



IMMIGRANT
FOOD

BALLSTON CATERING & EVENTS

events@immigrantfood.com

WORLD FLAVORS WITH A MISSION
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CATERING & EVENTS WITH A MISSION

Immigrant Food is America's first *gastroadvocacy* restaurant. We celebrate America's story – the story of immigrants – with a vibrant menu of delectable dishes, crafted from immigrant recipes, flavors and ingredients. Here, every bite speaks volumes – of heritage, resilience, and the unique flavors that make America sing. We're building a community where diverse perspectives are celebrated, understanding blossoms, and social change happens, one delicious bite at a time. Let's get #unitedatthetable!

On top of our four restaurant locations, Immigrant Food does catering and event packages. Impress at your next office lunch or special event with Immigrant Food's lunch boxes or platters. Or bring your party to us - between Immigrant Food's four locations, we have a variety of spaces available. 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!

CATERING, DELIVERY, AND PICKUP MENU



CATERING, DELIVERY & PICK-UP: LUNCH BOXES

\$20 PER LUNCH BOX

Ideal for office lunches and small gatherings.

INCLUDES 1 BOWL OR SANDWICH
+ 1 BAG OF CHIPS AND A COOKIE



..... INDIVIDUAL BOWLS

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

IMMIGRANT POKE BOWL

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

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CATERING, DELIVERY & PICK-UP: LUNCH BOXES

SANDWICHES

CAPRESE

Fresh mozzarella, tomato confit, Thai basil pesto, balsamic

FALAFEL PITA

Lemon-tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix

VIET VIBES WRAP

Adobo spiced chicken, veggies, rice noodles, peanuts with a Vietnam River sauce

GREEK CHICKEN WRAP

Feta, tomatoes, cucumber, red onion, olives, spring mix, lemon vinaigrette

LUNCH BOX ADD-ONS

16 OZ SERVINGS SERVES 4 PEOPLE AVAILABLE TUESDAY-FRIDAY

ROASTED POTATOES WITH ONIONS AND PEPPERS \$18

OVEN-ROASTED CHIPOTLE-CINNAMON SPICED BROCCOLI \$16

PLANTAINS \$15

TURMERIC RICE \$15

HUMMUS \$25

WALNUT/RED PEPPER MUHAMMARA \$25

LABNE \$25

NA'AN \$12

ASSORTMENT OF CHIPS \$3

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CATERING, DELIVERY & PICK-UP: STREET FOOD & CANAPES

All our canapes are small bites meant to be shared and enjoyed by all. Perfect for networking events or cozy gatherings. These items are priced per piece. Canapes can be served passed or stationed.

CRISPY FALAFEL

Labne, pickled onion

\$2.75 PER PIECE

INDIAN SAMOSAS

Savory vegetable filling, tamarind-chutney drizzle.

\$4.50 PER PIECE

MUSHROOM TRUFFLE TARTS

Roasted garlic, chives

\$3.50 PER PIECE

CAPRESE SKEWERS

Fresh mozzarella, tomato, and pesto.

\$3.00 PER PIECE

VENEZUELAN TEQUENOS

Venezuelan breaded dough stuffed with queso blanco, chili mayo.

\$2.75 PER PIECE

OLD SAIGON CHICKEN SLIDERS

Adobo spiced chicken, chili mayo, daikon slaw

\$6.50 PER PIECE

CRISPY CHICKEN & LEMONGRASS DUMPLINGS

House ponzu

\$2.25 PER PIECE

COCHINITA PIBIL BUNS

Slow roasted pork, pickled onions, spicy mayo

\$7.00 PER PIECE

MEDITERRANEAN LAMB SKEWERS

Labne, zaatar, fresno chili

\$7.00 PER PIECE

BEEF EMPANADAS

Garlic aioli

\$3.50 PER PIECE

CATERING, DELIVERY & PICK-UP: 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
MEZZE PLATTER	\$150 \$275	
Three dips of muhammara, labne, and hummus, served with raw vegetables, olives, warm za'atar na'an		
CLASSIC HUMMUS	\$110 \$190	
Paprika, & warm zaatar naan		
MARINATED OLIVES	\$75 \$130	
Roasted garlic, thyme, chili flake		
BELGIAN FRIES	\$125 \$230	
Secret seasoning, garlic aioli		
SHRIMP CEVICHE VERDE	\$175 \$335	
Chilled tomatillo broth, tostones		
FILIPINO FRIED CHICKEN NUGGETS	\$165 \$315	
Sweet chili, jalapeno, roasted banana ketchup		
CHEESE BOARD	\$8.00 PER PERSON	
Chef's selection of cheeses, jam, honey, marinated olives & crackers		
CHARCUTERIE & CHEESE BOARD	\$10.00 PER PERSON	
Chef's selection of meats, cheese, jam, honey, marinated olives, fresh fruit & crackers		

CATERING, DELIVERY & PICK-UP: DINNER PLATTERS

Entree options that are perfect for your reception style event. These dishes will be stationed, served on platters or in chafing dishes.

