

# FIRE X FORGE

**connections**  
**fueled x food**

When you dine with us or use our catering, you help underwrite  
Forge City Works® on-the-job culinary training and food access programs

**CATERING**  
**[firebyforge.com](http://firebyforge.com)**



## DINNER PRIX FIXE MENU | MINIMUM OF 15 PEOPLE

SOUP/ SALAD + ENTREE | \$49.95 PP

Choice of knife skills soup, tijuana caesar salad, or house salad

Select one entree:

### **CEDAR PLANK SALMON\***

up n down bourbon black garlic glazed salmon, roasted fingerling potatoes, grilled asparagus

### **BAKED STUFFED ACORN SQUASH**

wild rice, spring quinoa, plant-based garlic herb cheese, squash puree, balsamic glaze, toasted pepitas

### **STEAK CHIMICHURRI\***

12oz CAB NY strip, FxF signature seasoning, fire fries, chimichurri sauce

### **PERUVIAN SPRING CHICKEN\***

roasted fingerling potatoes, seasonal vegetables, ají verde

ENTREE + DESSERT | \$49.95 PP

Select one entree:

### **CEDAR PLANK SALMON\***

up n down bourbon black garlic glazed salmon, roasted fingerling potatoes, grilled asparagus

### **BAKED STUFFED ACORN SQUASH**

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### **STEAK CHIMICHURRI\***

12oz CAB NY strip, FxF signature seasoning, fire fries, chimichurri sauce

### **PERUVIAN SPRING CHICKEN\***

roasted fingerling potatoes, seasonal vegetables, ají verde

Select one dessert:

### **CHOCOLATE LAVA CAKE**

raspberry coulis, sugared raspberries, dulce de leche ice cream, whipped cream

### **FLAN DE CAFÉ**

coffee cream cheese flan, almond coffee crumble

### **HOUSEMADE SORBET**

seasonal

### **HOUSEMADE ICE CREAM**

seasonal

To book your event, please call us

**860.727.8752**

or email

[catering@firebyforge.com](mailto:catering@firebyforge.com)

follow us:   [firebyforge](#)

*We add an 18% "Compensation & Benefits" charge to all orders, which allows us to pay our staff a living wage and provide access to benefits. Tipping is never expected, always appreciated.*

**FIRE  
XFORGE**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, sesame, tree nuts, peanuts, fish, shellfish or wheat. Prior to ordering, please let us know if anyone in your party has an allergy or special dietary need. All chicken on menu is Halal certified.



## DINNER PRIX FIXE MENU | MINIMUM OF 15 PEOPLE

SOUP/ SALAD + ENTREE + DESSERT | \$59.95 PP

Choice of knife skills soup, tijuana caesar salad, or house salad

Select one entree:

### **CEDAR PLANK SALMON\***

up n down bourbon black garlic glazed salmon, roasted fingerling potatoes, grilled asparagus

### **BAKED STUFFED ACORN SQUASH**

wild rice, spring quinoa, plant-based garlic herb cheese, squash puree, balsamic glaze, toasted pepitas

### **STEAK CHIMICHURRI\***

12oz CAB NY strip, FxF signature seasoning, fire fries, chimichurri sauce

### **PERUVIAN SPRING CHICKEN\***

roasted fingerling potatoes, seasonal vegetables, ají verde

Select one dessert:

### **CHOCOLATE LAVA CAKE**

raspberry coulis, sugared raspberries, dulce de leche ice cream, whipped cream

### **FLAN DE CAFÉ**

coffee cream cheese flan, almond coffee crumble

### **HOUSEMADE SORBET**

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### **HOUSEMADE ICE CREAM**

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## DINNER PRIX FIXE MENU | MINIMUM OF 15 PEOPLE

SOUP/ SALAD + APPETIZER + ENTREE + DESSERT | \$64.95 PP

Choice of knife skills soup, tijuana caesar salad, or house salad

Select one appetizer:

### **FB BRUSSELS SPROUTS**

crispy fried brussels sprouts, tamari soy caramel, crushed marcona almonds

### **CEVICHE DE PLAYA**

georges bank sea scallops, jalapeño, celery root, tomato, avocado, radish, mango, fried plantains

### **PORK & BEANS**

citrus braised pork belly, sweet & sour beluga lentils, truffled celery root, apple slaw

Select one dessert:

