

FIRE XFORGE CATERING

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

We specialize in fresh, flavorful, scratch-made food that you will be proud to serve at your next event — whether a small work gathering of 20 people or a gala event for 400. Drop Off, Pick Up, and Full Service.

For smaller parties, Take-Out / Delivery from our restaurant is always an option.



firebyforge.com



LYCEUM SPECIAL PACKAGES

(also available at The 224 EcoSpace and select preferred venues). Prices are based on 50 guests or more. Orders for under 50 guests will incur an additional 10% fee.

BREAKFAST PACKAGES

KARRIGAN'S CONTINENTAL 14.95 PP

fruit salad, assorted mini pastries

KARRIGAN'S DELUXE CONTINENTAL 18.95 PP

fruit salad, assorted mini pastries, bagels, whipped cream cheese, build your own yogurt parfaits

LIGHT BREAKFAST 19.95 PP

quiche (meat and/or veggie), mini muffins, fruit salad, build your own yogurt parfaits

BREAKFAST SANDWICHES 16.95 PP

served on a roll or a wrap

choice of: eggs, cheese, & bacon | eggs, cheese, & turkey sausage | vegan eggs, boursin cheese, tomato & spinach

AMERICAN CLASSIC 19.95 PP

scrambled eggs, home fries, baked french toast, syrup, fruit salad, mini pastries

choice of protein: turkey sausage, bacon, ham, carrot bacon

CASUAL LUNCH OPTIONS

SANDWICH PLATTER 15.95 PP | 17.95 PP BOXED

boxed sandwich includes whole fruit, chips & cookie

choose up to four sandwiches: **curry chicken salad:** mango chutney, arugula, raisin bread
| **sub** curry chickpea salad

turkey: turkey, cheddar, lettuce, tomato, herb aioli, sourdough

tuna: tuna, red onion jam, lettuce, tomato, sourdough

ham & swiss: ham, swiss, lettuce, dijon aioli, wheatberry bread

seasonal vegan wrap: pulled mushroom, arugula, boursin cheese, tomato, vegan pesto, balsamic glaze

SALADS 15.95 PP | 17.95 PP BOXED

boxed salad includes whole fruit, chips & cookie

choice of: **roasted corn caesar salad:** romaine, basil caesar dressing, roasted corn & peppers, red onions, cotija, croutons

curry chicken salad: mixed greens, curry chicken, almonds, dried cranberries, red wine vinaigrette
| **sub** curry chickpea salad

the full house salad: mixed greens, cucumber, tomato, pickled red onion, peppers, red wine vinaigrette

mediterranean salad: mixed greens, couscous, beet hummus, feta, pickled artichokes, pickled peppers, lemon oregano vinaigrette, pita chips

summer salad: spinach, arugula, strawberries, peaches, goat cheese, candied pecans, sherry basil vinaigrette

Fire by Forge is a
Forge City Works social
enterprise.

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.**



firebyforge.com

**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, or shellfish. 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.



Fire by Forge is a
Forge City Works social
enterprise.

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.**



firebyforge.com

**FIRE
XFORGE**

LYCEUM SPECIAL PACKAGES

(also available at The 224 EcoSpace and select preferred venues). Prices are based on 50 guests or more. Orders for under 50 guests will incur an additional 10% fee.

LUNCH & DINNER BUFFETS

BYO RICE BOWL 18.95 PP

white rice, mixed greens or romaine, corn salsa, pickled onions, salsa verde & salsa roja, queso fresco, marinated chickpeas, sour cream

choice of two proteins: ground beef, grilled chicken, pulled pork, FxF tofu, chipotle sweet potato & black bean | shrimp **+2 pp**

add a flour tortilla to make it a taco bar for \$0.50 pp

BYO GRAIN BOWL 19.95 PP

seasonal hummus, roasted red peppers, cucumbers, tomatoes, pickled red onions, feta, olives, fried chickpeas, pita chips, feta vinaigrette, lemon oregano vinaigrette | **choice of two grains:**

brown rice, couscous, quinoa, farro | **choice of two proteins:** grilled chicken, pulled pork, FxF tofu, chipotle sweet potato & black bean | shrimp, steak **+2 pp**

À LA CARTE SIDES

small serves less than 10 guests, medium 12 - 18 guests, and large 20 - 30 guests

