



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 | |

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 29 Mixed 40 Filled 50

BREAKFAST 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 | 60 90 | Breakfast Street Tacos | 70 105 |
| potatoes, monterey jack, salsa | | scrambled eggs, applewood smoked bacon, cotija cheese, cilantro, Bucky's hot sauce, served with farmers salsa | |
| Egg White & Spring Onion Breakfast Burritos | 60 90 | Egg White, Spring Onion & White Cheddar Sandwiches | 70 105 |
| white cheddar, salsa | | white cheddar, spinach, carrots, broccoli, bell pepper, roasted onion, on a brioche bun | |
| Bacon Egg & Cheese Breakfast Burritos | 70 105 | Bacon, Egg & Cheddar Sandwiches | 80 120 |
| potatoes, pepper jack, cilantro, salsa | | on a brioche bun | |
| Assorted Breakfast Burritos | 65 100 | Assorted Breakfast Sandwiches | 75 110 |

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)

BREAKFAST ENTRÉES

Scrambled Eggs	80 120	Roasted Vegetable & Egg White Scramble	100 150
Maple Cured Ham & Cheddar Scramble	100 150	white cheddar	
Spinach, Mushroom & Onion Scramble	100 150	Chef Joe's Original Scramble	100 150
white cheddar		chicken apple sausage, ground beef, hash browns, spinach	

OATMEAL BAR WITH FIXIN'S 65 | 100

Almonds	Vanilla Bean Cream
Blueberries	ND Brown Sugar
Raisins	

BREAKFAST SIDES

Hash Browns	30 45	Applewood Smoked Bacon	80 120
Fruit Salad	30 45	Pork Sausage	80 120
Brûléed Grapefruit	30 45	Chicken Apple Sausage	80 120
Farmers Salad	60 90		

BREAKFAST BREADS

English Muffins	30 45	Bagels	30 45
ND honey butter & house preserves		choose: plain, everything, poppy, sesame, assorted schmears: plain cream cheese, vegetable cream cheese	
Buttermilk Biscuits	30 45	Our Breakfast Bakery	40 60
ND honey butter & house preserves		blueberry muffin, fruit danish, lemon & banana pound cake, jefferson crème brûlée donut	
Assorted Breads	30 45		
buttermilk biscuits, cornbread, english muffins, ND honey butter & house preserves			
Cinnamon Rolls	30 45		

BREAKFAST COMPLETE PACKAGE

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

THE CLASSIC 19 per person

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

FARMERS BREAKFAST 17 per person

Scrambled Eggs	CHOOSE 1
add: cheese +2 per person	Applewood Smoked Bacon, Chicken Apple Sausage, or Pork Sausage
Buttermilk Biscuits	
ND honey butter & house preserves	
Fruit Salad	
berries, melon, pineapple, grapes	

BREAKFAST TACOS 17 per person

Breakfast Street Tacos	Hash Browns
scrambled eggs, applewood smoked bacon, cotija cheese, cilantro, Bucky's hot sauce	Farmers Salsa

HEALTHY START 18 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.

BOXED MEALS

18 per person
add protein to any salad or bowl:
grilled chicken +7, shrimp+10, steak +10, or salmon +10

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

Caesar Salad

little gem lettuce, parmigiano-romano, pecorino, biscuit & cornbread croutons

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

roasted peppers, tomatoes, cucumber, onion, spinach, brie, apple walnut bread

Shaved Roast Beef

aged provolone, Louie sauce, red onion, iceburg 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

Cole Slaw

CHOOSE ONE COOKIE

Chocolate Chip

Peanut Butter

Snickerdoodle

PLATTERS

Small serves 8-10 guests | Large serves 14-17 guests
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STARTERS

Classic Devil-ish Eggs

25 | 40
half traditional & half topped with crispy prosciutto

Cauliflower Hummus

25 | 40
crudité

Buttermilk Biscuits

30 | 45
ND honey butter & house preserves

Skillet Cornbread

30 | 45

Glazed Bacon Lollis

40 | 60

Farm Breads

40 | 70
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

SIDE SALADS

descriptions on previous page

Farmers Salad

75 | 110

Italian Sunday

75 | 110

Purple & Black Kale

75 | 110

Spinach Bacon Blue

75 | 110

Good All Green

75 | 110

Caesar Salad

75 | 110

COLD SANDWICHES served with chips

Egg Salad

120 | 180
lettuce, brioche bun

Chicken Salad

130 | 195
sweet and savory chicken salad, golden raisins, lettuce, tomato, brioche bun

