



# FF

FOUNDING FARMERS

## 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.

## BOXED

11 per person

### CHOOSE ONE ENTRÉE

<b>Bacon, Egg &amp; Cheddar on a Brioche Bun</b>	10	<b>Greek Yogurt, Berries &amp; Granola</b>	15
<b>Egg White Sandwich</b> white cheddar, spinach, carrots, broccoli, bell pepper, roasted onion, on a brioche bun	10	<b>Peanut Butter Banana Toast</b>	15
<b>Breakfast Taco</b> scrambled egg, pork maple sausage, cheddar, pepper, onion	10	<b>Breakfast Grain Bowl</b> quinoa, sprouted wheat, roasted sweet potato, dark chocolate, coconut nut butter, mixed seeds, dried fruit, apples, yogurt	15
<b>Oatmeal With Fixings</b> granola, berries, almonds, cinnamon sugar, vanilla cream	10	<b>Coconut Chia</b> compressed apples, balsamic strawberries, blueberries, candied pistachios, mixed seeds & peanut butter	15

### CHOOSE ONE SIDE

<b>Buttermilk Biscuit</b> honey butter & preserves	<b>Fruit Salad</b> <b>Stone-Ground Grits</b>	<b>Bacon Pork Maple Sausage</b>	<b>Chicken Apple Sausage</b>
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## PLATTERS

Small serves 8-10 guests | Large serves 12-14 guests

<b>Assorted Breads</b> English muffins, multigrain toast, buttermilk biscuits	20   25	<b>Egg White Sandwich</b> white cheddar, spinach, carrots, broccoli, bell pepper, roasted onion, on a brioche bun	50   70
<b>Buttermilk Biscuits</b> honey butter & preserves	25   35	<b>Bacon, Egg &amp; Cheddar on a Brioche Bun</b>	50   70
<b>Fruit Salad</b> berries, melon, pineapple, grapes	30   50	<b>Assorted Breakfast Sandwiches</b>	50   70
<b>Peanut Butter Banana Toast</b> marshmallow crème, chocolate pearls	30   50	<b>Assorted Breakfast Meats</b> bacon, pork sausage, chicken apple sausage	70   100
<b>Breakfast Taco</b> scrambled egg, pork maple sausage, cheddar, pepper, onion	30   55	<b>Smoked Salmon</b> cream cheese, tomato, capers, red onion, multigrain	120   150

# BUILD YOUR OWN BUFFET

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

## CHOOSE ENTRÉES

<b>Scrambled Eggs</b>	40   60	<b>Maple Cured Ham &amp; Cheddar Pan Scramble</b>	65   90
<b>Oatmeal With Fixings</b>	40   60	<b>Sausage, Mushroom &amp; Spinach Pan Scramble</b>	80   100
<b>Greek Yogurt, Berries &amp; Granola</b>	40   60	<b>Egg White &amp; Vegetable Pan Scramble</b>	90   120
<b>Bourbon Batter French Toast</b>	50   70		

## CHOOSE SIDES

<b>Leek Hash Browns</b>	25   35	<b>Applewood Smoked Bacon</b>	70   100
<b>Stone-Ground Grits</b>	30   50	<b>Chicken Apple Sausage</b>	80   100
<b>Fruit Salad</b>	30   50	<b>Assorted Breakfast Meats</b>	70   100
<b>Farmers Salad</b>	50   70		
<b>Pork Maple Sausage</b>	60   90		

## CHOOSE BREADS

<b>Multigrain Toast</b>	15   20	<b>Assorted Breads</b>	20   25
<b>English Muffins</b>	15   20	<b>Buttermilk Biscuits</b>	25   35

# BELGIAN WAFFLE BAR

10 per person. 8-person minimum  
 Server required. Separate service charge.

