



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

*VEGAN BEAN-SHROOM SUBSTITUTE AVAILABLE FOR ALL BOWLS

HERITAGE

Coconut-milk curried chicken stew, chickpeas, potatoes, pineapples, plantains, jalapeño, served over turmeric rice and baby spinach (*dairy free*)

VIET VIBES

Adobo-spiced chicken on kale, rice noodles, broccoli, peanuts, soy sprouts, jalapeño, and mango. Spicy Pho vinaigrette (*dairy free*)

MUMBAI MARIACHI

Falafel on baby spinach & assorted veggies, roasted potatoes, feta, smoky Chipotle dressing (*spicy dressing | vegetarian | gluten free*)

WEST AFRICAN GUMBO

West African shrimp/chicken gumbo, and "Alloco" (traditional plantains), chili onion tomato salad, pistachios, greens and turmeric rice (*dairy free, gluten free*)

IMMIGRANT POKE BOWL 2.0

Raw salmon, sushi rice, seaweed salad, edamame, preserved mushrooms, crispy onion, creamy ponzu (*pescatarian, dairy free*)

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CATERING, DELIVERY & PICK-UP: LUNCH BOXES

..... SANDWICHES

FALAFEL PITA

Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix (vegan)

OLD SAIGON

Our take on the Vietnamese banh mi sandwich. Adobo-spiced chicken, slaw, daikon, carrot, chili mayo

..... 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 (*vegetarian / gluten free*)

\$2.75 PER PIECE

INDIAN SAMOSAS

Savory vegetable filling, tamarind-chutney drizzle (*vegan*)

\$4.50 PER PIECE

MUSHROOM TRUFFLE TARTS

Roasted garlic, chives (*vegetarian*)

\$3.50 PER PIECE

CAPRESE SKEWERS

Fresh mozzarella, tomato, and pesto (*vegetarian*)

\$3.00 PER PIECE

VENEZUELAN TEQUENOS

Venezuelan breaded dough stuffed with queso blanco, chili mayo (*vegetarian*)

\$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 (*gluten free*)

\$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 (<i>vegetarian</i>)		
CLASSIC HUMMUS	\$110 \$190	
Paprika, & warm zaatar naan (<i>vegan</i>)		
MARINATED OLIVES	\$75 \$130	
Roasted garlic, thyme, chili flake (<i>vegan / gluten free</i>)		
BELGIAN FRIES	\$125 \$230	
Secret seasoning, garlic aioli (<i>vegetarian / gluten free</i>)		
CARIBBEAN SHRIMP CEVICHE	\$175 \$335	
Passion fruit, pickled kumquat, chili, red pepper relish, tostones (<i>gluten free</i>)		
FILIPINO FRIED CHICKEN NUGGETS	\$165 \$315	
Sweet chili, jalapeno, roasted banana ketchup (<i>gluten free</i>)		
CHEESE BOARD	\$8.00 PER PERSON	
Chef's selection of cheeses, jam, honey, marinated olives & crackers (<i>vegetarian</i>)		
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
THAI NOODLE SALAD Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette (vegan)	\$275	\$525
FRENCH GREEN SALAD Radish, cherry tomatoes, lemon vinaigrette (vegan gluten free)	\$150	\$275
ASIAN CAULIFLOWER Kimchi, green plantain puree, peanuts, coconut crust (vegan, gluten free)	\$325	\$600
CHICKEN PARMESAN Cassava, tomato, fontina, mashed potatoes, truffle (gluten free)	\$350	\$650
ROASTED BRANZINO Chili, lemon (gluten free / dairy free)	\$350	\$650
SLOW BRAISED SHORT RIB Pomegranate molasses, spicy chermoula (dairy free)	\$500	\$900
CREAMY POLENTA Three cheese (gluten free)	\$125	\$200
MASHED POTATOES Truffle gravy	\$100	\$175
YELLOW RICE Seasoned with turmeric (vegan, gluten free)	\$125	\$200
FIRE ROASTED BROCCOLI Chipotle, cinnamon (vegan, gluten free)	\$125	\$200
ROASTED BRUSSELS SPROUTS Tahini, sour cherries, lemon (vegan, gluten free)	\$125	\$200
MISO-HONEY GLAZED CARROTS Garlic yogurt, harissa oil, torn mint, crushed pistachio (vegetarian)	\$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	\$100	\$175
Decadent chocolate brownies (<i>vegetarian</i>)		
LATIN FLAN	\$100	\$175
A creamy custard dessert (<i>vegetarian / gluten free</i>)		
HOUSEMADE COOKIES	\$90	\$165
Chocolate Chip or Oatmeal (<i>vegetarian</i>)		

