

Our Food Is Great-Our Mission Is Greater



For All Catering Inquiries Please  
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# 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**

### **Breakfast Burrito**

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

**NEW HOT BREAKFAST  
BUFFET  
\$9 Per Person**

### **INCLUDED**

Fresh Fruit Salad

Herbed Scrambled Eggs with Bacon

Red Bliss Home Fries

**ADD COFFEE SERVICE | \$2**

**ADD TRIO OF PASTRIES | \$4**

# 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

### COOKIE & BROWNIE PLATTER 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, herb mayo ,  
mixed greens

#### Tuna Sandwich|

Mayo, lettuce, tomato

#### Spinach and Artichoke Wrap|

Gruyere artichoke spread, fresh spinach. wheat wrap

#### 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

### FALL CHOPPED SALAD|

Romaine, apples, grilled chicken, cranberries, pumpkin seeds, blue cheese  
vinaigrette

### 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

Creamy Tomato (GF)  
Corn Chowder  
Butternut Squash (V, GF)  
Chicken Matzo Ball

CHILI AND CORNBREAD| BEEF  
CHILI SERVED WITH HOUSE MADE  
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  
Add Green Salad| \$3 pp

## T E A S A N D W I C H E S A N D S L I D E R S

TEA SANDWICH PLATTER | \$5 pp  
10 Person Minimum  
2-3 sandwiches Per Person

Boursin and Roast Beef  
Curry Chicken Salad  
Turkey and Apple  
Egg Salad

Sliders |\$36 Per Dozen  
Minimum 12 per Sandwich Type

Curry Chicken  
Tuna Salad  
Marinated Grilled Eggplant  
Mustard Glazed Pit Ham

# 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

### ANTIPASTO PLATTER| \$7 PP

Salami, Marinated Fresh Mozzarella,  
Roasted Artichokes, Olives, Baba  
Gannoush, Served with Crackers

### PITAS AND DIPS | \$3 PP

House Made Hummus, Baba  
Ghan noush , House Made Pita  
Chips -Add Veggies-\$1 pp

### HOUSE MADE CHIPS AND LOCAL SALSA | \$4 PP

### SPINACH AND ARTICHOKE DIP | \$5 PP

Add Crab- \$2 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 APPLE CRISP SHOOTER CUPS | \$4 PP (2 PER PERSON)

### RICE KRISPIE TREATS | \$3 PP

Plain and Chocolate Chips (1pp)

### FRUIT TARTLETS AND CREAM | \$4 PP

Seasonal Fruit (2pp)

# THE KITCHEN CATERING

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

10 Person Minimum

**\$3 PP |**

### **SOUP SHOOTERS**

Creamy Tomato Or Butternut Squash Bisque

### **MINI TOMATO PIE TARTS**

### **CAPRESE SKEWERS**

Tomato, Mozzarella, Basil

### **GOAT CHEESE CROSTINI**

Seasonal Jam

**\$4 PP |**

### **BEEF AND HORSERADISH CROSTINI**

### **CANDIED BACON SKEWERS (GF)**

Salty And Sweet

### **SHRIMP COCKTAIL SHOOTERS (GF)**

Horseradish

### **SAFFRON ARANCINI**

Parmesan

### **ROASTED PEARS WITH PROSCUITTO (GF)**

Goat Cheese

### **STUFFED MUSHROOMS**

Parmesan, Greens

**\$5 PP |**

### **CRAB CAKES**

Lemon Aioli

### **LOBSTER BREAD PUDDING**

Sherry, Leeks

### **MEATBALLS**

Tomato Chutney

### **MAPLE DIJON GRILLED CHICKEN BITES**

### **SAUSAGE EN CROUTE**

Mustard Glaze

# 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

#### BARLEY PILAF

#### ROASTED VEGETABLES

With Fresh Herbs

### CHOOSE ONE |

#### GRILLED CHICKEN BREAST

Apple Chutney

#### ORGANIC SALMON

Maple Glaze

#### HERB FLANKED STEAK

Chimichurri

#### CREAMY POLENTA WITH VEGETABLE BOLOGNESE

**ALL DINNERS INCLUDE ARTISAN BREAD BASKET WITH BUTTER  
AND HOUSE MADE DESSERTS PLATTER TO INCLUDE MINI FRUIT  
TARTLETS, MOUSSE SHOOTERS, APPLE CRISP CUPS**

# THE KITCHEN CATERING

## DINNER

10 Person Minimum

**\$18 PER PERSON | ALL INCLUSIVE MENU | PAPER PRODUCTS  
PROVIDED**

**CHOOSE ONE |**

### **LOCAL MIXED GREENS**

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

### **CAESAR SALAD**

Parmesan, Sour Dough Croutons, Creamy House Caesar Dressing

**CHOOSE ONE|**

### **ROASTED RED POTATOES**

Olive Oil, Fresh Herbs

### **BARLEY PILAF**

### **ROASTED VEGETABLES**

**CHOOSE ONE |**

### **GRILLED CHICKEN BREAST**

Apple Chutney

### **SEARED SALMON**

Maple Glaze

### **HERBED FLANK STEAK**

Chimichurri

**DINNER INCLUDES ARTISAN BREAD BASKET WITH BUTTER  
AND HOUSEMADE BROWNIE AND COOKIE PLATTER**



# THE KITCHEN CATERING

## DINNER

10 Person Minimum

**\$14 PER PERSON | ALL INCLUSIVE MENU | PAPER PRODUCTS  
PROVIDED**

**CHOOSE ONE |**

**LOCAL MIXED GREENS**

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

**CAESAR SALAD**

**CHOOSE ONE|**

**MACARONI AND CHEESE WITH GREENS AND  
CHICKEN OR SAUSAGE**

**HOUSE MADE MARINARA PASTA WITH CHICKEN  
OR SAUSAGE**

**DINNER INCLUDES ARTISAN BREAD BASKET WITH BUTTER  
AND HOUSEMADE BROWNIE AND COOKIE PLATTER**

# 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.

#### **UNSWEETENED ICED TEA | \$6 PER HALF GALLON**

#### **LAVENDER LEMONADE | \$6 PER HALF GALLON**

#### **COLD LOCAL APPLE CIDER | \$6 PER HALF GALLON**

# 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.