



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	60 90
spinach, onion and white cheddar		French Toast	
		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
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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	12	Sheet Cakes	
snickerdoodle, chocolate chip, peanut butter		1/4 sheet	50
		1/2 sheet	90
		Full sheet	140
10-inch Flourless Chocolate Cake	50	choose: Chocolate Americana, White Chocolate Vanilla Cake, or Lemon Raspberry	
raspberry sauce			
Butterscotch Bread Pudding	50	Assorted Glazed Donuts	
vanilla sauce		vanilla, chocolate, maple	
10-inch Cheesecake	70	Assorted Jefferson Filled	
choose: vanilla bean or double chocolate +10		<i>flaky & tender croissant-donut, filled with delicious goodness.</i>	
9-inch Cakes	70	crème brûlée, bananas foster, chocolate peanut toffee, or strawberries & cream	
choose: Chocolate Devils Food, Carrot Cake			
		FARMERS DOZEN	
		Glazed 10 Mixed 20 Filled 25	

BEVERAGES

individual or half gallon (half gallon serves 10 guests)

Ground Control Brewed Coffee	25	Soda	2
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.		choose: coke or diet coke	
Founding Farmers Friendship Blend		Farmers Filtered Water	2
Medium Roast		recycled plastic bottle	
<i>well-rounded, nuts, toffee, cocoa</i>		Fresh Squeezed Juice	5
Our unique house blend combines Central & South American beans to create a delicious cup of coffee, equally enjoyable black and with cream & sugar.		8oz	
		choose: orange or grapefruit	
			16 oz half gallon
Hot Teas	25	Unsweetened Iced Tea	3 12
choose: Spirit White, Crescent Green, Sunstone Black, Rosella Herbal (decaf)			
		Farmers Tea	4 15
		sweetened with agave nectar	
		FF Lemonade	4 15
		FF Arnold Palmer	4 15

BOTTLED COCKTAILS

16oz | 20

Barrel-Aged Old Fashioned	Easy Peasy	Dark 'n Stormy
	Founding Spirits Dry Gin, aperol, lemon, cucumber	dark rum, lime, ginger
Barrel-Aged Negroni	Rosella Spritz	Painkiller
	Founding Spirits Dry Gin, lime, rosella tea	dark rum, overproof rum, pineapple, coconut, orange, nutmeg
Founding Spirits Vodka Martini	The Baroness	Rum Punch
choose: classic or dirty	Founding Spirits Dry Gin, campari, lime, mint	dark rum, lemon, grapefruit, white tea, Founding Spirits clementine bitters, tiki bitters
Founding Spirits Mule	Pimm's Cup	Paloma
Founding Spirits Vodka, lime, ginger, mint	Founding Spirits Dry Gin, pimm's no 1, curaçao, lime, ginger	blanco tequila, grapefruit, lime, agave, mezcal
Cucumber Delight	Coconut Bourbon Old Fashioned	Spicy Paloma
Founding Spirits Vodka, domaine de canton, lemon, cucumber, cantaloupe	Founding Spirits Bourbon infused with coconut, cinnamon, bitters	blanco tequila, yellow chartreuse, grapefruit, lime, chipotle
Clementine Cooler	Bourbon Mule	Margarita
Founding Spirits Vodka infused with clementines, maraschino liqueur, lime, mint, Beyla honey, Founding Spirits clementine bitters	Founding Spirits Bourbon, lime, ginger	blanco tequila, patrone citronge, agave, lime
Farmer's Daughter	The Preakness	Strawberry Ginger Margarita
Founding Spirits Vodka, domaine de canton, st. germain, lime, passion fruit, raspberry, bitters	Founding Spirits Bourbon, Founding Spirits Vodka, grand marnier, lemon, orange, pineapple, bitters	blanco tequila, patrón citrónge, lime, strawberry, ginger, mint
Bloody Mary	Farmer John	Rosella Margarita
Founding Spirits Vodka, house-made mix	Founding Spirits Bourbon, curaçao, lemon	blanco tequila, domaine de canton, lime, rosella tea
Founding Spirits Dry Gin Martini	Chelsea's Manhattan	The Clementine
choose: classic or dirty	Founding Spirits Bourbon, chai vermouth, bitters	reposado tequila infused with clementine & chili, bénédictine, lime, pineapple, agave
The Constitution	Breakfast on the Boulevard	Sazerac
Founding Spirits Dry Gin infused with blueberry, ginger & chamomile, lemon	Founding Spirits Bourbon, Founding Spirits American Amaro infused with our XOXO Espresso, campari	rye whiskey, cognac, absinthe, peychaud
Southside	El Presidente	You Caught My Rye
Founding Spirits Dry Gin, lemon, mint, Founding Spirits clementine bitters	white rum, lime, pineapple, grenadine	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.

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.

