

WHITE HOUSE & PLANET WORD CATERING & EVENTS

events@immigrantfood.com

AMERICAN FOOD IS IMMIGRANT FOOD

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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 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!

CATERING, DELIVERY, AND PICKUP MENU







AMERICAN FOOD IS IMMIGRANT FOOD

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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

$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*)

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

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

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

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 — $2.50 PER PIECE
Labne, pickled onion (*gluten free, vegetarian*)

INDIAN SAMOSAS — $5.00 PER PIECE
Vegetable filling, tamarind-chutney drizzle (*vegan*)

MUSHROOM TRUFFLE TARTS — $4.25 PER PIECE
Roasted garlic, chives (*gluten free, vegetarian*)

MUSHROOM & CHEESE CROQUETTES — $4.00 PER PIECE
Garlic Aoili (*vegetarian*)

CAPRESE SKEWERS — $3.50 PER PIECE
Fresh mozzarella, tomato, pesto (*gluten free, vegetarian*)

VENEZUELAN TEQUENOS — $3.00 PER PIECE
Venezuelan breaded dough stuffed with queso blanco, chili mayo (*vegetarian*)

CHICKEN & LEMONGRASS DUMPLINGS — $3.00 PER PIECE
House ponzu

OLD SAIGON CHICKEN SLIDERS — $4.00 PER PIECE
Adobo spiced chicken, chili mayo, daikon slaw

COCHINITA PIBIL BUNS — $6.00 PER PIECE
Slow roasted pork, pickled onions, spicy mayo

BEEF EMPANADAS — $5.00 PER PIECE
Garlic aioli

MEDITERRANEAN LAMB SKEWERS* — $6.00 PER PIECE
Labne, zaatar, fresno chili *(gluten free)*

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

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 Three dips of muhammara (*vegan, contains walnuts*), labne (*vegetarian*), and hummus (*vegan*), served with raw vegetables, olives, warm za'atar na'an (*vegetarian*)	$175 | $330
HUMMUS OR MUHAMMARA Warm za'atar naan (vegetarian)	$75 | $145
BELGIAN FRIES Secret seasoning, garlic aioli *(vegetarian, gluten free)*	$95 | $180
CARIBBEAN SHRIMP CEVICHE Passion fruit, chili, red pepper relish (*gluten free, dairy free*)	$195 | $380
FILIPINO FRIED CHICKEN NUGGETS Sweet chili, jalapeno, roasted banana ketchup (*gluten free*)	$250 | $490
THAI NOODLE SALAD Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette (*vegan*)	$225 | $410
MEDITERRANEAN CAESAR SALAD Falafel, kale, tahini dressing, candied lemon, pickled onion, feta, parmesan (*gluten free, vegetarian*)	$225 | $375
CHEESE BOARD Chef's selection of cheeses, jam, honey, marinated olives, grapes & crackers (*vegetarian*)	$10.00 PER PERSON
CHARCUTERIE & CHEESE BOARD Chef's selection of meats, cheese, jam, honey, marinated olives, grapes & crackers	$12.00 PER PERSON

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

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

ENTREES

ROASTED MUSHROOM LOMO SALTADO — $400 | $765
Aji amarillo, fried potatoes, turmeric rice (*vegan / gluten free*)

FIRE & HERB BRANZINO — $450 | $860
Harissa and chermoula, turmeric rice (*gluten free / dairy free*)

SLOW BRAISED SHORT RIB — $495 | $910
Pomegranate molasses glaze, spicy chermoula, creamy polenta

ACCOMPANIMENTS

FRENCH SALAD — $135 | $250
Radish, cherry tomatoes, lemon vinaigrette *(vegan, gluten free)*

CREAMY POLENTA — $200 | $390
Three cheese (*gluten free)*

YELLOW RICE — $55 | $105
Seasoned with turmeric (*vegan, gluten free*)

ROASTED BRUSSELS SPROUTS — $195 | $380
Tahini, sour cherries, lemon (*vegan, gluten free*)

MISO-HONEY GLAZED CARROTS — $195 | $380
Garlic yogurt, harissa oil, torn mint, crushed pistachio (*vegetarian*)

ASIAN CAULIFLOWER — $300 | $550
Kimchi, peanuts, coconut crust (*vegan, gluten free)*

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

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 (*vegetarian*)	$125 | $245
LATIN FLAN A creamy custard dessert *(vegetarian, gluten free)*	$150 | $290
NUTELLA EMPANADAS Dusted with powdered sugar (*vegetarian*)	$125 | $240
HOUSEMADE COOKIES Chocolate chip or oatmeal (*vegetarian*)	$95 | $180

NON-ALCOHOLIC DRINKS

$65 per 1/2 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

MINT LEMONANA

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

$96 per Case | Serves 24 people

Mexican Coca Cola

Diet Coca Cola

Pineapple Jarritos

Tamarind Jarritos

Mandarin Jarritos

Sprite

Sparkling Water

Still Water

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

SAMPLE LUNCH BUFFET - $45/PERSON

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

CRISPY FALAFEL
Labne, pickled onion (*gluten free, vegetarian*)

CHICKEN & LEMONGRASS DUMPLINGS
House ponzu

MEZZE PLATTER
Three dips of muhammara, labne, and hummus, served with raw vegetables, olives, warm za'atar na'an (*vegetarian*)

FILIPINO FRIED CHICKEN NUGGETS
Sweet chili, jalapeno, roasted banana ketchup (*gluten free*)

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

YELLOW RICE
Seasoned with turmeric (*vegan | gluten free*)

THAI NOODLE SALAD
Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette (*vegan*)

