

# THE KITCHEN

**CATERING & PRIVATE  
COOKING CLASSES**



Home to our cozy cafes and farm-to-table catering business, The Kitchen creates access to job training skills and employment for the Greater Hartford community.

**Big or Small We Do It All**

For all inquiries contact:  
Sue Hayes, Catering Sales Manager  
[sue@thekitchencatering.org](mailto:sue@thekitchencatering.org)

559 Broad Street Hartford, CT  
500 Main Street Hartford, CT  
[www.thekitchencatering.org](http://www.thekitchencatering.org) | (860) 727-8752

# **BREAKFAST PACKAGES**

**(10-PERSON MIN)**

*All packages include Coffee and Tea Service.*

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

Mini Pastries (Assortment of the following: Muffins, Coffee Cake, Croissants and Scones)  
Fruit Salad Bowl – Peak of the season, hand cut

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

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)

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

Scrambled Eggs, Bacon and Sausage  
Pancakes with Maple Syrup  
Fruit Salad Bowl – Peak of the season, hand cut  
Café Pastries (Selections include Muffins, Croissants, Seasonal Coffee Cake and Scones)

## **Brunch | \$22 pp**

Selection of Quiche  
Spinach and Mushroom puff pastry rolls or Ham and Cheese Croissants  
Bacon and Sausage  
Fruit Salad Bowl-Peak of the season, hand cut  
Café Pastries (Selections include Muffins, Croissants, Seasonal Coffee Cake and Scones)

## **Add Ons**

Coffee Cake \$2.50 pp  
Buttermilk Biscuits \$3 pp  
Medium Fruit Bowl \$30 serves 10—12  
Large Fruit Bowl \$50 serves 18—20  
Yogurt Parfaits \$4 pp  
Oatmeal Cups \$3 pp  
Assorted Bottled Juices (Orange, Cranberry, Grapefruit and Apple) \$2 each  
Bottled Water \$1.50 each  
Coffee and Tea Service \$2 pp

# INDIVIDUAL LUNCHES

(10-PERSON MIN)

## **Brown Bag Lunch | \$12 pp**

Your choice of Ham, Turkey or Veggie Wrap with Hummus, Pickled Onions and Roasted Tomato

Seasonal Whole Fruit

Chips

Bottled Water

Cookie

## **Boxed Lunch | \$15 pp**

Your choice of our famous Curry Chicken Salad Sandwich, Turkey Club or Veggie Wrap with Pickled Onions and Roasted Tomato

Seasonal Whole Fruit

Chips

Bottled Water or Hosmer Artisanal Soda

House made sweet treat

## **Boxed Salad | \$15 pp**

Your choice of Classic Chicken Caesar, our famous Curry Chicken Salad, Kale Salad or Grilled Vegetable Salad

Seasonal Whole Fruit

Chips

Bottled Water or Hosmer Artisanal Soda

House made sweet treat

## **VIP Boxed Lunch | \$18 pp**

Premium Sandwiches:

Grilled Chicken Sandwich- *Seasoned Fresh Slaw, Russian Dressing, Artisan Cheese Bread, Italian Sub-Ham, Salami, Mozzarella, Provolone, Pesto*

Premium Salads:

Salmon Caesar Salad- *Blackened Salmon on Crisp Romaine Lettuce, Crunchy Garlic Croutons, Shaved Parmesan, and Creamy Caesar Dressing*

or Farro Bowl-*Seasoned Farro With a Selection of Fresh Vegetables, Baby Spinach, Goat Cheese, Blueberry Balsamic Dressing*

