



FF
FOUNDING FARMERS
RESTON STATION

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

Bacon, Egg & Cheddar on brioche bun served with a side of fruit	10	Greek Yogurt, Berries & Granola served with an oatmeal breakfast cookie	15
Breakfast Burritos choose one: <ul style="list-style-type: none">egg, pepper jack, potatobacon, egg, pepper jack, potatoegg whites, cheddar, potato all served with a side of fruit	15	Coconut Chia Bowl compressed apples, balsamic strawberries, blueberries, candied pistachios, mixed seeds and peanut butter served with an oatmeal breakfast cookie	15

A LA CARTE PLATTERS

Small serves 8-10 guests | Large serves 12-14 guests
substitute egg whites +10 | +15

Bacon, Egg & Cheddar Sandwiches	50 70	Applewood Smoked Bacon	70 100
Maple Cured Ham & Cheddar Scramble	65 90	Chicken Apple Sausage	80 100
Roasted Vegetable & Egg White Scramble white cheddar	90 120	Assorted Breakfast Meats	70 100
Chef Joe's Scramble chicken apple sausage, ground beef, hash browns, spinach	80 150	Hash Browns	25 35
Pork Maple Sausage	60 90	Oatmeal Breakfast Cookies	50 75
		Sweet Breakfast Breads banana coffee cake, cranberry orange bread, apple walnut bread	25 45
		Fruit Salad melon, pineapple, grapes, berries	30 50

FARMERS DONUTS

GLAZED

10 per dozen

Vanilla

Chocolate

Maple

Rum

BAKED

20 per dozen

Devil's Food

Cinnamon Sugar

Carrot Cake

Chocolate Coconut

FILLED

30 per dozen

Crème Brûlée

Bananas Foster

Lemon Meringue

Chocolate Peanut Butter Toffee

MIXED

20 per dozen

BREAKFAST BUFFET

8-person minimum
substitute egg whites +2 per person

FARMERS PICNIC

20 per person

Maple Cured Ham & Cheddar Scramble

Hash Browns

Applewood Smoked Bacon

Breakfast Breads

banana coffee cake, cranberry orange bread, apple walnut bread

FARMERS BREAKFAST

25 per person

Chef Joe's Scramble

chicken apple sausage, ground beef, hash browns, spinach

Assorted Farmers Donuts

Fruit Salad

melon, pineapple, grapes, berries

Pork Maple Sausage

HEALTHY START

30 per person

Roasted Vegetable & Egg White Scramble

Fruit Salad

melon, pineapple, grapes, berries

Greek Yogurt, Berries & Granola

Apple Walnut Bread

Chicken Apple Sausage

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:
herb grilled chicken +6, salmon +8, steak +8

CHOOSE ONE ENTRÉE

SALADS

Farmers Salad

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

Good All Green

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

Kale

dates, radish, hazelnuts, crispy quinoa, pecorino, lemon vinaigrette

Spicy Fried Chicken

mixed lettuce, bacon, cheddar, avocado, tomato, onion, honey mustard & champagne buttermilk dressings

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

SANDWICHES

Roasted Vegetable & Avocado

spinach, peppers, eggplant, goat cheese spread

Turkey Avocado

Chicken Salad

Egg Salad

Shaved Roast Beef

Herb Grilled Chicken

CHOOSE ONE SIDE

additional sides +4 each

Roasted Tomato Soup

Small Farmers Salad

Small Kale Salad

Pickled Potato Salad

Farmers Chips

Fruit Salad

Farmers Donut

2 Chocolate Chunk Cookies

2 Peanut Butter Cookies

2 Snickerdoodle

LUNCH BUFFETS

8-person minimum

FARMERS LUNCH

18 per person

Farmers Salad

Assorted Sandwich Platter

Assorted Farmers Donuts

GENERAL'S PICNIC

25 per person

Good All Green Salad

Assorted Sandwich Platter

Pickled Potato Salad

Assorted Farmers Donuts

BUILD YOUR OWN BUFFET

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	Assorted Farm Breads creamy brie, prosciutto & fig	20
Skillet Cornbread	20	Blue Cheese Bacon Dates	20
Devil-ish Eggs: Classic	15	Glazed Bacon Lollis	25
Garlic Black Pepper Wings	15	Baby Cheeseburgers	35

