

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



OFF-SITE FULL SERVICE

(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, yogurt parfaits

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

BREAKFAST SANDWICHES 16.95 PP

served on a roll or a wrap

choice of: eggs, cheese, & bacon

eggs, cheese, & turkey sausage

vegan eggs, carrot bacon, boursin, tomato & spinach

LIGHT BREAKFAST 19.95 PP

quiche (meat and/or veggie), mini muffins, fruit salad, mixed berries, vanilla yogurt, housemade granola

SANDWICHES & SALADS

SANDWICH PLATTER 15.95 PP

includes whole fruit, & chips

choice of: curry chicken salad: mango chutney, arugula, cranberry walnut bread | sub curry chickpea salad

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

roast beef: roast beef, cheddar, horseradish aioli, arugula, rye bread

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

seasonal vegan wrap: roasted butternut squash, arugula, boursin cheese, pistachios, maple balsamic vinaigrette

SALADS 17.95 PP

includes whole fruit, & chips

choice of: chicken caesar salad: romaine, caesar dressing, parmesan, croutons, grilled chicken

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

street corn salad: romaine, roasted corn salsa, pickled jalapeños, pickled onions, queso fresco, crushed tortilla chips, smoked paprika, cumin lime vinaigrette

shaved brussels salad: shaved brussels, dried cranberries, candied pecans, caramelized onions, dijon vinaigrette (vegan)

roasted butternut salad: arugula, roasted butternut squash, goat cheese, pistachios, maple balsamic vinaigrette

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LUNCH & DINNER BUFFETS

BYO RICE BOWL 19.95 PP

white rice, black beans, mixed greens, corn salsa, pico de gallo, pickled onions, pickled jalapeños, salsa verde & salsa roja, peppadew peppers, queso fresco, marinated chickpeas

choice of two proteins: grilled chicken, pulled pork, pulled mushroom, chipotle sweet potato & black bean | shrimp, steak **+2 pp**

TACO BAR 19.95 PP

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

choice of two proteins: grilled chicken, pulled pork, pulled mushroom, chipotle sweet potato & black bean | shrimp, steak **+2 pp**

BYO GRAIN BOWL 19.95 PP

seasonal hummus, roasted red peppers, cucumbers, tomatoes, pickled red onions, feta, olives, fried chickpeas, pita chips, lemon oregano vinaigrette | **choice of two grains:** brown rice, couscous, quinoa, farro | **choice of two proteins:** grilled chicken, pulled pork, pulled mushroom, chipotle sweet potato & black bean | shrimp, steak **+2 pp**

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)

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

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)

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)

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PASSED & STATIONARY APPS

COLD

CURED SALMON

cucumber, garlic-herb boursin

VEGAN STUFFED PEPPADEW PEPPERS

VEGAN SUMMER ROLL

maple ginger soy sauce

STEAK & FIG CROSTINI

TOMATO & FRESH MOZZARELLA CROSTINI

CURRY CHICKEN SALAD CROSTINI

SPINACH, ARTICHOKE, SUNDRIED TOMATO CROSTINI

CURRY CHICKPEA SALAD CROSTINI

DISPLAYS & PLATTERS

FRESH CUT FRUIT

composed fruit platter, vanilla yogurt dip

FARMER'S MARKET

seasonal crudité, pickled & grilled vegetables with FxF signature dip

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

BRUSCHETTA PLATTER

crostinis, mozzarella, tomato, basil pesto, marinated artichoke, sundried tomato, olives, roasted beets, goat cheese, caramelized onions

SHRIMP COCKTAIL

45 shrimps — with cocktail sauce

RAW BAR +20 PP

oysters, clams, large shrimp cocktail

HOT

HOT SOUP SHOOTERS

choice of: creamy tomato bisque, butternut squash

STUFFED PIMENTO CHEESE MUSHROOM BITES

SWEET POTATO FRITTERS

maple aioli

SALMON CROQUETTE

with tzatziki

BUFFALO CHICKEN MAC & CHEESE BITES

FxF ranch

BEEF MEATBALLS

house marinara sauce

PINCHOS

shrimp & andouille sausage, chicken chili lime, caribbean beef, winter squash

PORK TOSTADAS

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EVENT PACKAGES

ENTREES

PERUVIAN HERB ROASTED CHICKEN THIGHS

with ají verde sauce

FXF SEASONED SALMON

with mango chili glaze

MAHI MAHI

with lemon garlic sauce

PULLED PORK

with peach BBQ sauce on the side

BEEF TIPS

SHRIMP & BROCCOLI FETTUCINE ALFREDO

VEGAN PUMPKIN SEED PESTO PASTA

VEGAN SEASONAL SQUASH & FARRO

STARCHES

GARLIC MASHED POTATOES

MAC & CHEESE

RICE PILAF

WARM FALL FARRO SALAD

ROASTED SWEET POTATOES

VEGETABLES

ROASTED BRUSSELS

ROASTED ROOT VEGETABLES

SAUTEED GREEN BEANS AND ONIONS

PARMESAN ENCRUSTED ASPARAGUS

ROASTED BROCCOLI

STATIONS & FOOD BARS

PUB STATION

sliders & fixins — choice of three offerings: 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, chili lime slaw, avocado crema, salsa roja, rice & beans

choice of two proteins: grilled chicken, pulled pork, pulled mushroom, chipotle sweet potato & black bean | shrimp, steak **+2 pp**

BAKED POTATO BAR

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

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SOMETHING SWEET

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

ARROZ CON DULCE SHOOTERS 39.95 DZ

sweetened rice pudding with cinnamon and coconut, a traditional Puerto Rican dessert

MINI SALTED CHOCOLATE CHUNK COOKIE CHEESECAKE BITES 19.95 DZ

BRIGADEIROS 24.95 DZ

Brazilian chocolate truffles

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 round — double layer \$80.95

10" inch round — double layer \$100.95

quarter sheet — double layer \$150.95

half sheet — double layer \$300.95

full sheet — double layer \$600.95

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

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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

SPICED APPLE CIDER 12.95 HALF GALLON

seasonal — hot or cold

LAVENDER LEMONADE 12.95 HALF GALLON

UNSWEETENED ICED TEA 12.95 HALF GALLON

CUCUMBER MELON & MINT INFUSED WATER 12.95 HALF GALLON

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

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