

EST.  1995

TRIUMPH

| RESTAURANT
& BREWERY |

BEVERAGE PACKAGE

Per person rates do not include tax, gratuity, space or admin fee*

PACKAGE TYPE	2 Hours	3 Hours
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Beer & House Wine

Three beer styles, house cabernet/malbec, pinot grigio, chardonnay

Beer, House Wine & Well Drinks

Three beer styles, house cabernet/malbec, pinot grigio, chardonnay, house liquors

Beer, Premium Wine & Top Shelf Drinks

Three beer styles, cabernet, pinot noir, chardonnay, pinot grigio, Titos, Bacardi, Tanqueray, Johnnie Walker Black, Makers Mark, Patron

Unlimited Coffee, Tea & Soda

Other Options Include

- Drink tickets
- Consumption tab bar

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HORS D'OEUVRES

4 items - 1/2 hour @

5 items - 1/2 hour @

6 items - 1/2 hour @

4 items - 1 hour @

5 items - 1 hour @

6 items - 1 hour @

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Bacon Tart

Stuffed Mushrooms

Deviled Eggs

Mini Lump Crab Cake +

Potato & Country Ham Croquette

Crisp Arancini

Filet Mignon Crostini

Crisp Falafel

Whipped Goat Cheese Crostini

Vegan Wonton Crisp

Chicken Satay

Baby Lamb Chop +

Grilled Shrimp Skewer

Chef's Seasonal Flatbread

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+ Additional per person fees apply

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BOARDS

Serves 25 Guests

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Middle Eastern Vegetarian Hummus, tzatziki, marinated olives, assorted roasted vegetables, labhne, olive oil, mint, pita |

Nashville Hot Chicken House-made hush puppies, fried chicken, hot honey, pickles, herb buttermilk dip |

Fruits de Mer Shrimp, lobster, oysters, clams, cocktail sauce, mignonette |

Vegetable Crudite Seasonal raw vegetables, assorted house-made dips |

House-Made Pretzel Board Stone ground mustard, cheddar cheese sauce |

Triumph Slider Board 5-spoke cheddar cheese, roasted garlic aioli, smoked ketchup |

Triumph Chicken Slider Board Crispy chicken, hot honey, crispy pickles |

Classic Dessert Board Assorted cookies, cannoli, brownies |

Premium Dessert Board Madelines, macarons, petit fours |

Cheese and Charcuterie Local cheeses and meats, seasonal fruits and berries, crackers, house-made crostini

3 Cheese/meat combination |

6 Cheese/meat combination |

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LUNCH BUFFET

Offered until 3:30pm, Minimum of 30 guests

Per person rates do not include tax, gratuity, space or admin fee*
+ Additional fees apply

SALAD *Select One*

Mixed Greens red onion, oven-dried tomato, herbs, red wine vinaigrette

Waldorf Romaine lettuce, tart apples, celery, walnuts, grapes, creamy citrus dressing

Caesar Little gem lettuce, parmesan dressing, croutons

Seasonal Arugula House dressing, seasonal vegetables

ENTREES *Select Three*

Braised Chicken Thighs White wine, tomato, olives, roasted garlic

Pasta Bolognese House ricotta

Braised Beef Short Ribs Red wine demi-glace

Creamy Corn Polenta Seasonal vegetables

Cavatelli with Pork Sausage and Broccoli Aleppo pepper, Pecorino

Roasted Salmon Bourbon beurre blanc

SIDES *Select Two*

Mashed Potato Salt-roasted potato

Cauliflower Potato Gratin

Seasonal Market Vegetable

Chilled Broccoli Roasted garlic and lemon

DESSERTS *Select One*

Seasonal Fruit Crumble Brown sugar, vanilla ice cream

Chocolate Cake Creme anglaise

Bread Pudding Brioche Golden raisins, vanilla ice cream

Dessert Board Assorted cookies, cannoli, brownies

Continued >

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LUNCH BUFFET

Offered until 3:30pm, Minimum of 30 guests

CARVING STATIONS +

Chef Pricing Provided upon Request

Herb Roasted Prime Rib Natural jus, horseradish creme

Roasted Turkey Breast Cornbread stuffing, sage gravy

Beef Tenderloin Red wine demi-glace

Fennel Crusted Pork Tenderloin Pan au jous

*Can be substituted for an entree on the buffet for an additional fee

*Can be offered as a separate per person charge

Guests may bring their own cake in place of a dessert package. Guests who do not purchase a dessert package will be charged \$3pp for cake cutting fee.

