

FIRE X FORGE

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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

To book your event, please call us

860.727.8066

or email info@firebyforge.org

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**FIRE
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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 **

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



LUNCH

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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

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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

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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
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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

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

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DESSERTS

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.*



PRIVATE EVENTS

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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*