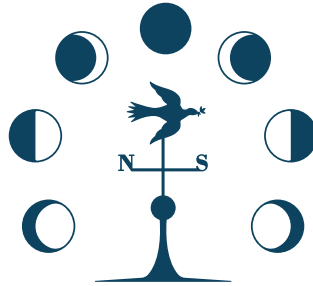




FARMERS & DISTILLERS

CATERING MENU





## FARMERS & DISTILLERS

*Through the Eyes of the Founding Farmer*

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 Farmers & Distillers. 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

<b>Bacon, Egg &amp; Cheddar</b> on brioche bun served with a side of fruit	10	<b>Greek Yogurt, Berries &amp; Granola</b> served with an oatmeal breakfast cookie	15
<b>Breakfast Burritos</b> choose one:	15	<b>Coconut Chia Bowl</b> compressed apples, balsamic strawberries, blueberries, candied pistachios, mixed seeds and peanut butter served with an oatmeal breakfast cookie	15
<ul style="list-style-type: none"> <li>• egg, pepper jack, potato</li> <li>• bacon, egg, pepper jack, potato</li> <li>• egg whites, cheddar, potato</li> </ul>			
all served with a side of fruit			

## A LA CARTE PLATTERS

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

<b>Bacon, Egg &amp; Cheddar Sandwiches</b>	50   70	<b>Applewood Smoked Bacon</b>	70   100
<b>Maple Cured Ham &amp; Cheddar Scramble</b>	65   90	<b>Chicken Apple Sausage</b>	80   100
<b>Roasted Vegetable &amp; Egg White Scramble</b> white cheddar	90   120	<b>Assorted Breakfast Meats</b>	70   100
<b>Chef Joe's Scramble</b> chicken apple sausage, ground beef, hash browns, spinach	80   150	<b>Hash Browns</b>	25   35
<b>Pork Maple Sausage</b>	60   90	<b>Oatmeal Breakfast Cookies</b>	50   75
		<b>Sweet Breakfast Breads</b> banana coffee cake, cranberry orange bread, apple walnut bread	25   45
		<b>Fruit Salad</b> melon, pineapple, grapes, berries	30   50

## FARMERS DONUTS

### GLAZED

10 per dozen

Vanilla  
Chocolate  
Maple  
Run

### BAKED

20 per dozen

Devil's Food  
Cinnamon Sugar  
Carrot Cake  
Bannana Coffee  
Cake

### FILLED

30 per dozen

Crème Brûlée  
Bananas Foster  
Lemon Meringue  
Chocolate Peanut  
Butter Toffee  
Cinnamon Roll

### 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**

**Hash Browns**

**Applewood Smoked Bacon**

**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

**Assorted Farmers Donuts**

**Fruit Salad**

melon, pineapple, grapes, berries

**Pork Maple Sausage**

## HEALTHY START

30 per person

**Roasted Vegetable & Egg White Scramble**

**Fruit Salad**

melon, pineapple, grapes, berries

**Greek Yogurt, Berries & Granola**

**Apple Walnut Bread**

**Chicken Apple Sausage**

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

Additional items available in  
A LA CARTE PLATTERS.

## BOXED

16 per person  
add protein to any salad or bowl:  
herb grilled chicken +4, salmon +6, steak +6

### CHOOSE ONE ENTRÉE

#### SALADS

##### Farmers Salad

dates, tomato, grapes, almonds,  
parmigiano-reggiano, olives,  
champagne & sherry vinaigrettes

##### Good All Green

broccolini, green beans, green apple,  
feta, toasted seeds, lemon dressing

##### Kale

dates, hazelnuts, pecorino,  
lemon dressing

##### Southern Fried Chicken

romaine, bacon, cheddar, onion,  
tomato, honey mustard and  
champagne buttermilk dressings

#### 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

spinach, peppers, eggplant,  
goat cheese

##### 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 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**



# BUILD YOUR OWN BUFFET

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> serves a dozen	10	<b>Garlic Black Pepper Wings</b>	15
<b>Skillet Cornbread</b>	20	<b>Glazed Bacon Lollis</b>	25
<b>Parmesan Garlic Knots</b>	25	<b>Sticky Pork Riblets</b>	35
<b>Devil-ish Eggs: Classic</b>	15	<b>Baby Cheeseburgers</b>	35

