

# FIRE X FORGE

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**feuled x food**

When you dine at our cafés or use our catering, you help underwrite  
Forge City Works® on-the-job culinary training and food access programs.

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## BREAKFAST

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### BREAKFAST PACKAGES

*For a minimum of 10 people. All packages include Coffee and Tea Service.*

#### CONTINENTAL EUROPEAN BREAKFAST | \$10 PP

Fruit salad bowl — peak of the season, hand cut  
Mini pastries- assortment of: muffins, coffee cake,  
croissants

#### AMERICAN CLASSIC BREAKFAST | \$15 PP

**Choice of:** breakfast sandwiches or breakfast burritos  
Fruit salad bowl — peak of the season, hand cut  
Mini pastries- assortment of: muffins, coffee cake,  
croissants

#### HOT FULL BREAKFAST | \$20 PP

Scrambled eggs, bacon or sausage  
baked french toast with maple syrup  
Fruit salad bowl — peak of the season, hand cut  
Mini pastries- assortment of: muffins, coffee cake,  
croissants

*\*gluten free, dairy free and vegan items available upon request with 48 hour notice \**

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### A LA CARTE *minimum of 10 people*

**SIGNATURE QUICHE | \$18**  
each serves 6

**COFFEE CAKE | \$2.50 PP**

**BUTTERMILK BISCUITS | \$5 PP**  
includes butter and house made jam

**MINI PASTRIES | \$4 PP**  
**assortment of:** muffins, coffee cake,  
croissants

**MEDIUM FRUIT BOWL | \$30**  
serves 10-12

**LARGE FRUIT BOWL | \$50**  
serves 18-20

**INDIVIDUAL ASSORTED  
YOGURTS | \$2.50 PP**

**YOGURT PARFAITS | \$4.50 PP**

**OATMEAL CUPS | \$3 PP**

**HARD BOILED EGGS | \$12**  
12 count

**BOTTLED JUICES | \$2 EACH**  
**Choice of:** orange, apple, cranberry  
and grapefruit

**BOTTLED WATER | \$1.50  
EACH**

**BAKED FRENCH TOAST | \$45**  
serves 10-15

**COFFEE & TEA | \$2.50 PP**  
Omar Coffee, Harney and Sons tea

*\*delivery available for orders exceeding \$100, minimum \$20 delivery fee, charges may vary based on location\**



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## INDIVIDUAL LUNCHES

*For a minimum of 10 people.*

### BROWN BAG LUNCH | \$12 PP

**Choice of:** ham (swiss, dijon aioli, greens), turkey (cheddar, tomato, herb mayo) or veggie wrap (butternut squash, black beans, kale and redwine vinaigrette)

Seasonal whole fruit, chips, bottled water, cookie

### BOXED LUNCH | \$15 PP

**Choice of:** our famous curry chicken salad sandwich, turkey club or or veggie wrap (butternut squash, black beans, kale and redwine vinaigrette)

Seasonal whole fruit, chips, bottled water or Hosmer artisanal soda  
House made sweet treat

### BOXED SALAD | \$15 PP

**Choice of:** classic chicken caesar, our famous curry chicken salad, winter cobb (winter greens, blue cheese, hardboiled egg, butternut squash, butternut ranch dressing) Seasonal whole fruit, chips, bottled water or Hosmer artisanal soda

House made sweet treat

### SOUP | \$50 PER GALLON *requires 48 hours notice*

serves 16-8 oz cups

**Choice of:** creamy tomato, chicken noodle, sweet potato coconut bisque, kale and white bean

### \$65 PER GALLON

chili and cornbread- beef chili served with house made cornbread

## ADDITIONAL BEVERAGES

### SIGNATURE LAVENDER LEMONADE |

\$9 per half gallon

### INFUSED WATER WITH SEASONAL

FRUIT | \$4 per half gallon

### UNSWEETENED ICED TEA | \$6 per

half gallon

### BOTTLED WATER | \$1.50 EACH

### HOSMER MOUNTAIN SODAS AND

FLAVORED SELTZERS | \$2 EACH

*\*delivery available for orders exceeding \$100, minimum \$20 delivery fee, charges may vary based on location\**