BLT FxF RANCH PASTA SALAD 35 SM | 65 MED | 95 LG

GREEK PASTA SALAD 35 SM | 65 MED | 95 LG

FxF POTATO SALAD 30 SM | 55 MED | 85 LG

MIXED GREENS SALAD 30 SM | 55 MED | 85 LG

ROMAINE CAESAR SALAD 32 SM | 58 MED | 88 LG

CURRY CHICKEN SALAD 45 SM | 80 MED | 120 LG

WATERMELON FETA MINT BASIL SALAD 38 SM | 70 MED | 105 LG

FRUIT SALAD 30 SM | 60 MED | 100 LG

EVENT PACKAGES

COCKTAIL PARTY PACKAGE 65.95 PP

selections below — includes choice of five passed appetizers (2hrs), grazing table (2hrs), choice of two appetizer stations (2hrs)

WEDDING PACKAGE 99.95 PP

selections below — includes choice of five passed appetizers, bounty table, choice of plated house or caesar salad, buffet to include choice of three entrees, choice of starch & vegetables, dinner rolls & butter, complimentary cake cutting & plating (cake not included)

DINNER PACKAGE 79.95 PP

selections below — includes choice of three passed appetizers (1hrs), crudité, cheese & fruit platter, choice of two entrees (or three for **+10 pp**), choice of house or caesar salad, choice of starch & vegetables, dinner rolls & butter

COCKTAIL WEDDING PACKAGE 79.95 PP

selections below — includes choice of five passed appetizers, bounty table, choice of two stationary displays, complimentary cake cutting & plating (cake not included)

*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, or shellfish. 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.



PASSED & STATIONARY APPS

COLD

CURED SALMON

cucumber, garlic-herb boursin

VEGAN STUFFED PEPPADEW PEPPERS

WATERMELON FETA GAZPACHO

basil oil

STEAK & FIG CROSTINI

TOMATO & FRESH MOZZARELLA CROSTINI

SPINACH, ARTICHOKE, SUNDRIED TOMATO CROSTINI

HOT

VEGAN CRAB CAKES

vegan remoulade

SWEET N' SPICY TOSTADA

tofu, chili crisp slaw, wonton tostada

SALMON CROQUETTE

tzatziki

BUFFALO CHICKEN MAC & CHEESE BITES

FxF ranch

BEEF MEATBALLS

house marinara sauce

PINCHOS

shrimp & andouille sausage, chicken chili lime,
caribbean beef, smokey FxF tofu

PORK TOSTADAS

Fire by Forge is a
Forge City Works social
enterprise.

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.**

DISPLAYS & PLATTERS

FRESH CUT FRUIT

composed fruit platter, vanilla yogurt dip

FARMER'S MARKET

seasonal crudité, pickled & grilled vegetables with FxF signature dip

CHARCUTERIE DISPLAY

assortment of meats, fruit, grainy mustard, crostini

RUSTIC CHEESE & MEAT DISPLAY

assortment of meats & cheeses, fruit, seasonal jam, candied nuts, artisanal breads & crackers

GRAZING TABLE

combination of fruits, meats, cheeses, vegetables, dips, spreads, crackers, breads, garnishes

HUMMUS PLATTER

honey cumin carrots, pickled peppers, cucumbers, pita chips, bagel chips, crostini, beet hummus,
roasted red pepper hummus, caramelized onion hummus

SHRIMP COCKTAIL

45 shrimps – with cocktail sauce

RAW BAR +20 PP

oysters, clams, large shrimp cocktail



firebyforge.com

**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, or shellfish. 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.



EVENT PACKAGES

ENTREES

VEGAN PUMPKIN SEED BASIL PESTO PASTA

FXF SEASONED SALMON
mango salsa chili sauce

MAHI MAHI
lemon garlic sauce

PULLED PORK
BBQ sauce on the side

CARIBBEAN BEEF
grilled pineapple

PERUVIAN HERB ROASTED CHICKEN THIGHS
aji verde sauce

VEGAN SEASONAL SQUASH
couscous, charred peaches, lemon oregano vinaigrette

Fire by Forge is a Forge City Works social enterprise.

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.

STARCHES

MASHED POTATOES

MAC & CHEESE

RICE PILAF

WARM STRAWBERRY & PEACH FARRO SALAD

ROASTED SWEET POTATOES

VEGETABLES

ROASTED BRUSSELS

ROASTED SUMMER SQUASH

SAUTEED GREEN BEANS & ONIONS

PARMESAN ENCRUSTED ASPARAGUS

ROASTED BROCCOLI

STATIONS & FOOD BARS

PUB STATION

sliders & fixins — choose one: mini angus beef burger, bbq pulled pork, grilled chicken, buffalo chicken, veggie burger

STREET TACO STATION

flour tortillas, pico de gallo, queso fresco, shredded cheddar, shredded lettuce, avocado crema, salsa roja, rice & beans

choice of two proteins: ground beef, pulled chicken, pulled pork, FxF tofu, chipotle sweet potato & black bean | shrimp **+2 pp**

BAKED POTATO BAR

choice of regular or sweet potatoes: chili, bacon, roasted broccoli, cheddar cheese, sour cream, chives | **choice of two proteins:** ground beef, pulled chicken, pulled pork, FxF tofu, chipotle sweet potato & black bean | shrimp **+2 pp**



firebyforge.com

**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, or shellfish. 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.



