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## FOUNDING FARMERS

# CATERING MENU





Whether it's a family get together, an office meeting, a weekend birthday, a holiday party, or any other gathering—enjoy a wholesome, scratch-made meal from Founding Farmers. Our catering menu features restaurant favorites for breakfast, lunch, dinner, and dessert, all packaged for pick up or delivery to select areas. Our catering team can also offer utensils, paper goods, and chafing dishes, as well as arrange to have someone on site to help with set up and/or clean up.

**DEAR GUESTS WITH ALLERGIES,**

We care tremendously about your safety. Our from-scratch kitchen includes an active bakery where nuts, wheat, and dairy products are used in a wide range of recipes. We strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen(s).

\*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions. These items include our house-made dressings, spreads, sauces, or mayonnaise that contain raw or undercooked eggs.

## BOXED

### CHOOSE ONE ENTRÉE

<b>Bacon, Egg &amp; Cheddar</b> on a brioche bun	10	<b>Greek Yogurt, Berries &amp; Granola</b>	15
<b>Egg White Sandwich</b> white cheddar, spinach, carrots, broccoli, bell pepper, roasted onion, on a brioche bun	10	<b>Peanut Butter Banana Toast</b>	15
<b>Breakfast Tacos</b> scrambled egg, pork maple sausage, cheddar, pepper, onion	10	<b>Breakfast Grain Bowl</b> quinoa, sprouted wheat, roasted sweet potato, dark chocolate, coconut nut butter, mixed seeds, dried fruit, apples, yogurt	15
<b>Oatmeal With Fixings</b> granola, berries, almonds, cinnamon sugar, vanilla cream	10	<b>Coconut Chia Bowl</b> compressed apples, balsamic strawberries, blueberries, candied pistachios, mixed seeds & peanut butter	15

### CHOOSE ONE SIDE

<b>Buttermilk Biscuit</b> honey butter & preserves	<b>Fruit Salad</b> <b>Stone-Ground Grits</b>	<b>Bacon</b> <b>Pork Maple Sausage</b>	<b>Chicken Apple Sausage</b>
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## PLATTERS

Small serves 8-10 guests | Large serves 12-14 guests

<b>Peanut Butter Banana Toast</b> marshmallow crème, chocolate pearls	30   50	<b>Smoked Salmon</b> cream cheese, tomato, capers, red onion, multigrain	120   150
<b>Breakfast Tacos</b> scrambled egg, pork maple sausage, cheddar, pepper, onion	30   55	<b>Assorted Breakfast Meats</b> bacon, pork sausage, chicken apple sausage	70   100
<b>Egg White Sandwiches</b> white cheddar, spinach, carrots, broccoli, bell pepper, roasted onion, on a brioche bun	50   70	<b>Assorted Breads</b> English muffins, multigrain toast, buttermilk biscuits	20   25
<b>Bacon, Egg &amp; Cheddar</b> on a brioche bun	50   70	<b>Buttermilk Biscuits</b> honey butter & preserves	25   35
<b>Assorted Breakfast Sandwiches</b>	50   70	<b>Fruit Salad</b> berries, melon, pineapple, grapes	30   50

# BUILD YOUR OWN BUFFET

Small serves 8-10 guests | Large serves 12-14 guests  
 (served in pans for self-serve; recommend chafer setup)

## CHOOSE ENTRÉES

<b>Scrambled Eggs</b>	40   60	<b>Maple Cured Ham &amp; Cheddar Scramble</b>	65   90
<b>Oatmeal With Fixings</b>	40   60	<b>Sausage &amp; Mushroom Scramble</b>	80   100
<b>Greek Yogurt, Berries &amp; Granola</b>	40   60	spinach, onion and white cheddar	
<b>Bourbon Battered French Toast</b>	50   70	<b>Roasted Vegetable &amp; Egg White Scramble</b>	90   120
		white cheddar	

## CHOOSE SIDES

<b>Leek Hash Browns</b>	25   35	<b>Applewood Smoked Bacon</b>	70   100
<b>Stone-Ground Grits</b>	30   50	<b>Chicken Apple Sausage</b>	80   100
<b>Fruit Salad</b>	30   50	<b>Assorted Breakfast Meats</b>	70   100
<b>Farmers Salad</b>	50   70		
<b>Pork Maple Sausage</b>	60   90		

## CHOOSE BREADS

served with butter & jam

<b>Multigrain Toast</b>	15   20	<b>Assorted Breads</b>	20   30
<b>English Muffins</b>	15   20	<b>Buttermilk Biscuits</b>	25   35

# BELGIAN WAFFLE BAR

10 per person. 8-person minimum  
 Attendant required. 25 per hour.

