

SPRING MENU

Celebrate the Season & Let Us Handle the Rest













36

48

48

60

STARTERS

SPRING BOARDS
serves 20 guests

Farmers Garden Boardbeet hummus, onion dip, buttermilk herb dip, seasonal crudité

Mediterranean Boardbeet hummus, classic hummus, baba ghanoush, marinated olives, cucumber rounds, fresh pita, pita chips

Spring Harvest Boardspring pea dip, green goddess dip, greek feta dip, seasonal crudité, beet chips, sweet potato chips

Bagel & Lox Board 200 smoked salmon, whipped cream cheese, veggie cream cheese, cucumber, capers, lemon, radish, olives, hard-boiled eggs, fresh dill, tomato, red onion, arugula, assorted bagels

Cheese & Charcuterie Board 250 assorted meats, cheeses, olives, crackers, nuts, dried & fresh fruits

HORS D'OEUVRES

sold by the dozen, minimum order of two dozen per item

Vegetarian

vegetarian	
Herb Mushroom Tarts gruyere, cremini mushrooms, farmers herbs	24
Roasted Tomato Tarts basil chiffonade, balsamic drizzle	24
Soft Pretzel Bites BBQ mustard, onion dip	24
Baked Brie Puffs seasonal fruit jam, honey	36
Spring Pea Farm Bread mint, lemon, feta, grilled ciabatta	36
Balsamic Roasted Cherries & Goat Cheese Farm Bread mascarpone, balsamic glaze, grilled ciabatta	36
Tomato, Basil & Mozzarella Skewers balsamic glaze	36
Hearts of Palm Vegan Ceviche lime, cilantro, tomato, onion, wonton crisp	36

Beef, Pork, Chicken, Lamb

Prosciutto, Melon & Mozzarella Skewers

Salami, Olive & Provolone Skewers	36
Beyla Honey Ham Mini Biscuits	36
whipped butter, pickle	
Lamb Meatballs mint chimichurri, tzatziki	36
Seafood	
Salmon Croquettes dill, crème fraiche, capers	48
Beet Cured Smoked Salmon cucumber round, horseradish, goat cheese mousse, dill, lemon zest	48
Maryland Crab Cake Bites jalapeño tartar sauce	60
Mango Coconut Shrimp Ceviche serrano, green & red onion, old bay, cilantro, lime, pineapple	60
FULL SERVICE HORS D'OEUVRES BITES full service only, sold by the dozen, minimum order of two dozen per item	
Vegan Beet Nigiri crispy rice, red beet tartare, wasabi aioli, toasted sesame seeds	36
Edamame Dumplings truffle, sesame soy sauce	36
Ginger Chicken Dumplings spring onion, sesame soy sauce	36
Cheesesteak Egg Rolls sweet & spicy homemade ketchup	48
Fried Chicken & Caviar maple butter	60
Steak Frites Haystacks	60
basil aioli	
Mini Empanadas choose: Spinach & Manchego Adobo Chicken Maryland Crab, Shrimp & Rockfish Short Rib	36 36 60 60
Mini Tacos choose: Vegan Cauliflower & Mushroom	36

Flank Steak

Chicken Tinga

Campfire Rockfish







SANDWICHES -

TEA SANDWICHES

2-3 bites each, sold by the dozen, minimum order of two dozen per item

Vegan Garden sourdough, herb aioli, tomato, cucumber, onion, arugula	42
Egg Salad pullman white	42
Tuna Salad honey wheat, onion, celery, old bay	42
Smoked Salmon & Cream Cheese rye, red onion, dill	48
Turkey Reuben rye, Louie dressing, sauerkraut, gruyere	48

MINI SANDWICHES

equivalent to a "slider" size, sold by the dozen, minimum order of two dozen per item	
Caprese focaccia, mozzarella, roasted tomato, pesto aid balsamic glaze	36 oli,
Ham & Honey Mustard potato roll, pickles	48
Chicken Salad brioche	48
Marinated Flank Steak potato roll, horseradish cream, frisée	60

GARDEN PARTY PINWHEELS

sold by the dozen, minimum order of two dozen per item +3 for gluten-free

Turkey Pastrami lemon aioli, arugula	36
Grilled Chicken Caesar romaine, parmesan	36
Ham & Asparagus frisée, maple aioli	36
Garden vegan pesto aioli, bell pepper, tomato, scallion watercress	36

SPRING ENTRÉE SANDWICH PLATTERS

platters serve 8-10 guests, includes 10 full-size sandwiches and chips

Sandwiches and chips	
Spicy Tofu Sandwich sourdough, chipotle crema, carrot, cilantro, napa cabbage	150
Tuna Salad honey wheat, onion, celery, old bay	150
Chicken Caesar baguette, romaine, parmesan	160
Turkey Reuben rye, Louie dressing, sauerkraut, gruyere	160
Farmers Italian baguette, smoked provolone, salami, soppressata, ham, pickled peppers, lettuce, lemon house vinaigrette	200
Marinated Flank Steak	200

baguette, horseradish cream, frisée







BREADS & SALADS —

BREAD

sold by the dozen, minimum order of two dozen per item

Brioche Rolls whipped butter, sea salt	24
Grilled Ciabatta whipped butter, sea salt	24
Potato Rolls whipped butter, sea salt	24
Skillet Cornbread Squares sea-salted Beyla honey butter	48
Assorted Bread & Butter serves 20	42
a selection of our scratch-made cornbread, rolls and ciabatta served with sea-salted Beyla honey butter and whipped butter	-

