FOR INTIMATE GATHERINGS OR LARGE FESTIVITIES
OUR STORY
A RESTAURANT GROUP WITH A MISSION

Immigrant Food is D.C.’s first cause-casual restaurant. We celebrate America’s story – the story of immigrants.

We opened our doors in 2019 with a mission to celebrate, advocate and educate on behalf of immigrants. Our impact partnerships with 5 local immigrant-service NGOs are at the core of our work, along with a monthly publication on immigration. It’s gastronomy with a mission. Call it: gastro-advocacy.
This semi-private space creates a welcoming atmosphere with cultural tapestries draped from the ceiling, while incorporating the source of warmth from the historical Franklin School’s Furnace, built in 1869.

SEATED LUNCH/DINNER FOR 18 GUESTS
-OR-
STANDING RECEPTION FOR 25-30 GUESTS

WORLD FLAVORS WITH A MISSION
immigrantfood.com • @immigrantfood • 202.888.0760 • 925 13th St NW, Washington DC 20005
The restaurant transforms into an open concept to accommodate large party events.

SEATED LUNCH/DINNER FOR 85 GUESTS
-OR-
STANDING RECEPTION 100–120 GUESTS

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Planet Word Museum's official catering partner, our events team curates the most special experiences.

SEATED DINNER 100+ GUESTS
-OR-
STANDING RECEPTION 350+ GUESTS
For all large party events, we require a Limited, Tasting, or Family-Style Menu to be offered to your guests. All menus are priced per person.

CUSTOM TASTING MENU AVAILABLE UPON REQUEST
CANAPES

A selection of hors d'oeuvres for your pre-dinner reception or happy hour! The canapes can be served hand-passed or stationed
Minimum of 12 pieces per order

VEGETARIAN
$5.50 per piece

CAULIFLOWER NUGGETS
Crispy battered cauliflower florets

DIPPING TEQUENOS (V)
Venezuelan breaded dough spears stuffed with queso blanco

INDIAN SAMOSAS (V)
Savory vegetable filling, tamarind-chutney drizzle, middle eastern chickpea salad

CAPRESE SKEWERS
Fresh mozzarella, tomato, pesto

MUSHROOM TRUFFLE TARTS
Savory, bite-sized mushroom tarts

PRICED PER ORDER (EACH ORDER SERVES 6 PEOPLE)

FRENCH SOUR CREAM & ONION DIP $18
Served with kettle cooked chips

HUMMUS $22
Crispy chickpeas, paprika served with warm za'atar na'an

MEDITERRANEAN OLIVES $16
Roasted garlic, thyme, chili flakes

LAND & SEA
$7 per piece

COCHINITA PIBIL BAO
Pork, pickled onions, spicy mayo, cilantro

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

LAMB LARB SKEWERS
Thai chili, dates, cilantro, mint, labneh

ASIAN BEEF SKEWERS
Spice-rubbed steak, roasted broccoli, China Chifa dressing

TUNA TARTARE
Shiso leaf, pickled pineapple, shallots, chives, scallions

SHRIMP CEVICHE VERDE
Chilled tomatillo-lime broth, serrano peppers, tostones
Choose Two Appetizers to be Served Family Style & 4 Lunch Options

**FAMILY STYLE APPETIZERS**

**MEZZE PLATTER (V)**
Three dips of black bean hummus, labne and muhammara served with olives, raw vegetables and warm za'atar na'an

**DIPPING TEQUENOS (V)**
Breaded dough spears, stuffed with queso blanco

**INDIAN SAMOSAS (V)**
Savory vegetable filling, tamarind-chutney drizzle, middle eastern chickpea salad

**SHISHITO PEPPER (V)**
Blistered peppers with a chili garlic sauce

**LUNCH OPTIONS**

**OLD SAIGON**
Vietnamese Banh Mi with a Caribbean twist

**HAVANA SANDWICH**
Three types of Pork, melted Swiss, Pineapple Pickle

**MADAM VP’S HERITAGE BOWL**
Coconut curried chicken in turmeric rice, baby spinach, plantains, chickpeas, pineapples

**VIET VIBES**
Adobo chicken, rice noodles, veggies on a Pho dressing *contains peanuts

**MUMBAI MARIACHI**
Falafel, baby spinach, seasonal veggies, roasted tomatoes, feta, smokey Chipotle dressing

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

**WEST AFRICAN GUMBO**
Shrimp & chicken gumbo, turmeric rice, plantains, mixed greens, garlic shrimp sauce and pistachio

**PERSIAN PLANTS & PEAS**
Chicken, split peas, crackle rice, goji berries, kalamata olive & walnut dressing, crunchy almonds, fresh mint

