



IMMIGRANT
FOOD

WHITE HOUSE & PLANET WORD CATERING & EVENTS

events@immigrantfood.com

AMERICAN FOOD IS IMMIGRANT FOOD

immigrantfood.com • [@immigrantfood](https://www.instagram.com/immigrantfood)



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 three 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 three 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!

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CATERING, DELIVERY, AND PICKUP MENU



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CATERING, DELIVERY & PICK-UP: LUNCH BOXES

\$22 Per Lunch Box

Includes 1 Bowl or sandwich
+ 1 Bag of Chips and a Cookie



INDIVIDUAL BOWLS

THE 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, chilled noodle salad, broccoli, peanuts, jalapeño, mango, and spicy Pho vinaigrette (*dairy free*)

MUMBAI MARIACHI

Falafel on baby spinach & assorted veggies, roasted potatoes, feta, and spicy chipotle dressing (*vegetarian, gluten free*)

WEST AFRICAN GUMBO

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

PERSIAN PLANTS & PROTEIN

Warm chicken & split peas on kale and Basmati rice, salad Shirazi, goji berries, mint, a kalamata and walnut dressing, almonds, and crackle rice (*dairy free*)

IMMIGRANT POKE BOWL 2.0

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

MEDITERRANEAN CAESAR SALAD

Falafel, kale, tahini dressing, candied lemon, pickled onion, feta, and parmesan (*vegetarian, gluten free*)

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CATERING, DELIVERY & PICK-UP: LUNCH BOXES

SANDWICHES

SPANISH CAPRESE

Burrata, crushed slow roasted tomatoes, Thai basil pesto, balsamic
(vegetarian)

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 4-5 people

ROASTED POTATOES WITH ONIONS AND PEPPERS \$25

OVEN-ROASTED CHIPOTLE-CINNAMON SPICED BROCCOLI \$25

PLANTAINS \$25

TURMERIC RICE \$22

HUMMUS \$26

WALNUT & RED PEPPER MUHAMMARA \$32

LABNE \$32

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.

*** = Not available at White House Location

CRISPY FALAFEL Labne, pickled onion (<i>gluten free, vegetarian</i>)	\$3.25 PER PIECE
INDIAN SAMOSAS Vegetable filling, tamarind-chutney drizzle (<i>vegan</i>)	\$5.00 PER PIECE
MUSHROOM TRUFFLE TARTS Roasted garlic, chives (<i>gluten free, vegetarian</i>)	\$5.50 PER PIECE
MUSHROOM & CHEESE CROQUETTES Garlic Aioli (<i>vegetarian</i>)	\$4.00 PER PIECE
CAPRESE SKEWERS Fresh mozzarella, tomato, pesto (<i>gluten free, vegetarian</i>)	\$4.00 PER PIECE
VENEZUELAN TEQUENOS Venezuelan breaded dough stuffed with queso blanco, chili mayo (<i>vegetarian</i>)	\$3.00 PER PIECE
CHICKEN & LEMONGRASS DUMPLINGS House ponzu	\$3.00 PER PIECE
OLD SAIGON CHICKEN SLIDERS Adobo spiced chicken, chili mayo, daikon slaw	\$7.00 PER PIECE
COCHINITA PIBIL BUNS Slow roasted pork, pickled onions, spicy mayo	\$8.00 PER PIECE
BEEF EMPANADAS Garlic aioli	\$5.00 PER PIECE
MEDITERRANEAN LAMB SKEWERS*** Labne, zaatar, fresno chili (<i>gluten free</i>)	\$7.00 PER PIECE

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CATERING, DELIVERY & PICK-UP: APPETIZER PLATTERS

All our canapes 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.

AVAILABLE AT WHITE HOUSE AND PLANET WORD

	SERVES	
	25	50
MEZZE PLATTER	\$175 \$330	
Three dips of muhammara (<i>vegan, contains walnuts</i>), labne (<i>vegetarian</i>), and hummus (<i>vegan</i>), served with raw vegetables, olives, warm za'atar na'an (<i>vegetarian</i>)		
HUMMUS OR MUHAMMARA	\$110 \$210	
Warm za'atar naan (<i>vegetarian</i>)		
BELGIAN FRIES	\$150 \$280	
Secret seasoning, garlic aioli (<i>vegetarian, gluten free</i>)		
CARIBBEAN SHRIMP CEVICHE	\$195 \$380	
Passion fruit, chili, red pepper relish (<i>gluten free, dairy free</i>)		
FILIPINO FRIED CHICKEN NUGGETS	\$195 \$380	
Sweet chili, jalapeno, roasted banana ketchup (<i>gluten free</i>)		
THAI NOODLE SALAD	\$300 \$550	
Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette (<i>vegan</i>)		
MEDITERRANEAN CAESAR SALAD	\$225 \$375	
Falafel, kale, tahini dressing, candied lemon, pickled onion, feta, parmesan (<i>gluten free, vegetarian</i>)		
CHEESE BOARD	\$10.00 PER PERSON	
Chef's selection of cheeses, jam, honey, marinated olives, grapes & crackers (<i>vegetarian</i>)		
CHARCUTERIE & CHEESE BOARD	\$12.00 PER PERSON	
Chef's selection of meats, cheese, jam, honey, marinated olives, grapes & crackers		

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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.

