

Our Food Is Great-Our Mission Is Greater



For All Catering Inquiries Please  
Contact: Catering Sales Manager  
Sue Hayes  
Sue@thekitchencatering.org  
860-727-8752

559 Broad Street, Hartford, CT  
500 Main Street, Hartford, CT

[thekitchencatering.org](http://thekitchencatering.org)

# THE KITCHEN CATERING

10 PERSON MINIMUM, PRICE PER PERSON

## BREAKFAST PACKAGES

### **Continental European Breakfast | \$10pp**

Mini Pastries- Assortment of The Following: Muffins, Coffee Cake, Croissants and Scones

Fruit Salad Bowl- Peak of The Season, Hand-Cut

Yogurt Parfaits-Vanilla Yogurt, Fresh Fruit, House Made Granola

### **American Classic Breakfast | \$15pp**

Breakfast Sandwiches or Breakfast Burritos

Fruit Salad Bowl, Peak of The Season, Hand-Cut

Mini Pastries- Assortment of The Following: Muffins, Coffee Cake, Croissants and Scones

Oatmeal Cups-Rolled, Cinnamon, Raisins, Brown Sugar, Box of Hot Water

### **Hot Full Breakfast Buffet | \$18pp**

Scrambled Eggs

Bacon and Sausage

Pancakes with Maple Syrup and Seasonal Fruit Syrup

Cafe Pastries,

(Selections Include Muffins, Croissants, Seasonal Coffeecake, Scones)

All Packages Include Coffee and Tea Service

Assorted Juices (Orange, Cranberry, Grapefruit, Apple and Bottled Water

# THE KITCHEN CATERING

10 PERSON MINIMUM, PRICE PER PERSON

## ALA CARTE BREAKFAST

**One Dozen Hard Boiled Eggs** (GF) \$6 per Dozen

**Single Serve Oatmeal Cups** \$3 pp (GF)

**Fresh Fruit Bowl** (GF) \$5 pp

**Individual Greek Yogurt Cups** (GF) \$2.50 pp

**Fruit, Yogurt, Granola Parfait** \$4 pp

Vanilla Yogurt, Fresh Fruit, House Made Granola

\*Gluten Free Option Available

**House Made Quiche** (Must Be Sold Whole) \$18 each, 6 Slices

(48 Hours Notice)

**Cinnamon Buns** \$25 Per Dozen, By The Dozen Only

Warm, Gooey Cinnamon Buns With Cream Cheese Icing Arrives Warm For You To Serve

(72 Hours Notice)

**French Toast Bake-** Half Hotel Pan serves 6 \$18, Full Hotel Pan-Serves 12 \$36

With Maple Syrup And Vanilla Creme Anglaise Or Orange Caramel Sauce

(48 Hours Notice)

