



FOUNDING FARMERS Co. CATERING & EVENTS

— ONLINE ORDERING MENU —





FOUNDING FARMERS Co. CATERING & EVENTS

We specialize in bringing people together and making every celebration delicious & memorable.

Whether you are serving 10 or 300 – at home, office, or one of our featured venues – our catering specialists and chefs would love to work with you. Let us help you create a unique event and menu specifically tailored to your needs and your budget. We can cater everything from a kid pizza party with scratch sodas to... a full-service five-course meal with paired craft cocktails and wine to... a tented wedding to... one of our chefs cooking for you and your guests in your home.

We provide catering services in DC, MD, VA, and PA.

CATERING PICK UP & DROP OFF MENU

Explore our online ordering menu on the following pages, which features restaurant favorites packaged for easy pick up and delivery. We can provide utensils, paper goods, and chafing dishes, as needed. This is a great option for simple corporate catering, family gatherings, bridal or baby showers, and more.

ADDITIONAL CATERING & EVENT SERVICES

Full-Service Catering • Private Chef Experiences • Event Planning • Venue Partners

For our custom and personalized catering menus and services, we are always excited to collaborate with you to create your perfect event.

To order from our online menu or
start planning your event, visit

FoundingFarmersCatering.com

or contact us at

Events@FRG.farm

Founding Farmers Co. Catering & Events is majority owned by American family farmers, which means at our core we are on a mission to use ingredients from farmers we know and trust, and take care of the planet and everyone on it. When you work with our catering & events team, you are directly supporting family farmers across our Nation.

BREAKFAST GRAB & GO

Individually packaged

**Greek Yogurt,
Berries & Granola**

8

Coconut Chia Bowl

8

strawberries, blueberries, candied pistachios, blackberries, granola, peanut butter

FARMERS DONUTS

Assorted Jefferson Filled

flaky & tender croissant-donut, filled with delicious goodness.

crème brûlée, bananas foster, chocolate peanut toffee, or strawberries & cream

Assorted Glazed

vanilla, chocolate, maple

FARMERS DOZEN

Glazed 14

Mixed 27

Filled 40

BREAKFAST PLATTERS

Small serves 8-10 guests | Large serves 14-17 guests

(served in pans or platters for self-serve; recommend chafer setup for hot items)

BURRITOS & SANDWICHES

Egg & Cheese

60 | 90

Breakfast Burritos

potatoes, monterey jack, salsa

Egg White & Spring

60 | 90

Onion Breakfast Burritos

white cheddar, salsa

Bacon Egg & Cheese

70 | 105

Breakfast Burritos

potatoes, pepper jack, cilantro, salsa

Assorted Breakfast

65 | 100

Burritos

Breakfast Street Tacos

70 | 105

scrambled eggs, applewood smoked bacon, cotija cheese, cilantro, Bucky's hot sauce, served with farmers salsa

**Egg White, Spring Onion
& White Cheddar Sandwiches**

white cheddar, spinach, carrots, broccoli, bell pepper, roasted onion, on a brioche bun

**Bacon, Egg & Cheddar
Sandwiches**

80 | 120

on a brioche bun

**Assorted Breakfast
Sandwiches**

75 | 110

PLATTERS (CONTINUED)

Small serves 8-10 guests | Large serves 14-17 guests
(served in pans or platters for self-serve; recommend chafer setup for hot items)

BREAKFAST ENTRÉES

Scrambled Eggs	80 120	Roasted Vegetable & Egg White Scramble	100 150
Maple Cured Ham & Cheddar Scramble	100 150	white cheddar	
Spinach, Mushroom & Onion Scramble	100 150	Chef Joe's Original Scramble	100 150
white cheddar		chicken apple sausage, ground beef, hash browns, spinach	

OATMEAL BAR WITH FIXIN'S 65 | 100

Almonds	Vanilla Bean Cream
Blueberries	ND Brown Sugar
Raisins	

BREAKFAST SIDES

Hash Browns	30 45	Applewood Smoked Bacon	80 120
Fruit Salad	30 45		
Brûléed Grapefruit	30 45	Pork Sausage	80 120
Farmers Salad	60 90	Chicken Apple Sausage	80 120

BREAKFAST BREADS

English Muffins	30 45	Bagels	30 45
ND honey butter & house preserves		choose: plain, everything, poppy, sesame, assorted	
Buttermilk Biscuits	30 45	schmears: plain cream cheese, vegetable cream cheese	
ND honey butter & house preserves			
Assorted Breads	30 45	Our Breakfast Bakery	40 60
butter milk biscuits, cornbread, english muffins, ND honey butter & house preserves		blueberry muffin, fruit danish, lemon & banana pound cake, jefferson crème brûlée donut	
Cinnamon Rolls	30 45		

