



IMMIGRANT
FOOD

BALLSTON 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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*Prices are subject to a 22% taxable service charge and required sales tax (unless exempt)

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

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, plantains, chili onion and 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 4-5 people

ROASTED POTATOES WITH ONIONS AND PEPPERS \$18

OVEN-ROASTED CHIPOTLE-CINNAMON SPICED BROCCOLI \$16

PLANTAINS \$15

TURMERIC RICE \$16

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 (<i>gluten free, vegetarian</i>)	\$2.75 PER PIECE
INDIAN SAMOSAS Vegetable filling, tamarind-chutney drizzle (<i>vegan</i>)	\$4.50 PER PIECE
MUSHROOM TRUFFLE TARTS Roasted garlic, chives (<i>gluten free, vegetarian</i>)	\$3.50 PER PIECE
CAPRESE SKEWERS Fresh mozzarella, tomato, and pesto (<i>gluten free, vegetarian</i>)	\$3.00 PER PIECE
VENEZUELAN TEQUENOS Venezuelan breaded dough stuffed with queso blanco, chili mayo (<i>vegetarian</i>)	\$2.75 PER PIECE
CHICKEN & LEMONGRASS DUMPLINGS House ponzu	\$2.25 PER PIECE
OLD SAIGON CHICKEN SLIDERS Adobo spiced chicken, chili mayo, daikon slaw	\$6.50 PER PIECE
COCHINITA PIBIL BUNS Slow roasted pork, pickled onions, spicy mayo	\$7.00 PER PIECE
MEDITERRANEAN LAMB SKEWERS Labne, zaatar, fresno chili (<i>gluten free</i>)	\$7.00 PER PIECE
BEEF EMPANADAS Garlic aioli	\$3.50 PER PIECE

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CATERING, DELIVERY & PICK-UP: CANAPE 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.

	SERVES	
	25	50
MEZZE PLATTER	\$150 \$275	
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 \$190	
Warm za'atar naan (<i>vegetarian</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>)		
THAI NOODLE SALAD	\$200 \$350	
Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette (<i>vegan</i>)		
MEDITERRANEAN CAESAR SALAD	\$175 \$300	
Falafel, kale, tahini dressing, candied lemon, pickled onion, feta, parmesan (<i>vegetarian</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		

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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.

SERVES

25	50
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ENTREES

ROASTED MUSHROOM LOMO SALTADO

\$350 | \$650

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

FIRE & HERB BRANZINO

\$350 | \$650

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

SLOW BRAISED GLAZED SHORT RIB

\$500 | \$900

Pomegranate molasses glaze, spicy chermoula, creamy polenta

ACCOMPANIMENTS

FRENCH SALAD

\$125 | \$200

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

CREAMY POLENTA

\$125 | \$200

Three cheese (*gluten free*)

YELLOW RICE

\$125 | \$200

Seasoned with turmeric (*vegan, gluten free*)

ROASTED BRUSSELS SPROUTS

\$125 | \$200

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

MISO-HONEY GLAZED CARROTS

\$125 | \$200

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

ASIAN CAULIFLOWER

\$275 | \$500

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

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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
CHOCOLATE CHIP BROWNIES Decadent chocolate brownies (<i>vegetarian</i>)	\$100 \$175
LATIN FLAN A creamy custard dessert (<i>vegetarian, gluten free</i>)	\$100 \$175
NUTELLA EMPANADAS Lightly dusted with sugar (<i>vegetarian</i>)	\$100 \$175
HOUSEMADE COOKIES Chocolate chip or oatmeal (<i>vegetarian</i>)	\$90 \$165

..... **NON-ALCOHOLIC DRINKS**

\$65 per 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 \$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 Tequeños
Queso blanco wrapped in dough, served with chili mayo (*vegetarian*)

ENTREE

Choice of 1 per person. Choose 4-5 Entrees for your group to select from.

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*)

Mumbai Mariachi Bowl
Falafel on baby spinach & assorted veggies, roasted potato, feta, spicy chipotle 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*)

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

Nutella Empanadas
Dusted with powdered sugar (*vegetarian*)

House Baked Cookies
Chocolate chip and oatmeal raisin (*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
\$45 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 (gluten 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 (gluten free)

DESSERT COURSE

Tropical Beignets

Toffee, vanilla ice cream, passion fruit (vegetarian)

Latin Flan

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

4 COURSES

Starting at
\$65 per person

FIRST COURSE

Mezze Platter

Hummus, muhammara, and labne (vegetarian)

Venezuelan Tequeños

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

SECOND COURSE

French Green Salad

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

Carribean Shrimp Ceviche

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

ENTREE

Dual Fire & Herb Branzino

Harissa, Chermoula (gluten 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)

DESSERT COURSE

Tropical Beignets

Toffee, vanilla ice cream, passion fruit (vegetarian)

Latin Flan

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

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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 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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