

Our Food Is Great-Our Mission Is Greater



For All Catering Inquiries Please
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500 Main Street, Hartford, CT

thekitchencatering.org

THE KITCHEN CATERING

10 PERSON MINIMUM, PRICE PER PERSON

BREAKFAST

Café Pastries | \$2.50

One pastry per person. Selections include, Muffins (Blueberry or Chocolate Chip), Croissants, Seasonal Coffeecake

Trio of Mini Pastries| \$4

May include assortment of the following: Muffins, Scones, Breads, Croissants

Fresh Fruit Salad Bowl| \$2

Fresh , peak-of-the-season, hand cut

Fruit, Yogurt Granola Parfait |

\$3.50

Vanilla Yogurt, Fresh Fruit, House Made Granola

Single Serve Oatmeal Cups | \$ 2

Cinnamon,raisins brown sugar, box of hot water

One Dozen Hard Boiled Eggs| \$5

Byrne Hollow Greek Yogurt Cups| \$ 2.50

Coffee & Tea Service | \$2

Assorted Individual Juices |\$ 2

Orange, Cranberry, Grapefruit,
Apple

Whole Quiche \$24

8 slices

Assorted Flavors Available

New* Breakfast Burrito, *New

Scrambled Eggs, Cheese, Crumbled Bacon, Salsa, Wheat Wrap | \$5 PP

B r u n c h

\$ 1 5 P e r P e r s o n

INCLUDED

Trio of Breakfast Pastries

Fresh Fruit Salad

Omar Coffee & Harney Sons Tea Service

CHOOSE TWO OF THE FOLLOWING

French Toast Wedges With Apple Compote

Assorted Housemade Quiches

Herbed Scrambled Eggs with Bacon or Sausage

Red Bliss Home Fries

Add \$6 Per Person, Smoked Salmon and Bagels

And Accompaniments

THE KITCHEN CATERING

10 PERSON MINIMUM, BOXED LUNCH \$12PP, EXCLUDES MIXED GREENS, PLATTERED LUNCH \$11 PP

SANDWICHES

PICK TWO SIDES |

Mixed Greens With Dressing
Power Kale Salad
Whole Piece of Fruit
Bag of Chips
Sweet Potato Salad
Pasta Salad

**ALL LUNCHES INCLUDE
HOUSEMADE DESSERTS**

BEVERAGES | ADDITIONAL

Bottled Water | \$1
Assorted Hosmer Mountain
Sodas And Seltzers | \$1.50

SANDWICHES| PICK FOUR

Curry Chicken Salad |

Mango chutney, arugula, cranberry
walnut bread

The Pilgrim|

Turkey, cheddar, apple mayo,
mixed greens

Pastrami Sandwich|

Pastrami, Swiss, special sauce,
house made pickles

Power Kale Wrap |

kale, feta, quinoa, garlic aioli

SALADS AVAILABLE BOXED ONLY

ALL HAIL THE KALE BOWL |

Quinoa, chopped kale, feta, house croutons pomegranate seeds, vinaigrette

CURRY CHICKEN SALAD |

Mixed greens, mango chutney chicken, toasted almonds, dried cranberries,
red wine vinaigrette

CHINESE CHICKEN SALAD |

Grilled chicken, romaine, red cabbage, cilantro, mandarin oranges, fried
wontons, red chili, peanut vinaigrette

MIXED GREENS |

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

ADD BACON, TUNA OR CHICKEN | \$2

ADD SALMON | \$5

INCLUDES |

ARTISAN SLICED BREAD

HOUSEMADE DESSERTS

THE KITCHEN CATERING

S O U P

**SOUP OF THE DAY SERVED
WITH AN ARTISANAL BREAD
BASKET AND BUTTER |
\$45 PER GALLON-SERVES 16
-8 OZ CUPS**

Creamy Tomato (V)
Chicken Noodle
Butternut Squash (V, GF)
Kale and White Bean (Non
Dairy, GF)

**CHILI AND CORNBREAD| BEEF
CHILI SEVED WITH HOUSEMADE
CORNBREAD BREAD BASKET
WITH BUTTER| \$60 PER GALLON
-SERVES 16-8 OZ CUPS**

*Please note that soup and
chili orders require 48 hours
notice. With less than 48 hours,
the soup of the day will be the
only available choice.

**Whole Quiche-\$24
8 Slices**

T E A \$ 1 2 P E R P E R S O N

10 Person Minimum
TRIO OF PASTRIES
Scones, Mini Tarts, Croissants

FRUIT SALAD

Fresh, Hand Cut Fruit

TEA SANDWICH PLATTER

An assortment of-
Boursin and Roast Beef
Curry Chicken Salad
Turkey and Apple
Cucumber and Butter

HARNEY AND SONS TEA SERVICE

THE KITCHEN CATERING

STATIONARY PLATTERS

FRESH FRUIT SALAD OR FRESH

FRUIT SKEWERS | \$3 PP

Fresh, Hand Cut Fruit

KALE POWER SALAD | \$3 PP

Chopped Kale, Dried Cranberries, Sunflower Seeds, Sweet Vinaigrette

BALSAMIC GRILLED VEGETABLE PLATTER | \$5 PP

Grilled and Roasted Seasonal Vegetables Arranged Over Arugula And Drizzled With Balsamic Reduction

RUSTIC CHEESE PLATTER| \$6 PP

Nuts, Dried Fruit, Crostini, Crackers
(Add \$2 For Artisanal Sopressata Or Smoked Salmon)

