



MoCo's
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

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

CHOOSE ONE SIDE

Buttermilk Biscuit honey butter & preserves	Fruit Salad Stone-Ground Grits	Bacon Pork Maple Sausage	Chicken Apple Sausage
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PLATTERS

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

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

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

CHOOSE SIDES

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

CHOOSE BREADS

served with butter & jam

Multigrain Toast	15 20	Assorted Breads	20 30
English Muffins	15 20	Buttermilk Biscuits	25 35

BELGIAN WAFFLE BAR

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

CHOOSE THREE TOPPINGS

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

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

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

SALADS

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

Farmers	50 70	Spinach Bacon Blue	50 70
Kale	50 70	Good All Green	50 70

COLD SANDWICHES

served with chips

Egg Salad	50 70	Roasted Turkey & Gruyère	120 150
Chicken Salad	70 90	Pastrami on Rye	120 150
Roasted Vegetable & Avocado	70 90	Assorted Sandwiches choose 3	120 150
Ham & Gruyère	70 90		

HOT SANDWICHES

served with chips

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

BUILD YOUR OWN BUFFET

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

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

HOT SIDES

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

COLD SIDES

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

Roasted Turkey & Gruyère	Farmers Salad
Chicken Salad	Farmers Chips
Roasted Vegetable & Avocado	Pickled Potato Salad
Pastrami on Rye	

HOT SANDWICH MEAL

20 per person

Grilled Ham & Cheese	Farmers Salad
Carolina BBQ Pulled Pork	Farmers Chips
Prime Rib Dip	Pickled Potato Salad
Roasted Vegetable & Avocado	

FRIED CHICKEN PICNIC

25 per person

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

FARMHOUSE GRILL

25 per person

BBQ Pork Ribs	Spinach Bacon Blue Salad
Chili Dogs	Pickled Potato Salad
Baby Cheeseburgers	Street Corn

LAND & SEA

50 per person

Salt-Crusted Prime Rib	Mashed Potatoes
Glazed Cedar Plank Salmon	Broccolini
Farmers Salad	

BEVERAGES

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

DESSERTS

Chocolate Mousse Cups	5 ea	Whole Cakes	60
Assorted Dozen Mini Cupcakes	12	choose: chocolate mousse, carrot cake, butternut cake	
carrot cake, chocolate cake		Vanilla Bean Cheesecake	65
Assorted Dozen Cookies	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.