SOMETHING SWEET

BYO WAFFLE STATION 18 PP

waffles, fresh berries, fruit, chocolate sauce, caramel, maple syrup, nutella, whipped cream, chocolate chips, granola

BYO CAKE STATION 18 PP

choice of two cake flavors, two icing flavors, fresh berries, cookie crumbs, chocolate chips, candied pepitas, chocolate sauce, caramel, raspberry coulis

cake flavors: vanilla, chocolate, red velvet, lemon, strawberry, carrot

icing flavors: vanilla buttercream, chocolate buttercream, whipped cream frosting, cream cheese, dulce buttercream, toasted marshmallow meringue buttercream

by the dozen

COOKIE PLATTER

REGULAR 19.95 DZ | LARGE 26.95 DZ

assortment of salted chocolate chip cookies & seasonal flavors
(gluten free & vegan offerings available)

GLUTEN-FREE BROWNIE PLATTER 24.95 DZ

MINI FLAN BITES 19.95 DZ

CUPCAKE PLATTER

MINI 21.95 DZ | REGULAR 39.95 DZ

choice of two flavors: vanilla, chocolate, pumpkin, red velvet, carrot, tres leches

DESSERT SHOOTERS 59.95 DZ

choice of two flavors: triple citrus, flan, lemon lavender tres leches, chocolate mousse, seasonal cheesecake

BOSTON CREAM ECLAIRS 24.95 DZ

MINI SALTED CHOCOLATE CHUNK

COOKIE CHEESECAKE BITES 19.95 DZ

CAKE POPS 35.95 DZ

choose one flavor: chocolate, vanilla, red velvet, strawberry

Fire by Forge is a
Forge City Works social
enterprise.

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.**



firebyforge.com

**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, or shellfish. 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.



CAKES BY KARRIGAN

CAKES BY KARRIGAN

for birthdays, anniversaries & special occasions (including available for special events at Fire by Forge restaurant) | a week pre-order necessary | 2 week pre-order necessary for **custom cakes**

standard sizes:

8" INCH 80.95
round, double layer

10" INCH 100.95
round, double layer

QUARTER SHEET 150.95
double layer

HALF SHEET 300.95
double layer

FULL SHEET 600.95
double layer

CAKE FLAVORS

choose one: vanilla butter, vanilla sponge, chocolate, marbled, strawberry, lemon, red velvet, spiced, carrot, confetti, coconut, key lime, almond, peanut butter, snickerdoodle

FILLINGS

choose one (optional): vanilla cream, lemon curd, strawberry, raspberry, peach, caramel, chocolate ganache, peanut butter, raspberry-caramel, key lime curd, coconut, cinnamon, german chocolate, whipped cookie dough

ICING

choose one (buttercream or swiss meringue buttercream): vanilla, chocolate, cream cheese, toasted marshmallow, brown sugar, caramel, lemon lavender, peanut butter, strawberry, coconut, brown butter, espresso, peppermint, matcha, maple, cinnamon sugar

Fire by Forge is a
Forge City Works social
enterprise.

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.**



firebyforge.com

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, or shellfish. 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.



BEVERAGE PACKAGES

Prices are based on 20 guests or more. Orders for under 20 guests will incur an additional 10% fee.

NON-ALCOHOLIC

complimentary iced water dispenser included with any beverage package

COFFEE & TEA SERVICE 4.50 PP

JUICES 3.50 EA

choice of: orange, apple, & cranberry

BOXED WATER 2.75 EA

ASSORTED SODAS & SELTZERS 2.50 EA

LAVENDER LEMONADE 12.95 HALF GALLON

choice of: original, guava, or watermelon

UNSWEETENED ICED TEA 12.95 HALF GALLON

choice of: original, peach, or strawberry

Fire by Forge is a
Forge City Works social
enterprise.

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.**

ALCOHOLIC PACKAGES

LOCAL BEERS & HOUSE WINE BAR SERVICE 21.95 PP

PREMIUM & SELECT WINES

pricing varies based on selection

CANNED COCKTAILS

pricing varies based on selection

CELEBRATION TOAST 8.95 PP

prosecco or sparkling cider



firebyforge.com

**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, or shellfish. 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.