SALADS

add: herb grilled chicken, salmon, steak
60 | 80

Farmers Salad mixed lettuce, parmigiano-reggiano, dates, tomato, grapes, almonds, olives, champagne & sherry vinaigrettes	50 70	Spinach Bacon Blue apple, balsamic onions, egg, sherry vinaigrette	50 70
Good All Green mixed lettuce, broccolini, green beans, green apple, feta, toasted seeds, lemon dressing	50 70	Italian Sunday mixed lettuce, cucumbers, radish, roasted tomatoes, fennel, red onion, aged provolone, parmigiano-reggiano, red wine vinaigrette	50 70

COLD SANDWICHES

served with chips

Egg Salad	50 70	Shaved Roast Beef	120 150
Roasted Vegetable & Avocado	70 90	Herb Grilled Chicken	120 150
Chicken Salad	70 90	Assorted Sandwiches choose 3	120 150
Turkey Avocado	120 150		

BUILD YOUR OWN BUFFET

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

ENTRÉES

Meatloaf & Gravy	100 140	Turkey Bolognese Fettuccine	140 180
Herb Grilled Chicken	100 140	FS Vodka & Pesto Shrimp Fettuccine	140 180
Beer Can Roasted Chicken	100 140	Glazed Cedar Plank Salmon	160 220
Chicken Enchiladas	120 170	Shrimp & Grits	160 220
Southern Fried Chicken	125 170	Yankee Pot Roast	160 220
Spicy Fried Chicken	125 170	IMPOSSIBLE Meatloaf	180 240
Roasted Turkey & Gravy	120 170	Herb-Crusted Prime Rib	250 350
Short Rib Macaroni	140 180	Beef Tenderloin Medallions	250 350
Spicy Shrimp Fettuccine	140 180		

SIDES

Coleslaw	15 25	Seven Cheese Macaroni	50 80
Garlic Bread	15 25	Street Corn	50 80
Skillet Cornbread	15 25	Farmers Salad	50 70
Pickled Potato Salad	20 30	Good All Green Salad	50 70
Mashed Potatoes	30 50	Kale Salad	50 70
Broccolini	30 50	Spinach Bacon Blue Salad	50 70
Vegetable Succotash	30 50	Italian Sunday Salad	50 70
Sautéed Green Beans	30 50		
Farm-a-roni	30 50		

BEVERAGES

individual or half gallon (half gallon serves 10 guests)

First Bake Blend Drip Coffee	25	Farmers Tea	5 15
96 oz box, condiments included		sweetened with agave nectar	
T Salon Hot Teas	25	Unsweetened Iced Tea	4 12
96 oz box		FF Lemonade	5 15
Nitro Iced Coffee	5	FF Arnold Palmer	5 15
Milkmaid's Brew	6	Soda	2
double espresso, milk, maple syrup, bottled & served cold		choose: coke or diet coke	
Farm Health Cold-Pressed Juices	10	Farmers Filtered Water	2
		recycled plastic bottle	
Fresh Squeezed Juice	5		
choose: orange or grapefruit			

DESSERTS

cakes and pies are sold whole

Assorted Dozen Cookies	12	Deep Dish Chocolate Pie	40
snickerdoodle, chocolate chunk, peanut butter		Carrot Cake	60
Assorted Dozen Farmers Donuts	20	Vanilla Bean Cheesecake	65
		with fresh fruit +10	
Key Lime Pie	40	Chocolate Sinful Devil's Food Cake	80

ORDERING

To place an order, please visit **FoundingFarmers.com**, email **FFRSCatering@FarmersRestaurantGroup.com**, or call **703.951.2179**.

48-hour notice is required for groups of 20 or more. Next-day orders must be confirmed by 3pm the day before.

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 **703.951.2179**, 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.

Set Up & Clean Up • \$75. We are happy to provide a team member to help with set up and/or clean up.

Disposables • Upon request.