## SALADS

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

<b>Farmers Salad</b> dates, tomato, grapes, almonds, parmigiano-reggiano, olives, champagne & sherry vinaigrettes	50   70	<b>Apple &amp; Danish Blue</b> romaine, shaved celery, roasted tomatoes	50   70
<b>Good All Green</b> broccolini, green beans, green apple, feta, toasted seeds, lemon dressing	50   70	<b>Italian Sunday</b> romaine, aged provolone, fennel, oregano, red onion, red wine vinaigrette	50   70

## COLD SANDWICHES

served with chips

<b>Egg Salad</b>	50   70	<b>Shaved Roast Beef</b>	120   150
<b>Roasted Vegetable &amp; Avocado</b>	70   90	<b>Herb Grilled Chicken</b>	120   150
<b>Chicken Salad</b>	70   90	<b>Assorted Sandwiches</b> choose 3	120   150
<b>Turkey Avocado</b>	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)

## ENTRÉES

<b>Meatloaf &amp; Gravy</b>	100   140	<b>Shrimp Linguine Pomodoro</b>	140   180
<b>Herb Grilled Chicken</b>	100   140	<b>Cheese Ravioli Bolognese</b>	140   180
<b>Beer Can Roasted Chicken</b>	100   140	<b>Founding Spirits Vodka Pesto Shrimp</b>	140   180
<b>Southern Fried Chicken</b>	125   170	<b>Glazed Cedar Plank Salmon</b>	160   220
<b>Chinese Fried Chicken</b>	125   170	<b>Shrimp &amp; Grits</b>	160   220
<b>Roasted Turkey &amp; Gravy</b>	120   170	<b>Yankee Pot Roast</b>	160   220
<b>Drunken Beef &amp; Chicken</b>	140   180	<b>IMPOSSIBLE Meatloaf</b>	180   240
<b>Chinese "Take Out" Riblets</b>	125   170	<b>Salt-Crusted Prime Rib</b>	250   350
<b>Twice Cooked Beef</b>	125   170	<b>Beef Tenderloin Medallions</b>	250   350

## SIDES

<b>Coleslaw</b>	15   25	<b>Cashew Fried Rice</b>	30   50
<b>Garlic Bread</b>	15   25	<b>Seven Cheese Macaroni</b>	50   80
<b>Skillet Cornbread</b>	15   25	<b>Farmers Salad</b>	50   70
<b>Pickled Potato Salad</b>	20   30	<b>Good All Green Salad</b>	50   70
<b>Mashed Potatoes</b>	30   50	<b>Kale Salad</b>	50   70
<b>Broccolini</b>	30   50	<b>Apple &amp; Danish Blue Salad</b>	50   70
<b>Vegetable Succotash</b>	30   50	<b>Italian Sunday Salad</b>	50   70
<b>Roasted Carrots</b>	30   50		
<b>Sautéed Green Beans</b>	30   50		

## BEVERAGES

individual or half gallon (half gallon serves 10 guests)

<b>First Bake Blend Drip Coffee</b>	25	<b>Farmers Tea</b>	5   15
96 oz box, condiments included		sweetened with agave nectar	
<b>T Salon Hot Teas</b>	25	<b>Unsweetened Iced Tea</b>	4   12
96 oz box		<b>FF Lemonade</b>	5   15
<b>Nitro Iced Coffee</b>	5	<b>FF Arnold Palmer</b>	5   15
<b>Milkmaid's Brew</b>	6	<b>Soda</b>	2
double espresso, milk, maple syrup, bottled & served cold		choose: coke or diet coke	
<b>Farm Health Cold-Pressed Juices</b>	10	<b>Farmers Filtered Water</b>	2
		recycled plastic bottle	
<b>Fresh Squeezed Juice</b>	5		
choose: orange or grapefruit			

## DESSERTS

cakes and pies are sold whole

<b>Assorted Dozen Cookies</b>	12	<b>Chocolate Chess Pie</b>	40
snickerdoodle, chocolate chunk, peanut butter		<b>Carrot Cake</b>	60
<b>Assorted Dozen Farmers Donuts</b>	20	<b>Vanilla Bean Cheesecake</b>	65
		with fresh fruit <i>+10</i>	
<b>Key Lime Pie</b>	40	<b>Chocolate Sinful Devil's Food Cake</b>	80

### ORDERING

To place an order, please visit **FoundingFarmers.com**, email **FDcatering@farmersrestaurantgroup.com**, or call **202.465.0887**.

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 **202.465.0887**, 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.

**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.