## LUNCH PLATTERS

*For a minimum of 10 people.*

*All lunches include chips and a cookie platter*

*Gluten free options available*

### PLATTER SANDWICH LUNCH | \$14 PP

*Select 3:*

**Curry chicken salad:** mango chutney, arugula and raisin walnut bread

**Turkey sandwich:** turkey, cheddar, tomato, herb mayo

**Classic tuna wrap:** tuna, mayo, lettuce and whole wheat wrap

**Ham and cheese sandwich:** ham, Swiss, dijon aioli and greens

**Veggie wrap:** butternut squash, black beans, kale and redwine vinaigrette

*Select 2 sides:*

whole fruit

mixed greens salad

roasted seasonal vegetables

caesar salad

sweet potato salad

pasta salad

## ADDITIONAL BEVERAGES

### SIGNATURE LAVENDER LEMONADE

| \$9 per half gallon

### INFUSED WATER WITH SEASONAL

FRUIT | \$4 per half gallon

### UNSWEETENED ICED TEA

| \$6 per half gallon

### BOTTLED WATER | \$1.50 EACH

### HOSMER MOUNTAIN SODAS AND

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## PLATTERS

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## STATIONARY PLATTERS AND SNACKS

*For a minimum of 10 people.*

### FRESH FRUIT | \$5 PP

Composed Sliced Fresh Fruit

### CRISPY BRUSSELS SPROUT SALAD | \$3.50 PP

crispy brussels, maple dressing, pecans, dried cranberries

### LOCAL MIXED GREENS SALAD | \$3 PP

mixed greens, tomatoes, cucumbers, carrots, red wine vinaigrette

### VEGGIES AND MORE | \$5 PP

local, seasonal, raw, grilled and pickled with dipping sauces

### HONEY INFUSED RICOTTA CHEESE | \$7 PP

house made ricotta, grilled breads, apples and honey

### RUSTIC CHEESE | \$6 PP

assorted soft and hard cheeses, nuts, dried fruit, crostini and crackers

### GREEK MEZZE | \$7 PP

house made hummus, grilled eggplant, grilled pita, crispy garbanzos, olives and feta cheese

### SMOKED SALMON | \$9 PP

cured and smoked, capers, red onion, hard boiled egg and crostini

### SHRIMP COCKTAIL | \$10 PP

our take on the popular classic

### KEBAB SELECTION | \$9 PP

marinated meats and grilled vegetables served with two dipping sauces

### STUFFED BREADS | \$10 PP

cheese, meat and vegetable stuffed breads

### SIGNATURE CURRIED CHICKEN SALAD | \$5 PP

house made curried chicken salad spread served with raisin walnut crostini

### SEASONAL WARM BRIE | \$8 PP

warm brie served with cranberry chutney, walnuts and crostini

### SOMETHING SALTY | \$2 PP

variety of individual bags of popcorn, chips and pretzels

### GRANOLA BARS | \$1.50 PP

assorted packaged chewy and crispy granola bars

### SNACK PACKS | \$3 PP

house made snack packs: cheddar cheese, apple slices, peanut butter and crackers

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## DINNER

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## DINNER BUFFET

*For a minimum of 10 people. Includes salad, artisanal bread, one side, one entrée and dessert. All paper products included*

**\$24 PP**

### SALAD

*served with bread and butter*

*Select 1:*

Local mixed greens salad  
greens, tomatoes, carrots,  
cucumbers, red wine vinaigrette

Caesar Salad  
romaine, croutons, parmesan  
cheese, creamy parmesan dressing

### SIDES

*Select 1:*

Crispy Brussel Sprouts  
maple balsamic vinaigrette

Roasted Seasonal Vegetables  
selection of carrots, turnips,  
sweet potatoes, squashes and  
other seasonal selections

Crispy Roasted Potatoes  
herbs, spices and garlic

Penne Pasta  
pasta with sautéed spinach,  
creamy lemon sauce

### ENTRÉE

*Select 1:*

Pan Roasted Chicken Breasts  
local apple chutney, braised kale

Oven Roasted Salmon  
maple mustard glaze

Crispy Layered Eggplant  
ricotta, oven roasted tomatoes

### DESSERT

Chef's choice mini dessert  
assortment

## ADDITIONAL BEVERAGES

### SIGNATURE LAVENDER LEMONADE

| **\$9** per half gallon

### INFUSED WATER WITH SEASONAL

FRUIT | **\$4** per half gallon

### UNSWEETENED ICED TEA

| **\$6** per half gallon

**BOTTLED WATER | \$1.50 EACH**

### HOSMER MOUNTAIN SODAS AND

FLAVORED SELTZERS | **\$2 EACH**

*\*delivery available for orders exceeding  
\$100, minimum \$20 delivery fee, charges  
may vary based on location\**

