FOUNDING FARMERS Co. CATERING & EVENTS

A LA CARTE BRUNCH MENU-

OUR SERVICE SETS US APART.

With years of experience delivering memorable gatherings and celebrations, we'll bring your brunch ideas to life with detailed event planning & design, exceptional service, and a delicious menu.















A LA CARTE

BREADS 36/dozen

Blueberry Muffins crunchy cinnamon sugar streusel

Banana Coffee Cake (slices) Lemon Pound Cake (slices) Buttermilk Biscuits

honey butter, seasonal jam

Cornbread Squares salted honey butter

Grilled Ciabatta (slices) Assorted Bagels

cream cheese

Peanut Butter Banana Toast

house-ground peanut butter, our marshmallow fluff, shaved chocolate, honey-roasted peanuts

CEREAL & GRANOLA CUPS 32/dozen

Greek Yogurt, Berries & Granola

Blueberry Overnight Oats

Coconut Chia Bowl

apples, strawberries, blueberries, blackberries, almonds, crunchy granola, peanut butter, honey

BRUNCH EGGS sold by the platter - serves 10

Quiche

choose: applewood smoked bacon & cheddar; ham & asparagus; or zucchini & onion

Spinach, Mushroom & Onion Frittata

Breakfast Street Tacos 70

scrambled eggs, bacon, cotija, cilantro, farmers salsa

Chef Joe's Scramble

chicken apple sausage, ground beef, hash browns, spinach

BRUNCH STARTERS sold by the dozen

Roasted Tomato Tartlet 24 basil chiffonade, balsamic drizzle

Mushroom, Onion & Gruyere Tartlet

Devil-ish Eggs

Baked Brie & Seasonal Jam Puffs

Beyla Honey Ham Mini Biscuits

whipped butter, pickle

Charcuterie Skewers

choose: salami, green olive, aged provolone; prosciutto, strawberry, brie, balsamic; tomato, basil, mozzarella, balsamic

Cinnamon-Sugar Bacon Lollis Brie, Apple & Onion
Jam Farm Bread
served on scratch-made,
grilled ciabatta

Prosciutto & Fig
Farm Bread

served on scratch-made, grilled ciabatta

Strawberry & Ricotta Farm Bread

served on scratch-made, grilled ciabatta

Seven Cheese 36
Macaroni Bites
Shrimp Cocktail 36
cocktail sauce

Crab Cake Bites 60
Mini Beef Wellington 60

BRUNCH MAINS sold by the platter - serves 10

Honey Thyme Spatchcock Chicken

Herb Chicken Breast

Southern Style Fried Chicken

Beyla Honey-Glazed

white cream gravy

Spiral Baked Ham cider glaze

160 Marinated Chilled 240 Flank Steak

Apricot Glazed Salmon 240 Herb-Crusted 300

Tenderloin

BRUNCH SALADS sold by the platter - serves 10

180

Italian Pasta Salad Pickled Veggie Potato Salad Traditional Potato

Salad

100

36

50 Farmers Salad 75
mixed lettuce, date, tomato,
grape, almond, parmesan,
olive, champagne & sherry
vinaigrettes

Caesar Salad 75 little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons

BRUNCH HOT SIDES sold by the platter - serves 10

12

Sautéed Green Beans Seasonal Roasted Vegetables

Street Corn

45 Potatoes Au Gratin 45
45 Herb-Roasted 45
Potatoes

45 Seven Cheese Macaroni

DESSERTS sold by the dozen

Assorted Mini Glazed Donuts

maple, vanilla, chocolate

Assorted Mini Jefferson 20 Filled Donuts crème brûlée, strawberries

& cream, bananas foster, chocolate peanut toffee

Mixed Glazed/Jefferson Tilled Mini Donuts

Carrot Cake Bites	48
Chocolate Sinful Devil's Food Cake Bites	48
Key Lime Pie Bites	48

Cheesecake Bites

55

48

**Food comes prepared in bowls, platters, and pans with appropriate serving utensils; disposable chafing dishes, sterno burners, plates, and utensils available for additional charge.



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ABOUT US

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.

With years operating some of the Nation's most popular restaurants - Founding Farmers - we have the expertise and talent to help you create events that are easy, frictionless, and enjoyable to plan from start to finish.

CONTACT US

www.FoundingFarmersCatering.com Events@FRG.Farm

We're excited to start planning with you.