House Made Lavender Lemonade or House Made Iced Tea

Slice of Seasonal Cake or Pie

# LUNCH PLATTERS

**(10-PERSON MIN)**

*All lunches include chips and a cookie platter.*

*Gluten free options available.*

## **Platter Sandwich Lunch | \$14 pp**

*Select 3 choices:*

**Curry Chicken Salad** | *Mango Chutney, Arugula and Raisin Walnut Bread*

**Turkey Sandwich** | *Turkey, Cheddar, Herb Mayo and Sourdough Bread*

**Classic Tuna Sandwich** | *Tuna, Mayo, Lettuce and Whole Wheat Wrap*

**Ham and Cheese Sandwich** | *Ham, Cheddar and Whole Grain Mustard*

**Veggie Wrap** | *Hummus, Pickled Veggies, Roasted Tomato*

*Select 2 sides:*

Kale Salad | Bean Salad | Caesar Salad | Potato Salad | Pasta Salad

## **Build Your Own Sandwich Platter | \$14 pp**

Selection of sliced meats and cheeses

Sliced tomato, lettuce, onion and cucumber

Selection of breads

## **Additional Beverages Available**

House made Lavender Lemonade or Unsweetened Iced Tea *\$6 per half gallon*

Bottled Water *\$1.50 each*

Assorted Hosmer Mountain sodas and flavored seltzers *\$2 each*

## STATIONARY PLATTERS

**Fresh Fruit | \$5 pp**

*Composed Sliced Fresh Fruit*

**Veggies and More | \$5 pp**

*Local, Seasonal, Raw, Grilled and Pickled with Dipping Sauces*

**Honey Infused Ricotta Cheese | \$7 pp**

*House Made Ricotta, Grilled Breads, Apples and Honey*

**Rustic Cheese | \$6 pp**

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

**Antipasto | \$8 pp**

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

**Greek Mezze | \$7 pp**

*House made Hummus and Tzatziki, Grilled Eggplant, Grilled Pita, Crispy Garbanzos and Feta Cheese*

**Charcuterie | \$8 pp**

*Assorted Cured Meats, Pickled Onions, Mustards and House Pickles*

**Smoked Salmon | \$9 pp**

*Cured and Smoked, Fried Capers, Red Onion, Hard Boiled Egg and Crostini*

**Grazing Platter | \$12 pp**

*For food lovers who can't quite decide on just one thing, let us give you a little of everything!*

**Shrimp Cocktail | \$10 pp**

*Our take on the popular classic*

**Kebab Selection | \$9 pp**

*Marinated Meats and Grilled Vegetables served with Two Dipping Sauces*

**Mini Quiche Variety | \$7 pp**

*Chef selection of Quiche filling that can be found in the Kitchen Café*

**Stuffed Breads | \$10 pp**

*Cheese, Meat and House made Vegetable Stuffed Breads*

**Little Taste of Britain | \$12 pp**

*Inspired by our head chef from his roots. Scotch Eggs, Cornish Pasties, Cheese Scones*

**Curried Chicken Salad | \$9 pp**

*House Made Curried Chicken Salad served with Edible Vegetable Spoons*

**Baked Brie | \$8 pp**

*Warm Brie Wrapped in Pastry and Served with Seasonal Jam and Crostini*

**Money Bags | \$9 pp**

*Small Pastry Parcels filled with Seasonal Fruit, Vegetables and Cheese*

**House Made Bread | \$8 pp**

*House Made Bread Selection using Vegetables, Cheese and Fruit. Please ask for current selection.*

## DINNER

---

*Do you have a big meeting?  
Would it be easier to pick up a delicious dinner  
that you can quickly reheat or pick up hot and ready to serve?  
Why not try our simple but classic family classics?*

---

**Lasagna, Garlic Bread & House Salad | \$16.50 pp**

*A Traditional Lasagna served with Buttery Garlic Bread and Seasonal House Salad*

**Meatloaf, Mashed Potatoes & Seasonal Vegetables | \$16 pp**

*Our house made Meatloaf with Creamy Mashed Potatoes and a Seasonal Vegetable selection*