	SERVES	
	25	50
MISO CAESAR SALAD Shitake “bacon,” zesty wontons, sesame	\$165	\$315
ASIAN CAULIFLOWER Kimchi, green plantain puree, peanuts, coconut crust	\$325	\$600
CHICKEN PARMESAN Cassava, tomato, fontina, mashed potatoes, truffle	\$350	\$650
ROASTED BRANZINO Chili, lemon	\$350	\$650
FILIPINO FRIED CHICKEN NUGGETS Sweet chili, jalapeno, roasted banana ketchup	\$165	\$315
MASHED POTATOES Truffle gravy	\$100	\$175
FIRE ROASTED BROCCOLI Chipotle, cinnamon	\$125	\$200
YELLOW RICE Seasoned with turmeric	\$125	\$200
ROASTED BRUSSELS SPROUTS Tahini, sour cherries, lemon	\$125	\$200

CATERING, DELIVERY & PICK-UP: DESSERT PLATTERS

We offer an array of desserts inspired by the sweet delicacies of global cultures. A perfect way to end any event!

	SERVES	
	25	50
SIGNATURE CHOCOLATE CHIP BROWNIES Decadent chocolate brownies	\$100	\$175
LATIN FLAN A creamy custard dessert	\$100	\$175
PASSION FRUIT PIE BITES Tropical, tangy pie size bites	\$100	\$175
KEY LIME PIE BITES Refreshing, citrus-forward pie size bites	\$100	\$175
HOUSEMADE COOKIES Chocolate Chip or Oatmeal	\$90	\$165
ALFAJORES Buenos Aires' special cookies of dulce de leche and coconut	\$90	\$165

..... NON-ALCOHOLIC DRINKS

\$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

\$96 PER CASE | SERVES 24 PEOPLE

MEXICAN COCA COLA

DIET COCA COLA

PINEAPPLE JARRITOS

TAMARIND JARRITOS

MANDARIN JARRITOS

SPRITE

SPARKLING WATER

STILL WATER

EVENTS MENU



GENERAL EVENT INFORMATION

Attention to detail, care and hospitality for our private events sets us apart as a premier private dining experience. For all large party events, we require a Limited or Family-Style Menu to be offered to your guests. All menus are priced per person.

RESERVATIONS

Your reservation will be confirmed upon receipt of a signed contract, which includes a credit card authorization. Payment is due prior to the start of the event. If your organization is tax exempt, a copy of your tax-exempt certificate must be provided with your signed contract. If your arrival is later than the designated start time, your event is still required to end by the time noted on your agreement.

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.

CHEF'S LUNCH MENU

STARTING AT \$30/PERSON

This is only available for in-restaurant events. First course and dessert course are family style, each person gets to choose one entree.

FIRST COURSE

MEZZE PLATTER

Three dips of hummus, muhammara, and labne, raw vegetables, olives, served with warm zaatar naan

VENEZUELAN TEQUENOS

Queso blanco wrapped in dough, served with chili mayo

ENTREE

Choice of 1 per person

OLD SAIGON

Our take on a Vietnamese banh mi sandwich, adobo-spiced chicken, slaw, daikon, carrot, chili mayo

HAVANA SANDWICH

"Best Cuban sandwich in town" Three types of pork with melted swiss, pineapple pickles

MADAM VP HERITAGE BOWL

A tribute to the Vice President's Indian & Jamaican heritage. Coconut-curry chicken on turmeric rice & baby spinach, plantain, chickpea, pineapple

VIET VIBES

Adobo-spiced chicken, rice noodles, veggies, peanuts on a Vietnam River sauce

MUMBAI MARIACHI

Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky chipotle dressing

IMMIGRANT POKE BOWL

Salmon, spring mix, sushi rice, bean sprout, corn, cucumber salad, carrot, cilantro, Korean mayo

WEST AFRICAN GUMBO

Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio

PERSIAN PLANTS & PEAS

Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint

DESSERT COURSE

LATIN FLAN

Rich, sweet custard with caramel sauce

ALFAJORES

Buenos Aires' special cookies of dulce de leche and coconut

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MULTI-COURSE CHEF'S DINNER MENU

This is only available for in-restaurant events. Our chef suggests family style courses.