**FAMILY STYLE DESSERT**

**ALFAJORES**
Round Buenos Aires' special cookies, dulce de leche

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3 COURSE LUNCH MENU | $45 PER PERSON

WORLD FLAVORS WITH A MISSION

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3 COURSE BRUNCH MENU | $65 PER PERSON

Choose Two Appetizers to be Served Family Style & 3 Lunch Options
Brunch menu includes 1 brunch beverage per person

FAMILY STYLE APPETIZERS

BELGIAN TRUFFLE FRIES
Thin cut seasoned fries topped with baked parmesan cheese and truffle oil

GUACAMOLE CON TOSTONES
Traditional Mexican guacamole served with freshly made green plantain fritters

DIPPING TEQUEÑOS
Traditional Venezuelan appetizer served with a chili garlic mayo dipping sauce

BRUNCH OPTIONS

COCHINITA PIBIL BAO
Traditional Yucatán Peninsula slow-cooked pulled-pork dish served in an Asian steamed roll with pickled onion, chili mayo and cilantro

BLEU BURGER
Sweet, caramelized onions, tangy blue cheese, truffle aioli with smokey bacon in airy brioche

TOUM AVOCADO TOAST
Latin guacamole, candied beets, carrots, with a Lebanese garlic sauce drizzle

GAMBAS AL AJILLO Y AREPAS
Madrid meets Maracaibo as Spain's crowning garlic shrimp dish is served with traditional arepas

MISO CAESAR SALAD
Shiitake "bacon", zesty wonton chips, nori, sesame

SHAKSHUKA & AREPAS
The Middle East's favorite poached egg and tomato breakfast dish

FAMILY STYLE DESSERTS

TIRAMISU CHURROS
Lightly sweetened coffee-chocolate pick-me up bites

PERSIAN PISTACHIO BUN
Ancient Persian flavors, bruléed orange blossom glaze

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FAMILY STYLE FIRST COURSE

**SHISHITO PEPPERS (V)**
Blistered peppers with a chili garlic sauce

**MEZZE PLATTER (V)**
Three dips of black bean hummus, labne and muhammara served with olives, raw vegetables and warm za'atar na'an

ENTREE COURSE

Choice of

**ASIAN CAULIFLOWER**
Kimchi marinade, green plantain puree, peanuts, coconut crust

**THAI STEAK**
Prime Angus steak, Thai rice, plantains, peanuts, bacon-herb chimichurri
supplemental charge of $8 per order

**CHICKEN MILANESA**
Cassava breading, tomato sauce, cheese, mashed potatoes, gravy

**BRANZINO FROM THE LEVANT**
Potato, avocado hummus, Lebanese yoghurt sauce, tomato
supplemental charge of $12 per order

**MISO CAESAR SALAD**
Shiitake “bacon”, zesty wonton chips, nori, sesame
add chicken

FAMILY STYLE DESSERTS

**THE GLOBE**
Lightly sweetened coffee-chocolate pick-me up bites

**DECONSTRUCTED FRAISIER**
Genoise sponge, fresh strawberries, white chocolate-yogurt ganache
4 COURSE CHEF’S DINNER MENU | $85 PER PERSON

Please Choose 2 Family Style First Course, 2 Second Course & 3 Entrees
2 Desserts will be served Family Style

FAMILY STYLE FIRST COURSE

SHISHITO PEPPERS (V)
Blistered peppers with a chili garlic sauce

VENEZUELAN TEQUENOS (V)
Breaded dough spears, stuffed with queso blanco

MEZZE PLATTER (V)
Black bean hummus, labne and muhammara served with olives, raw vegetables and warm za’atar na’an