*\*full service options available upon request\**

*add disposable chaffers \$10 each*



DINNER

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## BUDGET DINNER BUFFET

*For a minimum of 10 people.*

### LASAGNA, GARLIC BREAD & HOUSE SALAD | \$16.50 PP

A traditional cheese lasagna served with buttery garlic bread and seasonal house salad

### PULLED PORK PLATE | \$16 PP

Our house made pulled pork shoulder, with creamy cole slaw and buttermilk corn bread

### PESTO PASTA WITH CHICKEN, VEGETABLES & HOUSE SALAD | \$16 PP *(Can be made vegan or gluten free)*

Locally sourced basil is the cornerstone of our delightful house made pesto

### CRISPY EGGPLANT PARMESAN, GARLIC BREAD AND HOUSE SALAD | \$15 PP

Breaded eggplant layered with house marinara, ricotta and parmesan cheeses

### MACARONI AND CHEESE & HOUSE SALAD OR SEASONAL VEGETABLE | \$12 PP

Our creamy house made baked macaroni and cheese, popular Kitchen Café special is now available anytime!

## ADDITIONAL BEVERAGES

**SIGNATURE LAVENDER LEMONADE | \$9 per half gallon**

**INFUSED WATER WITH SEASONAL FRUIT | \$4 per half gallon**

**UNSWEETENED ICED TEA | \$6 per half gallon**

**BOTTLED WATER | \$1.50 EACH**

**HOSMER MOUNTAIN SODAS AND FLAVORED SELTZERS | \$2 EACH**

*\*delivery available for orders exceeding \$100, minimum \$20 delivery fee, charges may vary based on location\**

*\*full service options available upon request\**

*add disposable chaffers \$10 each*





## APPETIZERS

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### PASSED APPETIZERS

**\$3PP**

**GOAT CHEESE BALLS**

herbs, pecan

**MINI BUTTERMILK BISCUITS**

apple chutney

**DEVILED EGGS**

spicy buffalo

**\$4PP**

**CURRY CHICKEN CROSTINI**

our famous curry chicken on raisin  
walnut crostini

**HOUSE MEATBALLS**

tomato chutney

**ASIAN GRILLED SHRIMP  
SKEWERS**

sweet and spicy

**ARANCINI**

creamy garlic sauce

**\$5PP**

**HOUSE CRAB CAKES**

lemon aioli and dill

**BEEF EMPANADAS**

sweet and spicy beef picadillo

**STEAK CROSTINI**

grilled steak, horseradish cream



## DESSERTS

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### SOMETHING SWEET

#### COOKIE PLATTER | \$1 EACH

*one dozen minimum*

An assortment of cookies to include our chocolate chip plus Chef's selection of seasonal flavors

*Gluten free varieties available*

#### CELEBRATION COOKIE PLATTER | \$20 PER DOZEN

*one dozen minimum*

House made cookies in a large size to include chocolate chip, plus Chef's choice of seasonal varieties

*Gluten free varieties available*

#### DESSERT BAR PLATTER | \$4 PP

*10 person minimum*

An assortment of our house made gluten free brownies, and Chefs choice seasonal selections of dessert bars

#### MINI TART PLATTER | \$3PP

*10 person minimum*

Seasonal tarts in a buttery shell

#### MINI CANNOLI CUPS | \$3 PP

*10 person minimum*

Assorted cannoli cream flavors with paired garnish

#### MINI CUPCAKE PLATTER | \$2 PP

*10 person minimum*

Assorted seasonal flavored cupcakes and frostings

#### DESSERT SHOOTERS | \$ 4PP

*10 person minimum*

An assortment of chocolate mousse cups, cheesecake with fruit, lemon meringue, pastry cream and fruit

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## BEVERAGE

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## NON ALCOHOLIC AND ALCOHOLIC DRINKS

### COFFEE AND TEA SERVICE | \$2.50 PP

Omar Coffee, Harney and Sons tea

### HOT CHOCOLATE | \$4 PP

Traditional hot chocolate with whipped cream

### HOSMER MOUNTAIN SODAS AND FLAVORED SELTZERS | \$2 EACH

### BOTTLED WATER | \$1.50 EACH

### BOTTLED JUICE | \$2 EACH

### SIGNATURE LAVENDER LEMONADE | \$9 per half gallon

### INFUSED WATER WITH SEASONAL FRUIT | \$4 per half gallon

### UNSWEETENED ICED TEA | \$6 per half gallon

### BEER AND WINE | \$14 PP

Local beers will be featured along with a selection of two white wines and two red wines. \$7pp for each additional hour

