

Our Food Is Great-Our Mission Is Greater



For All Catering Inquiries Please
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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

Biscuits and Jam| \$2.50

Home made biscuits with seasonal homemade jam and butter

One Dozen Hard Boiled Eggs| \$5

Fruit, Yogurt, Granola Parfait | \$3.50

Vanilla Yogurt, Fresh Fruit, House Made Granola

Chia Pudding | \$4.25

Lightly sweetened, topped with berries, walnuts, toasted coconut

Single Serve Oatmeal Cups | \$2

Cinnamon,raisins, brown sugar, box of hot water

Byrne Hollow Greek Yogurt Cups| \$2.50

Coffee & Tea Service | \$2

Assorted Individual Juices |\$2

Orange, Cranberry, Grapefruit,

Apple

Whole Quiche (8 Slices)

Assorted Flavors Available |\$24

New* Breakfast Burrito *New

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

Brunch \$15 Per Person

INCLUDED

Trio of Breakfast Pastries

Fresh Fruit Salad

Omar Coffee & Harney and Sons Tea Service

CHOOSE TWO OF THE FOLLOWING

French Toast Wedges With Strawberry Compote

Assorted House made 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
Potato Salad
Pasta Salad

ALL LUNCHES INCLUDE HOUSEMADE DESSERTS BEVERAGES | ADDITIONAL

House made Lavender Lemonade or
Unsweetened Ice Tea
| \$6.00 per half gallon
Bottled Water | \$1
Assorted Hosmer Mountain Sodas And
Seltzers | \$1.50

SANDWICHES| PICK FOUR

Curry Chicken Salad |

Mango chutney, arugula, cranberry
walnut bread

Turkey Sandwich|

Turkey, cheddar, tomato,
herb mayo , mixed greens

Tuna Sandwich|

Mayo, lettuce, tomato

Old Fashioned Tomato Sandwich|

Fresh Tomato, house smoked corn mayo

Ham Sandwich|

Swiss, honey mustard, lettuce

SALADS

AVAILABLE BOXED ONLY

POWER KALE SALAD |

Chopped kale, sunflower seeds, dried cranberries, sweet vinaigrette

CURRY CHICKEN SALAD |

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

COBB SALAD |

Romaine, bacon, egg, tomato, blue cheese, green goddess dressing

MIXED GREENS |

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

ADD BACON, TUNA OR CHICKEN | \$2

ADD SALMON | \$5

INCLUDES |

ARTISAN SLICED BREAD

HOUSE MADE 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**

Tomato Gazpacho (V) (Cold)
Chicken Noodle
Corn Bisque (Veg)

**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.

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

T E A S E R V I C E \$ 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 Cured
Meat Or Smoked Salmon)

CHEESEBALL SAMPLER| \$3 PP

House Made Classic Cheese
Ball Coated in Nuts, Herbs and
Bacon with Crackers

SHRIMP COCKTAIL | \$5 PP

Poached Shrimp, House Made
Cocktail Sauce

CRUDITES | \$4 PP

Seasonally Available
Vegetables Served With
Dipping Sauces

HOUSE BAKED BRIE| \$6 PP

Seasonal Jam

CURRY CHICKEN SLIDERS | \$36 PER DOZEN

Mango Chutney, Arugula

PITAS AND DIPS | \$3 PP

House Made Hummus, Blue
Cheese Dip, House Made Pita
Chips -Add Veggies-\$1 pp

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 STRAWBERRY SHORTCAKE 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

Corn Bisque Or Tomato Gazpacho (Cold)

DEVILED EGGS (GF)

Pickled Onions

WATERMELON FETA SKEWERS

with basil

GOAT CHEESE CROSTINI

Seasonal Jam

\$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

ROASTED PEACHES WITH PROSCUITTO (GF)

Goat Cheese

\$5 PP |

CRAB CAKES

Lemon Aioli

LOBSTER BREAD PUDDING

Sherry, Leeks

MEATBALLS

Tomato Chutney

BALSAMIC CHICKEN BITES

Pesto Dipping Sauce

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

POWER KALE SALAD

Chopped Kale, Dried Cranberries, Sunflower Seeds,
Sweet Vinaigrette

CHOOSE TWO |

ROASTED RED POTATOES

Olive Oil, Fresh Herbs

ARRANGED TOMATO CAPRESE

WARM GREEK ORZO

ROASTED SUMMER SQUASH

With Fresh Herbs

CHOOSE ONE |

BALSAMIC PESTO CHICKEN BREAST (NO NUTS)

ORGANIC SALMON

Lemon, Capers

RATTATOUILLE

Eggplant, Zucchini, Tomato

**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
French 75

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.

Our Food Is Great-Our Mission Is Greater

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.