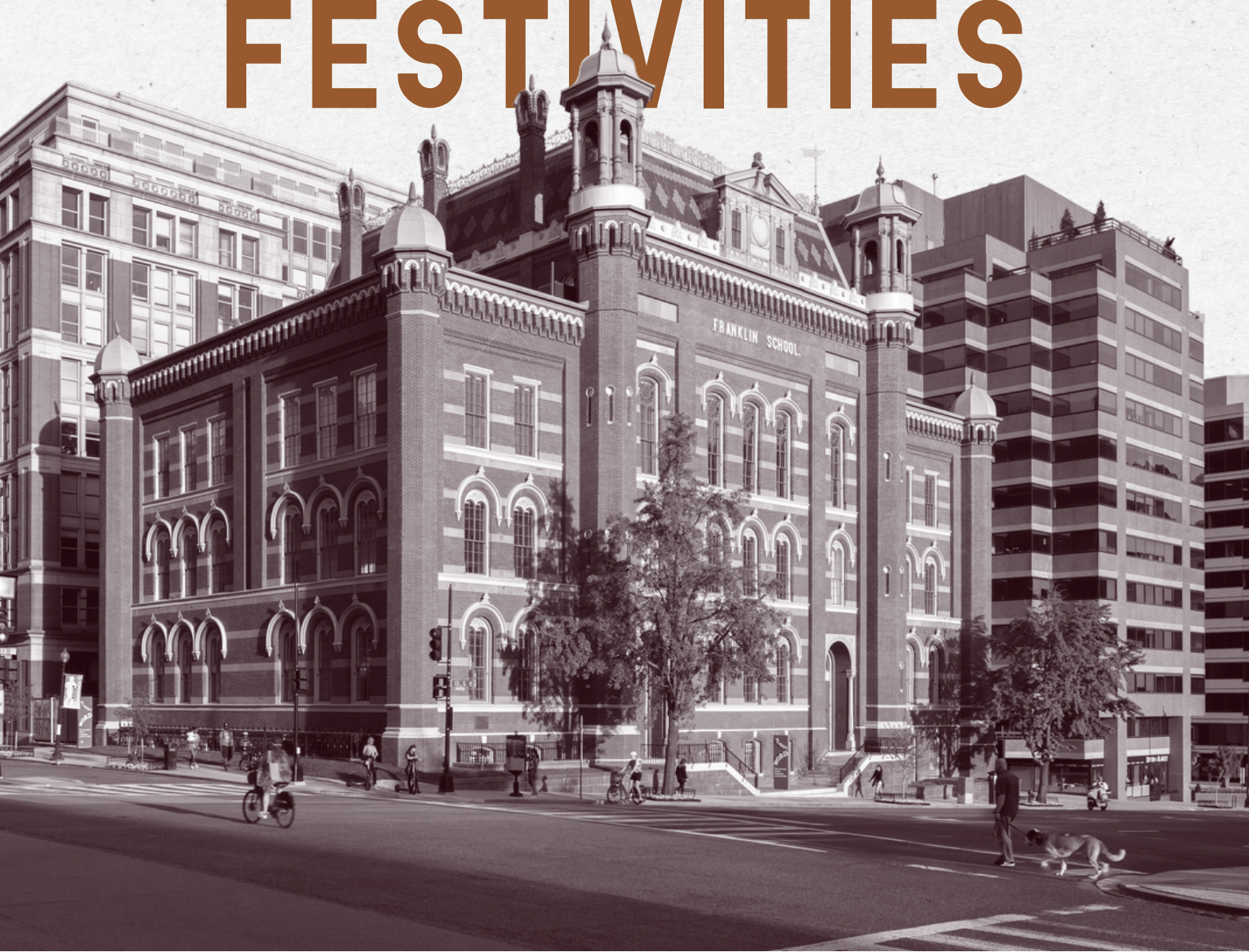


---

IMMIGRANT FOOD  PLANET  
WORD

---

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.

---

**WORLD FLAVORS WITH A MISSION**

immigrantfood.com • @immigrantfood • 202.888.0760 • 925 13th St NW, Washington DC 20005