**Spaghetti with Meatballs & House Salad | \$15 pp**

*Our Garlic Parmesan Meatballs are always a hit with any crowd!*

**Pesto Pasta with Chicken, Vegetables & House Salad | \$16 pp**

*Locally sourced Basil is the cornerstone of our delightful house made pesto*

*(Can be made vegan or gluten free)*

**Vegetarian Moussaka, Artisan Breads & House Salad | \$14 pp**

*Layers of Grilled Eggplant with a rich marinara sauce topped with parmesan cheese*

*(can be made vegan or gluten free)*

**Macaroni and Cheese & House Salad or Seasonal Vegetable | \$12 pp**

*Our creamy house made baked macaroni and cheese, popular Kitchen Café*

*special is now available anytime!*

***Add Disposable Chafers \$10 each***

## SOMETHING SWEET

### ***Celebration Cookie Platter*** | \$20 per dozen

*Our house made cookies in a large selection 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*

### ***Pie Selection*** | price available upon request

Key Lime Pie | Lemon Meringue Pie | Seasonal Fruit Pie

Banoffee Pie:

*our take on a European favorite, banana, toffee and coffee.*

### ***European Confections*** (10-person minimum)

#### ***Eaton Mess*** | \$5 pp

*This Great Britain Inspired Dessert is Individual Cups of Crushed House Made Meringues, Strawberries and Vanilla Cream*

#### ***Macarons*** | \$6 pp

*The Classic French Sandwich*

#### ***Cheesecake*** | price available upon request

*Classic Baked New York Style with Seasonal Accompaniments*

## BEVERAGES

**Coffee and Tea Service** | \$2 pp

*Omar Coffee, Harney and Sons Tea*

**Hot Chocolate** | \$4 pp

*Traditional hot chocolate with whipped cream*

**Deluxed Hot Chocolate Bar** | \$6 pp

*Your choice of traditional hot chocolate or hot white chocolate.*

*Served with whipped cream, fruit and marshmallows.*

**Hosmer Mountain Sodas and Flavored Seltzers** | \$2 each

**Bottled Water** | \$1.50 each

**Bottled Juice** | \$2 each

**Unsweetened Iced Tea** | \$6 per Half Gallon

**Lavender Lemonade** | \$6 per Half Gallon

**Infused Water with Seasonal Fruit** | \$6 per Half Gallon

**Beer and Wine** | \$15 pp

*Local beers will be featured along with a selection of two white wines and two red wines.*

**Celebration Toast** | \$4 pp

*Italian Prosecco*

**Classic Open Bar** | \$25 pp for 2 hours

*The basic beer and wine package with a selection of hard liquor, mixers and garnishes.*

**Cash Bar Set Up Fee** | \$150.00

**Full bar options are for a minimum of two hours.**

*All include Hosmer Sodas and Seltzers and Bottled Water.*

*Each additional hour: \$5 pp*

*Bar requirements: bartenders will be required at all functions  
when liquor is purchased for consumption.*

*Pricing available upon request.*



## PRIVATE COOKING CLASSES

### PIZZA CLASS

\$55 PER PERSON | 2.5 HOURS  
12 PERSON MIN | 20 PERSON MAX  
2 HOUSE BEER OR WINE PER PERSON  
ANTIPASTO PLATTER UPON ARRIVAL

Bring your work colleagues or friends for a night at your own “pizzeria!” This class is under the direction of the Kitchen’s Chef and will include instruction on the full process of making a pizza, from handling dough to arranging toppings. Guests will roll out their fully rested dough and use a variety of sauces and topping to create an exciting array of options. These creations will be shared together at the end of the class with a fresh green salad.



### KITCHEN BATTLE

\$75 PER PERSON | 3 HOURS  
12 PERSON MIN | 18 PERSON MAX  
2 HOUSE BEER OR WINE PER PERSON

No two classes are ever the same in the iron chef meets chopped cooking experience! What would you do with a mystery basket full of ingredients directly from the market? Two or more groups will gather and be divided into teams. After examining the “mystery basket”, teams will brainstorm and strategize with a chef mentor. Platters ready for presentation will be judged and shared by the group. A perfect class for teambuilding or a great alternative to a cocktail party with friends.