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PLATED LUNCH

Offered until 3:30pm, Maximum of 40 guests

Personalized Menu Created for Event

Per person rates do not include tax, gratuity, space or admin fee*

STARTERS *Please Select Two for Guests to Choose from*

Market Soup

Caesar Little gem lettuce, parmesan dressing, croutons

Mixed Greens Red onion, oven-dried tomato, herbs, red wine vinaigrette

Burrata Heirloom tomatoes, arugula, balsamic

ENTREES *Please Select Three for Guests to Choose from*

Braised Beef Short Ribs Red wine demi-glace, mashed potato, seasonal vegetable

Roasted Salmon Bourbon buerre blanc, mashed potato, seasonal vegetable

Triumph Chicken Lemon, shallot, artichoke, potato gratin

Cavatelli with Pork Sausage and Broccoli Aleppo pepper, Pecorino

Seasonal Vegetable Risotto

DESSERTS *Please Select Two for Guests to Choose from*

Triumph Chocolate Cake Caramel buttercream

Seasonal Crumble Vanilla ice cream

Bread Pudding Brioche Golden raisins, vanilla ice cream

New York Style Cheesecake Seasonal fruit compote

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DINNER BUFFET

Offered after 4pm, Minimum of 30 guests

Per person rates do not include tax, gratuity, space or admin fee*
+ Additional fees apply

SALAD *Please Select One (served plated or buffet style)*

Mixed Greens Red onion, oven-dried tomato, herbs, red wine vinaigrette

Waldorf Romaine lettuce, tart apples, celery, walnuts, grapes, creamy citrus dressing

Caesar Little gem lettuce, parmesan dressing, croutons

Seasonal Arugula House dressing, seasonal vegetables

ENTREES *Please Select Three*

Braised Chicken Thighs White wine, tomato, olives, roasted garlic

Pasta Bolognese House ricotta

Braised Beef Short Ribs Red wine demi-glace

Creamy Corn Polenta Seasonal vegetables

Cavatelli with Pork Sausage & Broccoli Aleppo pepper, Pecorino

Roasted Salmon Bourbon beurre blanc

Roasted Pork Loin Cider gravy, apple and onion chutney

Shellfish Stew Yukon potato, seasonal vegetables

SIDES *Please Select Two*

Mashed Potato Salt-roasted potato

Roasted Fingerling Potato

Cauliflower Potato Gratin

Charred Asparagus

Seasonal Market Vegetable

Chilled Broccoli Roasted garlic and lemon

DESSERTS *Please Select One*

Seasonal Fruit Crumble Brown sugar, vanilla ice cream

Chocolate Cake Creme anglaise

Bread Pudding Brioche Golden raisins, vanilla ice cream

Dessert Board Assorted cookies, cannoli, brownies

Continued >

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DINNER BUFFET

Offered after 4pm, Minimum of 30 guests

CARVING STATIONS +

Chef Pricing Provided upon Request

Herb Roasted Prime Rib Natural jus, horseradish creme

Roasted Turkey Breast Cornbread stuffing, sage gravy

Beef Tenderloin Red wine demi-glace

Fennel Crusted Pork Tenderloin Pan au jous

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PLATED DINNER

Offered after 4pm, Maximum of 40 guests

Personalized Menu Created for Event

Per person rates do not include tax, gratuity, space or admin fee*

STARTERS *Please select two for guests to choose from*

Caesar Little gem lettuce, parmesan dressing, croutons

Mixed Greens Red onion, oven-dried tomato, herbs, red wine vinaigrette

Burrata Heirloom tomatoes, arugula, balsamic

Crispy Crabcake Herb salad

Jumbo Grilled Shrimp Seasonal romesco, grilled leeks

ENTREES *Please select three for guests to choose from*

NY Strip Steak Bourbon peppercorn sauce, fingerling potato, seasonal vegetable

Braised Beef Short Ribs Red wine demi-glace, mashed potato, seasonal vegetable

Roasted Salmon Bourbon buerre blanc, mashed potato, seasonal vegetable

Steamed Sea Bass Fresh ginger, scallions, seasonal vegetable

Triumph Chicken Lemon, shallot, artichoke, potato gratin

Cavatelli with Pork Sausage and Broccoli Aleppo pepper, Pecorino

Seasonal Vegetable Risotto

DESSERTS *Please select two for guests to choose from*

Triumph Chocolate Cake Caramel buttercream

Seasonal Crumble Vanilla ice cream

Bread Pudding Brioche Golden raisins, vanilla ice cream

New York Style Cheesecake Seasonal fruit compote

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