served with lettuce, mixed vegetables, roasted onions and homemade yogurt salsa, topped with goat cheese

**Spring Veggie (V)**

Served with lettuce, roasted eggplant, roasted red peppers, onions and mushroom, topped with goat cheese

**Australian Lamb**

Oven roasted Australian lamb with red onions and cucumbers served with homemade yogurt salsa

\*Each sandwich comes with a house salad or tuscan bean soup

## BEVERAGES

Coffee or tea

Soda

V=vegetarian

## DESSERT

cookies

\$10 per person + tax & gratuity

\*For a party of 10 or more

# **FAMILY STYLE MENU (A)**

## **FIRST COURSE**

**Freshly baked bread**

Served with infused olive oil

## **SALAD**

**Mediterranean Salad**

Mixed greens with tomatoes, cucumbers, capers, red onions and feta cheese and olive oil-balsamic vinegar

## **ENTRÉE (all)**

**Butternut Squash Ravioli (V)**

Assorted with sage, lemon and brown butter

**Pasta with homemade meatballs**

## **BEVERAGES**

Coffee or tea

Soda

V=vegetarian

## **DESSERT**

cookies or sorbet

\$20 per person +tax & gratuity

# **FAMILY STYLE MENU (B)**

## **FIRST COURSE**

**Freshly baked bread**

Served with infused olive oil

**Bruschetta with various toppings**

## **SALADS**

**Classic Caesar**

Romaine lettuce tossed with croutons, Romano cheese and homemade Caesar dressing

**Salad ala Greque**

Organic house green tossed in olive oil, red wine vinegar, grape tomatoes and cucumber topped with feta cheese

## **ENTRÉE (all)**

**Penne Alla Vodka**

Penne pasta in a creamy vodka sauce with spinach and parmesan cheese on top

**Bolognese**

Rigatoni pasta with homemade meat sauce and fresh ricotta

**Chicken Parmigiana**

Breaded chicken with homemade marinara sauce and mozzarella cheese served with penne pasta

\$23 per person + tax & gratuity

# PIZZA PARTY MENU

## FIRST COURSE

Freshly baked bread

Served with infused olive oil

## SALADS

**Classic Caesar**

Romaine lettuce tossed with croutons, Romano cheese and homemade Caesar dressing

**Salad ala Greque**

Organic house green tossed in olive oil, red wine vinegar, grape tomatoes and cucumber topped with feta cheese

## GOURMET PIZZAS

From the menu or make your own pizza by adding any kind of topping

## BEVERAGES

Coffee or tea

Soda

## DESSERT

cookies

\$17 per person + tax & gratuity

# **SPECIAL EVENTS MENU (A)**

## **FIRST COURSE**

**Freshly baked bread**

Served with infused olive oil

## **Insalata Verde**

Organic house green tossed in olive oil, red wine vinegar, grape tomatoes and herbs topped with seasonal fruits

## **ENTRÉE Choice of:**

**Penne con Verdure (V)**

Penne pasta with seasoned vegetables with a hint of marinara sauce

## **Spicy Chicken Gorgonzola**

Diced grilled chicken, broccoli and red peppers baked in spicy, light, creamy gorgonzola sauce

## **Spiced Atlantic Salmon**

Served with horseradish mashed potatoes, sautéed spinach or broccoli rabe, and sweet red pepper sauce

V=vegetarian

## **DESSERT**

Tiramisu or cookies, coffee and tea

\$28 per person + tax & gratuity

# **SPECIAL EVENTS MENU (B)**

## **FIRST COURSE**

**Freshly baked bread**

Served with infused olive oil

## **APPETIZERS**

**Fried Calamari**

**Bruschetta with various toppings**

**Mini Meatballs**

## **SALADS (Choice of)**

**Classic Caesar**

Romaine lettuce tossed with croutons, Romano cheese and homemade Caesar dressing

**Insalata Verde**

Organic house green tossed in olive oil, red wine vinegar, grape tomatoes and herbs topped with seasonal fruits

## **ENTRÉE (Choice of)**

**Penne con Verdure (V)**

Penne pasta with seasoned vegetables with a hint of marinara sauce

**Spiced Atlantic Salmon**

Served with horseradish mashed potatoes, sautéed spinach or broccoli rabe, and sweet red pepper sauce

**Oso Bucco**

Lamb Shank with creamy goat Polenta, and grilled asparagus with pan juices

**Filet Mignon**

Served with roasted potatoes, grilled asparagus served in ginger wine reduction

## **DESSERT (Choice of)**

**Luxury Tiramisu**

**Crème Brule**

**Homemade Gelato**

## **BEVERAGES**

**Coffee or tea**

\$50 per person + tax & gratuity

# **SPECIAL EVENTS MENU (C)**

## **APPETIZER**

### **Classic Antipasti**

Imported salami, parma prosciutto served with marinated artichoke hearts, porcini peppers, olives and fontana cheese

### **Fresh Mozzarella**

Vine ripened tomato, cured olives, marinated roasted peppers  
basil oil & balsamic reduction

## **SALAD**

Baby arugula tossed with cherry tomato, Calamata olives  
flavored in fresh herbed Italian vinaigrette

## **MAIN ENTRÉE**

### **Filet Mignon**

Topped with frizzled onion served in Barolo wine reduction

### **Blackened Norwegian Salmon**

cooled down with Caribbean mango relish

### **Bow tie pasta alla milaneze**

Farfalle pasta with marinara sauce, fresh basil, sautéed eggplant topped with melting mozzarella cheese

### **Stuffed Peppers on the Barbie (vegetarian)**

stuffed with rice and vegetables

## **DESSERT**

Belgian Chocolate Cake, Baklava (homemade)

Tiramisu

\$60 per person + tax & gratuity