Roasted Vegetable

145 | 220
roasted peppers, tomatoes, cucumber, onion, spinach, brie, apple walnut bread

Roasted Turkey

155 | 230
freshly shaved, roasted turkey with green goddess dressing, brie & goat cheeses, red onion, cucumber, spinach, multigrain bread

Shaved Roast Beef

155 | 230
aged provolone, Louie sauce, red onion, iceberg lettuce, brioche bun

Turkey & Maple

155 | 230
roasted turkey, roasted peppers, white cheddar, arugula, maple aioli, multigrain bread

Apricot Glazed Ham & Swiss Cheese

155 | 230
apricot glazed ham, swiss cheese, bread & butter pickles, pickled banana peppers, brioche bun

Assorted Sandwiches

155 | 230
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

Honey Spatchcock Chicken	160 240	Farmers Meatloaf	215 320
Herb Chicken Breast	160 240	Yankee Pot Roast	225 340
Southern Fried Chicken	165 250	Shrimp Pomodoro	240 360
Chicken Bolognese	165 250	Glazed Cedar Plank Salmon*	240 360
Chicken & Spinach Enchiladas	190 285	BBQ Pork Ribs	250 375
Seven Cheese Macaroni	200 350	Slow Roasted Brisket	255 340
		Herb Crusted Tenderloin	300 450

HOT LUNCH & DINNER SIDES

Mashed Potatoes	45 70	Street Corn	45 70
Braised Collard Greens	45 70	Roasted Vegetables	45 70
Sautéed Green Beans	45 70	Seven Cheese Macaroni	55 85

COLD LUNCH & DINNER SIDES

Farmers Chips	30 45	Spinach Bacon Blue Salad	75 110
Cole Slaw	30 45	Good All Green Salad	75 110
Picked Veggie Potato Salad	50 75	Purple & Black Kale Salad	75 110
Farmers Salad	75 110	Caesar Salad	75 110
Italian Sunday Salad	75 110	Grain Salad	75 110

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 26 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
Cole Slaw**

FARM CHICKEN 30 per person

Chicken

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

Seven Cheese Macaroni

Farmers Salad

Collard Greens

Pickled Veggie Potato Salad

FARMHOUSE GRILL 35 per person

BBQ Pork Ribs

Brisket

Cornbread

Farmers Slaw

Pickled Veggie Potato Salad

Street Corn

LAND & SEA 40 per person

CHOOSE 2 PROTEINS

Glazed Salmon*

Honey Spatchcock Chicken

Herb Crusted Tenderloin +10

SIDES

Farmers Salad

Mashed Potatoes

Green Beans

DESSERTS

Assorted Dozen Cookies snickerdoodle, chocolate chip, peanut butter	20	9-inch Cakes choose: Chocolate Devils Food, Carrot Cake	70
Apple Pie	25	Assorted Glazed Donuts vanilla, chocolate, maple	
Virginia Peanut Butter Mousse Pie	40	Assorted Jefferson Filled <i>flaky & tender croissant-donut, filled with delicious goodness.</i>	
Key Lime Pie	40	crème brûlée, bananas foster, chocolate peanut toffee, or strawberries & cream	
Cream Pies choose: coconut, banana, or chocolate	40		
10-inch Cheesecake choose: vanilla bean or double chocolate +10	70		

FARMERS DOZEN
Glazed 29 Mixed 40 Filled 50

Farmers Chocolate Board 160
serves 20 | assorted chocolate
 squares, candy bars, mini crème
 brulee donuts, chocolate covered
 strawberries, fresh berries

BEVERAGES

	96 oz		
Ground Control Brewed Coffee <i>serves approximately 10 guests</i> 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.	40	Soda choose: coke or diet coke	2
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 recycled plastic bottle	2
			8 oz half gallon
		Fresh Squeezed Juice choose: orange or grapefruit	6 30
		Unsweetened Iced Tea	16 oz half gallon 5 18
Hot Teas	40	Farmers Tea sweetened with agave nectar	6 20
<i>serves approximately 10 guests</i> choose: White, Green, Sunstone Black, Rosella Herbal (decaf)		FF Lemonade	6 20
		FF Arnold Palmer	6 20

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	Easy Peasy Founding Spirits Dry Gin, aperol, lemon, cucumber	Ward 8 rye whiskey, sweet vermouth, lemon, orange, grenadine, bitters

*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**
(requires at least 48 hours advance notice)
2. Email: **Events@FRG.Farm**

Please email us for orders needed within 48 hours.

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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