FOUNDING FARMERS
KING OF PRUSSIA
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.

12/10/18
Breakfast Burritos
choose one:
- egg, pepper jack, potato
- bacon, egg, pepper jack, potato
- egg whites, cheddar, potato
all served with a side of fruit

Bacon, Egg & Cheddar
on brioche bun served with a side of fruit

Greek Yogurt, Berries & Granola
served with an oatmeal breakfast cookie

Coconut Chia Bowl
compressed apples, balsamic strawberries, blueberries, candied pistachios, mixed seeds & peanut butter served with an oatmeal breakfast cookie

BAGELS & SCHMEARS
15 per dozen | 5 per schmear

Bagels & Schmears
assorted dozen and 2 schmears

Bacon, Egg & Cheddar Sandwiches
Maple Cured Ham & Cheddar Scramble
Roasted Vegetable & Egg White Scramble
Chef Joe’s Scramble
Pork Maple Sausage

Applewood Smoked Bacon
Chicken Apple Sausage
Assorted Breakfast Meats
Hash Browns
Oatmeal Breakfast Cookies
Sweet Breakfast Breads
Fruit Salad

GLAZED
10 per dozen
Vanilla
Chocolate
Maple
Rum

BAKED
20 per dozen
Devil’s Food
Cinnamon Sugar
Chocolate Coconut
Carrot Cake
Banana Coffee

FILLED
30 per dozen
Crème Brûlée
Bananas Foster
Lemon Meringue
Cinnamon Roll
Chocolate Peanut Butter Toffee

MIXED
20 per dozen

FARMERS DONUTS

GLAZED
10 per dozen
Vanilla
Chocolate
Maple
Rum

BAKED
20 per dozen
Devil’s Food
Cinnamon Sugar
Chocolate Coconut
Carrot Cake
Banana Coffee

FILLED
30 per dozen
Crème Brûlée
Bananas Foster
Lemon Meringue
Cinnamon Roll
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

Applewood Smoked Bacon

Hash Browns

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

Pork Maple Sausage

Assorted Farmers Donuts or Bagels

Fruit Salad
melon, pineapple, grapes, berries

HEALTHY START

30 per person

Roasted Vegetable & Egg White Scramble

Greek Yogurt, Berries & Granola

Chicken Apple Sausage

Fruit Salad
melon, pineapple, grapes, berries

Apple Walnut Bread

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 $4, salmon $6, or steak $6

CHOOSE ONE ENTREÉ

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

Good All Green
broccolini, green beans, green apple,
feta, toasted seeds, lemon dressing

Kale & Quinoa
dates, radish, hazelnuts, pecorino,
lemon vinaigrette

Spicy Fried Chicken
romaine, bacon, cheddar, onion,
tomato, honey mustard and
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

Turkey Avocado

Chicken Salad

Egg Salad

Shaved Roast Beef

Herb Grilled Chicken

CHOOSE ONE SIDE

additional sides +4 each

Roasted Tomato
Soup

Pickled Potato Salad
Farmers Chips

2 Chocolate Chunk
Cookies

Small Farmers Salad

Farmers Chips

2 Peanut Butter
Cookies

Small Kale &
Quinoa Salad

Fruit Salad

Farmers Donut

2 Snickerdoodle

LUNCH & DINNER

18 per person

Farmers Salad

Assorted Sandwich Platter

Assorted Farmers Donuts

16 per person
add protein to any salad or bowl:
herb grilled chicken $4, salmon $6, or steak $6

GENERAL’S PICNIC

25 per person

Good All Green Salad

Assorted Sandwich Platter

Pickled Potato Salad

Assorted Farmers Donuts

LUNCH & DINNER

8-person minimum

LUNCH BUFFETS

8-person minimum

FARMERS LUNCH

Farmers Salad

Assorted Sandwich Platter

Assorted Farmers Donuts

GENERAL’S PICNIC

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

<table>
<thead>
<tr>
<th>Dish</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whirley Pop Kettle Corn</td>
<td>10</td>
<td>Serves a dozen</td>
</tr>
<tr>
<td>Skillet Cornbread</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>Devil-ish Eggs: Classic</td>
<td>15</td>
<td></td>
</tr>
<tr>
<td>Garlic Black Pepper Wings</td>
<td>15</td>
<td></td>
</tr>
<tr>
<td>Assorted Farm Breads</td>
<td>20</td>
<td>Choice of: brie, prosciutto, pimento</td>
</tr>
<tr>
<td>Blue Cheese Bacon Dates</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>Glazed Bacon Lollis</td>
<td>25</td>
<td></td>
</tr>
<tr>
<td>Baby Cheeseburgers</td>
<td>35</td>
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</table>