ONLY AVAILABLE AT OUR PLANET WORD LOCATION

SERVES

25	50
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ENTREES

ROASTED MUSHROOM LOMO SALTADO

Aji amarillo, fried potatoes, turmeric rice (*vegan / gluten free*)

\$550 | \$1,050

FIRE & HERB BRANZINO

Harissa and chermoula, turmeric rice (*gluten free / dairy free*)

\$550 | \$1,050

SLOW BRAISED SHORT RIB

Pomegranate molasses glaze, spicy chermoula, creamy polenta

\$600 | \$1,100

ACCOMPANIMENTS

FRENCH SALAD

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

\$150 | \$275

CREAMY POLENTA

Three cheese (*gluten free*)

\$200 | \$390

YELLOW RICE

Seasoned with turmeric (*vegan, gluten free*)

\$200 | \$390

ROASTED BRUSSELS SPROUTS

Tahini, sour cherries, lemon (*vegan, gluten free*)

\$200 | \$390

MISO-HONEY GLAZED CARROTS

Garlic yogurt, harissa oil, torn mint, crushed pistachio (*vegetarian*)

\$200 | \$390

ASIAN CAULIFLOWER

Kimchi, peanuts, coconut crust (*vegan, gluten free*)

\$300 | \$550

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CATERING, DELIVERY & PICK-UP: DESSERT & DRINKS

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

	SERVES
	25 50
CHOCOLATE CHIP BROWNIES Decadent chocolate brownies (<i>vegetarian</i>)	\$150 \$290
LATIN FLAN A creamy custard dessert (<i>vegetarian, gluten free</i>)	\$150 \$290
NUTELLA EMPANADAS Dusted with powdered sugar (<i>vegetarian</i>)	\$125 \$240
HOUSEMADE COOKIES Chocolate chip or oatmeal (<i>vegetarian</i>)	\$100 \$190

..... NON-ALCOHOLIC DRINKS

\$65 per 1 Gallon | Serves 10 people

\$96 per Case | Serves 24 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

MINT LEMONANA

Mint, lemon, and honey: a refreshing Middle Eastern drink!

Mexican Coca Cola

Diet Coca Cola

Pineapple Jarritos

Tamarind Jarritos

Mandarin Jarritos

Sprite

Sparkling Water

Still Water

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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.

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CHEF'S LUNCH MENU

STARTING AT \$40/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

Served family style

Mezze Platter

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

Venezuelan Tequeños

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

ENTREE

Choice of 1 Entree. Choose 4-5 Lunch Entree Options For Your Group

Old Saigon

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

The Heritage Bowl

Coconut-curry chicken on turmeric rice & baby spinach, plantain, chickpea, pineapple (dairy free)

West African Gumbo Bowl

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

Mumbai Mariachi Bowl

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

Immigrant Poke Bowl 2.0.

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

DESSERT COURSE

Served family style

Latin Flan

Rich, sweet custard with caramel sauce (vegetarian, gluten free)

Nutella Empanadas

Dusted with powdered sugar (vegetarian)

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MULTI-COURSE CHEF'S DINNER MENU

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

3 COURSES

Starting at
\$65 per person

FIRST COURSE

Mezze Platter

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

Venezuelan Tequeños

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

ENTREE

Dual Fire & Herb Branzino

Harissa, Chermoula (gf, dairy free)

Charred Brussel Sprouts

Tahini, sour cherries, lemon (vegan, gf)

Roasted Mushroom Lomo Saltado

Aji amarillo, fried potatoes (vegan, gf)

Yellow Rice

Seasoned with turmeric (vegan, gf)

Filipino Fried Chicken Nuggets

Sweet chili, jalapeno, roasted banana ketchup (gf, dairy free)

DESSERT COURSE

Tropical Beignets

Toffee, vanilla ice cream, passion fruit (vegetarian)

Latin Flan

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

4 COURSES

Starting at
\$85 per person

FIRST COURSE

Mezze Platter

Hummus, muhammara, and labne (vegetarian)

Venezuelan Tequeños

Queso blanco in dough, with chili mayo (vegetarian)

SECOND COURSE

French Green Salad

Radish, cherry tomatoes, lemon vinaigrette (vegan, gf)

Carribean Shrimp Ceviche

Passion fruit, chili, red pepper relish (gf, dairy free)

ENTREE

Dual Fire & Herb Branzino

Harissa, Chermoula (gf, dairy free)

Charred Brussel Sprouts

Tahini, sour cherries, lemon (vegan, gf)

Roasted Mushroom Lomo Saltado

Aji amarillo, fried potatoes (vegan, gf)

Yellow Rice

Seasoned with turmeric (vegan, gf)

Filipino Fried Chicken Nuggets

Sweet chili, jalapeno, roasted banana ketchup (gf, dairy free)

DESSERT COURSE

Tropical Beignets

Toffee, vanilla ice cream, passion fruit (vegetarian)

Latin Flan

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

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CHEF'S BRUNCH MENU

STARTING AT \$45/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 Tequeños

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

Guacamole

Fresh tortilla chips (*vegan, gluten free*)

ENTREE

Each person selects one entree

Peruvian Double Fried Chicken Sandwich

Aji Amarillo, salsa criolla, lime, served with fries or salad

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

Nutella Empanadas

Dusted with powdered sugar (*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. At the White House location, only the Beer & Wine Package is available. The Beer & Wine package and Full Bar Packages are available at Planet Word and Ballston.

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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@ WHITE HOUSE **1701 Pennsylvania Ave NW**
@ PLANET WORD **925 13th St. NW**
@ BALLSTON **4245 N. Fairfax Drive**

GENERAL INQUIRIES
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