



FOUNDING FARMERS Co. CATERING & EVENTS

— ONLINE ORDERING MENU —





FOUNDING FARMERS Co. CATERING & EVENTS

We specialize in bringing people together and making every celebration delicious & memorable.

Whether you are serving 10 or 300 – at home, office, or one of our featured venues – our catering specialists and chefs would love to work with you. Let us help you create a unique event and menu specifically tailored to your needs and your budget. We can cater everything from a kid pizza party with scratch sodas to... a full-service five-course meal with paired craft cocktails and wine to... a tented wedding to... one of our chefs cooking for you and your guests in your home.

We provide catering services in DC, MD, VA, and PA.

CATERING PICK UP & DROP OFF MENU

Explore our online ordering menu on the following pages, which features restaurant favorites packaged for easy pick up and delivery. We can provide utensils, paper goods, and chafing dishes, as needed. This is a great option for simple corporate catering, family gatherings, bridal or baby showers, and more.

ADDITIONAL CATERING & EVENT SERVICES

Full-Service Catering • Private Chef Experiences • Event Planning • Venue Partners

For our custom and personalized catering menus and services, we are always excited to collaborate with you to create your perfect event.

To order from our online menu or start planning your event, visit

FoundingFarmersCatering.com

or contact us at

Events@FRG.farm

Founding Farmers Co. Catering & Events is majority owned by American family farmers, which means at our core we are on a mission to use ingredients from farmers we know and trust, and take care of the planet and everyone on it. When you work with our catering & events team, you are directly supporting family farmers across our Nation.

BREAKFAST GRAB & GO

Individually packaged

Greek Yogurt, Berries & Granola	8	Coconut Chia Bowl	8
		strawberries, blueberries, candied pistachios, blackberries, granola, peanut butter	
Breakfast Grain Bowl	8		
quinoa, sprouted wheat, roasted sweet potato, dark chocolate, coconut nut butter, mixed seeds, dried fruit, apples, yogurt			

FARMERS DONUTS

Assorted Jefferson Filled

flaky & tender croissant-donut, filled with delicious goodness.

crème brûlée, bananas foster, chocolate peanut toffee, or strawberries & cream

Assorted Glazed

vanilla, chocolate, maple

FARMERS DOZEN

Glazed 10 Mixed 20 Filled 25

PLATTERS

Small serves 8-10 guests | Large serves 14-17 guests
(served in pans or platters for self-serve; recommend chafer setup for hot items)

BURRITOS & SANDWICHES

Egg & Cheese Breakfast Burritos	50 80	Egg White, Spring Onion & White Cheddar Sandwiches	60 90
potatoes, monterey jack, salsa		white cheddar, spinach, carrots, broccoli, bell pepper, roasted onion, on a brioche bun	
Egg White & Spring Onion Breakfast Burritos	50 80	Bacon, Egg & Cheddar Sandwiches	70 100
white cheddar, salsa		on a brioche bun	
Bacon Egg & Cheese Breakfast Burritos	60 90	Assorted Breakfast Sandwiches	60 90
potatoes, pepper jack, cilantro, salsa			
Assorted Breakfast Burritos	50 80		

PLATTERS (CONTINUED)

Small serves 8-10 guests | Large serves 14-17 guests
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BREAKFAST ENTRÉES

Scrambled Eggs	30 50	Roasted Vegetable & Egg White Scramble	50 80
Maple Cured Ham & Cheddar Scramble	50 80	white cheddar	
Sausage & Mushroom Scramble	50 80	Bakers Bread Pudding French Toast	60 90
spinach, onion and white cheddar		cinnamon maple syrup, whipped butter	

OATMEAL BAR WITH FIXIN'S 50 | 80

Almonds	Vanilla Bean Cream
Blueberries	ND Brown Sugar
Raisins	

BREAKFAST SIDES

Hash Browns	25 40	Pork Sausage	80 110
Grits	25 40	Chicken Apple Sausage	80 110
Fruit Salad	25 40		
Applewood Smoked Bacon	60 90		

BREAKFAST BREADS

English Muffins	25 40	Cinnamon Rolls	30 45
ND honey butter & house preserves		Bagels	30 45
Buttermilk Biscuits	25 40	choose: plain, everything, poppy, sesame, assorted	
ND honey butter & house preserves		schmears: plain cream cheese, vegetable cream cheese, southwest pepper cream cheese, Founding Farmers peanut butter	
Assorted Breads	25 40		
butter milk biscuits, cornbread, english muffins, ND honey butter & house preserves			
Our Breakfast Bakery	25 40		
blueberry muffin, fruit danish, lemon & banana pound cake, jefferson crème brûlée donut			

