

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 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, cabernet, pinot noir, chardonnay, pinot grigio, Titos, Bacardi, Tanqueray, Johnnie Walker Black, Makers Mark, Casamigos

Unlimited Coffee, Tea & Soda

Other Options Include

- Consumption tab bar

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COLD 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 @

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

Duck Rillettes - Quail egg, sour cherry

Tuna Tartare - Cucumber

Salmon Tartare - Cucumber

Deviled Eggs - Caviar, jalapeno, bacon

Whipped Goat Cheese - Endive

Gorgonzola Cheese - Walnuts, green onion, endive

Shaved Filet Mignon - Black garlic & truffle aioli, crostini

Tuna & Crab Involtini

Smoked Salmon & Crab Involtini

Lobster & Avocado Salad - Phyllo cups

Prosciutto Wrapped Seasonal Fruit

Avocado Toast Bites

Rice Paper Rolls - Dipping sauce

White Tuna - Capers, fava bean salad, tarter sauce+

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+ Additonal per person fees apply

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PLATED DINNER

Personalized Menu Created for Event

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

STARTERS *Please select three for guests to choose from*

Wild mushroom Ravioli Veal jus, tomatoes, spinach

Warm Potato, Spinach & Goat Cheese Cake Warm slow roasted duck, roasted garlic oil, molasses vinegar

Sweet Potato and Pistachio Dim Sum Persimmon sauce, smoked maple drizzle

Vegetable Kimchi Fritters Green onion aioli

Duck & Pistachio Terrine Cornichons, whole-grain mustard, dried fruit chutney, crostini

SALADS *Please select two for guests to choose from*

Organic Mesclun greens, tomato, cucumber, roasted garlic balsamic vinaigrette

Caesar Romaine, anchovy, pecorino, croutons

Honey Roasted Pear Gorgonzola, hazelnut, arugula, walnut oil vinaigrette

Trevisano Wedge Heirloom tomatoes, honey pickled onions, bacon, goat cheese, candied pecans, roasted garlic balsamic vinaigrette

ENTREES *Please select three for guests to choose from*

Rigatoni Fava beans, sausage, red peppers, gorgonzola cheese

Griggstown Chicken Spaghetti squash, sweet potatoes, apples, brandy cream

Cod White beans, oven-roasted tomatoes, basil pesto broth, crumb top

Grilled Sirloin Blue cheese fondant, caramelized onion, duck fried potatoes, bacon demi glace

Grilled Brook Trout Fava beans, bacon and potato hash, herb butter

Roasted Stuffed Pork Loin Spinach, roasted potatoes, prunes, barolo wine reduction

Wild Mushroom and Vegetable Paella Peppers, onion, garlic, saffron, tomato, toasted rice, seitan sausage

TRIUMPH BREWING CO • PRINCETON

20 PALMER SQUARE • PRINCETON, NJ 08542 • (609) 924-7855

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STARTERS *Please select three for guests to choose from*

Sweet Potato and Pistachio Dim Sum Persimmon sauce, smoked maple drizzle

Wild mushroom Roasted pear, walnuts, blue cheese baklava, basil syrup

Crispy Fried Shrimp Potato wrapped, lime aioli, mango salsa

Vegetable Kimchi Fritters Green onion aioli

Grilled Octopus Gigante beans, heirloom tomatoes, black olive oil

Slow Roasted Duck Salad Warm potato, spinach and goat cheese cake, roasted garlic oil, molasses vinegar

Wild Mushroom Ravioli Veal jus, tomato, spinach

Smoked Salmon Warm Yukon potato, crispy leeks, mustard dill oil

SALADS *Please select two for guests to choose from*

Organic Mesclun greens, tomato, cucumber, roasted garlic balsamic vinaigrette

Caesar Romaine, anchovy, pecorino, croutons

Honey Roasted Pear Gorgonzola, hazelnut, arugula, walnut oil vinaigrette

Trevisano Wedge Heirloom tomatoes, honey pickled onions, bacon, goat cheese, candied pecans, roasted garlic balsamic vinaigrette

ENTREES *Please select three for guests to choose from*

Grilled Filet Mignon Herb potato cake, roasted shallot, sauteed spinach, brie demi

Rabbit Wellington Black rice, mushroom, spinach, pastry, lingonberry sauce

Lamb Braciolo Spinach, garlic, pine nuts, bread crumbs, regginitto, whipped Yukon potatoes, rosemary lamb sauce

Griggstown Chicken Bacon potato hash, sauteed spinach, wild mushroom, porcini cream

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ENTREES Cont'