---

---

## NOMAD ROOM

---

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

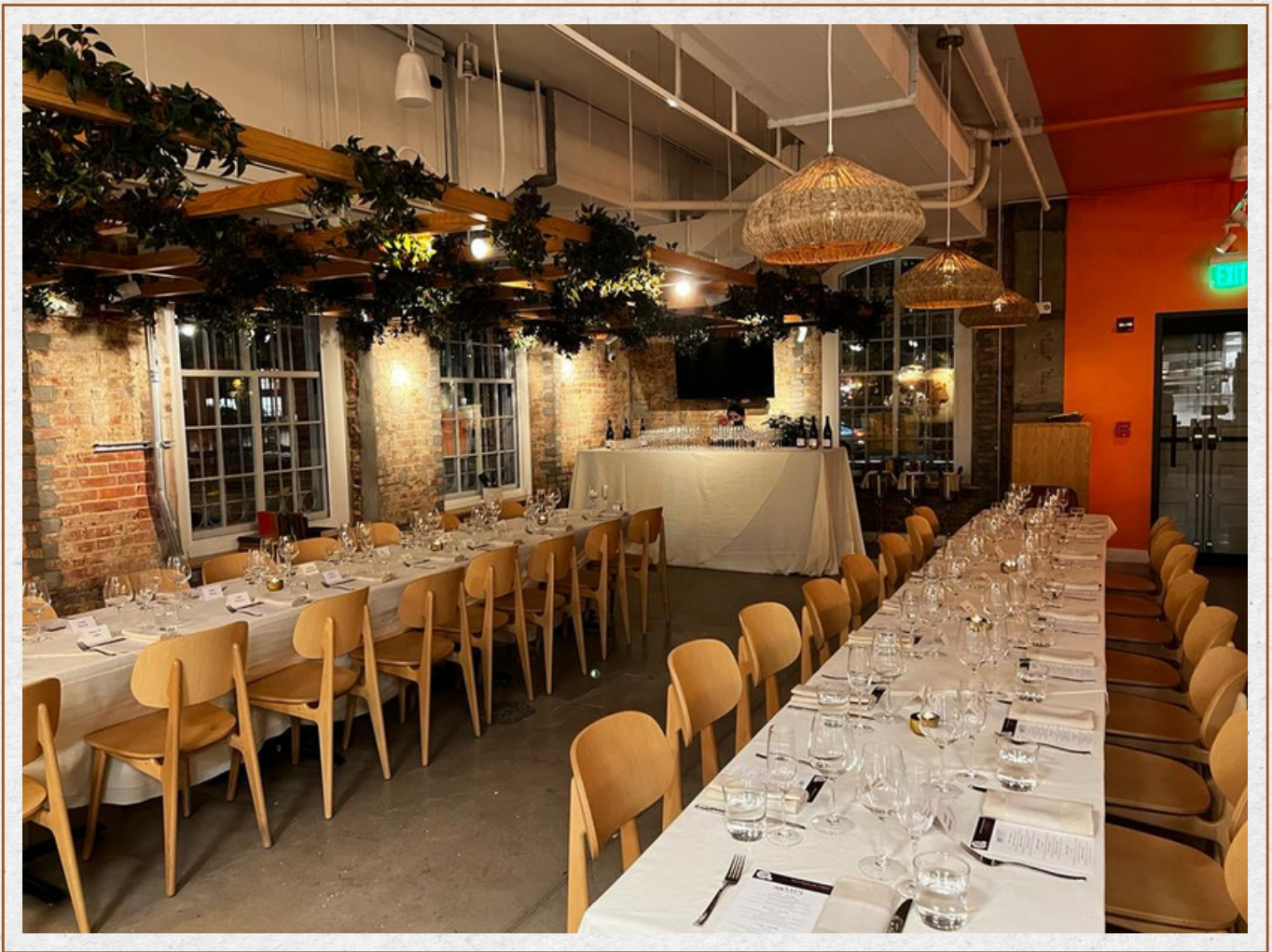
---

---

# FULL BUYOUT

---

The restaurant transforms into an open concept to accommodate large party events.



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

---

**WORLD FLAVORS WITH A MISSION**

immigrantfood.com • @immigrantfood • 202.888.0760 • 925 13th St NW, Washington DC 20005

---

---

# EVENT SPACE AT MUSEUM

---

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



**SEATED DINNER 100+ GUESTS**  
**-OR-**  
**STANDING RECEPTION 350+ GUESTS**

---

**WORLD FLAVORS WITH A MISSION**

immigrantfood.com • @immigrantfood • 202.888.0760 • 925 13th St NW, Washington DC 20005

---



# MENUS

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

---

## WORLD FLAVORS WITH A MISSION

immigrantfood.com • @immigrantfood • 202.888.0760 • 925 13th St NW, Washington DC 20005

---

---

## 3 COURSE LUNCH MENU | \$45 PER PERSON

---

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

---

#### **WORLD FLAVORS WITH A MISSION**

immigrantfood.com • @immigrantfood • 202.888.0760 • 925 13th St NW, Washington DC 20005

---



---

## 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

---

#### **WORLD FLAVORS WITH A MISSION**

immigrantfood.com • @immigrantfood • 202.888.0760 • 925 13th St NW, Washington DC 20005

---

---

## 3 COURSE DINNER MENU | \$65 PER PERSON

---

First and Dessert Courses will be Served Family Style, Choose 2 Entrees for your Guests to Choose from Onsite

### 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

---

#### WORLD FLAVORS WITH A MISSION

immigrantfood.com • @immigrantfood • 202.888.0760 • 925 13th St NW, Washington DC 20005

---

---

# 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 quest 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 CHAUFU**

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

---

**WORLD FLAVORS WITH A MISSION**

immigrantfood.com • @immigrantfood • 202.888.0760 • 925 13th St NW, Washington DC 20005

---

---

# 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.

---

### WORLD FLAVORS WITH A MISSION

immigrantfood.com • @immigrantfood • 202.888.0760 • 925 13th St NW, Washington DC 20005

---

---

## **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.

---

# 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.

---

**WORLD FLAVORS WITH A MISSION**

immigrantfood.com • @immigrantfood • 202.888.0760 • 925 13th St NW, Washington DC 20005

---



---

IMMIGRANT FOOD  PLANET  
WORD

---

CONTACT US!

LET OUR TEAM TAKE CARE OF YOUR EVENT

[events@immigrantfood.com](mailto:events@immigrantfood.com)

301-778-8606

[www.immigranfood.com](http://www.immigranfood.com)

@immigrantfood