### CELEBRATION TOAST | \$4 PP

Italian prosecco

### SIGNATURE COCKTAIL | \$10 PP

customize your own signature cocktail for your event

### CLASSIC OPEN BAR | \$18 PP PER HOUR

The basic beer and wine package with a selection of hard liquor, mixers and garnishes. \$8pp for each additional hour

### CASH BAR SET UP FEE | \$150

**BAR REQUIREMENTS:** *bartenders will be required at all functions serving alcohol for consumption. \$25 per bartender with a 3 hour minimum.*



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## PRIVATE COOKING CLASSES AND PARTIES

*Classes are located at our Broad Street location and can start Monday - Friday as early as 4:30pm.*

### PIZZA PARTY | \$55 PP - 2.5 HR

12 person min | 25 person max  
2 house beer or wine per person

Bring your work colleagues or friends for a night at your own "pizzeria!" This class is under the direction of the Kitchen's Chef and will include instruction on the full process of making a pizza, from handling dough to arranging toppings. Guests will roll out their fully rested dough and use a variety of sauces and topping to create an exciting array of options. These creations will be shared together at the end of the class with a fresh green salad.

### DINNER WITH FRIENDS | \$75 PP - 3 HRS

8 person min | 16 person max  
2 house beer or wine per person

Bring your friends or a group of couples and work together to create a multi-course meal, using seasonal ingredients and classic techniques.

Tell us your interests and food preferences and we will create your amazing menu.

*\*Add a signature cocktail | \$10pp*

### CAST IRON CUISINE | \$75 PP - 3 HRS

8 person min | 16 person max  
2 house beer or wine per person

Prepare a family style meal using only cast iron pans. The chef will provide recipes for a seasonal multi-course meal, including appetizer, entree and a fun baked dessert, such as cheesy baked artichoke dip, pan seared chicken, fennel and orzo "paella" and cast iron baked chocolate chip cookie. All the dishes will be enjoyed together in the cafe at the end of the class.

### KITCHEN BATTLE | \$75 PP - 3 HRS

12 person min | 18 person max  
2 house beer or wine per person

No two classes are ever the same in the iron chef meets chopped cooking experience! What would you do with a mystery basket full of ingredients directly from the market? Two or more groups will gather and be divided into teams. After examining the "mystery basket", teams will brainstorm and strategize with a chef mentor. Platters ready for presentation will be judged and shared by the group. A perfect class for teambuilding or a great alternative to a cocktail party with friends.



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*Classes are located at our Broad Street location and can start Monday - Friday as early as 4:30pm.*

### SAUCE LIKE A BOSS | \$55 PP - 2.5 HRS

8 person min | 18 person max  
2 house beers or wine per person

Learn how to make carbonara, arabiata, linguini and clams, pesto, and sausage Bolognese. Each team will create one of these classics, then sit together and enjoy your creations with a mixed greens salad and rustic bread and butter.

### HANDCRAFTED ITALIAN PASTA | \$55 PP - 3 HRS

12 person min | 25 person max  
2 house beers or wine per person

Travel overseas for this family style Italian meal. Break into two groups and take turns in the kitchen preparing two handmade pastas, and two coordinating sauces, using the chef's own traditional recipes and techniques from his culinary training in Calabria, Italy. This is a great option for larger groups, and families, in addition to groups who would like time to socialize as well as cook. Mangiare!

### PRIVATE PARTIES

Rent our beautiful café for small family or professional gatherings and events.

The cafe seats 24, or can host a cocktail party for up to 30 guests. Available after 5pm during the week or anytime Saturday and Sunday. Host your professional dinner, family reunion, birthday party, baby or bridal shower. Review our catering menus for inspiration, or contact us for menus customized by our Executive Chef.

*Prices start at \$25 per person.*

*Please call us to arrange your special event.*

### CLASSIC PIEROGI MAKING | \$55 PP - 3 HRS

12 person min | 18 person max  
2 house beers or wine per person

Learn the classic techniques of pierogi making with our head baker. Follow her traditional family recipes for dough and filling, before sitting down for a meal including mixed greens salad.

### TACO AND BURRITO NIGHT | \$55 PP - 2.5 HRS

12 person min | 18 person max  
2 house beers or wine per person

Tacos aren't just for Tuesdays! Enjoy this Mexicali feast any night of the week. Prepare and assemble a variety of tacos and burritos to enjoy together, with all the fixin's. This is a great option for larger groups, and families.

*\*Build your own Margarita | \$10pp*

*\*Build your own Mock-arita | \$8pp*