## CHOOSE THREE TOPPINGS

<b>Strawberries</b>	<b>Blueberry Compote</b>	<b>Whipped Cream</b>
<b>Mixed Berries</b>	<b>Chocolate Chips</b>	<b>Chicken Tenders +5</b>
<b>Bananas Foster Sauce</b>		

# BREAKFAST BUFFET

8-person minimum

## FARMERS PICNIC

15 per person

**Maple Cured Ham & Cheddar Scramble**

**Applewood Smoked Bacon**

**Hash Browns**

**Assorted Breads**

English muffins, multigrain toast, buttermilk biscuits

## FARMERS BREAKFAST

20 per person

**Scrambled Eggs**

**Pork Maple Sausage**

**Buttermilk Biscuits**

honey butter & preserves

**Fruit Salad**

berries, melon, pineapple, grapes

## HEALTHY START

25 per person

**Roasted Vegetable & Egg White Scramble**

white cheddar

**Breakfast Grain Bowl**

quinoa, sprouted wheat, roasted sweet potato, dark chocolate, coconut nut butter, mixed seeds, dried fruit, apples, yogurt

**Chicken Apple Sausage**

**Fruit Salad**

berries, melon, pineapple, grapes

**WANT TO ADD A FEW  
MORE OPTIONS  
FOR YOUR GUESTS?**

Additional items available in  
A LA CARTE PLATTERS.

# BOXED

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

## CHOOSE ONE ENTRÉE

### GRAIN BOWLS

#### Quinoa

bulgur, wheat berries, kale, roasted brussels sprouts, cauliflower hummus, goji berries, coconut nut butter, savory vinaigrette

#### Farro Bowl

black lentils, roasted eggplant & mushrooms, pickled peppers, roasted carrots, peanut butter, cashew butter, pistachios, savory vinaigrette

#### Buckwheat Bowl

farro, fried quinoa, cucumber, tomatoes, roasted cauliflower, dried blueberries, candied sunflower seeds, apples, savory vinaigrette

### SALADS

#### Farmers

dates, tomato, grapes, almonds, parmigiano-reggiano, olives, champagne & sherry vinaigrettes

#### Good All Green

broccolini, green beans, green apple, feta, toasted seeds, lemon dressing

#### Kale

hazelnuts, dates, radish, parmigiano-reggiano, lemon vinaigrette

#### Blue Cheese Steak

bacon, egg, apple, balsamic onion, crispy shallots, sherry vinaigrette

#### Four Corn Chicken

cotija cheese, avocado, onion, bell pepper, herbs, cilantro lime vinaigrette with chipotle buttermilk herb dressing

### SANDWICHES

#### Roasted Turkey & Gruyère

#### Pastrami on Rye

#### Chicken Salad

#### Roasted Vegetable & Avocado

#### Farmers Slaw Reuben

#### Carolina BBQ Pulled Pork

#### Grilled Cheese

#### Cheeseburger

#### IMPOSSIBLE Burger

## CHOOSE ONE SIDE

additional sides +4 each

#### Roasted Tomato Soup

#### Small Farmers Salad

#### Small Kale Salad

#### Pickled Vegetables

#### Pickled Potato Salad

#### Farmers Chips

#### Fruit Salad

#### 2 Chocolate Chunk Cookies

#### 2 Peanut Butter Cookies

#### 2 Snickerdoodle

# PLATTERS

Small serves 8-10 guests | Large serves 12-14 guests  
(served in pans for self-serve; recommend chafer setup)

## STARTERS BY THE DOZEN

<b>Whirley Pop Kettle Corn</b> serves a dozen	10	<b>Devil-ish Eggs: Classic</b>	15
<b>Skillet Cornbread</b>	20	<b>Garlic Black Pepper Wings</b>	15
<b>Buttermilk Biscuits</b> honey butter & preserves	20	<b>Glazed Bacon Lollis</b>	25
<b>Farm Breads</b> choice of: brie, prosciutto, pesto	20	<b>Baby Cheeseburgers</b>	35
		<b>Pulled Pork Sliders</b>	35

## SALADS

add: pulled chicken, grilled chicken, steak, shrimp  
60 | 80

<b>Farmers</b>	50   70	<b>Spinach Bacon Blue</b>	50   70
<b>Kale</b>	50   70	<b>Good All Green</b>	50   70

## COLD SANDWICHES

served with chips

<b>Egg Salad</b>	50   70	<b>Roasted Turkey &amp; Gruyère</b>	120   150
<b>Chicken Salad</b>	70   90	<b>Pastrami on Rye</b>	120   150
<b>Roasted Vegetable &amp; Avocado</b>	70   90	<b>Assorted Sandwiches</b> choose 3	120   150
<b>Ham &amp; Gruyère</b>	70   90		

## HOT SANDWICHES

served with chips

<b>Carolina BBQ Pulled Pork</b>	120   150	<b>IMPOSSIBLE Burger</b>	150   180
<b>Grilled Ham &amp; Cheese</b>	120   150	<b>Prime Rib Dip</b>	160   190
<b>Cheeseburger</b>	120   150	<b>Assorted Sandwiches</b> choose 3	150   180
<b>Farmers Slaw Reuben</b>	140   170		

# BUILD YOUR OWN BUFFET

Small serves 8-10 guests | Large serves 12-14 guests  
(served in pans for self-serve; recommend chafer setup)