BREAKFAST COMPLETE PACKAGE

8-person minimum
(served in pans or platters for self-serve; recommend chafer setup for hot items)

THE CLASSIC 19 per person

Maple Cured Ham & Cheddar Scramble	Assorted Breads
Hash Browns	butter milk biscuits, cornbread, english muffins, ND honey butter & house preserves

FARMERS BREAKFAST 17 per person

Scrambled Eggs	CHOOSE 1
add: cheese +2 per person	Applewood Smoked Bacon, Chicken Apple Sausage, or Pork Sausage
Buttermilk Biscuits	
ND honey butter & house preserves	
Fruit Salad	
berries, melon, pineapple, grapes	

BREAKFAST TACOS 17 per person

Breakfast Street Tacos	Hash Browns
scrambled eggs, applewood smoked bacon, cotija cheese, cilantro, Bucky's hot sauce	Farmers Salsa

HEALTHY START 18 per person

Roasted Vegetable & Egg White Scramble	Chicken Apple Sausage
white cheddar	Fruit Salad
	berries, melon, pineapple, grapes

WANT TO ADD A FEW
MORE OPTIONS
FOR YOUR GUESTS?

Additional items available in
PLATTERS.

BOXED MEALS

18 per person
add protein to any salad or bowl:
grilled chicken +7, shrimp+10, steak +10, or salmon +10

CHOOSE ONE ENTRÉE

SALADS

Farmers Salad

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

Italian Sunday

mixed lettuce, cucumbers, radish, tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette

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

Good All Green

mixed lettuce, broccolini, green beans, feta, toasted seeds, lemon vinaigrette

Caesar Salad

little gem lettuce, parmigiano-romano, pecorino, biscuit & cornbread croutons

SANDWICHES

Roasted Turkey

freshly shaved, roasted turkey with green goddess dressing, brie & goat cheeses, red onion, cucumber, spinach, multigrain bread

Chicken Salad

sweet and savory chicken salad, golden raisins, lettuce, cranberry orange bread

Egg Salad

lettuce, brioche bun

Roasted Vegetable

roasted peppers, tomatoes, cucumber, onion, spinach, brie, apple walnut bread

Shaved Roast Beef

aged provolone, Louie sauce, red onion, iceburg lettuce, brioche bun

Turkey & Maple

roasted turkey, roasted peppers, white cheddar, arugula, maple aioli, multigrain bread

Apricot Glazed Ham & Swiss Cheese

apricot glazed ham, swiss cheese, bread & butter pickles, pickled banana peppers, brioche bun

GRAIN BOWLS

Quinoa

bulgur, wheat berries, black kale, roasted brussels sprouts, toasted cashews and almonds, cauliflower hummus, fresh herbs, simple vinaigrette

CHOOSE ONE SIDE additional sides +5 each

Small Farmers Salad

Pickled Veggie Potato Salad

Fruit Salad

Small Purple & Black Kale Salad

Farmers Chips

Cole Slaw

CHOOSE ONE COOKIE

Chocolate Chip

Peanut Butter

Snickerdoodle

PLATTERS

Small serves 8-10 guests | Large serves 14-17 guests
(served in pans or platters for self-serve; recommend chafer setup for hot items)

STARTERS

Classic Devil-ish Eggs 25 | 40

half traditional & half topped with crispy prosciutto

Cauliflower Hummus 25 | 40

crudité

Buttermilk Biscuits 30 | 45

ND honey butter & house preserves

Skillet Cornbread 30 | 45

Glazed Bacon Lollis 40 | 60

Farm Breads 40 | 70

choice of: brie, apple & caramelized onion; fig & honey prosciutto, marscapone; all atop our scratch-made, grilled ciabatta

Garlic Black Pepper Wings 80 | 110

Chilled Shrimp Cocktail 150 | 190

remoulade sauce

SIDE SALADS

descriptions on previous page

Farmers Salad 75 | 110

Italian Sunday 75 | 110

Purple & Black Kale 75 | 110

Spinach Bacon Blue 75 | 110

Good All Green 75 | 110

Caesar Salad 75 | 110

COLD SANDWICHES served with chips

Egg Salad 120 | 180

lettuce, brioche bun

Chicken Salad 130 | 195

sweet and savory chicken salad, golden raisins, lettuce, tomato, brioche bun

Roasted Vegetable 145 | 220

roasted peppers, tomatoes, cucumber, onion, spinach, brie, apple walnut bread

Roasted Turkey 155 | 230

freshly shaved, roasted turkey with green goddess dressing, brie & goat cheeses, red onion, cucumber, spinach, multigrain bread

