



FOUNDING FARMERS

CATERING



BREAKFAST · LUNCH · DINNER · 7 DAYS A WEEK



FOUNDING FARMERS

CATERING

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.

Order grab & go boxes, small & large platters, and complete catering packages.

We provide catering services throughout King of Prussia, the surrounding Main Line, and across the greater Philadelphia region.

Visit [FoundingFarmers.com/Catering](https://www.foundingfarmers.com/catering) to order.

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.*

9/22/21

BREAKFAST GRAB & GO

Individually packaged

Greek Yogurt, Berries & Granola	8	Coconut Chia Bowl	8
		strawberries, blueberries, candied pistachios, blackberries, granola, peanut butter	
Breakfast Grain Bowl	8		
quinoa, sprouted wheat, roasted sweet potato, dark chocolate, coconut nut butter, mixed seeds, dried fruit, apples, yogurt			

FARMERS DONUTS

Assorted Jefferson Filled		Assorted Glazed	
<i>flaky & tender croissant-donut, filled with delicious goodness.</i>		vanilla, chocolate, maple	
crème brûlée, bananas foster, chocolate peanut toffee, or strawberries & cream		FARMERS DOZEN	
		Glazed 10	Mixed 20
			Filled 25

PLATTERS

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

BURRITOS & SANDWICHES

Egg & Cheese Breakfast Burritos	50 80	Egg White, Spring Onion & White Cheddar Sandwiches	60 90
potatoes, monterey jack, salsa		white cheddar, spinach, carrots, broccoli, bell pepper, roasted onion, on a brioche bun	
Egg White & Spring Onion Breakfast Burritos	50 80	Bacon, Egg & Cheddar Sandwiches	70 100
white cheddar, salsa		on a brioche bun	
Bacon Egg & Cheese Breakfast Burritos	60 90	Assorted Breakfast Sandwiches	60 90
potatoes, pepper jack, cilantro, salsa			
Assorted Breakfast Burritos	50 80		

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	30 50	Roasted Vegetable & Egg White Scramble	50 80
Maple Cured Ham & Cheddar Scramble	50 80	white cheddar	
Sausage & Mushroom Scramble	50 80	Bakers Bread Pudding French Toast	60 90
spinach, onion and white cheddar		cinnamon maple syrup, whipped butter	

OATMEAL BAR WITH FIXIN'S

50 | 80

Almonds	Vanilla Bean Cream
Blueberries	ND Brown Sugar
Raisins	

BREAKFAST SIDES

Hash Browns	25 40	Pork Sausage	80 110
Grits	25 40	Chicken Apple Sausage	80 110
Fruit Salad	25 40		
Applewood Smoked Bacon	60 90		

BREAKFAST BREADS

English Muffins	25 40	Cinnamon Rolls	30 45
ND honey butter & house preserves		Bagels	30 45
Buttermilk Biscuits	25 40	choose: plain, everything, poppy, sesame, assorted	
ND honey butter & house preserves		schmears: plain cream cheese, vegetable cream cheese, southwest pepper cream cheese, Founding Farmers peanut butter	
Assorted Breads	25 40		
buttermilk biscuits, cornbread, english muffins, ND honey butter & house preserves			
Our Breakfast Bakery	25 40		
blueberry muffin, fruit danish, lemon & banana pound cake, jefferson crème brûlée donut			

BREAKFAST COMPLETE PACKAGE

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

THE CLASSIC

12 per person

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

FARMERS BREAKFAST

14 per person

Scrambled Eggs	Pork Sausage
Buttermilk Biscuits	Fruit Salad
ND honey butter & house preserves	berries, melon, pineapple, grapes

HEALTHY START

16 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.

LUNCH & DINNER GRAB & GO

16 per person
add protein to any salad or bowl:
grilled chicken +6, shrimp+8, steak +8, or salmon +8

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

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

medley of roasted peppers & eggplant, tomato, cucumber, goat cheese spread, green goddess dressing, multigrain bread

Shaved Roast Beef

aged provolone, Louie sauce, red onion, iceberg 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

Small Purple & Black Kale Salad

Pickled Veggie Potato Salad

Farmers Chips

Fruit Salad

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

Buttermilk Biscuits

20 | 30
ND honey butter & house preserves

Skillet Cornbread

25 | 40

Classic Devil-ish Eggs

25 | 40

Cauliflower Hummus

25 | 40
crudité

Glazed Bacon Lollis

40 | 60

Farm Breads

40 | 60
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

SALADS

descriptions on previous page

Farmers Salad

50 | 80

Italian Sunday

50 | 80

Purple & Black Kale

50 | 80

Spinach Bacon Blue

50 | 80

Good All Green

50 | 80

COLD SANDWICHES

served with chips

Egg Salad

120 | 160
lettuce, brioche bun

Chicken Salad

120 | 160
sweet and savory chicken salad, golden raisins, lettuce, tomato, brioche bun