## CHOOSE THREE TOPPINGS

<b>Strawberries</b>	<b>Blueberry Compote</b>	<b>Whipped Cream</b>
<b>Mixed Berries</b>	<b>Chocolate Chips</b>	<b>Chicken Tenders +5</b>
<b>Bananas Foster Sauce</b>		

# BREAKFAST BUFFET

8-person minimum

## FARMERS PICNIC

15 per person

**Maple Cured Ham & Cheddar  
Pan Scramble**

**Applewood Smoked Bacon**

**Hash Browns**

**Assorted Breads**

English muffins, multigrain toast,  
buttermilk biscuits

## FARMERS BREAKFAST

20 per person

**Scrambled Eggs**

**Pork Maple Sausage**

**Buttermilk Biscuit**

honey butter & preserves

**Fruit Salad**

berries, melon, pineapple, grapes

## HEALTHY START

25 per person

**Egg White & Vegetables  
Pan Scramble**

**Breakfast Grain Bowl**

quinoa, sprouted wheat, roasted  
sweet potato, dark chocolate,  
coconut nut butter, mixed seeds,  
dried fruit, apples, yogurt

**Chicken Apple Sausage**

**Fruit Salad**

berries, melon, pineapple, grapes

**WANT TO ADD A FEW  
MORE OPTIONS  
FOR YOUR GUESTS?**

Additional items available in  
A LA CARTE PLATTERS.

**BOXED**

16 per person

**CHOOSE ONE ENTRÉE****Grain Bowl**choose one: quinoa,  
buckwheat, farroadd: grilled chicken +6,  
pulled chicken +6,  
steak+6, salmon +6,  
shrimp +8**Blue Cheese  
Steak Salad****Four Corn Chicken  
Salad****Kale Salad****Good All Green  
Salad****Roasted Turkey &  
Gruyère Sandwich****Pastrami on Rye****Chicken Salad  
Sandwich****Roasted Vegetable &  
Avocado Sandwich****Farmers Slaw  
Reuben Sandwich****Carolina BBQ  
Pulled Pork  
Sandwich****Grilled Cheese****Cheeseburger****IMPOSSIBLE Burger****CHOOSE ONE SIDE**

additional sides +4 each

**Roasted Tomato  
Soup****Small Farmers Salad****Small Kale Salad****Pickled Vegetables****Pickled Potato Salad****Farmers Chips****Fruit Salad****2 Chocolate Chunk  
Cookies****2 Peanut Butter  
Cookies****2 Snickerdoodle**

# PLATTERS

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

## STARTERS BY THE DOZEN

<b>Whirley Pop Kettle Corn</b>	10	<b>Garlic Black Pepper Wings</b>	15
<b>Skillet Cornbread</b>	20	<b>Glazed Bacon Lollis</b>	25
<b>Buttermilk Biscuits</b> honey butter & preserves	20	<b>Baby Cheeseburgers</b>	35
<b>Farm Breads</b> choice of: brie, prosciutto, pesto	20	<b>Pulled Pork Sliders</b>	35
<b>Devil-ish Eggs: Classic</b>	25		

## COLD SANDWICHES

served with chips

<b>Egg Salad</b>	50   70	<b>Roasted Turkey &amp; Gruyère</b>	120   150
<b>Chicken Salad</b>	70   90	<b>Pastrami on Rye</b>	120   150
<b>Roasted Vegetable &amp; Avocado</b>	70   90	<b>Assorted Sandwiches</b> choose 3	120   150
<b>Ham &amp; Gruyère</b>	70   90		

## HOT SANDWICHES

served with chips

<b>Carolina BBQ Pulled Pork</b>	120   150	<b>IMPOSSIBLE Burger</b>	150   180
<b>Grilled Ham &amp; Cheese</b>	120   150	<b>Prime Rib Dip</b>	160   190
<b>Cheeseburger</b>	120   150	<b>Assorted Sandwiches</b> choose 3	150   180
<b>Farmers Slaw Reuben</b>	140   170		

## SALADS

add: pulled chicken, grilled chicken, steak, shrimp  
60 | 80

<b>Farmers</b>	50   70	<b>Spinach Bacon Blue</b>	50   70
<b>Kale</b>	50   70	<b>Good All Green</b>	50   70