Shaved Roast Beef 155 | 230

aged provolone, Louie sauce, red onion, iceberg lettuce, brioche bun

Turkey & Maple 155 | 230

roasted turkey, roasted peppers, white cheddar, arugula, maple aioli, multigrain bread

Apricot Glazed Ham & Swiss Cheese 155 | 230

apricot glazed ham, swiss cheese, bread & butter pickles, pickled banana peppers, brioche bun

Assorted Sandwiches 155 | 230

choose 3

PLATTERS (CONTINUED)

Small serves 8-10 guests | Large serves 14-17 guests
(served in pans or platters for self-serve; recommend chafer setup for hot items)

LUNCH & DINNER ENTRÉES

Honey Spatchcock Chicken	160 240	Farmers Meatloaf	215 320
Herb Chicken Breast	160 240	Yankee Pot Roast	225 340
Southern Fried Chicken	165 250	Shrimp Pomodoro	240 360
Chicken Bolognese	165 250	Glazed Cedar Plank Salmon*	240 360
Chicken & Spinach Enchiladas	190 285	BBQ Pork Ribs	250 375
Seven Cheese Macaroni	200 350	Slow Roasted Brisket	255 340
		Herb Crusted Tenderloin	300 450

HOT LUNCH & DINNER SIDES

Mashed Potatoes	45 70	Street Corn	45 70
Braised Collard Greens	45 70	Roasted Vegetables	45 70
Sautéed Green Beans	45 70	Seven Cheese Macaroni	55 85

COLD LUNCH & DINNER SIDES

Farmers Chips	30 45	Spinach Bacon Blue Salad	75 110
Cole Slaw	30 45	Good All Green Salad	75 110
Picked Veggie Potato Salad	50 75	Purple & Black Kale Salad	75 110
Farmers Salad	75 110	Caesar Salad	75 110
Italian Sunday Salad	75 110	Grain Salad	75 110

LUNCH & DINNER COMPLETE PACKAGE

8-person minimum. add cookies to any meal for +3
(served in pans or platters for self-serve; recommend chafer setup for hot items)

COLD SANDWICH MEAL 26 per person

CHOOSE 3

sandwich descriptions on previous page

Roasted Turkey, Chicken Salad, Roasted Vegetable, Egg Salad, Shaved Roast Beef, Turkey & Maple, Apricot Glazed Ham & Swiss Cheese

SIDES

**Farmers Salad
Farmers Chips
Pickled Veggie Potato Salad
Cole Slaw**

FARM CHICKEN 30 per person

Chicken

choose 2: southern fried, spicy fried, or honey spatchcock

Seven Cheese Macaroni

Farmers Salad

Collard Greens

Pickled Veggie Potato Salad

FARMHOUSE GRILL 35 per person

BBQ Pork Ribs

Brisket

Cornbread

Farmers Slaw

Pickled Veggie Potato Salad

Street Corn

LAND & SEA 40 per person

CHOOSE 2 PROTEINS

Glazed Salmon*

Honey Spatchcock Chicken

Herb Crusted Tenderloin +10

SIDES

Farmers Salad

Mashed Potatoes

Green Beans

DESSERTS

Assorted Dozen Cookies snickerdoodle, chocolate chip, peanut butter	20	9-inch Cakes choose: Chocolate Devils Food, Carrot Cake	70
Apple Pie	25	Assorted Glazed Donuts vanilla, chocolate, maple	
Virginia Peanut Butter Mousse Pie	40	Assorted Jefferson Filled <i>flaky & tender croissant-donut, filled with delicious goodness.</i>	
Key Lime Pie	40	crème brûlée, bananas foster, chocolate peanut toffee, or strawberries & cream	
Cream Pies choose: coconut, banana, or chocolate	40		
10-inch Cheesecake choose: vanilla bean or double chocolate +10	70		

FARMERS DOZEN

Glazed 14 Mixed 27 Filled 40

Farmers Chocolate Board 160
serves 20 | assorted chocolate
squares, candy bars, mini crème
brulee donuts, chocolate covered
strawberries, fresh berries

