

# 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](http://forgecityworks.org)

## BREAKFAST

### BREAKFAST PACKAGES

For a minimum of 10 people.

#### CONTINENTAL BREAKFAST | \$10 PP

Fruit salad bowl and assorted mini pastries

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

Choice of: breakfast sandwiches or breakfast burritos

Fruit salad bowl and assorted mini pastries

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

Breakfast Empanadas, eggs, cheese, pico and chorizo

Fruit salad bowl and Guava coffeecake

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

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

#### DONUT PLATTER | \$36 DOZEN

one dozen minimum

An assortment of seasonally flavored cake donuts.

\*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

#### BREAKFAST EMPANADA |

**\$2.50 EACH**

eggs, cheese, pico and chorizo, choose meat or veg

#### HARD BOILED EGGS | \$12

12 count

#### BAKED FRENCH TOAST | \$45

serves 10-15

#### OATMEAL CUPS | \$3 PP

#### BOTTLED WATER | \$1.50

#### COFFEE & TEA | \$3.50 PP

Fresh brewed coffee and tea

#### BOTTLED JUICES | \$2.50 EACH

Choice of: orange, apple, cranberry and grapefruit

We add a 18% "Compensation & Benefits" charge to all orders, which allows us to pay our staff a living wage and provide access to benefits. Tipping is never expected, always appreciated.

To book your event, please call us

**860 · 727 · 8752** or email

[info@kitchencafe.org](mailto:info@kitchencafe.org)

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

## LUNCH

We add a 18% "Compensation & Benefits" charge to all orders, which allows us to pay our staff a living wage and provide access to benefits. Tipping is never expected, always appreciated.

To book your event, please call us  
**860 · 727 · 8752** or email  
[info@kitchencafe.org](mailto:info@kitchencafe.org)

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

### 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 vegan wrap (tempeh, roasted sweet potatoes, carrots, cranberries, shaved brussels sprouts, arugula, butternut hummus, 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 vegan wrap (tempeh, roasted sweet potatoes, carrots, cranberries, shaved brussels sprouts, arugula, butternut hummus, 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 grain bowl (maple cranberry wild rice, shaved brussels sprouts, apples, cinnamon spiced pumpkin seeds, red wine vinaigrette)

Comes with whole fruit, chips, cookie and choice of bottled water or Hosmer artisanal soda

### ADDITIONAL ITEMS

#### SOUP | \$60 PER GALLON

requires 48 hours notice  
serves 16-8 oz cups

**Choice of:** creamy tomato, chicken noodle, kale and white bean

#### \$75 PER GALLON

chili and cornbread- beef chili served with house made cornbread

### 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 | \$2.50 EACH

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

## LUNCH

We add a 18% "Compensation & Benefits" charge to all orders, which allows us to pay our staff a living wage and provide access to benefits. Tipping is never expected, always appreciated.

To book your event, please call us  
**860 · 727 · 8752** or email  
[info@kitchencafe.org](mailto:info@kitchencafe.org)

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

### 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 cranberry 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

**Vegan wrap:** tempeh, roasted sweet potatoes, carrots, cranberries, shaved brussels sprouts, arugula, butternut hummus, 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, and impossible burgers

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 | \$2.50 EACH**

## PLATTERS

We add a 18% "Compensation & Benefits" charge to all orders, which allows us to pay our staff a living wage and provide access to benefits. Tipping is never expected, always appreciated.

To book your event, please call us  
**860 · 727 · 8752** or email  
[info@kitchencafe.org](mailto:info@kitchencafe.org)

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

## STATIONARY PLATTERS AND SNACKS

For a minimum of 10 people.

### FRESH FRUIT | \$5 PP

Composed Sliced Fresh Fruit

### LOCAL MIXED GREENS SALAD | \$4 PP

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

### VEGGIES AND MORE | \$6 PP

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

### OAXACAN SNACK PLATTER | \$9 PP

avocado ranch, salt roasted pepitas, pico, manchego cheese, palacios chorizo, jicama, radish, chili marinated olives, plantain chips

### RUSTIC CHEESE | \$9 PP

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

**Add:** assorted cured meats \$7pp

### SPANISH STYLE MEATBALLS | \$7 PP

cocktail meatballs in a piquillo pepper sauce

### SHRIMP POKE PLATTER | \$12 PP

marinated shrimp, rice, radish, pickled onion, wasabi peas, cucumber, pickled jalapenos