Roasted Vegetable

120 | 160
medley of roasted peppers & eggplant, tomato, cucumber, goat cheese spread, green goddess dressing, multigrain bread

Roasted Turkey

120 | 160
freshly shaved, roasted turkey with green goddess dressing, brie & goat cheeses, red onion, cucumber, spinach, multigrain bread

Shaved Roast Beef

120 | 160
aged provolone, Louie sauce, red onion, iceberg lettuce, brioche bun

Turkey & Maple

120 | 160
roasted turkey, roasted peppers, white cheddar, arugula, maple aioli, multigrain bread

Apricot Glazed Ham & Swiss Cheese

120 | 160
apricot glazed ham, swiss cheese, bread & butter pickles, pickled banana peppers, brioche bun

Assorted Sandwiches

120 | 160
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

Seven Cheese Macaroni	110 140	Farmers Meatloaf	150 190
Honey Spatchcock Chicken	150 190	Shrimp & Pomodoro	180 220
Chicken & Spinach Enchiladas	150 190	Yankee Pot Roast	190 250
Southern Fried Chicken	150 190	BBQ Pork Ribs	190 250
Chicken Bolognese	150 190	Glazed Cedar Plank Salmon*	210 260

HOT LUNCH & DINNER SIDES

Mashed Potatoes	30 50	Street Corn	30 50
Braised Collard Greens	30 50	Seven Cheese Macaroni	30 50
Sautéed Green Beans	30 50	Succotash	30 50

COLD LUNCH & DINNER SIDES

Farmers Chips	15 25	Good All Green Salad	50 80
Picked Veggie Potato Salad	30 50	Purple & Black Kale Salad	50 80
Farmers Salad	50 80	Grain Salad	50 80
Italian Sunday Salad	50 80		
Spinach Bacon Blue Salad	50 80		

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

25 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

FARM CHICKEN

25 per person

Chicken

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

Farmers Salad

Collard Greens

Seven Cheese Macaroni

Pickled Veggie Potato Salad

LAND & SEA

25 per person

Glazed Salmon*

Mashed Potatoes

Honey Spatchcock Chicken

Green Beans

Farmers Salad

FARMHOUSE GRILL

30 per person

BBQ Pork Ribs

Farmers Slaw

Brisket

Pickled Veggie Potato Salad

Cornbread

Street Corn

DESSERTS

Assorted Dozen Cookies snickerdoodle, chocolate chip, peanut butter	12	Sheet Cakes 1/4 sheet 50 1/2 sheet 90 Full sheet 140
10-inch Flourless Chocolate Cake raspberry sauce	50	choose: Chocolate Americana, White Chocolate Vanilla Cake, or Lemon Raspberry
Butterscotch Bread Pudding vanilla sauce	50	Assorted Glazed Donuts vanilla, chocolate, maple
10-inch Cheesecake choose: vanilla bean or double chocolate +10	70	Assorted Jefferson Filled <i>flaky & tender croissant-donut, filled with delicious goodness.</i>
9-inch Cakes choose: Chocolate Devils Food, Carrot Cake	70	crème brûlée, bananas foster, chocolate peanut toffee, or strawberries & cream
		FARMERS DOZEN Glazed 10 Mixed 20 Filled 25

BEVERAGES

individual or half gallon (half gallon serves 10 guests)

Ground Control Brewed Coffee 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.	25	Soda choose: coke or diet coke	2
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.		Farmers Filtered Water recycled plastic bottle	2
		Fresh Squeezed Juice 8oz choose: orange or grapefruit	5
			16 oz half gallon
		Unsweetened Iced Tea	3 12
		Farmers Tea sweetened with agave nectar	4 15
Hot Teas choose: Spirit White, Crescent Green, Sunstone Black, Rosella Herbal (decaf)	25	FF Lemonade	4 15
		FF Arnold Palmer	4 15

*Ask us about our bar & beverage catering and cocktail program
with extensive scratch-made cocktails.*

ORDERING INSTRUCTIONS

ORDERING

You can place your order one of two ways.

1. Visit our website: FoundingFarmers.com/catering
2. Email: FFCatering@FarmersRestaurantGroup.com

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 your
catering director or the restaurant you ordered from 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.

Disposables • Upon request.

