FOUNDING FARMERS

CATERING

RESTON STATION

BREAKFAST · LUNCH · DINNER · 7 DAYS A WEEK

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.

NOT ALL INGREDIENTS ARE LISTED.
PLEASE INFORM US IF YOU HAVE ALLERGIES OR RESTRICTIONS.

**This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions.*

5/16/19

BOXED

Bacon, Egg & Cheddar 10
on brioche bun served with a side of fruit

Breakfast Burritos 10
choose one:
- egg, pepper jack, potato
- bacon, egg, pepper jack, potato
- egg whites, cheddar, potato

all served with a side of fruit

Greek Yogurt, Berries & Granola 15
served with an oatmeal breakfast cookie

Coconut Chia Bowl 15
compressed apples, balsamic strawberries, blueberries, candied pistachios, mixed seeds and peanut butter served with an oatmeal breakfast cookie

A LA CARTE PLATTERS

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

Greek Yogurt, Berries & Granola 40 | 60

Breakfast Burritos 30 | 50

Bacon, Egg & Cheddar Sandwiches 50 | 70

Maple Cured Ham & Cheddar Scramble 65 | 90

Roasted Vegetable & Egg White Scramble 90 | 120
white cheddar

Chef Joe's Scramble 80 | 150
chicken apple sausage, ground beef, hash browns, spinach

Pork Maple Sausage 60 | 90

Applewood Smoked Bacon 70 | 100

Chicken Apple Sausage 80 | 100

Assorted Breakfast Meats 70 | 100

Hash Browns 25 | 35

Oatmeal Protein Breakfast Cookies 25 | 45

Sweet Breakfast Breads 25 | 45
banana coffee cake, cranberry orange bread, apple walnut bread

Fruit Salad 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

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

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.

LUNCH BAGS & BOXES

20 per person
add protein to any salad or bowl: herb grilled chicken, salmon, steak

CHOOSE ONE ENTRÉE

SALADS

Farmers Salad
mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes

Good All Green
mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette

Purple & Black Kale
dates, radish, hazelnuts, pecorino, lemon vinaigrette

Spicy Fried Chicken
mixed lettuce, bacon, cheddar, avocado, tomato, onion, honey mustard, champagne vinaigrette

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

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 Purple & Black 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

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 10
serves a dozen

Skillet Cornbread 20

Devil-ish Eggs: Classic 15

Garlic Black Pepper Wings 15

Assorted Farm Breads 20
brie, prosciutto & fig

Blue Cheese Bacon Dates 20

Glazed Bacon Lollis 25

Baby Cheeseburgers* 35

SALADS

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

Farmers Salad 50 | 70
mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes

Good All Green 50 | 70
mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette

Spinach Bacon Blue 50 | 70
apple, balsamic onions, egg, sherry vinaigrette

Italian Sunday 50 | 70
mixed lettuce, cucumbers, radish, roasted tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette

COLD SANDWICHES

served with chips

Egg Salad 50 | 70

Roasted Vegetable & Avocado 70 | 90

Chicken Salad 70 | 90

Turkey Avocado 120 | 150

Shaved Roast Beef 120 | 150

Herb Grilled Chicken 120 | 150

Assorted Sandwiches 120 | 150
choose 3

PLATTERS

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

ENTRÉES

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

SIDES

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

BEVERAGES

individual or half gallon (half gallon serves 10 guests)

First Bake Blend Drip Coffee 25
96 oz box, condiments included

Hot Teas 25
96 oz box

Nitro Iced Coffee 5

Milkmaid's Brew 6
double espresso, milk, maple syrup, bottled & served cold

Farm Health Cold-Pressed Juices 10

Fresh Squeezed Juice 5
choose: orange or grapefruit

Farmers Tea 4 | 15
sweetened with agave nectar

Unsweetened Iced Tea 3 | 12

FF Lemonade 4 | 15

FF Arnold Palmer 4 | 15

Soda 2
choose: coke or diet coke

Farmers Filtered Water 2
recycled plastic bottle

DESSERTS

cakes and pies are sold whole

Assorted Dozen Cookies 12
snickerdoodle, chocolate chunk, peanut butter

Assorted Dozen Farmers Donuts 20

Key Lime Pie 40

Deep Dish Chocolate Pie 40

Carrot Cake 60

Vanilla Bean Cheesecake 65
with fresh fruit *+10*

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 • $15 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.