BREADS AND SPREADS| \$3 PP

House Made Retro Cheese Ball, Pecans, Lemon Garlic Hummus, Crackers And Breads

SHRIMP COCKTAIL | \$5 PP

Poached Shrimp, House Made Cocktail Sauce

CRUDITES | \$4 PP

Seasonally Available Vegetables Served With Dipping Sauces

SPANISH TAPAS | \$6 PP

Spanish Chorizo, Roasted Olives, Manchego Cheese, Marinated Red Peppers, Grilled Tomato Baguette

CURRY CHICKEN SLIDERS | \$36 PER DOZEN

Mango Chutney, Arugula

SNACK ATTACK PLATTER | \$5 PP

Crudites And House Made Dips, Pretzels And Artisanal Mustards, Olives, Spiced Nuts, Cheese And Tomato Skewers

HOUSE MADE CHIPS AND LOCAL SALSA | \$4 PP

CAFE COOKIE PLATTER-\$12 PER DOZEN

Salted Chocolate Chip, Seasonal Selection

HOUSE BAKED BROWNIES |\$2.50 PP (2 PER PERSON)

Classic Fudgy Brownies Or Seasonal Selections To Be Included

CHOCOLATE MOUSSE OR LEMON CREAM SHOOTER CUPS | \$4 PP (2 PER PERSON)

THE KITCHEN CATERING

H O R S D ' O E U V R E S

10 Person Minimum

\$3 PP |

SOUP SHOOTERS

Roasted Butternut Squash and Apple Or Creamy Tomato

DEVEILED EGGS (GF)

Pickled Onions

MAC AND CHEESE BITES

Tomato Dipping Sauce

ANTIPASTO SKEWERS

Salami, Provolone, Pickled Peppers, Vinaigrette

\$4 PP |

OUR SIGNATURE CURRY CHICKEN CROSTINI

Cranberry Walnut Bread

CANDIED BACON SKEWERS (GF)

Salty And Sweet

SHRIMP COCKTAIL SHOOTERS (GF)

Horseradish

SAFFRON ARANCINI

Parmesan

\$5 PP |

CRAB CAKES

Lemon Aioli

CARNITAS TACOS

Flour Tortillas, Pico, Lime Creme

MEATBALLS

Tomato Chutney

CRISPY CHICKEN BITES

Red Chili Peanut Dip

THE KITCHEN CATERING

DINNER

10 Person Minimum

**\$24 PER PERSON | ALL INCLUSIVE MENU | PAPER PRODUCTS
PROVIDED**

CHOOSE ONE |

LOCAL MIXED GREENS

Fresh Herbs, Grape Tomatoes, Cucumbers, Radishes, Red Wine
Vinaigrette

ALL HAIL KALE

Quinoa, chopped kale, feta, house croutons pomegranate seeds,
vinaigrette

CHOOSE ONE |

ROASTED RED POTATOES

Olive Oil, Fresh Herbs

HONEY ROASTED CARROTS

Dill, Local Honey

BARLEY PILAF

SPINACH GRATIN

CHOOSE ONE |

ROASTED TURKEY BREAST

Apple Chutney

BREADED CRISPY CHICKEN BREAST

Tomato Chutney

ORGANIC SALMON

Maple Glaze

WINTER VEGETABLE AND PASTA BAKE AND FOTINA

**ALL DINNERS INCLUDE ARTISAN BREAD BASKET WITH BUTTER
AND HOUSE MADE DESSERTS**

THE KITCHEN CATERING

BEVERAGE MENU

ALL BAR OPTIONS ARE FOR TWO HOURS. ALL INCLUDE HOSMER MOUNTAIN SODA, SELTZERS AND WATER. EACH ADDITIONAL HOUR-\$5

BEER AND WINE | \$15 PP

Local beers will be featured along with a selection of four wine varietals which may include Chardonnay, Sauvignon Blanc, Pinot Grigio, Rose, Merlot, Cabernet Sauvignon or Pinot Noir

BEER, WINE, AND ONE SIGNATURE COCKTAIL | \$18 PP

Local beers will be featured along with a selection of four varietals, which may include Chardonnay, Sauvignon Blanc, Pinot Grigio, Merlot, Cabernet Sauvignon or Pinot Noir

SELECT ONE COCKTAIL

Vodka Lemonade
Apple Spice Martini
Hibiscus Gin and Tonic
Kitchen Mint Mojito
House Made Sangria
Market Madras
French 75
Local Cuba Libre

CLASSIC OPEN BAR | \$20 PP

The basic beer and wine package with vodka, bourbon, rum, gin and tequila with appropriate mixers and garnishes.

CASH BAR | SET UP FEE \$150.00

A LA CARTE BEVERAGES

CELEBRATION TOAST | \$4 PP

Italian Prosecco

COFFEE SERVICE | \$2 PP

Omar Coffee, Harney and Sons Tea

HOSMER MOUNTAIN SODAS AND FLAVORED SELTZERS | \$1.50

BOTTLED WATER | \$1 PP

BOTTLED JUICE | \$2

Bar Requirements- bartenders will be required at all functions when liquor is purchased for consumption. Pricing available upon request.

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When you dine at our cafes
or use our catering, you help
underwrite Billings Forge
Community Works
on-the-job-culinary training.
We hire and teach Hartford
residents skills that allow
them to support themselves
and their families.