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

Beer & House Wine

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

Beer, House Wine & Well Drinks

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

Beer, Premium Wine & Top Shelf Drinks

Three beer styles, pinot grigio, sauvignon blanc, pinot noir, spanish selection, Titos, Bacardi, Tanqueray, Johnnie Walker Black, Makers Mark, Casamigos

Unlimited Coffee, Tea & Soda

Other Options Include

- Consumption tab bar

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HORS D'OEUVRES

4 items - 1 hour	4 items - 2 hours
5 items - 1 hour	5 items - 2 hours
6 items - 1 hour	6 items - 2 hours

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Steak Crostini - Tomato jam, herb goat cheese

Crab Cakes - Lemon aioli (GF) +2

Calabrese Croquettes - Buttermilk vinaigrette

Bacon Wrapped Scallops - Lemon aioli (GF) +3

Chicken Satay - Coconut curry sauce (GF)

Wild Mushroom Arancini - Truffle aioli

Mozzarella in Carozza - Pomodoro

Baby Lamb Chop - Garlic, herbs, lemon, olive oil +3

Falafel - Pita, pickled red onion (Veg, VG)

Crab, Spinach or Cheese Stuffed Mushroom - (Veg, VG, GF)

Whipped Ricotta Crostini - Seasonal accoutrement (Veg)

Spring Rolls - Seasonal vegetable, sweet and sour sauce (Veg)

Smoked Salmon - Herbed cream cheese, toast point

Ratatouille Tarts - Seasonal vegetable, goat cheese (Veg)

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DISPLAYS

Serves 25 Guests

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Charcuterie - Artisanal meats and cheeses, seasonal accoutrements

Middle Eastern - Hummus, baba ganoush, olives, peppers, pitas

Shrimp Cocktail - Cocktail sauce, lemon

Seasonal Flatbread - Please ask for current selection

Vegetable Display - Assorted dips

Keller Sliders - Choice of grass-fed beef or buttermilk fried chicken, cheddar cheese, caramelized onion, pickles

Raw Bar - Market Price

Littleneck Clams, Oysters, lobster, colossal crabmeat, cocktail, ceviche and tartare

Dessert

Dessert Board - Assorted cookies, cannoli, eclairs

Premium Dessert Board - Assorted tarts, madeleines, cookies

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PLATED DINNER

Personalized Menu Created for Event

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STARTERS *Please select three - served family style*
Rigatoni Seasonal primavera (Veg)
Burratta Seasonal selection (Veg)
Charcuterie Artisanal meats and cheeses, seasonal accoutrements
Seasonal Gratin Fontina, breadcrumbs (Veg)
Wild Mushroom Arancini Truffle aioli (Veg)

SALADS *Please select two for guests to choose from*
Organic Mesclun greens, tomato, cucumber, roasted garlic balsamic vinaigrette
Caesar Romaine, anchovy, pecorino, croutons
Seasonal Please ask for current selection

ENTREES *Please select three for guests to choose from*

Organic Chicken Breast Lemon veloute, seasonal vegetable, roasted fingerling potato
Risotto Seasonal selection (GF, Veg)
Grass-Fed Flank Steak Red wine demi glace, seasonal vegetable, roasted fingerling potato (GF)
Rigatoni alla Norma Pomodoro, eggplant, ricotta salata (Veg)
Pork Milanese Arugula salad, whole-grain mustard vinaigrette, seasonal vegetable, roasted fingerling potato
Pan-Seared Cod Lemon beurre blanc, seasonal vegetable, roasted fingerling potato (GF)
King Oyster Mushroom Coconut curry, seasonal vegetable, roasted fingerling potato (VG, GF)

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STARTERS *Please select three - served family style*
Rigatoni Seasonal primavera (Veg)
Charcuterie Artisanal meats and cheeses, seasonal accoutrements
Burratta Seasonal selection (Veg)
Seasonal Gratin Fontina, breadcrumbs (Veg)
Octopus alla Piastra Seasonal selection (GF)
Panisse Chickpea, preserved lemon creme fraiche, trout roe (Veg)
Bacon Wrapped Shrimp Lemon aioli (GF)
Wild Mushroom Arancini Truffle aioli (Veg)

SALADS *Please select two for guests to choose from*
Organic Mesclun greens, tomato, cucumber, roasted garlic balsamic vinaigrette
Caesar Romaine, anchovy, pecorino, croutons
Seasonal Please ask for current selection

ENTREES *Please select three for guests to choose from*

Organic Chicken Breast Lemon veloute, seasonal vegetable, roasted fingerling potato
Risotto Seasonal selection (GF, Veg)
Grilled Ribeye Red wine demi glace, seasonal vegetable, roasted fingerling potato (GF)
Braised Short Rib Herb gravy, seasonal vegetable, roasted fingerling potato
Rigatoni alla Norma Pomodoro, eggplant, ricotta salata (Veg)
Pork Milanese Arugula salad, whole-grain mustard vinaigrette, seasonal vegetable, roasted fingerling potato
Pan-Seared Salmon Lemon beurre blanc, seasonal vegetable, roasted fingerling potato (GF)
King Oyster Mushroom Coconut curry, seasonal vegetable, roasted fingerling potato (VG, GF)

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DESSERTS *Please select two for guests to choose from*
Apple Caramel Crisp Vanilla ice cream
Brown Butter Donuts Whipped mascarpone
Bread Pudding Seasonal fruit, salted caramel

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STARTERS *Please select three - served family style*
Rigatoni Seasonal primavera (Veg)
Charcuterie Artisanal meats and cheeses, seasonal accoutrements
Burratta Seasonal selection (Veg)
Seasonal Gratin Fontina, breadcrumbs (Veg)
Wellington Beef tenderloin, puff pastry, wild mushroom, horseradish crema
Octopus alla Piastra Seasonal selection (GF)
Panisse Chickpea, preserved lemon creme fraiche, trout roe (Veg)
Bacon Wrapped Scallops Lemon aioli (GF)
Beef Carpaccio Truffle aioli, arugula, piave (GF)

SALADS *Please select two for guests to choose from*
Organic Mesclun greens, tomato, cucumber, roasted garlic balsamic vinaigrette
Caesar Romaine, anchovy, pecorino, croutons
Seasonal Please ask for current selection

ENTREES *Please select three for guests to choose from*

Organic Chicken Breast Lemon veloute, seasonal vegetable, roasted fingerling potato
Risotto Seasonal selection (GF, Veg)
Grilled Filet Mignon Red wine demi glace, seasonal vegetable, roasted fingerling potato (GF)

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ENTREES Cont'

Braised Short Rib Herb gravy, seasonal vegetable, roasted fingerling potato

Herb-Roasted Prime Rib Horseradish crema, jus, seasonal vegetable, roasted fingerling potato (GF)

Pork Tenderloin A la moutarde, seasonal vegetable, roasted fingerling potato

Pan-Seared Striped Bass Lemon beurre blanc, seasonal vegetable, roasted fingerling potato (GF)

Crispy Half Duck Maple miso glaze, seasonal vegetable, roasted fingerling potato (GF)

Pan-Seared Sea Scallops Citrus beurre blanc, seasonal vegetable, roasted fingerling potato (GF)

King Oyster Mushroom Coconut curry, seasonal vegetable, roasted fingerling potato (VG, GF)

DESSERTS *Please select two for guests to choose from*

Apple Caramel Crisp Vanilla ice cream

Brown Butter Donuts Whipped mascarpone

Chocolate Cake Chocolate mousse, candied hazelnuts, whipped cream

Seasonal Cheesecake Salted caramel

Pot de Creme Whipped cream

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