

FIRE XFORGE

PRIX FIXE

Minimum of 15 people

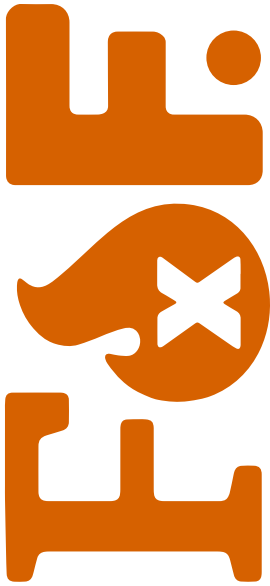
To book your event, please call us **860.727.8752** or email catering@firebyforge.com

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.



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LIGHT LUNCH PRIX FIXE MENU

SOUP/SALAD + ENTREE + DESSERT — \$26 PP

FIRST COURSE

select one choice:

PETITE MARKET SALAD

romaine, iceberg, tomato, red peppers, radish, white onion, blue cheese crumble, mustard vinaigrette

PUMPKIN-SWEET CORN BISQUE

guajillo, coconut milk, toasted pepitas, chili crisp

SECOND COURSE

select one entree:

OUR FAMOUS CURRY SALAD

mixed greens, red wine vinaigrette, cranberries, marcona almonds | **choice of** traditional chicken curry salad or plant-based chickpea curry salad

HOLY MOLE CHICKEN SANDWICH

grilled chicken, mole bbq, cheddar cheese, pickles, crispy onions, griddled roll

GARDEN WRAP

agave chipotle hummus, roasted corn & black bean salsa, ají verde, pickled vegetables, cilantro, spinach-herb wrap

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

HUMMUS: agave chipotle hummus, roasted corn salsa, ají verde, queso fresco, crudite, tortilla chips, smoked paprika

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

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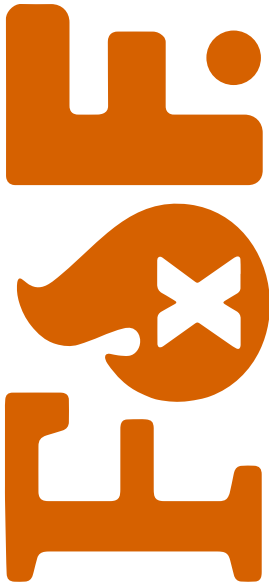
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Proudly sourcing from local farmers, artisans, and makers

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**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.



POWER LUNCH PRIX FIXE MENU

SOUP/SALAD + ENTREE + DESSERT — \$36 PP

FIRST COURSE

select one choice:

PETITE MARKET SALAD

romaine, iceberg, tomato, red peppers, radish, white onion, blue cheese crumble, mustard vinaigrette

PUMPKIN-SWEET CORN BISQUE

guajillo, coconut milk, toasted pepitas, chili crisp

SECOND COURSE

select one entree:

BRONZED SALMON

FxF rub, warm farro salad, butternut squash purée, roasted red pepper sauce

MILANESA DE POLLO

breaded chicken cutlet, roasted tomato-pumpkin sauce, queso stracciatella, crispy sage, seasonal vegetables

ROASTED VEGETABLE RAVIOLI

roasted tomato sauce, confit yellow tomatoes, plant-based garlic herb cheese

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

HUMMUS: agave chipotle hummus, roasted corn salsa, ají verde, queso fresco, crudite, tortilla chips, smoked paprika

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

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