**Biscuits And Jam** \$3 pp

House Made Buttermilk Biscuits, House Made Jam, Butter

**Cafe Pastries** \$2.50 Each

Selections Include Muffins, Croissants, Seasonal Coffeecake, Scones

**Coffee And Tea Service** \$2 pp

**Bottled Juice** \$2 pp

Orange, Cranberry, Grapefruit, Apple

# THE KITCHEN CATERING

## SANDWICHES

10 PERSON MINIMUM, PLATTERED LUNCH \$11 PP

### SANDWICHES |

**PICK 2 FOR GROUPS OF 10,  
OR 3 FOR GROUPS OVER 10**  
**Gluten Free Wraps available**

#### **Curry Chicken Salad**

Mango chutney, arugula,  
cranberry walnut bread

#### **Turkey Sandwich**

Turkey, smoked cheddar,  
herb mayo, sour dough

#### **Classic Tuna Sandwich**

Tuna mayo, lettuce,  
whole wheat wrap

#### **Ham and Cheese Sandwich**

Ham, cheddar, whole grain  
mustard

#### **Veggie and Hummus Sandwich**

House made hummus,  
fresh veggies

### PICK TWO SIDES

Whole Piece of Fruit  
Bag of Chips  
Potato Salad  
Pasta Salad

### ALL LUNCHES INCLUDE COOKIE PLATTER

### BEVERAGES | ADDITIONAL

House made Lavender  
Lemonade or Unsweetened  
Ice Tea

**\$6.00 per half gallon**

**Bottled Water \$1.50**

**Assorted Hosmer Mountain Sodas  
And Seltzers \$1.50**

# THE KITCHEN CATERING

## BOXED LUNCHES

**Boxed Salads \$12PP, Pick Two for your group. 10 Person minimum.**

### **CLASSIC CAESAR SALAD**

Chopped romaine, shaved parmesan, sourdough croutons, caesar dressing

### **CURRY CHICKEN SALAD**

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

### **SOUTHWEST CHICKEN SALAD**

Chopped romaine, grilled chicken, corn, black beans, tortilla strips, cumin vinaigrette

### **MIXED GREENS**

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

**ADD BACON, TUNA OR CHICKEN \$2**

**INCLUDES**

**CHIPS**

**HOUSE MADE COOKIE**

**Boxed Sandwiches \$12PP, Pick Two for your group. 10 Person minimum.**

### **CURRY CHICKEN SANDWICH**

Mango chutney, arugula, cranberry walnut bread

### **TURKEY SANDWICH**

Turkey, Smoked Cheddar, herb mayo, sourdough bread

### **CLASSIC TUNA WRAP**

Tuna with mayo, lettuce, whole wheat wrap

### **HAM AND CHEESE SANDWICH**

Ham and cheddar, whole grain mustard

### **VEGGIE AND HUMMUS SANDWICH**

House made hummus, fresh veggies

**INCLUDES, CHIPS, FRUIT AND A HOUSE MADE COOKIE**

# THE KITCHEN CATERING

## S O U P

### SOUP OF THE DAY

SERVED WITH AN ARTISANAL BREAD BASKET AND BUTTER |

**\$45 PER GALLON**

Yellow Squash and Corn  
(GF/VEG)

Lemon Chicken Orzo  
Broccoli & Cheddar (VEG)

Tomato Gazpacho  
(GF/VEG)

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

**Add A Whole Quiche| \$18**

**6 Slices**

**(48 Hours Notice Please)**

**ADD A SIDE SALAD**

**Green Salad| \$3 pp**

**Classic Caesar Salad| \$4pp**

# THE KITCHEN CATERING

## STATIONARY PLATTERS For Drop Off Or Butlered

MINIMUM GUEST COUNT  
OF TEN PEOPLE

### FRESH PLATTERED FRUIT | \$5 PP

Composed sliced fresh fruit

### VEGGIES AND MORE | \$4 PP

Local, Seasonal, Raw, Grilled,  
Pickled, Cured....Dipping Sauces

### HONEY INFUSED RICOTTA CHEESE | \$5 PP

House Made Ricotta, Grilled  
breads, Apples and Fresh Herbs

### TORTILLAS AND SALSA | \$5 PP

House Made Corn Tortilla  
Chips, Accompanied By A Trio Of  
House Made Seasonal Salsas

### RUSTIC CHEESE PLATTER| \$6 PP

Assorted Soft and Hard  
Cheeses ,Nuts, Dried Fruit,  
Crostini, Crackers

### ANTIPASTO PLATTER| \$8 PP

Grilled Seasonal Vegetables,  
House Made Pesto, Olives,  
Grilled Bread

### GREEK PLATTER| \$7 PP

House Made Hummus And  
Tzatziki, Pickled Vegetables,  
Grilled Pita, Crispy Garbanzos,  
Feta Cheese