# BUILD YOUR OWN BUFFET

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

## ENTRÉES

<b>Roasted Aji Chicken</b>	120   150	<b>Glazed Cedar Plank Salmon</b>	160   220
<b>Chicken &amp; Spinach Enchiladas</b>	120   180	<b>Shrimp &amp; Grits</b>	160   220
<b>Southern Fried Chicken</b>	125   175	<b>Yankee Pot Roast</b>	160   220
<b>Spicy Fried Chicken</b>	125   175	<b>Salt-Crusted Prime Rib</b>	250   350
<b>Chicken Bolognese Pasta</b>	140   180	<b>Beef Tenderloin Medallions</b>	250   350
<b>Shrimp &amp; Sun-dried Tomato Pasta</b>	160   220	<b>BBQ Pork Ribs</b>	200   260

## HOT SIDES

<b>Roasted Tomato Soup</b>	30   50	<b>BBQ Baked Beans</b>	30   50
<b>Mashed Potatoes</b>	30   50	<b>Street Corn</b>	50   80
<b>Braised Collard Greens</b>	30   50	<b>Seven Cheese Macaroni</b>	50   80
<b>Sautéed Green Beans</b>	30   50	<b>Mushroom Risotto</b>	50   80
<b>Broccolini</b>	30   50		

## COLD SIDES

<b>Farmers Chips</b>	20   30	<b>Spinach Bacon Blue Salad</b>	50   70
<b>Picked Potato Salad</b>	20   30	<b>Good All Green Salad</b>	50   70
<b>Farmers Salad</b>	50   70	<b>Kale Salad</b>	50   70



# COMPLETE MEAL PACKAGES

8-person minimum. add cookies to any meal for +3  
(served platter/pan style for self-serve; recommend chafer setup for hot items.)

## COLD SANDWICH MEAL

20 per person

<b>Roasted Turkey &amp; Gruyère</b>	<b>Farmers Salad</b>
<b>Chicken Salad</b>	<b>Farmers Chips</b>
<b>Roasted Vegetable &amp; Avocado</b>	<b>Pickled Potato Salad</b>
<b>Pastrami on Rye</b>	

## HOT SANDWICH MEAL

20 per person

<b>Grilled Ham &amp; Cheese</b>	<b>Farmers Salad</b>
<b>Carolina BBQ Pulled Pork</b>	<b>Farmers Chips</b>
<b>Prime Rib Dip</b>	<b>Pickled Potato Salad</b>
<b>Roasted Vegetable &amp; Avocado</b>	

## FRIED CHICKEN PICNIC

25 per person

<b>Fried Chicken</b> choose: southern fried or spicy fried	<b>Farmers Salad</b>
<b>Seven Cheese Macaroni</b>	<b>Sautéed Green Beans</b>
	<b>Pickled Potato Salad</b>

## FARMHOUSE GRILL

25 per person

<b>BBQ Pork Ribs</b>	<b>Spinach Bacon Blue Salad</b>
<b>Chili Dogs</b>	<b>Pickled Potato Salad</b>
<b>Baby Cheeseburgers</b>	<b>Street Corn</b>

## BEVERAGES

<b>First Bake Blend Drip Coffee</b>	25	<b>Unsweetened Iced Tea</b>	4
96 oz box, condiments included			
<b>T Salon Hot Teas</b>	25	<b>FF Lemonade</b>	5
96 oz box		<b>FF Arnold Palmer</b>	5
<b>Milkmaid's Brew</b>	6	<b>Soda</b>	2
double espresso, milk, maple syrup, bottled & served cold		choose: coke or diet coke	
<b>Fresh Squeezed Juice</b>	5	<b>Farmers Filtered Water</b>	2
choose: orange or grapefruit		recycled plastic bottle	
<b>Farmers Tea</b>	5		
sweetened with agave nectar			

## DESSERTS

<b>Chocolate Mousse Cups</b>	5 ea	<b>Whole Cakes</b>	60
<b>Assorted Dozen Mini Cupcakes</b>	12	choose: chocolate mousse, carrot cake, butternut cake	
carrot cake, chocolate cake		<b>Vanilla Bean Cheesecake</b>	65
<b>Assorted Dozen Cookies</b>	12		
snickerdoodle, chocolate chunk, peanut butter			

# ORDERING INSTRUCTIONS

## ORDERING

To place an order please email

**FFCatering@FarmersRestaurantGroup.com** or call **301.340.8783**.

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

**301.340.8783**, 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** • \$20 per chafer. All hot items will be served in disposable containers.

**Disposables** • \$2 per person. Includes utensils, plates & napkins.