## SALADS

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Farmers Salad</td>
<td>50</td>
<td>70</td>
</tr>
<tr>
<td>Spinach Bacon Blue</td>
<td>50</td>
<td>70</td>
</tr>
<tr>
<td>Good All Green</td>
<td>50</td>
<td>70</td>
</tr>
<tr>
<td>Italian Sunday</td>
<td>50</td>
<td>70</td>
</tr>
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</table>

## COLD SANDWICHES

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Egg Salad</td>
<td>50</td>
<td>70</td>
</tr>
<tr>
<td>Roasted Vegetable &amp; Avocado</td>
<td>70</td>
<td>90</td>
</tr>
<tr>
<td>Chicken Salad</td>
<td>70</td>
<td>90</td>
</tr>
<tr>
<td>Turkey Avocado</td>
<td>120</td>
<td>150</td>
</tr>
<tr>
<td>Shaved Roast Beef</td>
<td>120</td>
<td>150</td>
</tr>
<tr>
<td>Herb Grilled Chicken</td>
<td>120</td>
<td>150</td>
</tr>
<tr>
<td>Assorted Sandwiches</td>
<td>120</td>
<td>150</td>
</tr>
</tbody>
</table>
### BUILD YOUR OWN BUFFET

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

### ENTRÉES

<table>
<thead>
<tr>
<th></th>
<th>Small</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pork Milanese</td>
<td>100</td>
<td>140</td>
</tr>
<tr>
<td>Meatloaf &amp; Gravy</td>
<td>100</td>
<td>140</td>
</tr>
<tr>
<td>Herb Grilled Chicken</td>
<td>100</td>
<td>140</td>
</tr>
<tr>
<td>Beer Can Roasted Chicken</td>
<td>100</td>
<td>140</td>
</tr>
<tr>
<td>Chicken Enchiladas</td>
<td>120</td>
<td>170</td>
</tr>
<tr>
<td>Southern Fried Chicken</td>
<td>125</td>
<td>170</td>
</tr>
<tr>
<td>Spicy Fried Chicken</td>
<td>125</td>
<td>170</td>
</tr>
<tr>
<td>Roasted Turkey &amp; Gravy</td>
<td>120</td>
<td>170</td>
</tr>
<tr>
<td>Beef Short Rib Ragu Pasta</td>
<td>140</td>
<td>180</td>
</tr>
<tr>
<td>Spicy Shrimp Arrabbiata Pasta</td>
<td>140</td>
<td>180</td>
</tr>
<tr>
<td>Cheese Ravioli Bolognese</td>
<td>140</td>
<td>180</td>
</tr>
<tr>
<td>Founding Spirits Vodka Pesto Shrimp</td>
<td>140</td>
<td>180</td>
</tr>
<tr>
<td>Glazed Cedar Plank Salmon</td>
<td>160</td>
<td>220</td>
</tr>
<tr>
<td>Shrimp &amp; Grits</td>
<td>160</td>
<td>220</td>
</tr>
<tr>
<td>Yankee Pot Roast</td>
<td>160</td>
<td>220</td>
</tr>
<tr>
<td>IMPOSSIBLE Meatloaf</td>
<td>180</td>
<td>240</td>
</tr>
<tr>
<td>Salt-Crusted Prime Rib</td>
<td>250</td>
<td>350</td>
</tr>
<tr>
<td>Beef Tenderloin Medallions</td>
<td>250</td>
<td>350</td>
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</table>