BREAKFAST COMPLETE PACKAGE

8-person minimum
(served in pans or platters for self-serve; recommend chafer setup for hot items)

THE CLASSIC 12 per person

Maple Cured Ham & Cheddar Scramble	Assorted Breads
Applewood Smoked Bacon	butter milk biscuits, cornbread, english muffins, ND honey butter & house preserves
Hash Browns	

FARMERS BREAKFAST 14 per person

Scrambled Eggs	Pork Sausage
Buttermilk Biscuits	Fruit Salad
ND honey butter & house preserves	berries, melon, pineapple, grapes

HEALTHY START 16 per person

Roasted Vegetable & Egg White Scramble	Chicken Apple Sausage
white cheddar	Fruit Salad
	berries, melon, pineapple, grapes

WANT TO ADD A FEW
MORE OPTIONS
FOR YOUR GUESTS?

Additional items available in
PLATTERS.

LUNCH & DINNER GRAB & GO

16 per person
add protein to any salad or bowl:
grilled chicken +6, shrimp+8, steak +8, or salmon +8

CHOOSE ONE ENTRÉE

SALADS

Farmers Salad

mixed lettuce, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes

Italian Sunday

mixed lettuce, cucumbers, radish, tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette

Purple & Black Kale

dates, radish, hazelnuts, pecorino, lemon vinaigrette

Good All Green

mixed lettuce, broccolini, green beans, feta, toasted seeds, lemon vinaigrette

SANDWICHES

Roasted Turkey

freshly shaved, roasted turkey with green goddess dressing, brie & goat cheeses, red onion, cucumber, spinach, multigrain bread

Chicken Salad

sweet and savory chicken salad, golden raisins, lettuce, cranberry orange bread

Egg Salad

lettuce, brioche bun

Roasted Vegetable

medley of roasted peppers & eggplant, tomato, cucumber, goat cheese spread, green goddess dressing, multigrain bread

Shaved Roast Beef

aged provolone, Louie sauce, red onion, iceberg lettuce, brioche bun

Turkey & Maple

roasted turkey, roasted peppers, white cheddar, arugula, maple aioli, multigrain bread

Apricot Glazed Ham & Swiss Cheese

apricot glazed ham, swiss cheese, bread & butter pickles, pickled banana peppers, brioche bun

GRAIN BOWLS

Quinoa

bulgur, wheat berries, black kale, roasted brussels sprouts, toasted cashews and almonds, cauliflower hummus, fresh herbs, simple vinaigrette

CHOOSE ONE SIDE additional sides +5 each

Small Farmers Salad

Pickled Veggie Potato Salad

Fruit Salad

Small Purple & Black Kale Salad

Farmers Chips

CHOOSE ONE COOKIE

Chocolate Chip

Peanut Butter

Snickerdoodle

PLATTERS

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STARTERS

Buttermilk Biscuits

20 | 30

ND honey butter & house preserves

Skillet Cornbread

25 | 40

Classic Devil-ish Eggs

25 | 40

Cauliflower Hummus

25 | 40

cruité

Glazed Bacon Lollis

40 | 60

Farm Breads

40 | 60

choice of: brie, apple & caramelized onion; fig & honey prosciutto, marscapone; all atop our scratch-made, grilled ciabatta

Garlic Black Pepper Wings

80 | 110

Chilled Shrimp Cocktail

150 | 190

remoulade sauce

SALADS

descriptions on previous page

Farmers Salad

50 | 80

Italian Sunday

50 | 80

Purple & Black Kale

50 | 80

Spinach Bacon Blue

50 | 80

Good All Green

50 | 80

COLD SANDWICHES served with chips

Egg Salad

120 | 160

lettuce, brioche bun

Chicken Salad

120 | 160

sweet and savory chicken salad, golden raisins, lettuce, tomato, brioche bun

Roasted Vegetable

120 | 160

medley of roasted peppers & eggplant, tomato, cucumber, goat cheese spread, green goddess dressing, multigrain bread

