

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.

CONTINENTAL EUROPEAN BREAKFAST | \$10 PP

Fruit salad bowl
Assorted mini pastries

AMERICAN CLASSIC BREAKFAST | \$15 PP

Choice of: breakfast sandwiches or breakfast burritos
Fruit salad bowl
Assorted mini pastries

HOT FULL BREAKFAST | \$20 PP

Scrambled eggs, bacon or sausage
baked french toast with maple syrup
Fruit salad bowl
Assorted mini pastries

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

A LA CARTE

minimum of 10 people

SIGNATURE QUICHE | \$22

each serves 6

COFFEE CAKE | \$2.50 PP

BUTTERMILK BISCUITS | \$5 PP

includes butter and house made jam

MINI PASTRIES | \$5 PP

assortment of: muffins, coffee cake,
croissants

YOGURT PARFAITS | \$4.50 PP

FRUIT BOWL

SM serves less than 10 \$20
MED serves 12-18 \$30
LRG serves 20-30 \$50

INDIVIDUAL ASSORTED YOGURTS | \$2.50 PP

OATMEAL CUPS | \$3 PP

HARD BOILED EGGS | \$12

12 count

BAKED FRENCH TOAST | \$45

serves 10-15

BOTTLED WATER | \$1.50 EACH

COFFEE & TEA | \$3.50 PP

Omar Coffee, Harney and Sons tea

BOTTLED JUICES | \$2 EACH

Choice of: orange, apple, cranberry
and grapefruit

To book your event, please call us

860 · 727 · 8752 or email

info@kitchencafe.org

follow us:   [thekitchenhartford](https://www.instagram.com/thekitchenhartford)

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

LUNCH

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 (tempeh, chipotle aioli, lettuce, tomato, wheat wrap)

Comes with whole fruit, chips, cookie and bottled water

BOXED LUNCH | \$15 PP

Choice of: our famous curry chicken salad sandwich, turkey club or veggie wrap (tempeh, chipotle aioli, lettuce, tomato, wheat wrap) Comes with whole fruit, chips, cookie and choice of bottled water or Hosmer artisanal soda

BOXED SALAD | \$15 PP

Choice of: classic chicken caesar, our famous curry chicken salad, or med cobb (romaine, bibb lettuce, quinoa tabbouleh, hummus, cucumber tomato relish, feta, basil sherry vinaigrette) Comes with whole fruit, chips, cookie and choice of bottled water or Hosmer artisanal soda

*additional sides available, ask for chef's choice of the week
\$3.50 PP*

ADDITIONAL BEVERAGES

SIGNATURE LAVENDER LEMONADE |
\$9 per half gallon

UNSWEETENED ICED TEA | \$6 per
half gallon

**HALF LAVENDER LEMONADE & HALF
ICED TEA | \$9** per half gallon

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

BOTTLED WATER | \$1.50 EACH

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

SOUP | \$40 per gallon, seasonal selection

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LUNCH

LUNCH PLATTERS

For a minimum of 10 people.

All lunches include 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: tempeh, chipotle aioli, lettuce, tomato, wheat wrap

Select 2 sides:

whole fruit

caesar salad

mixed greens salad

potato salad

roasted seasonal vegetables

pasta salad

chips

HOT BUILD YOUR OWN SLIDER BAR | \$18 PP

Hot pans of grilled chicken, beef burgers, and smoked tempeh.

Platters of lettuce, tomato, onions, pickles, two cheeses and rolls.

Dressing selections: special sauce and chipotle aioli

Select 2 sides:

whole fruit

caesar salad

mixed greens salad

potato salad

roasted seasonal vegetables

pasta salad

chips

ADDITIONAL BEVERAGES

SIGNATURE LAVENDER LEMONADE |
\$9 per half gallon

UNSWEETENED ICED TEA | \$6 per
half gallon

**HALF LAVENDER LEMONADE & HALF
ICED TEA | \$9** per half gallon

**INFUSED WATER WITH SEASONAL
FRUIT | \$4** 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

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PLATTERS

STATIONARY PLATTERS AND SNACKS

For a minimum of 10 people.

FRESH FRUIT | \$5 PP

Composed Sliced Fresh Fruit

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 | \$9 PP

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

ARANCINIS | \$3 PP

seasonal flavors, garlic dipping sauce

GREEK MEZZE | \$8 PP

house made hummus, grilled and marinated veggie,
grilled pita, crispy garbanzos, olives and feta chees

SMOKED SALMON | \$10 PP

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

SHRIMP COCKTAIL | \$10 PP

our take on the popular classic

STUFFED BREADS | \$10 PP

cheese, meat and vegetable stuffed breads

SIGNATURE CURRIED CHICKEN SALAD | \$9 PP

house made curried chicken salad spread served with
raisin walnut crostini

MINI BISCUITS | \$2.50 PP

seasonal jam and chutney

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DINNER

DINNER BUFFET

For a minimum of 10 people.

CHICKEN PARMESAN, GARLIC BREAD & HOUSE SALAD | \$18 PP

Classic chicken parmesan served with buttery garlic bread and seasonal house salad

PESTO PASTA WITH CHICKEN, VEGETABLES & HOUSE SALAD | \$17 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 | \$16 PP

Breaded eggplant layered with house marinara, ricotta and parmesan cheeses

MACARONI AND CHEESE & HOUSE SALAD OR SEASONAL VEGETABLE | \$13 PP

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

QUINOA "FRIED RICE", VEGGIES, SMOKED TEMPEH & HOUSE SALAD | \$16.50 PP

Vegan and gluten free.

PAN ROASTED CHICKEN OVER RICE PILAF & HOUSE SALAD | \$24 PP

With chipotle black bean salsa. Gluten free.

GRILLED SALMON, QUINOA, ROASTED VEGETABLES & CHIMICHURRI | \$28 PP

ADDITIONAL BEVERAGES

SIGNATURE LAVENDER LEMONADE |
\$9 per half gallon

UNSWEETENED ICED TEA | \$6 per
half gallon

**HALF LAVENDER LEMONADE & HALF
ICED TEA | \$9** per half gallon

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

BOTTLED WATER | \$1.50 EACH

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

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minimum \$20 delivery fee, charges may vary
based on location*

full service options available upon request

add disposable chaffers \$10 each

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DESSERT

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

TRUFFLES PLATTER | \$12 PER DOZEN

one dozen minimum

An assortment of seasonally flavored truffles.

SWISS ROLL PLATTER | \$3 PP

one dozen minimum

An assortment of swiss rolls.

DONUT PLATTER | \$3 EACH

one dozen minimum

An assortment of seasonally flavored cake donuts.

MINI PIE CUPS | \$2 PP

10 person minimum

An assortment of flavors, fruit and non fruit mini cups.

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

NON ALCOHOLIC AND ALCOHOLIC DRINKS

COFFEE AND TEA SERVICE | \$3.50 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

HALF LAVENDER LEMONADE & HALF ICED TEA | \$9 per half gallon

BEER AND WINE | \$18 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. \$8 pp for each additional hour

CASH BAR SET UP FEE | \$150

BAR REQUIREMENTS:

Bartenders will be required at all functions serving alcohol for consumption. \$30 per bartender with a 3 hour minimum.

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