

FIRE XFORGE

PRIX FIXE

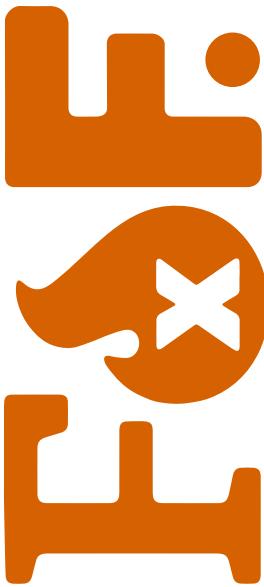
Minimum of 15 people

To book your event, please call us **860.727.8752** or email catering@firebyforge.com

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

We add a 19% Benefits & Equity 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.

FORGE  AHEAD
firebyforge.com



DINNER PRIX FIXE MENU

SOUP/SALAD + ENTREE + DESSERT — \$46 PP

FIRST COURSE

select one choice:

PETITE MARKET SALAD

mixed greens, tomato, red peppers, cucumbers, white onion, blue cheese crumble, mustard vinaigrette

CALDINHO DE FEIJÃO

black bean soup, pico de gallo

SECOND COURSE

select one entree:

GRILLED PORK TENDERLOIN

FxF butter, chef's choice of two seasonal sides

BRONZED SALMON

chimichurri sauce, chef's choice of two seasonal sides

HALF GRILLED CHICKEN

aji verde sauce, chef's choice of two seasonal sides

CARIBBEAN CAULIFLOWER ASADO BOWL

adobo-roasted cauliflower, sofrito farro, coconut-creamed callaloo with roasted okra + potatoes, pickled picados, pico de gallo, toasted pepitas, salsa roja

THIRD COURSE

COOKIE PLATTER

an assortment of cookies to include our chocolate chunk + chef's selection of seasonal flavors

ADD-ONS

SHARED APPETIZERS choose 1 +8 pp | choose 2 +12 pp | choose 3 +16 pp

FB BRUSSELS SPROUTS: tamari soy caramel, marcona almonds

MUSHROOM EMPANADAS: caramelized onions, plant-based garlic herb spread, truffle mayo dip

SMOKY WHITE BEAN DIP: smoky white bean dip served with vegetable crudités

CHOICE OF DESSERT +8 pp

instead of cookie platter

SOFT DRINKS +3 pp

choice of soda, seltzer or iced tea

DRIP COFFEE & TEA SERVICE +3 pp

BEER & HOUSE WINE +18 pp