Searched Tuna Forbidden rice, steamed baby bok choy, wasabi honey, Asian barbecue

Roasted Stuffed Pork Loin Spinach, roasted potatoes, prunes, barolo wine reduction

Wild Mushroom and Vegetable Paella Peppers, onion, garlic, saffron, tomato, toasted rice, seitan sausage

DESSERTS *Please select two for guests to choose from*

Apple Caramel Crisp Vanilla ice cream

Cranberry Almond Biscotti Bread Pudding Orange bourbon sauce, whipped cream

Blood Orange Hazelnut Tart Creme fraiche, chocolate sauce

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STARTERS *Please select three for guests to choose from*

Duck and Date Cannelloni Parsnip, fresh figs, shaved truffle foie gras, port syrup

Jumbo Lump Crab Cake Crumbled potato, truffle aioli

Pan Roasted Foie Gras Brioche fresh figs, red verjus syrup

Wild Mushroom Ravioli Veal jus, tomato, spinach

Grilled Octopus Gigante beans, heirloom tomatoes, black olive oil

Vegetable Kimchi Fritters Green onion aioli, sesame

Grilled Jumbo Shrimp Blue hubbard puree, peach chutney, black garlic

Sweet Potato and Pistachio Dim Sum Persimmon sauce, smoked maple drizzle

Smoked Salmon Warm Yukon potato, crispy leeks, mustard dill oil

SALADS *Please select two for guests to choose from*

Organic Mesclun greens, tomato, cucumber, roasted garlic balsamic vinaigrette

Caesar Romaine, anchovy, pecorino, croutons

Honey Roasted Pear Gorgonzola, hazelnut, arugula, walnut oil vinaigrette

Trevisano Wedge Heirloom tomatoes, honey pickled onions, bacon, goat cheese, candied pecans, roasted garlic balsamic vinaigrette

ENTREES *Please select three for guests to choose from*

Griggstown Chicken Spaghetti squash, sweet potato, apples, brandy cream

Grilled Filet Mignon Herb potato cake, roasted shallot, sauteed spinach, brie demi

Rabbit Wellington Black rice, mushroom, spinach, pastry, lingonberry sauce

Half Roasted Duck Pecan red rice, butternut puree, bacon red wine demi

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ENTREES Cont'

Pan Roasted Scallops Shaved brussels sprouts, forbidden black rice, parsnip, lobster

Lamb Porterhouse Peruvian potato, apple hubbard kimquat salad, pistachio, cepes

Risotto Mushroom Cake Collard greens, chestnut, hubbard, black garlic, saffron, basil oil

Roasted Squab Wehani, roasted squash, brussels leaves, natural sauce

White Bass Lobster Yukon potato, spinach, saffron butter

DESSERTS *Please select two for guests to choose from*

Apple Caramel Crisp Vanilla ice cream

Cranberry Almond Biscotti Bread Pudding Orange bourbon sauce, whipped cream

Blood Orange Hazelnut Tart Creme fraiche, chocolate sauce

Mocha Cheesecake Espresso caramel

Devils Food Layer Cake

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DISPLAYS

Serves 25 Guests

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Salumi Assortment - Hard cheese, olives

Fresh Fruit & Artisanal Cheeses - Bread, crackers

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

Assorted Sushi

Mozzarella, Tomato & Fresh Basil

Shrimp Cocktail - Cocktail sauce, lemon

Vegetable Display - Assorted dips

Smoked Salmon - Egg, onion, capers, black bread

Raw Bar - Market Price

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

Dessert

Dessert Board - Assorted cookies, cannoli, eclairs

Premium Dessert Board - Assorted macarons, madeleines, cookies

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Steak Bruschetta - Capanada

Crab Cakes - Black garlic aioli

Assorted Mini Quiches

Clam Fritters - Saffron aioli

Shrimp Pot Stickers

Chicken Satay - Pineapple dipping sauce

Blue Cheese Stuffed Dates - Bacon wrapped

Lobster Spring Rolls - Sweet chili dipping sauce

Tempura Vegetables - Soy sesame dipping sauce

Shrimp & Scallion Dumplings

Caramelized Onion Tart - Bleu cheese or goat cheese (add bacon+)

Crab, Spinach or Cheese Stuffed Mushroom

Baby Lamb Chop - Dijon, malted mint sauce+

Roasted Vegetable Purses

Seasonal Flat Bread

Wild Mushroom Pear & Bleu Cheese Baklava

Vegetable Spring Rolls

Baked Spinach & Brie Ravioli

Fried Cheese Polenta Cakes - Truffle aioli

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