### CHARCUTERIE PLATTER| \$8 PP

Assorted Cured Meats, Pickled  
Onions, Mustards, House Pickles

### SMOKED SALMON PLATTER| \$9 PP

Cured And Smoked, Fried Capers,  
Red Onion, Hard Boiled Egg, Crostini

### CURRIED CHICKEN SALAD | \$9 PP

House Made Signature Curry  
Chicken Salad Served With  
Edible Spoons

# THE KITCHEN CATERING

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

MINIMUM GUEST COUNT OF 25

BUTLERED ONLY

CHOOSE 5

\$18 PER PERSON

### CHOOSE 2

Caprese Skewers-Tomato, Fresh Mozzarella, Basil

Classic Deviled Eggs

Chicken Satay With Bang Bang Peanut Sauce

Roasted Pears And Proscuitto

Fig And Goat Cheese Flatbread-Arugula Salad

Grilled Mushroom Bruschetta-Balsamic Drizzle

### CHOOSE 2

Boursin Stuffed Mushrooms, Herb Crust

Bacon Wrapped Figs With Brie

Carolina Reaper Fried Chicken-Smoked Blue Cheese Sauce

BBQ Pork Bruschetta-Napa Slaw

Candied Bacon Skewers

### CHOOSE 1

Roasted Lamb Meatballs-Tzatziki

Grilled Hangar Steak-Chimichurri, Bibb Lettuce

Ginger Grilled Shrimp-Sweet Chili Gochujang Sauce

Sweet Potato Rosti, Topped With Sour Cream, Bacon and Sweet Chili

Smoked Salmon Crostini-Fried Caper Aioli



# THE KITCHEN CATERING

## DESSERTS

**Cookie Platter \$1.00 pp**-House Made Assorted Cookies. Selection Includes Chocolate Chip, Plus Chef's Choice Seasonal Varieties, Gluten Free Varieties Available. One Per Person.

**Celebration Cookie Platter \$20 per Dozen**-Our House Made Cookies In A Large, 3 Inch Size. Selection Includes Chocolate Chip, Plus Chef's Choice Of Seasonal Varieties. Gluten Free Varieties Available.

**House Baked Brownies \$3.00 pp, 10 Person Minimum**- Rich, Chocolatey Brownies, Gluten Free And Absolutely Delicious.

**Dessert Bar Platter \$4.00 pp, 10 Person Minimum**- An Assortment Of Our House Gluten Free Brownies and Chef's Choice Seasonal Selections Of Dessert Bars.

**Chocolate Mouse Shooters \$4.00 pp, 10 Person Minimum**- Rich, Thick, Milk Chocolate Mousse.

**Cheesecake Shooters \$4.00 pp, 10 Person Minimum**- Creamy Cheesecake With Seasonal Fruit And Graham Cracker Crumbs.

**Mini Fruit Galette \$4.00 pp, 10 Person Minimum**-Rustic, Seasonal Fruit Pies.

**Cupcakes \$24 Per Dozen. Order One Dozen Per Kind.**-Classic Cupcake. Choose From Vanilla, Chocolate, or Chefs Seasonal Selection. (Topped With Butter Cream, Chocolate Buttercream, Or Seasonal Selection).

# THE KITCHEN CATERING

## DINNER

10 Person Minimum

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

### FAMILY FAVORITES

COMFORTING| HOUSE MADE| LOCALLY SOURCED WHEN POSSIBLE

**LASAGNA, GARLIC BREAD, HOUSE SALAD**

**MEAT LOAF, MASHED POTATOES, SEASONAL VEGETABLE**

**PASTA, MEATBALLS, HOUSE SALAD**

**PESTO PASTA, WITH CHICKEN AND VEGETABLES ,  
HOUSE SALAD**

(CAN BE MADE VEGAN OR GLUTEN FREE)

**VEGETARIAN MOUSSAKA, ARTISAN BREAD, HOUSE SALAD**

(CAN BE MADE VEGAN OR GLUTEN FREE)

---

### BESPOKE MENU

**WE WOULD BE HAPPY TO MEET WITH YOU HERE AT THE KITCHEN, AND  
CUSTOMIZE A MENU FOR YOUR NEXT DINNER PARTY. LET OUR CHEF HELP YOU  
DESIGN THE IDEAL MENU FOR YOUR EVENT.**

PRICING DETERMINED BY SELECTIONS

**ADD \$10 FOR CHAFFERS**

# THE KITCHEN CATERING

## BEVERAGE MENU

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

**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  
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, scotch 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 PP**

**BOTTLED WATER | \$1 PP**

**BOTTLED JUICE | \$2 PP**

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**

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.