



Catering Package

EVENTS@IMMIGRANTFOOD.COM



DELIVERY & PICK-UP

BOWLS & LUNCH BOXES

Ideal for office lunches and small gatherings.
Each bowl and/or lunch box serves 1 person. (min. \$250 spend)
Available Tuesday-Friday

BOWLS \$17

MADAM VP'S HERITAGE

Coconut-milk curried chicken stew, chickpeas, potatoes, pineapples, plantains, jalapeño, served over turmeric rice and baby spinach.

VIET VIBES

Adobo-spiced chicken on kale, rice noodles, broccoli, peanuts, soy sprouts, jalapeño, and mango. Spicy Pho vinaigrette. (Contains peanuts!)

**Vegetarian- Bean-Shroom Substitute Available \$1 upcharge*

MUMBAI MARIACHI

Spice- rubbed steak on spinach, cilantro, roasted potatoes, corn, feta cheese, chutney slaw, carrots and green onion. Smokey Mango Chipotle Sauce (Spicy!)

**Vegetarian Bean-Shroom Substitute Available \$1 upcharge*

WEST AFRICAN GUMBO

West African shrimp/chicken gumbo, and "Alloco" (traditional plantains), a chili onion and tomato salad over greens and turmeric rice. (Contains pistachio nuts!)

PERSIAN PLANTS & PEAS

Warm chicken & split peas on kale and Basmati rice, salad Shirazi (tomato and onion), goji berries, mint, a kalamata and walnut dressing, almonds and crackle rice

**Vegetarian- Bean-Shroom Substitute Available \$1 upcharge*

LUNCH BOXES \$25

Includes 1 Bowl + 1 Bag of Chips OR Cookie + 1 Bottled Drink

Enjoy a not-so-traditional lunch box complete
with your choice of bowl, assorted chips or cookie, and a bottled drink.
Available Tuesday-Friday



BOWLS & LUNCH BOX ADD-ONS

16 oz servings | serves 4-5 people

Available Tuesday-Friday

ROASTED ADOBO CHICKEN \$28

SPICE-RUBBED STEAK \$43

ROASTED POTATOES WITH ONIONS AND PEPPERS \$25

OVEN-ROASTED CHIPOTLE-CINNAMON SPICED BROCCOLI \$25

PLANTAINS \$25

TUMERIC RICE \$22

HARISSA HUMMUS \$26

ASSORTMENT OF CHIPS \$3

rotating selection - ask about our current options





HORS D'OEUVRES PLATTERS

Hors d'oeuvres are small-bite platters meant to be shared and enjoyed by all. Perfect for networking events or cozy gatherings. (min. \$250 spend)

Serves 25 | 50 | 75 | 100

TAJ MAHAL CHICKEN SLIDERS	\$130 \$250 \$370 \$490
Adobo-rubbed chicken, mango chutney slaw, spinach and a sweet chili mayonnaise.	
INDIAN SAMOSAS	\$130 \$250 \$370 \$490
South Asia's fried favorite. Vegan!	
ASIAN BEEF SKEWERS	\$110 \$210 \$310 \$410
Spice rubbed steak, roasted broccoli, China Chifa dressing.	
CAPRESE SKEWERS	\$100 \$190 \$280 \$370
Fresh mozzarella, tomato, and pesto.	
VENEZUELAN TEQUENOS	\$130 \$250 \$370 \$490
Fried cheese stick.	
MUSHROOM TRUFFLE TARTS	\$120 \$230 \$340 \$450
Savory, bite sized mushroom truffle tarts.	
CAULIFLOWER NUGGETS	\$130 \$250 \$370 \$490
Crispy-battered cauliflower florets. Contains peanuts.	



DESSERT PLATTERS

We offer an array of desserts inspired by the sweet delicacies of multiple cultures. A perfect way to end any event! (min. \$250 spend)

Serves 25 | 50 | 75 | 100

SIGNATURE CHOCOLATE CHIP BROWNIE PLATTER Decadent chocolate brownies	\$130 \$250 \$370 \$490
CHOCOLATE TRUFFLE PLATTER Rich, chocolate truffles.	\$130 \$250 \$370 \$490
VENEZUELAN FLAN A creamy custard dessert.	\$110 \$210 \$310 \$410
PASSION FRUIT PIE BITE PLATTER Tropical, tangy pie size bites.	\$100 \$190 \$280 \$370
KEY LIME PIE BITE PLATTER Refreshing, citrus-forward pie size bites.	\$130 \$250 \$370 \$490
COOKIES Flavors: Chocolate Chip or Oatmeal	\$120 \$230 \$340 \$450





NON-ALCOHOLIC DRINKS

Check out our house-made seasonal drinks and assortment of bottled refreshments. (min. \$250 spend)

HOUSE-MADE

\$54 per 1 Gallon | Serves 10 people

AGUA DE JAMAICA

An ice tea made from Hibiscus flowers and popular in many Latin American countries.