### DATE NIGHT

\$150 PER COUPLE | 3 HOURS  
4 COUPLES MIN | 8 COUPLES MAX  
MATCHING WINE AND CRAFT BEER  
TASTINGS WILL BE SHARED THROUGHOUT EVENING

Bring your friend group of couples and work together to create a multi-course meal, using seasonal ingredients and classic techniques. Tell us your interests and food preferences and we will create your amazing menu. Do something different in entertaining.

### PAELLA CLASS

\$75 PER PERSON | 3 HOURS  
10 – 18 PEOPLE  
2 HOUSE BEER OR WINE PER PERSON

For a taste of seaside Spain, come with your friends or colleagues to create Paella, the classic Valencian rice pilaf dish of chicken, chorizo sausage, and seafood studded with saffron. Work together to create this signature dish from Spain served in one large pan. We will start with classic Spanish olives and Manchego, and then dine together on Paella, salad, and Spanish wine. Our feast will conclude with the flan your group creates.

### TASTE OF FRANCE

\$75 PER PERSON | 3 HOURS  
10 – 18 PEOPLE  
2 HOUSE BEER OR WINE PER PERSON

Let’s start out classic French dinner with our amuse bouche of gougères, a French style cheese puff. Our appetizer will be poached salmon with asparagus and hollandaise sauce. The classic steak Diane with lyonnaise potatoes and haricort vert will follow. And crème brulee for dessert! Come learn classic French techniques while having fun with your cooking friends.

## PRIVATE COOKING CLASSES

### LET'S GET SAUCY

*\$55 PER PERSON | 2.5 HOURS*

*12-20 PEOPLE FOR CLASSES HELD IN THE KITCHEN*

*30-35 PEOPLE FOR CLASSES HELD IN*

*THE STUDIO AT BILLINGS FORGE*

*2 HOUSE BEER OR WINE PER PERSON*

Split between teams of four and battle it out over Italy's classic and regional pasta sauces. Learn how to make carbonara, arrabiata, linguini and clams, pesto, and sausage Bolognese. Each team creates one of these classic along with a matching salad and dressing. Dishes will be judged and winners selected.

Then sit together and enjoy your creations with some bread and a glass of Italian wine. Mangiare!

### INTERNATIONAL SMALL PLATES

*\$55 PER PERSON | 3 HOURS*

*12-20 PEOPLE FOR CLASSES HELD IN THE KITCHEN*

*30-35 PEOPLE FOR CLASSES HELD IN*

*THE STUDIO AT BILLINGS FORGE*

*2 HOUSE BEER OR WINE PER PERSON*

From France, create mussels moules with white wine, garlic shallots and parsley served with crusty French baguette. Speaking of bread, let's move on

to Italy's bruchetta utilizing fresh tomatoes, mozzarella, basil, prosciutto and olives. Thailand does not serve bread, but they make a mean wrap!

Learn how to make your own rice wrappers, bok choy, ginger, cilantro, mint and soy sauce at your fingertips. Travel to South America with classic

seafood ceviche. India is represented by Poppadoms, mango chutney dip, riata and onion salad. Let's end up in the USA with chipotle bacon deviled eggs. This is how you travel the globe in 3 hours!

Rent our beautiful café for small family or professional gatherings and events. We seat 24 or can host a cocktail party for up to 30 guests. The Kitchen café is available after 5:00 pm during the week or anytime Saturday and Sunday. Think of us for your professional dinner, family reunion or birthday, baby or bridal shower. Visit our catering menus for inspiration or menus can be created specifically for you by our Executive Chef. Prices start at \$25 per person. Please call us to arrange your special event.



### PRIVATE PARTIES