BEVERAGES

	96 oz		
Ground Control Brewed Coffee <i>serves approximately 10 guests</i> This revolutionary process creates a series of mini-brews extracting all of the flavor and none of the bitterness. We think it makes the perfect cup of coffee.	40	Soda choose: coke or diet coke	2
		Farmers Filtered Water recycled plastic bottle	2
			8 oz half gallon
Founding Farmers Friendship Blend Medium Roast <i>well-rounded, nuts, toffee, cocoa</i> Our unique house blend combines Central & South American beans to create a delicious cup of coffee, equally enjoyable black and with cream & sugar.		Fresh Squeezed Juice choose: orange or grapefruit	6 30
			16 oz half gallon
		Unsweetened Iced Tea	5 18
		Farmers Tea sweetened with agave nectar	6 20
		FF Lemonade	6 20
Hot Teas <i>serves approximately 10 guests</i> choose: White, Green, Sunstone Black, Rosella Herbal (decaf)	40	FF Arnold Palmer	6 20

BOTTLED COCKTAILS

16oz | 20

**Barrel-Aged Old
Fashioned**

**Barrel-Aged
Chelsea's Manhattan**

Barrel-Aged Sazerac

**Founding Spirits
Vodka Martini**
choose: classic or dirty

**Founding Spirits
Mule**
Founding Spirits Vodka,
lime, ginger, mint

Cucumber Delight
Founding Spirits Vodka,
domaine de canton,
lemon, cucumber,
cantaloupe

Clementine Cooler
Founding Spirits
Vodka infused with
clementines, maraschino
liqueur, lime, mint, Belya
honey, Founding Spirits
clementine bitters

Farmer's Daughter
Founding Spirits Vodka,
domaine de canton, st.
germain, lime, passion
fruit, raspberry, bitters

Bloody Mary
Founding Spirits Vodka,
house-made mix

**Founding Spirits Dry
Gin Martini**
choose: classic or dirty

The Constitution
Founding Spirits Dry Gin
infused with blueberry,
ginger & chamomile,
lemon

Easy Peasy
Founding Spirits Dry
Gin, aperol, lemon,
cucumber

Southside
Founding Spirits Dry
Gin, lemon, mint,
Founding Spirits
clementine bitters

Rosella Spritz
Founding Spirits Dry
Gin, lime, rosella tea

The Baroness
Founding Spirits Dry
Gin, campari, lime, mint

Pimm's Cup
Founding Spirits Dry
Gin, pimm's no 1,
curaçao, lime, ginger

**Coconut Bourbon
Old Fashioned**
Founding Spirits
Bourbon infused with
coconut, cinnamon,
bitters

Bourbon Mule
Founding Spirits
Bourbon, lime, ginger

The Preakness
Founding Spirits
Bourbon, Founding
Spirits Vodka, grand
marnier, lemon, orange,
pineapple, bitters

Farmer John
Founding Spirits
Bourbon, curaçao, lemon

**Breakfast on the
Boulevard**
Founding Spirits
Bourbon, Founding
Spirits American Amaro
infused with our XOXO
Espresso, campari

El Presidente
white rum, lime,
pineapple, grenadine

Dark 'n Stormy
dark rum, lime, ginger

Painkiller
dark rum, overproof
rum, pineapple, coconut,
orange, nutmeg

Rum Punch
dark rum, lemon,
grapefruit, white
tea, Founding Spirits
clementine bitters, tiki
bitters

Paloma
blanco tequila,
grapefruit, lime, agave,
mezcal

Spicy Paloma
blanco tequila, yellow
chartreuse, grapefruit,
lime, chipotle

Margarita
blanco tequila, patrone
citronge, agave, lime

**Strawberry Ginger
Margarita**
blanco tequila,
patrón citrónge, lime,
strawberry, ginger, mint

Rosella Margarita
blanco tequila, domaine
de canton, lime, rosella
tea

The Clementine
reposado tequila infused
with clementine &
chili, bénédictine, lime,
pineapple, agave

You Caught My Rye
rye whiskey, campari,
lime, almond, bitters

Ward 8
rye whiskey, sweet
vermouth, lemon,
orange, grenadine,
bitters

*Interested in other cocktails? Our catering team is happy to
discuss additional offerings.*

PICK UP & DROP OFF CATERING ORDERING INSTRUCTIONS

ORDERING

You can place your order one of two ways.

1. Visit our website: **FoundingFarmersCatering.com**
(requires at least 48 hours advance notice)

2. Email: **Events@FRG.Farm**

Please email us for orders needed within 48 hours.

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 your catering director 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.

Set Up and/or Clean Up • Upon Request. Pricing based upon event size and menu.

Chafing Dishes • \$15 per chafer. All hot items will be served in disposable containers.

Disposables • Upon request.



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CATERING & EVENTS