..... 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

CHICKEN & LEMONGRASS DUMPLINGS

House ponzu

VENEZUELAN TEQUENOS

Queso blanco wrapped in dough, served with chili mayo (*vegetarian*)

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 (*dairy free*)

VIET VIBES

Adobo-spiced chicken, rice noodles, veggies, peanuts on a Vietnam River sauce (*dairy free*)

MUMBAI MARIACHI

Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky chipotle dressing (*vegetarian / gluten free*)

IMMIGRANT POKE BOWL 2.0

Raw salmon, sushi rice, seaweed salad, edamame, preserved mushrooms, crispy onion, creamy ponzu (*pescatarian / dairy free*)

WEST AFRICAN GUMBO

Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio (*gluten free / dairy free*)

DESSERT COURSE

LATIN FLAN

Rich, sweet custard with caramel sauce (*vegetarian*)

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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

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

VENEZUELAN TEQUENOS

Queso blanco wrapped in dough, served with chili mayo (*vegetarian*)

ENTREE

ROASTED BRANZINO

Chili, lemon (*gluten free, dairy free*)

CHICKEN PARMESAN

Tomato gravy, fontina (*gluten free*)

ASIAN CAULIFLOWER

Peanut-coconut crust (*vegan / gluten free*)

MASHED POTATOES

Truffle gravy

CHARRED BRUSSEL SPROUTS

Tahini, macerated sour cherries (*vegan / gluten free*)

DESSERT COURSE

TROPICAL BEIGNETS

Toffee, vanilla ice cream, passion fruit (*vegetarian*)

ALFAJORES

Buenos Aires' special cookies of dulce de leche and coconut (*vegetarian*)

4 COURSES

Starting at
\$65 PER PERSON

FIRST COURSE

MEZZE PLATTER

Hummus, muhammara, and labne (*vegetarian*)

VENEZUELAN TEQUENOS

Queso blanco wrapped in dough, served with chili mayo (*vegetarian*)

SECOND COURSE

FRENCH GREEN SALAD

Radish, cherry tomatoes, lemon vinaigrette (*vegan / gluten free*)

CARRIBBEAN CEVICHE VERDE

Passion fruit, pickled kumquat, chili, red pepper relish, tostones (*gluten free*)

ENTREE

ROASTED BRANZINO

Chili, lemon (*gluten free / dairy free*)

CHICKEN PARMESAN

Tomato gravy, fontina (*gluten free*)

ASIAN CAULIFLOWER

Peanut-coconut crust (*vegan / gluten free*)

MASHED POTATOES

Truffle gravy

CHARRED BRUSSEL SPROUTS

Tahini, macerated sour cherries (*vegan / gluten free*)

DESSERT COURSE

TROPICAL BEIGNETS

Toffee, vanilla ice cream, passion fruit (*vegetarian*)

LATIN FLAN

A creamy custard dessert (*vegetarian*)

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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 (*vegetarian*)

VENEZUELAN TEQUENOS

Queso blanco wrapped in dough, served with chili mayo (*vegetarian*)

ADD ONS: GUACAMOLE CON TOSTONES

\$6/per person (*vegan / gluten free*)

BELGIAN FRIES

\$4/per person, with garlic aioli (*gluten free / vegetarian*)

ENTREE

Each person selects one entree

PERUVIAN DOUBLE FRIED CHICKEN SANDWICH

Aji Amarillo, salsa criolla, lime

SHORT RIB POUTINE

French fries, slow braised short rib, pomegranate molasses gravy, fontina, pickled onion

SHAKSHUKA & AREPAS

Our signature dish. The Middles East's favorite poached egg and tomato breakfast dish, served with two Venezuelan arepas (*vegetarian / gluten free*)

DESSERT COURSE

LATIN FLAN

Rich, sweet custard with caramel sauce bites (*vegetarian*)

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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

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