### **CHOCOLATE LAVA CAKE**

raspberry coulis, sugared raspberries, dulce de leche ice cream, whipped cream

### **FLAN DE CAFÉ**

coffee cream cheese flan, almond coffee crumble

### **HOUSEMADE SORBET**

seasonal

### **HOUSEMADE ICE CREAM**

seasonal

Select one entree:

### **CEDAR PLANK SALMON\***

up n down bourbon black garlic glazed salmon, roasted fingerling potatoes, grilled asparagus

### **BAKED STUFFED ACORN SQUASH**

wild rice, spring quinoa, plant-based garlic herb cheese, squash puree, balsamic glaze, toasted pepitas

### **STEAK CHIMICHURRI\***

12oz CAB NY strip, FxF signature seasoning, fire fries, chimichurri sauce

### **PERUVIAN SPRING CHICKEN\***

roasted fingerling potatoes, seasonal vegetables, ají verde

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## PLATTERS

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### STATIONARY PLATTERS

\$7.95 PP | MINIMUM OF 15 PEOPLE

#### FRESH FRUIT

composed of sliced fresh fruit

#### VEGGIES AND MORE

local, seasonal, raw, grilled and pickled with FxF signature dip

#### OAXACAN SNACK PLATTER

avocado ranch, salt roasted pepitas, pico, manchego cheese, palacios chorizo, jicama, radish, chili marinated olives, plantain chips

#### RUSTIC CHEESE

assorted soft and hard cheeses, nuts, fruit, crostini and crackers

#### CHARCUTERIE/CURED MEATS

assorted cured meats, grainy mustard, crostinis, garnishes

#### ELOTE STREET CORN DIP

our popular classic elote dip

#### CALI MEZZE

grilled and marinated veggies, plant based garlic cheese spread, white bean hummus, olives, seeded crackers

#### SHRIMP COCKTAIL | +2 pp

our take on the popular classic

#### GRAZING TABLE | 12.95 pp

MINIMUM OF 25 PEOPLE

local, seasonal, raw, grilled and pickled vegetables with dipping sauces, assorted soft and hard cheeses, fruit, crostini, crackers, assorted cured meats



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### **PASSED HORS D'OEUVRES** \$7.95 PP | MINIMUM OF 15 PEOPLE

SELECT 3 ITEMS FOR \$18 PP OR SELECT 5 ITEMS FOR \$24 PP.

STAFFING COSTS: \$30 PER HOUR PER SERVER/BARTENDER MIN 4 HOURS | \$50 PER HOUR PER CHEF/SUPERVISOR MIN 4 HOURS

#### **CHILLED SOUP SHOOTERS**

choice of sweet potato bisque coconut  
or cucumber melon gazpacho

#### **VEGAN SUMMER ROLL**

maple ginger soy

#### **PICKLED GREEN TOMATO RELISH TOSTONES CUPS**

#### **TOMATO & FRESH MOZZARELLA BRUSCHETTA**

#### **ROASTED BEET & GOAT CHEESE CROSTINI**

#### **BUTTERNUT SQUASH, CRANBERRY RELISH, GOAT CHEESE "SNOW" CROSTINI**

#### **SWEET POTATO FRITTERS**

#### **ARTICHOKE, OLIVE & SUNDRIED TOMATO BRUSCHETTA**

#### **CHICKEN & WAFFLES**

hot honey

#### **HOUSECURED SMOKED SALMON**

on cucumber, with garlic boursin

#### **PULLED PORK CROQUETTE WITH CORNBREAD**

#### **FRIED MAC & CHEESE BITES**

special sauce

#### **CHIMICHURRI STEAK PINCHOS**

#### **SWEET CHILI GLAZED SHRIMP PINCHOS**

grilled pineapple

#### **CHICKEN PINCHOS**

with incan pepper sauce

#### **STEAK & FIG CROSTINI**

FxF seasoned & sliced steak, fig jam,  
blue cheese, arugula, crostini

#### **PORK & WATERMELON PINCHOS**

balsamic reduction

#### **SPANISH MEATBALLS**

#### **CURRY CHICKEN SALAD CANAPE**

FOR AN ADDITIONAL \$5 PP:

#### **TUNA POKE SHOOTERS**

#### **CEVICHE SHOOTERS**

house remoulade, lemon

#### **MINI CRAB CAKE**

house remoulade, lemon