

THE KITCHEN

FOOD
ON A MISSION

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.

forgecityworks.org

BREAKFAST

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 and scones)

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 and scones)

HOT FULL BREAKFAST | \$18 PP

Scrambled eggs, bacon or sausage
Pancakes with maple syrup
Fruit salad bowl — peak of the season, hand cut
Mini pastries (assortment of: muffins, coffee cake,
croissants and scones)

BRUNCH | \$20 PP

Selection of quiche
Bacon or sausage
Fruit salad bowl — peak of the season, hand cut
Mini pastries (assortment of: muffins, coffee cake,
croissants and scones)

ADD ONS

QUICHE | \$18
each serves 6

COFFEE CAKE | \$2.50 PP
10 person minimum

BUTTERMILK BISCUITS | \$3 PP
10 person minimum

MINI PASTRIES | \$4 PP
(assortment of: muffins, coffee
cake, croissants and scones)
10 person minimum

MEDIUM FRUIT BOWL | \$30
serves 10-12

LARGE FRUIT BOWL | \$50
serves 18-20

**INDIVIDUAL ASSORTED GREEK
YOGURTS | \$2 PP**

YOGURT PARFAITS | \$4 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**

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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 (sweet potatoes, black beans, kale and maple balsamic)
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 (sweet potatoes, black beans, kale and maple balsamic)
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, autumn cobb (romaine, blue cheese, hardboiled egg, pear, maple balsamic vinaigrette) or kale salad (sweet potato, bulgur wheat, golden raisins, pumpkinseed vinaigrette)
Seasonal whole fruit, sliced local bread and butter, 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

LAVENDER LEMONADE | \$6 per half gallon

INFUSED WATER WITH SEASONAL FRUIT | \$6 per half gallon

UNSWEETENED ICED TEA | \$6 per half gallon

BOTTLED WATER | \$1.50 EACH

HOSMER MOUNTAIN SODAS AND FLAVORED SELTZERS | \$2 EACH

LUNCH

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: sweet potatoes, black beans, kale and maple balsamic

Select 2 sides:

whole fruit

mixed greens salad

roasted seasonal vegetables

caesar salad

sweet potato salad

pasta salad

ADDITIONAL BEVERAGES

LAVENDER LEMONADE | \$6 per
half gallon

**INFUSED WATER WITH SEASONAL
FRUIT** | \$6 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

STATIONARY PLATTERS AND SNACKS

For a minimum of 10 people.

FRESH FRUIT | \$5 PP

Composed Sliced Fresh Fruit

CURRY CHICKEN SALAD | \$4 PP

our longest running menu item!

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

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

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

LAVENDER LEMONADE | \$6 per
half gallon

**INFUSED WATER WITH SEASONAL
FRUIT | \$6** 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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add disposable chaffers \$10 each

DINNER

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

MEATLOAF, MASHED POTATOES & SEASONAL VEGETABLES | \$16 PP

Our house made meatloaf with creamy mashed potatoes and a seasonal vegetable selection

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

LAVENDER LEMONADE | \$6 per half gallon

INFUSED WATER WITH SEASONAL FRUIT | \$6 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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APPETIZERS

PASSED APPETIZERS

\$3PP

GOAT CHEESE BALLS

herbs, pecan

MINI BUTTERMILK BISCUITS

apple chutney

DEVILED EGGS

spicy buffalo

BLT SKEWERS

skewers of bacon, romaine, tomato,
blue cheese drizzle

\$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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SOMETHING SWEET

DESSERT

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

DESSERT SHOOTERS | \$ 4PP

10 person minimum

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

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

MINI PIE PLATTER | \$5 PP

10 person minimum

Assorted seasonal pie flavors in our buttery handmade pie dough

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BEVERAGE

NON ALCOHOLIC AND ALCOHOLIC DRINKS

COFFEE AND TEA SERVICE | \$2 PP

Omar Coffee, Harney and Sons tea

HOT CHOCOLATE | \$4 PP

Traditional hot chocolate with whipped cream

DELUXE HOT CHOCOLATE BAR | \$6 PP

Your choice of traditional hot chocolate or hot white chocolate.
Served with whipped cream, fruit and marshmallows

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

BOTTLED WATER | \$1.50 EACH

BOTTLED JUICE | \$2 EACH

LAVENDER LEMONADE | \$6 per half gallon

INFUSED WATER WITH SEASONAL FRUIT | \$6 per half gallon

UNSWEETENED ICED TEA | \$6 per half gallon

BEER AND WINE | \$15 PP

Local beers will be featured along with a selection of two white wines and two red wines

CELEBRATION TOAST | \$4 PP

Italian prosecco

**CLASSIC OPEN BAR | \$25 PP
FOR 2 HOURS**

The basic beer and wine package with a selection of hard liquor, mixers and garnishes

CASH BAR SET UP FEE | \$150

Bar options are for a minimum of two hours. All include Hosmer sodas and seltzers and bottled water

Each additional hour | **\$5 PP**

BAR REQUIREMENTS: *bartenders will be required at all functions when liquor is purchased for consumption.*

Pricing available upon request.

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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 CLASS | \$55 PP - 2.5 HR

12 person min | 20 person max
2 house beer or wine per person
Antipasto platter upon arrival

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.

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.

DATE NIGHT | \$150 PER COUPLE - 3 HRS

4 couples min | 8 couples max
Matching wine and craft beer
Tastings will be shared throughout evening

Bring your friend 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. Do something different while entertaining.

TASTE OF FRANCE | \$75 PP - 3 HRS

10 – 18 people
2 house beer or wine per person

Let’s start our classic French dinner with our amuse bouche of gougères, a French style cheese puff. Our appetizer will be poached salmon with asparagus and hollandaise sauce. The classic steak Diane with Lyonnaise potatoes and haricort vert will follow. And crème brûlée for dessert! Come learn classic French techniques while having fun with your cooking friends

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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.

LET'S GET SAUCY | \$55 PP - 2.5 HRS

12-20 people for classes held in The Kitchen

30-35 people for classes held in the studio at Forge City Works

2 house beers or wine per person

Split between teams of four and battle it out over Italy's classic and regional pasta sauces. Learn how to make carbonara, arabiata, linguini and clams, pesto, and sausage Bolognese. Each team creates one of these classic along with a matching salad and dressing. Dishes will be judged and winners selected. Then sit together and enjoy your creations with some bread and a glass of Italian wine. Mangiare!

INTERNATIONAL SMALL PLATES | \$55 PP - 3 HRS

12-20 people for classes held in The Kitchen

30-35 people for classes held in the studio at Forge City Works

2 house beers or wine per person

From France, create mussels moules with white wine, garlic shallots and parsley served with crusty French baguette. Speaking of bread, let's move on to Italy's bruchetta utilizing fresh tomatoes, mozzarella, basil, prosciutto and olives. Thailand does not serve bread, but they make a mean wrap! Learn how to make your own rice wrappers, bok choy, ginger, cilantro, mint and soy sauce at your fingertips. Travel to South America with classic seafood ceviche. India is represented by Poppadoms, mango chutney dip, riata and onion salad. Let's end up in the USA with chipotle bacon deviled eggs. This is how you travel the globe in 3 hours!

PRIVATE PARTIES

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

We seat 24 or can host a cocktail party for up to 30 guests. The Kitchen café is available after 5pm during the week or anytime Saturday and Sunday. Think of us for your professional dinner, family reunion or birthday, baby or bridal shower. Visit our catering menus for inspiration or menus can be created specifically for you by our Executive Chef.

Prices start at \$25 per person.

Please call us to arrange your special event.