### CALI MEZZE | \$8 PP

grilled and marinated veggies, plant based garlic cheese spread, white bean hummus, olives, seeded crackers

### SHRIMP COCKTAIL | \$10 PP

our take on the popular classic

### IMPOSSIBLE EMPANADAS | \$4 PIECE

minimum one dozen  
impossible meat piccadillo filling

### SIGNATURE CURRIED CHICKEN SALAD | \$7 PP

house made curried chicken salad spread served with raisin walnut crostini

### MARYLAND CRAB CAKE PLATTER | \$10 PP

house remoulade, lemon

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

## DINNER

We add a 18% "Compensation & Benefits" charge to all orders, which allows us to pay our staff a living wage and provide access to benefits. Tipping is never expected, always appreciated.

To book your event, please call us  
**860 · 727 · 8752** or email  
[info@kitchencafe.org](mailto:info@kitchencafe.org)

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

## DINNER BUFFET

For a minimum of 10 people.

### SHORTRIB 'YANKEE POT ROAST' | \$28 PP

red wine short ribs, roasted carrots, yorkshire puddings

### SHRIMP AND CRISPY GRITS CAKE | \$16 PP

Chili garlic red eye gravy

### MACARONI AND CHEESE & HOUSE SALAD | \$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

Plant based and gluten free.

### PAN ROASTED JERK CHICKEN OVER FARRO PICCOLO & HOUSE SALAD | \$24 PP

With chipotle black bean salsa. Gluten free.

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

\*Ask about our plant based alternatives\*

\*Full service options available upon request\*

\*Add disposable chafers \$10 each\*

## ADDITIONAL SIDES

HERB ROASTED POTATOES | \$4 PP

ROASTED SEASONAL VEGETABLES | \$5 PP

LOCAL MIXED GREENS SALAD | \$4 PP

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

GRAIN BOWL | \$5 PP

maple cranberry wild rice, shaved brussels, cinnamon spiked pumpkin seeds, greens, red wine vinaigrette

CAESER SALAD | \$5 PP

romaine, parmesan, brioche croutons, creamy parmesan dressing

## DESSERT

We add a 18% "Compensation & Benefits" charge to all orders, which allows us to pay our staff a living wage and provide access to benefits. Tipping is never expected, always appreciated.

To book your event, please call us  
**860 · 727 · 8752** or email  
[info@kitchencafe.org](mailto:info@kitchencafe.org)

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

## 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

### BRIGADEROS | \$12 PER DOZEN

one dozen minimum

A popular bon bon in Brazil, similar to a truffle. Seasonal flavors available.

### MINI CUPCAKE PLATTER | \$2 PP

10 person minimum

Boston Cream Cupcakes, vanilla butter cake, vanilla custard, whipped chocolate ganache

### DESSERT SHOOTERS | \$ 4PP

10 person minimum

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

### ARROZ CON DULCE | \$ 4 PP

10 person minimum

Sweetened rice pudding with cinnamon, a traditional Puerto Rican dessert.

### LOCAL APPLE CRISP | \$5 PP

10 person minimum

Apple crisp, made with local apples, cinnamon and warm spices, topped with a oat crisp topping.

## BEVERAGE

### NON ALCOHOLIC AND ALCOHOLIC DRINKS

**COFFEE AND TEA SERVICE | \$3.50 PP**

Freshly brewed coffee and tea

**HOT CHOCOLATE | \$4 PP**

Mexican hot chocolate with whipped cream

**HOSMER MOUNTAIN SODAS AND FLAVORED  
SELTZERS | \$2.50 EACH**

**BOTTLED WATER | \$1.50 EACH**

**BOTTLED JUICE | \$2.50 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 for 3 hour service \$7pp for each additional hour

**CELEBRATION TOAST | \$4 PP**

Italian prosecco

**SIGNATURE COCKTAIL | \$10 PP**

customize your own signature cocktail for your event

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

**BAR REQUIREMENTS:**

Bartenders will be required at all functions serving alcohol for consumption. \$30 per bartender with a 24hour minimum.

To book your event, please call us

**860 · 727 · 8752** or email

[info@kitchencafe.org](mailto:info@kitchencafe.org)

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