### SIDES

<table>
<thead>
<tr>
<th></th>
<th>Small</th>
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</thead>
<tbody>
<tr>
<td>Coleslaw</td>
<td>15</td>
<td>25</td>
</tr>
<tr>
<td>Garlic Bread</td>
<td>15</td>
<td>25</td>
</tr>
<tr>
<td>Skillet Cornbread</td>
<td>15</td>
<td>25</td>
</tr>
<tr>
<td>Pickled Potato Salad</td>
<td>20</td>
<td>30</td>
</tr>
<tr>
<td>Mashed Potatoes</td>
<td>30</td>
<td>50</td>
</tr>
<tr>
<td>Broccolini</td>
<td>30</td>
<td>50</td>
</tr>
<tr>
<td>Vegetable Succotash</td>
<td>30</td>
<td>50</td>
</tr>
<tr>
<td>Roasted Carrots</td>
<td>30</td>
<td>50</td>
</tr>
<tr>
<td>Sautéed Green Beans</td>
<td>30</td>
<td>50</td>
</tr>
<tr>
<td>Farm-a-roni</td>
<td>30</td>
<td>50</td>
</tr>
<tr>
<td>Seven Cheese Macaroni</td>
<td>50</td>
<td>80</td>
</tr>
<tr>
<td>Street Corn</td>
<td>50</td>
<td>80</td>
</tr>
<tr>
<td>Farmers Salad</td>
<td>50</td>
<td>70</td>
</tr>
<tr>
<td>Good All Green Salad</td>
<td>50</td>
<td>70</td>
</tr>
<tr>
<td>Kale &amp; Quinoa Salad</td>
<td>50</td>
<td>70</td>
</tr>
<tr>
<td>Spinach Bacon Blue Salad</td>
<td>50</td>
<td>70</td>
</tr>
<tr>
<td>Italian Sunday Salad</td>
<td>50</td>
<td>70</td>
</tr>
</tbody>
</table>
### BEVERAGES

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>First Bake Blend Drip Coffee</td>
<td>25</td>
<td>96 oz box, condiments included</td>
</tr>
<tr>
<td>T Salon Hot Teas</td>
<td>25</td>
<td>96 oz box</td>
</tr>
<tr>
<td>Nitro Iced Coffee</td>
<td>5</td>
<td>double espresso, milk, maple syrup, bottled &amp; served cold</td>
</tr>
<tr>
<td>Milkmaid’s Brew</td>
<td>6</td>
<td>double espresso, milk, maple syrup, bottled &amp; served cold</td>
</tr>
<tr>
<td>Fresh Squeezed Juice</td>
<td>5</td>
<td>choose: orange or grapefruit</td>
</tr>
<tr>
<td>No Sugar Iced Tea</td>
<td>4</td>
<td>12</td>
</tr>
<tr>
<td>FF Lemonade</td>
<td>5</td>
<td>15</td>
</tr>
<tr>
<td>FF Arnold Palmer</td>
<td>5</td>
<td>15</td>
</tr>
<tr>
<td>Soda</td>
<td>2</td>
<td>choose: coke or diet coke</td>
</tr>
<tr>
<td>Farmers Filtered Water</td>
<td>2</td>
<td>recycled plastic bottle</td>
</tr>
</tbody>
</table>

### DESSERTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Dozen Cookies</td>
<td>12</td>
<td>snickerdoodle, chocolate chunk, peanut butter</td>
</tr>
<tr>
<td>Assorted Dozen Farmers Donuts</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>Key Lime Pie</td>
<td>40</td>
<td></td>
</tr>
<tr>
<td>Deep Dish Chocolate Pie</td>
<td>40</td>
<td></td>
</tr>
<tr>
<td>Carrot Cake</td>
<td>60</td>
<td></td>
</tr>
<tr>
<td>Vanilla Bean Cheesecake</td>
<td>65</td>
<td>with fresh fruit +10</td>
</tr>
<tr>
<td>Chocolate Sinful Devil’s Food Cake</td>
<td>80</td>
<td></td>
</tr>
<tr>
<td>Cakes and pies are sold whole</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### ORDERING

To place an order, please visit FoundingFarmers.com, email KOPCatering@FarmersRestaurantGroup.com, or call 484.809.3710.

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 484.809.3710, at least 48 hours in advance. Orders canceled after 48 hours are non-refundable.

### ADD ONS & ASSISTANCE

- **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.