

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



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**

FXF OFF-SITE DROP-OFF

BREAKFAST PACKAGES *minimum of 20 people*

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

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

BREAKFAST À LA CARTE

SIGNATURE QUICHE 25.95

eight slices

choice of: vegetables, meat & vegan frittata

GUAVA COFFEECAKE 3.50 PP

two dozen minimum

KARRIGAN'S BISCUITS 4.95 PP

two dozen minimum; includes butter & jam

MINI PASTRIES 4.95 PP

two dozen minimum; assortment of muffins, coffeecake & croissants

FRUIT SALAD BOWL SM 30 | MED 60 | LG 100

small serves less than 10 guests, medium serves up to 12 - 18 guests, & large serves up to 20 - 30 guests

COMPOSED FRUIT PLATTER SM 30 | MED 60 | LG 100

small serves less than 10 guests, medium serves up to 12 - 18 guests, & large serves up to 20 - 30 guests

MINI SCONE PLATTER 5.95 PP

two dozen minimum; assortment of savory & sweet scones, includes jam & butter



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**

CASUAL LUNCH OPTIONS

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

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

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

*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.



CASUAL LUNCH & DINNER OPTIONS

CLASSIC LUNCH & DINNER BUFFET PACKAGES

Prices are based on 20 guests or more. Orders for under 20 guests will incur an additional 10% fee. Disposable chaffing dishes & sternos are not included. \$20 per chaffer

1 entrée choice: \$30.95 PP

2 entrées choice: \$35.95 PP

3 entrées choice: \$40.95 PP

choice of entree(s), starch, vegetables, & a house salad

ENTREES

PERUVIAN HERB ROASTED CHICKEN THIGHS

ají verde sauce

FXF SEASONED SALMON

mango salsa, chili glaze

MAHI MAHI

lemon garlic sauce

PULLED PORK

BBQ sauce on the side

CARIBBEAN BEEF

grilled pineapple

VEGAN PUMPKIN SEED BASIL PESTO PASTA

VEGAN SEASONAL SQUASH

couscous, charred peaches, lemon oregano vinaigrette

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

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.



CASUAL LUNCH OPTIONS

STATIONARY APPETIZERS by the dozen

COLD

CURED SALMON 16.95 DZ
cucumber, garlic-herb boursin

VEGAN STUFFED 7.95 DZ
PEPPADEW PEPPERS

WATERMELON 16.95 DZ
FETA GAZPACHO
basil oil

STEAK & FIG CROSTINI 19.95 DZ

TOMATO & FRESH 17.95 DZ
MOZZARELLA CROSTINI

SPINACH, ARTICHOKE, 17.95 DZ
SUNDRIED TOMATO CROSTINI

HOT

VEGAN CRAB CAKES 35.95 DZ
vegan remoulade

SALMON CROQUETTE 21.95 DZ
tzatziki

BUFFALO CHICKEN 21.95 DZ
MAC & CHEESE BITES
FxF ranch

BEEF MEATBALLS 19.95 DZ
house marinara sauce

PINCHOS 24.95 DZ
shrimp & andouille sausage, chicken chili lime,
caribbean beef, smokey FxF tofu

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 6.95 PP
composed fruit platter, vanilla yogurt dip

FARMER'S MARKET 7.95 PP
seasonal crudité, pickled & grilled vegetables with FxF signature dip

RUSTIC CHEESE & MEAT DISPLAY 12.95 PP
assortment of meats & cheeses, fruit, seasonal jam, candied nuts, artisanal breads & crackers

GRAZING TABLE 14.95 PP
combination of fruits, meats, cheeses, vegetables, dips, spreads, crackers, breads, garnishes

HUMMUS PLATTER 15.95 PP
honey cumin carrots, pickled peppers, cucumbers, pita chips, bagel chips, crostini, beet hummus,
roasted red pepper hummus, caramelized onion hummus

SHRIMP COCKTAIL 89.95
45 shrimps — with cocktail sauce



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

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

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 buttercream, 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

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.**



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.