



FOUNDING FARMERS Co.
CATERING & EVENTS

SUMMER MENU

OUR SERVICE SETS US APART.

Celebrate Summer the right way with our new menu full of delicious, scratch-made food that brings family & friends together.



We specialize in bringing people together and making every celebration delicious & memorable.



STARTERS

HORS D'OEUVRES

sold by the dozen • *minimum order of two dozen*

- Cucumber Cups** 36
red beet hummus, toasted seeds
- Seasonal Baked Brie Puffs** 36
fresh blueberry compote
- Summer Squash Tartlets** 36
goat cheese, thyme infused honey, puff pastry
- Minted Watermelon & Feta Skewers** 36
sea salt, rice wine vinegar
- Summer Spring Rolls** 36
squash, bell pepper, carrot, cilantro, napa, jalapeño ponzu
- Hot Honey Ham Farm Bread** 42
shaved ham, hot honey, pimento cheese
- County Fair Skewers** 42
glazed bacon lolly, cornbread square, Beyla honey
- Drag Through the Garden Salad Cups** 42
mixed lettuce, tomato, green bean, carrot, radish, bell pepper, fennel, cucumber, lemon vinaigrette
- Charcuterie Skewers** 42
choose one
 - salami, green olive, aged provolone
 - prosciutto, strawberry, brie, balsamic
 - tomato, basil, mozzarella, balsamic
- Heirloom Tomato Panzanella Cups** 42
toasted sourdough, balsamic, basil, olive oil, sea salt
- Strawberry & Ricotta Farm Bread** 42
basil, balsamic drizzle, ciabatta
- Peel & Eat Shrimp** 42
old bay, cocktail sauce
- Hearts of Palm Ceviche Cups** 48
lime, cilantro, tomato, onion, wonton crisp
- Beet-Cured Smoked Salmon** 48
cucumber round, horseradish, goat cheese mousse, dill, lemon zest
- Chesapeake Crab Salad Bites** 48
lump crab, old bay aioli
choose: cucumber round or wonton crisp
- Mango Coconut Shrimp Ceviche Cups** 60
serrano pepper, green & red onion, old bay, cilantro, lime, pineapple
- Crab Cake Bites** 60
jalapeño tartar sauce

FULL SERVICE HORS D'OEUVRES BITES

sold by the dozen • *minimum order of two dozen full service only*

- Roasted Rustic Zucchini** 36
balsamic, tomato, mozzarella
- Chicken & Waffles** 48
cinnamon maple syrup
- Crispy Rice Beet Nigiri** 36
crispy rice, red beet mascarpone tartar, wasabi aioli, toasted sesame seeds
- Crab Rangoons** 54
ginger, garlic, scallions
- Steak Tacos** 60
corn tortilla, marinated flank steak, street corn, lime, paprika
- Vegan Tacos** 48
riced cauliflower, mushroom, cilantro, pickled red onion
- Maine Lobster Rolls** 60
parsley, lemon, clarified butter
- Steak Frites** 60
marinated flank steak, potato haystack, basil aioli
- Founding Spirits Vodka Shrimp Cocktail Shooters** 60
bloody mary, pickled green bean, old bay
- Campfire Rockfish Tacos** 60
smoked maryland rockfish salad, romaine, serrano pepper, malanga coco shell

SIDE SALADS

serves 8-10 guests

- Strawberry Fields Salad** 75
strawberry, spinach, arugula, toasted almond, shaved brie, strawberry basil vinaigrette
- Quinoa & Feta Salad** 75
onion, tomato, feta, quinoa, radish
- Heirloom Tomato Panzanella** 75
toasted sourdough, balsamic, basil, olive oil, sea salt



ENTRÉES & SIDES

serves 8-10 guests

ENTRÉES

Summer Kabobs 220

choose one

- ginger soy sirloin, red onion, baby bella, cherry tomato
- pork tenderloin, pineapple chunks, red onion, bell pepper
- jalapeño lime chicken, poblano, cherry tomato, summer squash
- garlic shrimp, bell pepper, summer squash
- baby bella, red onion, summer squash, bell pepper

Marinated Flank Steak 250

chilled & thinly sliced, jalapeño soy glaze

Founding Spirits Vodka Pesto Pasta 180

- herb chicken 250
- shrimp & crab 300

Blackened Fresh Catch 300

local whitefish, lemon butter, mango pico de gallo

Shrimp Scampi 300

spinach, ricotta gnocchi

Louie Cobb Salad 300

romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette

- shrimp 300
- combo shrimp & crab 320
- crab 340

Maryland Crab Cakes 375

jalapeño tartar

Brown Butter Scallops 375

garlic, shallot, herbs, lemon

Spatchcock BBQ Chicken 180

Chef Joe's BBQ sauce

BBQ Pork Ribs 250

SIDES

Street Corn

- Traditional - cotija, paprika 80
- Chesapeake - lump crab, old bay, bell pepper 120

Italian Pasta Salad 75

Traditional Potato Salad 75

Pickled Veggie Potato Salad 75

Minted Watermelon Wedges 65

sea salt

Sugar Snap & Snow Peas 80

pickled red onion, basil, chives, extra virgin olive oil

Farmers Slaw 75

Roasted Heirloom Carrots 80

Founding Spirits Bourbon-orange glaze

Warm Summer Squash & White Bean Salad 80

eggplant, peppers, onion, garlic, fresh herbs, balsamic glaze, parmigiano reggiano



DESSERT BITES

sold by the dozen

CAKES & COOKIES

Lemon Raspberry Cake Bites	48
Carrot Cake Bites	48
Chocolate Sinful Devil's Food Cake Bites	48
Sprinkle Sugar Cookies	48
Flourless Coconut Macaroons	48

BROWNIES & BARS

Dark Chocolate Brownies	48
Peanut Butter Brownies	48
S'mores Blondies	48
graham cracks, ganache, marshmallow fluff	
Key Lime Pie Bars	48
Lemon Bars	48
Vanilla Bean Cheesecake Bars	48

CUPS

Chocolate Mousse Cups	48
dark chocolate mousse, whipped cream, caramel drizzle	
Shortcake Cups	48
strawberry, blueberry, pineapple, or peach	
Mini Cobbler Cups	48
blueberry or peach	
Banana Pudding Cups	48
S'mores Cups	48
Tiramisu Cups	48
Tres Leches Cups	48
Tropical Tres Leches Cups	60
Founding Spirits Dark Rum with coconut & pineapple	

CHEF'S SELECTION

Assorted Mini Desserts	48
chef selection of cups, bars, cookies & cakes	



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

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Our seasonal menus require a \$400 minimum food & beverage spend.

We're excited to start planning with you.