Roasted Turkey

120 | 160

freshly shaved, roasted turkey with green goddess dressing, brie & goat cheeses, red onion, cucumber, spinach, multigrain bread

Shaved Roast Beef

120 | 160

aged provolone, Louie sauce, red onion, iceberg lettuce, brioche bun

Turkey & Maple

120 | 160

roasted turkey, roasted peppers, white cheddar, arugula, maple aioli, multigrain bread

Apricot Glazed Ham & Swiss Cheese

120 | 160

apricot glazed ham, swiss cheese, bread & butter pickles, pickled banana peppers, brioche bun

Assorted Sandwiches

120 | 160

choose 3

PLATTERS (CONTINUED)

Small serves 8-10 guests | Large serves 14-17 guests
(served in pans or platters for self-serve; recommend chafer setup for hot items)

LUNCH & DINNER ENTRÉES

Seven Cheese Macaroni	110 140	Farmers Meatloaf	150 190
Honey Spatchcock Chicken	150 190	Shrimp & Pomodoro	180 220
Chicken & Spinach Enchiladas	150 190	Yankee Pot Roast	190 250
Southern Fried Chicken	150 190	BBQ Pork Ribs	190 250
Chicken Bolognese	150 190	Glazed Cedar Plank Salmon*	210 260

HOT LUNCH & DINNER SIDES

Mashed Potatoes	30 50	Street Corn	30 50
Braised Collard Greens	30 50	Seven Cheese Macaroni	30 50
Sautéed Green Beans	30 50	Succotash	30 50

COLD LUNCH & DINNER SIDES

Farmers Chips	15 25	Good All Green Salad	50 80
Picked Veggie Potato Salad	30 50	Purple & Black Kale Salad	50 80
Farmers Salad	50 80	Grain Salad	50 80
Italian Sunday Salad	50 80		
Spinach Bacon Blue Salad	50 80		

LUNCH & DINNER COMPLETE PACKAGE

8-person minimum. add cookies to any meal for +3
(served in pans or platters for self-serve; recommend chafer setup for hot items)

COLD SANDWICH MEAL 25 per person

CHOOSE 3

sandwich descriptions on previous page

Roasted Turkey, Chicken Salad, Roasted Vegetable, Egg Salad, Shaved Roast Beef, Turkey & Maple, Apricot Glazed Ham & Swiss Cheese

SIDES

**Farmers Salad
Farmers Chips
Pickled Veggie Potato Salad**

FARM CHICKEN 25 per person

Chicken

choose 2: southern fried, spicy fried, or honey spatchcock

Seven Cheese Macaroni

**Farmers Salad
Collard Greens**

Pickled Veggie Potato Salad

LAND & SEA 25 per person

Glazed Salmon*

Honey Spatchcock Chicken

Farmers Salad

Mashed Potatoes

Green Beans

FARMHOUSE GRILL 30 per person

BBQ Pork Ribs

Brisket

Cornbread

Farmers Slaw

Pickled Veggie Potato Salad

Street Corn

DESSERTS

Assorted Dozen Cookies	12	Sheet Cakes	
snickerdoodle, chocolate chip, peanut butter		1/4 sheet	50
		1/2 sheet	90
		Full sheet	140
10-inch Flourless Chocolate Cake	50	choose: Chocolate Americana, White Chocolate Vanilla Cake, or Lemon Raspberry	
raspberry sauce			
Butterscotch Bread Pudding	50	Assorted Glazed Donuts	
vanilla sauce		vanilla, chocolate, maple	
10-inch Cheesecake	70	Assorted Jefferson Filled	
choose: vanilla bean or double chocolate +10		<i>flaky & tender croissant-donut, filled with delicious goodness.</i>	
9-inch Cakes	70	crème brûlée, bananas foster, chocolate peanut toffee, or strawberries & cream	
choose: Chocolate Devils Food, Carrot Cake			

FARMERS DOZEN

BEVERAGES

individual or half gallon (half gallon serves 10 guests)

