



# *Full Service Catering @ Planet Word*

EVENTS@IMMIGRANTFOOD.COM



# THE MUSEUM

PLANET WORD MUSEUM

# WHERE LANGUAGE COMES TO LIFE

Aloha. Konnichiwa! Guten Tag. Hola! However you say hello, we welcome you to Planet Word.

Planet Word is an immersive language experience located at the historic Franklin School in Washington, D.C. Ideal for all ages, Planet Word is a voice-activated museum (the world's first!), and our interactive galleries and exhibits bring words and language to life in all sorts of fun ways.

Graced with grand windows, intricate ironwork, and lofty ceilings, the landmark Franklin School, home of Planet Word, is a uniquely stunning venue for your most important personal and corporate events. What memories will you create here?



PLANET  
WORD

The logo features a large, stylized globe in a vibrant magenta color. The words "PLANET" and "WORD" are written in a bold, white, sans-serif font, curving along the top and bottom of the globe respectively. The globe's surface is decorated with faint, white line art of various objects and symbols, including a lightbulb, a speech bubble, a magnifying glass, a book, and a gear. A large, thin, orange magnifying glass is positioned over the right side of the globe, with its handle extending towards the bottom right corner. The entire logo is set against a background of soft, pastel-colored geometric shapes, including a large white circle and several smaller orange dots arranged in a curved path.



IMMIGRANT FOOD

# CATERING WITH A MISSION

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Immigrant Food is D.C.'s first cause-casual restaurant. We celebrate America's story – the story of immigrants. Michelin-star Chef Enrique Limardo's fresh, creative menu reflects how we see America: diverse and welcoming. Let's get #unitedatthetable!

The Planet Word Museum features beautiful and unique spaces perfect for every occasion. Our team is specialized in providing the best catering and events experiences, with dishes inspired by immigrants from all over the world. Every event can be fully customized including menus, beverages, and decorations.

Our goal is to take your style, vision and needs to create an innovative, flawless, once-in-a-lifetime event that you will never forget!

For pricing and availability, please email us  
[events@immigrantfood.com](mailto:events@immigrantfood.com)





## HORS D'OEUVRES PLATTERS

All our hors d'oeuvres are small bite platters meant to be shared and enjoyed by all. Perfect for networking events or cozy gatherings. These platters can be offered passed or stationed.

Serves 25 | 50 | 75 | 100

TAJ MAHAL CHICKEN SLIDERS	\$155   \$305   \$450   \$590
Adobo-rubbed chicken, mango chutney slaw, spinach and a sweet chili mayonnaise	
INDIAN SAMOSAS	\$155   \$305   \$450   \$590
Savory vegetable filling, tamarind-chutney drizzle	
ASIAN BEEF SKEWERS	\$145   \$285   \$425   \$565
Spice rubbed steak, roasted broccoli, China Chifa dressing	
CAPRESE SKEWERS	\$145   \$285   \$425   \$565
Fresh mozzarella, tomato, and pesto	
VENEZUELAN TEQUENOS	\$145   \$285   \$425   \$565
Venezuelan breaded dough stuffed with queso blanco, chili mayo	
MUSHROOM TRUFFLE TARTS	\$145   \$285   \$425   \$565
Savory, bite sized mushroom truffle tarts	
CAULIFLOWER NUGGETS	\$155   \$305   \$450   \$590
Crispy-battered cauliflower florets *Contains peanuts*	
COCHINITA PIBIL BUNS	\$155   \$305   \$450   \$590
Pork, pickled onions, spicy mayo, cilantro	
ASIAN CAULIFLOWER	\$165   \$325   \$485   \$650
Kimchi marinade, green plantain puree, peanuts, coconut crust	



## MENU OPTIONS

We offer a variety of specialty menus for Planet Word events! The menus are subject to availability and may vary based on seasonal ingredients.

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### FAMILY STYLE

includes 2 starters, 3 entrees, and 2 desserts  
starting at \$110 per person

### BUFFET STATIONS

includes 1 salad, 2 appetizers, 3 entrees, and a selection of  
chef's mini desserts  
starting at \$110 per person

### 3-COURSE MENU

includes 1 starter, choice of 3 entrees, and 1 dessert  
starting at \$125 per person

### 4-COURSE MENU

includes 1 salad, 1 starter, choice of 3 entrees, and 1 dessert  
starting at \$150 per person





## STARTERS

A selection of starters including soup, salad, and delicious appetizers. These are available family style, stationed, as well as 1st and 2nd course options.

Truffle Mushroom Soup

Butternut Squash Soup

Potato & Leek Soup

Mediterranean Salad

mix greens, cucumbers, tomatoes, pita crumble, black olive, feta cheese, lemon vinaigrette

IFood Caesar Salad

gem lettuce, parmesan, anchovy dressing

Almond Ricotta Salad

mixed greens, fig, almond ricotta, hazelnuts, black garlic vinaigrette

Vegetarian Ceviche\*

plantain, corn, hearts of palm, lemon juice, cilantro, scallions, red onions

Classic Ceviche\*

red snapper, octopus, leche de tigre, red onions, cilantro, crispy quinoa

Tuna Tataki

yellowfin, chickpea-edamame puree, sweet potato, peanuts

Takoyaki

Brazilian-Japanese yucca croquettes featuring octopus, pickled ginger, scallions, IF secret Takoyaki sauce, kewpie mayo, bonito flakes, nori

\*these dishes may change seasonally



## MAIN COURSE

For the 3 or 4 course dinner, we do request that your guests select their entree in advance of the event. Please let us know of any dietary restrictions .

### Asian Cauliflower

kimchi marinade, green plantain puree, peanuts, coconut crust

### Branzino from the Levant

potato, avocado hummus, lebanese yoghurt sauce, tomato

### Grilled Salmon\*

truffle & wild mushroom sauce, broccolini & asparagus

### Chicken Milanese

cassava breading, tomato sauce, cheese, mashed potato, gravy

### Roasted Half Chicken Poussin\*

miso passion fruit sauce, roasted potatoes, green salad

### Duck Breast\*

couscous salad, blueberry glaze

### Beef Stroganoff

wild mushroom, broccoli, mashed potatoes

### Beef Tenderloin\*

conгри, jalapeno & avocado puree, green salad

\*these dishes may change seasonally



## DESSERTS

"Desserts are the fairy tales of the kitchen—a happily-ever-after to supper"

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### Dark Forest Cake

description needed

### Fraisier

Genoise sponge, strawberry, white chocolate-yogurt ganache

### Latin Coconut Flan

coconut cream, candied citrus, vanilla bean

### Piña Colada Cake

roasted pineapple, sponge cake, vanilla cream, toasted coconut

### Tiramisu

coffee soaked sponge cake, coffee liqueur, mascarpone, cocoa

### Peach & Pistachio Cake

pistachio sponge cake, roasted peaches, vanilla cream, toasted pistachios

### Key Lime Pie

tart shell stuffed with traditional key lime pie filling

### Passion Fruit Bites\*

tart shell stuffed with passion fruit

### Fruit Bites\*

seasonal fruit tart

### IF Cookies\*

selection of chocolate chip, sugar, oatmeal, peanut butter

\*available as mini-desserts that can be passed or stationed



# *Planet Word Museum Event 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 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.

## Timing

The contractual start time and end time for the event must be observed unless otherwise authorized by the Immigrant Food Event Manager. Should an event extend beyond the agreed upon departure, Immigrant Food reserves the right to charge \$500 per each past the guaranteed end time with prior notice to the host of the event.

## 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

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