SECOND COURSE

CHOICE OF

MISO CAESAR SALAD
Shiitake “bacon”, zesty wonton chips, nori, sesame

VEGAN CHAUFA
Plant-based Chinese-Peruvian fried rice, mushroom, Szechuan pepper, baby bok choy, carrot, zucchini, ponzu sauce, crispy fried eggplants, scallions, Thai basil

TUNA TATAKI
Yellowfin, chickpea/edamame puree, sweet potato, peanuts

SHRIMP CEVICHE VERDE
Chilled tomatillo lime broth, serrano peppers, tostones

THIRD COURSE

CHOICE OF

ASIAN CAULIFLOWER (V)
Kimchi marinade, green plantain puree, peanuts, coconut crust

THAI STEAK
Prime Angus steak, Thai rice, plantains, peanuts, bacon-herb chimichurri supplemental charge of $8 per order

CHICKEN MILANESA
Cassava breading, tomato sauce, cheese, mashed potatoes, gravy

BRANZINO FROM THE LEVANT
Potato, avocado hummus, Lebanese yoghurt sauce, tomato supplemental charge of $12 per order

FAMILY STYLE DESSERTS

THE GLOBE
Lightly sweetened coffee-chocolate pick-me up bites

DECONSTRUCTED FRAISIER
Genoise sponge, fresh strawberries, white chocolate-yogurt ganache
GENERAL EVENT INFORMATION

Attention to detail, care and hospitality for our private events sets us apart as a premier private dining experience. Our goal is to create a unique and memorable event tailored to your needs.

RESERVATIONS
Your reservation will be confirmed upon receipt of a signed contract, which includes a credit card authorization. Your balance will be charged in full at the conclusion of the function. Gratuity is discretionary, Immigrant Food recommends 22%. Menu prices do not include the 10% sales tax or gratuity. If your organization is tax exempt, a copy of your tax-exempt certificate must be provided with your signed contract. All private spaces are reserved for 3 hours, unless noted otherwise. If your arrival is later than the designated start time, your event is still required to end by the time noted on your agreement. The restaurant reserves the right to charge $150/hour for each hour past the guaranteed departure with prior notice to the host of the event.

ALLERGIES & 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.

FINAL GUEST COUNT
Your final guaranteed guest count is required three business days prior to your event and may not be reduced thereafter. If we do not receive a timely guarantee of guest count, your final bill will reflect charges for the highest estimated number of guests shown on your agreement.

MENU PRICING
We require a pre-set menu for parties of 12 or more.

PRINTED MENUS
We are pleased to offer personalized menus for our guests, which can feature a heading or company logo. Black and white menus are complementary, menus printed in color will incur a fee of $1 per menu.

WINE & BEVERAGES
Immigrant Food features an extensive wine cellar, and our team is available to assist in making advance selections for your event. We suggest one white and one red for all groups of more than 16 guests. If you do not want to pre-select wines, you may order when you arrive (selections on the day of the event are based on availability and will need a 15-minute grace period after ordering). Groups larger than 15 guests must pre-select wines. Additionally, we invite you to allow our bar team to craft a signature cocktail for your event.
CORKAGE
We do not offer corkage for private events.

PLACE CARDS
Place cards can be printed and arranged on the table for a fee of $3 per card. We require 72-hour notice of final names with a seating chart.

LINENS
We provide standard napkins. White tablecloths are available at no additional cost upon request. We require 72-Hours Notice for tablecloths. Specialty options are available upon request for an additional charge.

AUDIO-VISUAL NEEDS
Inquire about AV capabilities at each location. We are able to bring in from an outside vendor. The cost will be added to your final bill.

FLOWERS
We can arrange your floral requirements. The arrangements are yours to keep, or give to your guests, at the conclusion of your function. The cost will be added to your final bill.

DELIVERIES & STORAGE
Should you require printed materials, gifts or other items to be shipped to Immigrant Food in advance of your event, please send them to Attn: Private Events/Lauren O’Leary. Storage onsite is very limited, so approval by management is needed in advance if storage is requested.

WHITE HOUSE:
Immigrant Food, 1701 Pennsylvania Ave NW, Washington DC 20006

PLANET WORD:
Immigrant Food+, 925 13th St. NW, Washington DC 20005

PARTING GIFTS
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 details.

COAT CHECK
Coat check is only available upon request.
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.
LET OUR TEAM TAKE CARE OF YOUR EVENT

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