FULL SERVICE CATERING AT PLANET WORD

events@immigrantfood.com
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?
CATERING 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!
HORS D’ŒUVRES 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.

<table>
<thead>
<tr>
<th>Platter Name</th>
<th>25</th>
<th>50</th>
<th>75</th>
<th>100</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>TAJ MAHAL CHICKEN SLIDERS</strong></td>
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<tr>
<td>Adobo-rubbed chicken, mango chutney slaw, spinach and a sweet chili mayonnaise.</td>
<td>$155</td>
<td>$305</td>
<td>$450</td>
<td>$590</td>
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<tr>
<td><strong>INDIAN SAMOSAS</strong></td>
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<tr>
<td>Savory vegetable filling, tamarind-chutney drizzle.</td>
<td>$155</td>
<td>$305</td>
<td>$450</td>
<td>$590</td>
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<tr>
<td><strong>ASIAN BEEF SKEWERS</strong></td>
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<tr>
<td>Spice rubbed steak, roasted broccoli, China Chifa dressing.</td>
<td>$145</td>
<td>$285</td>
<td>$425</td>
<td>$565</td>
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<tr>
<td><strong>CAPRESE SKEWERS</strong></td>
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<tr>
<td>Fresh mozzarella, tomato, and pesto.</td>
<td>$145</td>
<td>$285</td>
<td>$425</td>
<td>$565</td>
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<tr>
<td><strong>VENEZUELAN TEQUENOS</strong></td>
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<tr>
<td>Venezuelan breaded dough stuffed with queso blanco, chili mayo.</td>
<td>$145</td>
<td>$285</td>
<td>$425</td>
<td>$565</td>
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<tr>
<td><strong>MUSHROOM TRUFFLE TARTS</strong></td>
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<tr>
<td>Savory, bite sized mushroom truffle tarts.</td>
<td>$145</td>
<td>$285</td>
<td>$425</td>
<td>$565</td>
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<tr>
<td><strong>CAULIFLOWER NUGGETS</strong></td>
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<tr>
<td>Crispy-battered cauliflower florets <em>Contains peanuts</em></td>
<td>$155</td>
<td>$305</td>
<td>$450</td>
<td>$590</td>
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<tr>
<td><strong>COCHINITA PIBIL BUNS</strong></td>
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<tr>
<td>Pork, pickled onions, spicy mayo, cilantro.</td>
<td>$155</td>
<td>$305</td>
<td>$450</td>
<td>$590</td>
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<tr>
<td><strong>ASIAN CAULIFLOWER</strong></td>
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<tr>
<td>Kimchi marinade, green plantain puree, peanuts, coconut crust.</td>
<td>$165</td>
<td>$325</td>
<td>$485</td>
<td>$650</td>
</tr>
</tbody>
</table>

WORLD FLAVORS WITH A MISSION
immigrantfood.com · @immigrantfood · 202.888.0760 · 925 13th St NW, Washington DC 20005
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.

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

**STARTERS**

**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*
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.

**MAIN COURSE**

**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**
congri, 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"

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.

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CONTACT

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301.778.8606