3 COURSES

Starting at
\$45 PER PERSON

FIRST COURSE

MEZZE PLATTER

Hummus, muhammara, and labne

VENEZUELAN TEQUENOS

Queso blanco wrapped in dough, served with chili mayo

ENTREE

ROASTED BRANZINO

Chili, lemon

CHICKEN PARMESAN

Tomato gravy, fontina

ASIAN CAULIFLOWER

Peanut-coconut crust

MASHED POTATOES

Truffle gravy

ROASTED BRUSSEL SPROUTS

Tahini, macerated sour cherries

DESSERT COURSE

TROPICAL BEIGNETS

Toffee, vanilla ice cream, passion fruit

ALFAJORES

Buenos Aires' special cookies of dulce de leche and coconut

4 COURSES

Starting at
\$65 PER PERSON

FIRST COURSE

MEZZE PLATTER

Hummus, muhammara, and labne

VENEZUELAN TEQUENOS

Queso blanco wrapped in dough, served with chili mayo

SECOND COURSE

FRENCH GREEN SALAD

Radish, cherry tomatoes, lemon vinaigrette

SHRIMP CEVICHE VERDE

Chilled tomatillo lime broth, serrano peppers, tostones

ENTREE

ROASTED BRANZINO

Chili, lemon

CHICKEN PARMESAN

Tomato gravy, fontina

ASIAN CAULIFLOWER

Peanut-coconut crust

MASHED POTATOES

Truffle gravy

ROASTED BRUSSEL SPROUTS

Tahini, macerated sour cherries

DESSERT COURSE

TROPICAL BEIGNETS

Toffee, vanilla ice cream, passion fruit

THE GLOBE

Chocolate mousse, chocolate crumble, almond cake, hot fudge

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CHEF'S BRUNCH MENU

STARTING AT \$40/PERSON

This is only available for in-restaurant events at Planet Word. First course and dessert course are family style, each person gets to choose one entree..

FIRST COURSE

MEZZE PLATTER

Three dips of hummus, muhammara, and labne, raw vegetables, olives, served with warm zaatar naan

VENEZUELAN TEQUENOS

Queso blanco wrapped in dough, served with chili mayo

ADD ONS: GUACAMOLE CON TOSTONES

\$6/per person,

BELGIAN FRIES

\$4/per person

ENTREE

Each person selects one entree

PERUVIAN DOUBLE FRIED CHICKEN SANDWICH

Aji Amarillo, salsa criolla, lime

GAMBAS AL AJILLO Y AREPAS

Spain's crowning garlic shrimp dish is served with traditional Venezuelan arepas

SHAKSHUKA & AREPAS

Our signature dish. The Middles East's favorite poached egg and tomato breakfast dish, served with two Venezuelan arepas

DESSERT COURSE

LATIN FLAN

Rich, sweet custard with caramel sauce bites

ALFAJORES

Buenos Aires' special cookies of dulce de leche and coconut

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BAR PACKAGES

Immigrant Food offers a variety of customized bar packages featuring beer and wine selections as well as a full bar options that can include signature cocktails.

BEER & WINE PACKAGE

SELECTION OF BEER, WINE, SANGRIA AND NONALCOHOLIC DRINKS

STARTING AT \$27 PER PERSON (1.5 HOURS)

FULL BAR PACKAGE - WELL BAR

SPIRITS INCLUDE NEW AMSTERDAM VODKA, GORDON'S GIN, EVAN WILLIAMS BOURBON, JOHNNIE WALKER RED SCOTCH, JOSE CUERVO GOLD TEQUILA

(SPIRITS BASED ON AVAILABILITY)

SELECTION OF BEER, WINE AND NONALCOHOLIC DRINKS

STARTING AT \$38 PER PERSON (1.5 HOURS)

FULL BAR PACKAGE - PREMIUM BAR

SPIRITS INCLUDE GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, MAKER'S MARK BOURBON, JOHNNIE WALKER BLACK SCOTCH, PATRON SILVER TEQUILA

(SPIRITS BASED ON AVAILABILITY)

SELECTION OF SIGNATURE COCKTAILS, BEER, WINE AND NONALCOHOLIC DRINKS

STARTING AT \$44 PER PERSON (1.5 HOURS)



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IMMIGRANT FOOD



- 📍 **WHITE HOUSE** 1701 Pennsylvania Ave NW
- 📍 **PLANET WORD** 925 13th St. NW
- 📍 **UNION MARKET** 1309 5th St. NE
- 📍 **BALLSTON** 4245 N. Fairfax Drive

GENERAL INQUIRIES

events@immigrantfood.com

VALENTINE NEIRA, DIRECTOR OF EVENTS & CATERING

valentine@immigrantfood.com

703.786.7595

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