PINEAPPLE MATCHA

An anti-oxidant energy boost with fresh pineapple, camomile, lemongrass and matcha.

ICE TEA

An herbal blend of teas lightly sweetened with honey.

CAFÉ CALMA

A rich latte with oatmilk, dat

BOTTLED*

\$72 per Case | Serves 24 people

Mexican Coca Cola

Diet Coca Cola

Pineapple Jarritos

Tamarind Jarritos

Perrier Sparkling Water

Saratoga Still Water

**Also available in assorted cases*



ALCOHOLIC DRINKS

Enjoy our diverse assortment of alcoholic refreshments! (min. \$250 spend)

SANGRIA

Served in individual 12 oz bottles.

RED SANGRIA HELADA

\$14

Chef Limardo's sangria with pineapple and mango.

WHITE SPRING SANGRIA (seasonal)

\$14

Peaches, pomegranate, and a secret syrup with cinnamon, star anise & other spices.

BEER

Served by the dozen:

\$60

Polar - Light Venezuelan pilsner

Lav- Serbian lager

Other international beers upon availability.

WINE

Served by the bottle:

WHITES/ROSÉS

Rhanleigh Chenin Blanc (S.Africa, 2020) \$40

Jean-Marc Brocard, Margote Chardonnay (France, 2019) \$60

Bodegas La Cana, Albarino (Spain, 2020) \$52

Bodegas Casa La Rad, Solarce Rioja Rosado (Spain, 2020) \$48

REDS

Vina Las Perdices, Malbec Reserva (Argentina, 2017) \$48

Cru Monplaisir, Bordeaux Superieur (France, 2019) \$60

BUBBLY

Conca d'Oro, Prosecco Brut Rose (2020) \$48

1+1=3 Cygnus Brut (Spain, NV) \$52

A rotating menu, other wines upon availability.



Delivery & Catering Details

We strive to provide the highest quality cuisine paired with impeccable service to make your special event a success! We offer a full range of catering services from full event planning to quick delivery. The talented Immigrant Food chefs create custom menus featuring fresh, seasonal and local ingredients!

Ordering & Payment

For full catering, please place your order at least 10 days in advance. We will do our best to accommodate any last-minute orders. We do require a contract and credit card on file to confirm the offsite event. Full payment is required at the time of delivery or pick up. Immigrant Food accepts payments in Cash, Company Checks and Personal Checks with proper ID. We accept Visa, MasterCard, American Express and Discover Cards.

Allergy & Food Restrictions

Please alert your event manager if you have any dietary restrictions due to a food allergy or intolerance. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Delivery

Delivery will be made at the time specified on the Catering Contract with a window of 20 minutes due to unforeseen circumstances. Should we experience any delays longer than 20 minutes due to traffic, we will notify you immediately. There is a minimum delivery fee of \$50, but this fee may increase based on scope of event and distance. If we are required to rent a vehicle, there may be an additional fee.

Equipment

Equipment requirements will be assessed depending on the nature of your event. Some menu items may not be available due to equipment limitations of the location. An additional fee may be required for any rented equipment and transportation. Pricing quotes available upon request following site visits.

Decor, Floral, Parting Gifts & More

Your event manager can assist in transforming any location with floral, linen, tableware and décor. The for mentioned are not included in any menu pricing, and tailored quotes can be provided upon request. All confirmed quotes will be added onto the final bill. We can offer a selection of favors as a conclusion to your event, including confections or baked goods from our pastry team, or gift cards to our restaurants. Please inquire for more detail.

Service Staff

Immigrant Food can provide full service staff including uniformed servers, bartenders, chefs and cooks. Depending on the needs of your event, there will be a fee per person per hour; standard hourly pricing listed below. If service staff is required, there is a 4-hour minimum. Executive Chef & Event Manager will advise on staffing requirements depending on the nature of your event. Immigrant Food requires 10 business days advance notice that service staff is needed. Pricing can vary.

CONTACT

JOHANNA HARRIS, CHRISTINA YEE &
LAUREN O'LEARY

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LAUGHTER AND A LITTLE SUNSHINE
2015
Photo By Luis German Gomez @luisgerman
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OPEN WINDOWS
2015
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