## ENTRÉES

<b>Roasted Aji Chicken</b>	120   150	<b>Shrimp &amp; Grits</b>	160   220
<b>Chicken &amp; Spinach Enchiladas</b>	120   180	<b>Yankee Pot Roast</b>	160   220
<b>Southern Fried Chicken</b>	120   170	<b>IMPOSSIBLE Meatloaf</b>	180   240
<b>Spicy Fried Chicken</b>	120   170	<b>Salt-Crusted Prime Rib</b>	250   350
<b>Chicken Bolognese Pasta</b>	140   180	<b>Beef Tenderloin Medallions</b>	250   350
<b>Shrimp &amp; Sun-Dried Tomato Pasta</b>	160   220	<b>BBQ Pork Ribs</b>	200   260
<b>Glazed Cedar Plank Salmon</b>	160   220		

## HOT SIDES

<b>Roasted Tomato Soup</b>	30   50	<b>BBQ Baked Beans</b>	30   50
<b>Mashed Potatoes</b>	30   50	<b>Street Corn</b>	50   80
<b>Braised Collard Greens</b>	30   50	<b>Seven Cheese Macaroni</b>	50   80
<b>Sautéed Green Beans</b>	30   50	<b>Mushroom Risotto</b>	50   80
<b>Broccolini</b>	30   50		

## COLD SIDES

<b>Farmers Chips</b>	20   30	<b>Spinach Bacon Blue Salad</b>	50   70
<b>Picked Potato Salad</b>	20   30	<b>Good All Green Salad</b>	50   70
<b>Farmers Salad</b>	50   70	<b>Kale Salad</b>	50   70



# COMPLETE MEAL PACKAGES

8-person minimum. add cookies to any meal for +3  
(served platter/pan style for self-serve; recommend chafer setup for hot items.)

## COLD SANDWICH MEAL

20 per person

<b>Roasted Turkey &amp; Gruyère</b>	<b>Farmers Salad</b>
<b>Chicken Salad</b>	<b>Farmers Chips</b>
<b>Roasted Vegetable &amp; Avocado</b>	<b>Pickled Potato Salad</b>
<b>Pastrami on Rye</b>	

## HOT SANDWICH MEAL

20 per person

<b>Grilled Ham &amp; Cheese</b>	<b>Farmers Salad</b>
<b>Carolina BBQ Pulled Pork</b>	<b>Farmers Chips</b>
<b>Prime Rib Dip</b>	<b>Pickled Potato Salad</b>
<b>Roasted Vegetable &amp; Avocado</b>	

## FRIED CHICKEN PICNIC

25 per person

<b>Fried Chicken</b> choose: southern fried or spicy fried	<b>Farmers Salad</b>
<b>Seven Cheese Macaroni</b>	<b>Sautéed Green Beans</b>
	<b>Pickled Potato Salad</b>

## FARMHOUSE GRILL

25 per person

<b>BBQ Pork Ribs</b>	<b>Spinach Bacon Blue Salad</b>
<b>Chili Dogs</b>	<b>Pickled Potato Salad</b>
<b>Baby Cheeseburgers</b>	<b>Street Corn</b>

## LAND & SEA

50 per person

<b>Salt-Crusted Prime Rib</b>	<b>Mashed Potatoes</b>
<b>Glazed Cedar Plank Salmon</b>	<b>Broccolini</b>
<b>Farmers Salad</b>	

## BEVERAGES

<b>First Bake Blend Drip Coffee</b>	25	<b>Unsweetened Iced Tea</b>	4
96 oz box, condiments included			
<b>T Salon Hot Teas</b>	25	<b>FF Lemonade</b>	5
96 oz box			
<b>Milkmaid's Brew</b>	6	<b>FF Arnold Palmer</b>	5
double espresso, milk, maple syrup, bottled & served cold		<b>Soda</b>	2
		choose: coke or diet coke	
<b>Fresh Squeezed Juice</b>	5	<b>Farmers Filtered Water</b>	2
choose: orange or grapefruit		recycled plastic bottle	
<b>Farmers Tea</b>	5		
sweetened with agave nectar			

## DESSERTS

<b>Chocolate Mousse Cups</b>	5 ea	<b>Whole Cakes</b>	60
		choose: chocolate mousse, carrot cake, butternut cake	
<b>Assorted Dozen Mini Cupcakes</b>	12	<b>Vanilla Bean Cheesecake</b>	65
carrot cake, chocolate cake			
<b>Assorted Dozen Cookies</b>	12		
snickerdoodle, chocolate chunk, peanut butter			

# ORDERING INSTRUCTIONS

## ORDERING

To place an order, please visit **FoundingFarmers.com**, email **FFCatering@FarmersRestaurantGroup.com**, or call **240.338.3872**.

48-hour 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 **240.338.3872**, 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.

**Chafing Dishes** • \$20 per chafer. All hot items will be served in disposable containers.

**Disposables** • Upon request.