SIDE SALADS

serves 8-10 guests

serves o to guests	
Raw Spring Salad zucchini, yellow squash, bell pepper, tomato, carrot, parmesan, red wine vinaigrette	80
Quinoa Ponzu Salad quinoa, edamame, corn, cranberry, apricot, scallion, cilantro, ponzu dressing	80
Greek Farro Salad farro, cucumber, feta, artichoke, spring pea, tomato, arugula, red wine vinaigrette	80
Arugula Salad golden beet, red onion, cherry tomato, lemon vinaigrette	80







ENTRÉES & SIDES

serves 8-10 quests

ENTRÉES

Herb Trumpet Mushrooms 160 chimichurri **Tofu Steak** 160 chipotle, napa cabbage, cilantro **Cauliflower Steak** 160 chickpea gremolata, onion cream sauce **Spring Gnocchi** 180 sundried tomato, artichoke heart, asparagus, basil, parmesan, balsamic reduction **Founding Spirits Vodka Pesto Pasta** 180 add: herb chicken 250 add: shrimp & crab 300 **Wok Cashew Chicken** 180 plum wine sauce, sticky rice **Chicken Scallopini** 180 lemon thyme butter **Roasted Side of Salmon** 240 lemon dill sauce **Herb-Crusted Fresh Catch** 240 choice of salmon or local fish with panko, parsley, mustard Chili Coffee-Rubbed Flank Steak 240 **Marinated Strip Loin** 240 soy caramel sauce, farmers herbs **Roasted Lamb Rack** 280 parmesan & panko herb-crusted **Miso Marinated Scallops** 300 tamarind orange sauce

SIDES

Braised Heirloom Carrots citrus glaze	45
Sautéed Tuscan Kale & Curly Spinach maple mustard apricot butter	45
BLT Pasta Salad rotini, spinach, bacon, tomato, buttermilk herb dressing	45
Saffron Rice Valencia red & yellow peppers, onion, parsley	45
Toasted Coconut Jasmine Rice coconut milk	45
Hot Honey Herb-Roasted Potatoes feta, farmers herbs	50







DESSERTS

sold by the dozen, minimum order of two dozen per item

Mini Bread Pudding	48	BROWNIES	
crème anglaise		Dark Chocolate	36
Vegan Carrot Cake Cupcakes	48	Raspberry Dark Chocolate	36
Spring Custards full service only		Brown Butter Blondies	48
Raspberry & Thyme Sea-Salt Caramel Macchiato	48 48	CUPS	
Toasted Coconut Mango	48	Banana Pudding Cups	48
HOMEMADE STRUDEL		DESSERT BOARDS	
Chocolate Hazelnut	36	serves 20	
Lemon Blueberry	36	Cookies Board	80
Strawberry	36	shortbread, coconut macaroon, farm animal sugar	
SPRING COOKIES		Brownies Board	100
Lemon Shortbread	36	dark chocolate, raspberry dark chocolate, brown butter blondie	1
Coconut Macaroon	36	Cake & Pie Bites Board	140
Farm Animal Sugar Cookies	36	vanilla cheesecake, key lime pie, carrot ca	ke
CAKE & PIE BITES			
Carrot Cake	36		
Chocolate Raspberry Cake	36		
Cherry Almond Cake	36		
Cheesecake	48		
Key Lime Pie	48		







SPRING BEVERAGES

SPRING FARM FAVORITES

200

sold as a 20-person batch, or as an add-on to our Founding Farmers bar package

Easy Peasy

Founding Spirits Dry Gin, aperol, lemon, cucumber

El Presidente

Founding Spirits White Rum, lime, pineapple, grenadine

Cucumber Delight

Founding Spirits Vodka, domaine de canton, lemon, cucumber, cantaloupe

Farmer's Daughter

Founding Spirits Vodka, domaine de canton, st. germain, lime, passion fruit, raspberry, bitters

Rosella Margarita

Founding Spirits Blanco Tequila, domaine de canton, lime, rosella tea

Bourbon Mule

Founding Spirits Bourbon, lime, ginger

ZERO-PROOF COCKTAILS

200

add a signature zero-proof cocktail to your event, sold as a 20-person batch, or as an add-on to our Founding Farmers bar package

Spicy Thyme Pineapple "No" Rita

lemon, jalapeno thyme syrup, pineapple

Pomegranate Basil Mule

lime, basil, ginger beer

Mango "No" Jito

lime, mint, mango

Grapefruit Rosemary Fizz

grapefruit, honey, rosemary syrup

Strawberry Thyme Sour

lime, thyme, strawberry, aquafaba



FOUNDING FARMERS Co. CATERING & EVENTS

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 of experience rooted in restaurant hospitality operating some of the Nation's most popular restaurants – Founding Farmers – we have the expertise and bandwidth 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.