Ground Control Brewed Coffee	25	Soda	2
This revolutionary process creates a series of mini-brews extracting all of the flavor and none of the bitterness. We think it makes the perfect cup of coffee.		choose: coke or diet coke	
Founding Farmers Friendship Blend Medium Roast <i>well-rounded, nuts, toffee, cocoa</i> Our unique house blend combines Central & South American beans to create a delicious cup of coffee, equally enjoyable black and with cream & sugar.		Farmers Filtered Water	2
		recycled plastic bottle	
		Fresh Squeezed Juice	5
		8oz	
		choose: orange or grapefruit	
			16 oz half gallon
Hot Teas	25	Unsweetened Iced Tea	3 12
choose: White, Green, Sunstone Black, Rosella Herbal (decaf)		Farmers Tea	4 15
		sweetened with agave nectar	
		FF Lemonade	4 15
		FF Arnold Palmer	4 15

BOTTLED COCKTAILS

16oz | 20

Barrel-Aged Old Fashioned	Southside Founding Spirits Dry Gin, lemon, mint, Founding Spirits clementine bitters	Dark 'n Stormy dark rum, lime, ginger
Barrel-Aged Chelsea's Manhattan	Rosella Spritz Founding Spirits Dry Gin, lime, rosella tea	Painkiller dark rum, overproof rum, pineapple, coconut, orange, nutmeg
Barrel-Aged Sazerac	The Baroness Founding Spirits Dry Gin, campari, lime, mint	Rum Punch dark rum, lemon, grapefruit, white tea, Founding Spirits clementine bitters, tiki bitters
Founding Spirits Vodka Martini choose: classic or dirty	Pimm's Cup Founding Spirits Dry Gin, pimm's no 1, curaçao, lime, ginger	Paloma blanco tequila, grapefruit, lime, agave, mezcal
Founding Spirits Mule Founding Spirits Vodka, lime, ginger, mint	Coconut Bourbon Old Fashioned Founding Spirits Bourbon infused with coconut, cinnamon, bitters	Spicy Paloma blanco tequila, yellow chartreuse, grapefruit, lime, chipotle
Cucumber Delight Founding Spirits Vodka, domaine de canton, lemon, cucumber, cantaloupe	Bourbon Mule Founding Spirits Bourbon, lime, ginger	Margarita blanco tequila, patrone citronge, agave, lime
Clementine Cooler Founding Spirits Vodka infused with clementines, maraschino liqueur, lime, mint, Beyla honey, Founding Spirits clementine bitters	The Preakness Founding Spirits Bourbon, Founding Spirits Vodka, grand marnier, lemon, orange, pineapple, bitters	Strawberry Ginger Margarita blanco tequila, patrón citrónge, lime, strawberry, ginger, mint
Farmer's Daughter Founding Spirits Vodka, domain de canton, st. germain, lime, passion fruit, raspberry, bitters	Farmer John Founding Spirits Bourbon, curaçao, lemon	Rosella Margarita blanco tequila, domain de canton, lime, rosella tea
Bloody Mary Founding Spirits Vodka, house-made mix	Breakfast on the Boulevard Founding Spirits Bourbon, Founding Spirits American Amaro infused with our XOXO Espresso, campari	The Clementine reposado tequila infused with clementine & chili, bénédictine, lime, pineapple, agave
Founding Spirits Dry Gin Martini choose: classic or dirty	El Presidente white rum, lime, pineapple, grenadine	You Caught My Rye rye whiskey, campari, lime, almond, bitters
The Constitution Founding Spirits Dry Gin infused with blueberry, ginger & chamomile, lemon		Ward 8 rye whiskey, sweet vermouth, lemon, orange, grenadine, bitters
Easy Peasy Founding Spirits Dry Gin, aperol, lemon, cucumber		

Interested in other cocktails? Our catering team is happy to
discuss additional offerings.

PICK UP & DROP OFF CATERING ORDERING INSTRUCTIONS

ORDERING

You can place your order one of two ways.

1. Visit our website: **FoundingFarmersCatering.com**
2. Email: **Events@FRG.Farm**

For our online catering menu, 48 hours notice is required for groups of 20 or more.

PICK UP & DELIVERY

Let us know the time you'd like to pick up your order. Can't pick it up? Delivery service is available for an extra fee (based on mileage).

CANCELLATIONS

Should plans change and you need to cancel your order, please call your catering director at least 48 hours in advance. Orders canceled after 48 hours are non-refundable.

ADD ONS & ASSISTANCE

Full Service • Server support available upon request. Pricing based on event size and menu.

Set Up and/or Clean Up • Upon Request. Pricing based upon event size and menu.

Chafing Dishes • \$15 per chafer. All hot items will be served in disposable containers.

Disposables • Upon request.



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CATERING & EVENTS