FULL SERVICE CATERING AT WHITE HOUSE

events@immigrantfood.com
DELIVERY & PICK-UP

LUNCH BOXES

Ideal for office lunches and small gatherings. Each bowl and/or lunch box serves 1 person. (Min. $500 spend)
Available Tuesday-Friday

LUNCH BOXES $25

Includes 1 bowl + 1 bag of chips or cookies + 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 (min spend of $500)
INDIVIDUAL 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
Falafel on spinach, cilantro, roasted potatoes, corn, feta cheese, chutney slaw, carrots and green onion. Smokey Mango Chipotle Sauce (Spicy!)

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

IMMIGRANT POKE BOWL
Spring mix, sushi rice, poke salmon, bean sprout, cucumber salad, corn, carrots, cilantro, Korean mayo

LARGE PLATTERS OF EACH BOWL AVAILABLE THAT SERVE 15 GUESTS $295

WORLD FLAVORS WITH A MISSION
immigrantfood.com • @immigrantfood • 202.888.0760 • 925 13th St NW, Washington DC 20005
BOWLS & LUNCH BOX ADD-ONS

16 OZ SERVINGS
SERVES 4-5 PEOPLE
AVAILABLE TUESDAY-FRIDAY
(MIN SPEND $500)

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ROASTED ADOBO CHICKEN  $28
ROASTED POTATOES WITH ONIONS AND PEPPERS  $25
OVEN-ROASTED CHIPOTLE-CINNAMON SPICED BROCCOLI  $25
PLANTAINS  $25
TUMERIC RICE  $22
HUMMUS  $26
WALNUT/RED PEPPER MUHAMMARA  $32
LABNE  $32
NA’AN  $12
ASSORTMENT OF CHIPS  $3

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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. $500 spend)

<table>
<thead>
<tr>
<th>SERVES.</th>
<th>25</th>
<th>50</th>
<th>75</th>
<th>100</th>
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</thead>
</table>

**TAJ MAHAL CHICKEN SLIDERS**
Adobo-rubbed chicken, mango chutney slaw, spinach and a sweet chili mayonnaise.

$155 | $305 | $450 | $590

**INDIAN SAMosas**
Savory vegetable filling, tamarind-chutney drizzle.

$155 | $305 | $450 | $590

**ASIAN BEEF SKewERS**
Spice rubbed steak, roasted broccoli, China Chifa dressing.

$145 | $285 | $425 | $565

**CAPRESE SKewERS**
Fresh mozzarella, tomato, and pesto.

$145 | $285 | $425 | $565

**VENEZUELAN TEQUENOS**
Venezuelan breaded dough stuffed with seasonal dipping sauce.

$145 | $285 | $425 | $565

**MUSHROOM TRUFFLE TARTS**
Savory, bite sized mushroom truffle tarts.

$145 | $285 | $425 | $565

**CAULIFLOWER NUGGETS**
Crispy-battered cauliflower florets *Contains peanuts*

$155 | $305 | $450 | $590

**COCHINITA PIBIL BUNS**
Pork, pickled onions, spicy mayo, cilantro.

$155 | $305 | $450 | $590
DESSERT PLATTERS

We offer an array of desserts inspired by the sweet delicacies of multiple cultures. A perfect way to end any event! (min. $500 spend)

<table>
<thead>
<tr>
<th>PLATTER</th>
<th>SERVES.</th>
<th>25</th>
<th>50</th>
<th>75</th>
<th>100</th>
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</thead>
<tbody>
<tr>
<td>SIGNATURE CHOCOLATE CHIP BROWNIE PLATTER</td>
<td>$150</td>
<td>$300</td>
<td>$450</td>
<td>$600</td>
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<tr>
<td></td>
<td>Decadent chocolate brownies.</td>
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<tr>
<td>CHOCOLATE TRUFFLE PLATTER</td>
<td>$150</td>
<td>$300</td>
<td>$450</td>
<td>$600</td>
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<td></td>
<td>Rich, chocolate truffles.</td>
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<td>VENEZUELAN FLAN</td>
<td>$150</td>
<td>$300</td>
<td>$450</td>
<td>$600</td>
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<tr>
<td></td>
<td>A creamy custard dessert.</td>
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<tr>
<td>PASSION FRUIT PIE BITE PLATTER</td>
<td>$150</td>
<td>$300</td>
<td>$450</td>
<td>$600</td>
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<td></td>
<td>Tropical, tangy pie size bites.</td>
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<tr>
<td>KEY LIME PIE BITE PLATTER</td>
<td>$150</td>
<td>$300</td>
<td>$450</td>
<td>$600</td>
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<td></td>
<td>Refreshing, citrus-forward pie size bites.</td>
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<td>HOUSEMADE COOKIES</td>
<td>$130</td>
<td>$250</td>
<td>$370</td>
<td>$490</td>
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<td></td>
<td>Chocolate Chip or Oatmeal.</td>
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NON-ALCOHOLIC DRINKS

CHECK OUT OUR HOUSE-MADE SEASONAL DRINKS AND ASSORTMENT OF BOTTLED REFRESHMENTS. (MIN. $500 SPEND)

HOUSE MADE

$65 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

CAFÉ CALMA
A rich latte with oatmilk, dates, and Peruvian coffee

BOTTLED*

$96 PER CASE | SERVES 24 PEOPLE

MEXICAN COCA COLA
DIET COCA COLA
PINEAPPLE JARRITOS
TAMARIND JARRITOS

MANDARIN JARRITOS
SPRITE
SPARKLING WATER
STILL WATER
ENJOY OUR DIVERSE ASSORTMENT OF ALCOHOLIC REFRESHMENTS! (MIN. $500 SPEND)

BEER
rotating selection - ask about our current options

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MANDARIN JARRITOS
SPRITE
SPARKLING WATER
STILL WATER
WINES

SERVED BY THE BOTTLE

WHITES/ROSÉS

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

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

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

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

REDS

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

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

BUBBLY

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

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

A ROTATING MENU, OTHER WINES UPON AVAILABILITY.
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

JOHANNA HARRIS & LAUREN O’LEARY

events@immigrantfood.com
301.778.8606