FIRE ROASTED BROCCOLI
Chipotle, cinnamon *(vegan, gluten free)*

LATIN FLAN
A creamy custard dessert *(gluten free)*

NUTELLA EMPANADAS
Pastry filled with warm Nutella and lightly dusted with sugar

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

SAMPLE DINNER BUFFET - STARTING $80/PERSON

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

CHARCUTERIE & CHEESE BOARD

Chef's selection of meats, cheese, jam, honey, marinated olives, fresh fruit & crackers

MEZZE PLATTER

Three dips of muhammara, labne, and hummus, served with raw vegetables, olives, warm za'atar na'an (vegetarian)

DUAL FIRE & HERB BRANZINO

Harissa, Chermoula (gluten free, dairy free)

GLAZED SHORT RIB WITH CHEESY POLENTA

Pomegranate molasses glaze, spicy chermoula

MUSHROOM LOMO SALTADO

Aji amarillo, roasted potatoes (gluten free, vegan)

FILIPINO FRIED CHICKEN

Sweet chili, jalapeno, roasted banana ketchup (gluten free)

CHARRED BRUSSEL SPROUTS

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

FRENCH GREEN SALAD

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

YELLOW RICE

Seasoned with Turmeric (gluten free, vegan)

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

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 $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*)

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

CHEF'S HOLIDAY DINNER MENU
STARTING AT $70/PERSON

FIRST COURSE

Roasted Mushroom Soup
Preserved forest mushrooms, chive oil (vegetarian)
Served Individually

Venezuelan Tequeños
Queso blanco wrapped in dough, served with chili mayo (vegetarian)
Served Family Style

ENTREE
Served Family Style

Slow Braised Short Rib
Pomegranate molasses glaze and spicy chermoula

Creamy Polenta
With three cheese (gluten free)

Roasted Mushroom Lomo Saltado
Aji amarillo, fried potatoes (vegan, gluten free)

Yellow Rice
Seasoned with turmeric (vegan, gluten free)

Miso-Honey Glazed Carrots
Garlic yogurt, harissa oil, torn mint, crushed pistachio (vegetarian)

DESSERT COURSE
Served Family Style

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

Nutella Empanadas
Dusted with powdered sugar (*vegetarian*)

ADD OUR SIGNATURE FRENCH SALAD FOR $7/PERSON

Looking to host this year's dinner at home?
Ask as about how you can order this dinner to-go!

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SMALL BITES, BIG CELEBRATIONS
STARTING AT $24.50/PERSON

AN ASSORTMENT OF BITES PERFECT FOR HOLIDAY COCKTAIL PARTIES OR RECEPTIONS.

THE PERFECT SPREAD FOR HOLIDAY MINGLING!

Indian Samosas
Vegetable filling, tamarind-chutney drizzle (vegan)

Chicken and Lemongrass Dumplings
Served with house ponzu

Cochinita Pibil Buns
Slow roasted pork, pickled onions, spicy mayo

Mediterranean Lamb Skewers
Labne, zaatar, fresno chili (gluten free)

Asian Cauliflower
Kimchi, peanuts, coconut crust (vegan, gluten free)

ADD A HOLIDAY CHEESE BOARD FOR $8/PERSON

Looking to host this year's party at home?
Ask as about how you can order this menu to-go!

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

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*)

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

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

$55 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

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

Latin Flan

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

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

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*)

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

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)



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

EVENT SPACES





GENERAL EVENT INFORMATION

Attention to detail, care and hospitality for our private events sets us apart as a premier private dining experience. We would love to customize a buffet or family-style menu that is perfect for your guests.

To inquire about an event, you can send a lead form on our website or email events@immigrantfood.com.

We use the Events Platform Tripleseat to create and send you a contract, which we call a Banquet Event Order (BEO). The BEO outlines all event details, including menu, timing, pricing, and service notes.

We do not charge for event space rental for in-restaurant events; we just have food and beverage minimums dependent on the time of day and the space. We have a $300 minimum for all catering and event orders. Prices are subject to a 22% event gratuity and required sales tax. If your organization is tax exempt, please provide a copy of your tax-exempt certificate to have sales tax removed from your BEO.

Your reservation will be confirmed upon receipt of a signed BEO, credit card authorization, and a 50% deposit. Deposit payment is due prior to the start of the event. The remaining balance is due within 24 hours after the event and can be paid directly through Tripleseat by credit card or ACH. We add on a fee of 3% for all credit card payments over $2,500.

In-restaurant events and drop-off/pick-up caterings are available during our normal business hours. Outside of restaurant hours, we open for full buyouts and full-service caterings for each restaurant.

EVENT SPACES AT WHITE HOUSE

The original Immigrant Food location right on Pennsylvania Avenue. This location is more relaxed, serving the lunch menu all day along with a selection of wine, beer, and sangria (no full cocktail program).

Mezzanine at White House: A cozy semi-private space overlooking the main dining room.

SEATED LUNCH/DINNER FOR 25 GUESTS
-OR-
STANDING RECEPTION FOR 30 GUESTS





Full Buy Out: Includes the main dining room, mezzanine, and patio—ideal for large groups seeking a private setting in the heart of downtown.

SEATED LUNCH/DINNER FOR 120 GUESTS
-OR-
STANDING RECEPTION FOR 150 GUESTS

Main Dining Room: Enjoy our main dining room for a seated dinner or standing reception and add on the mezzanine or patio for additional space!

SEATED LUNCH/DINNER FOR 50 GUESTS
-OR-
STANDING RECEPTION FOR 75 GUESTS





The Patio: Sip on a drink outside and enjoy the weather!

SEATED LUNCH/DINNER FOR 35 GUESTS
-OR-
STANDING RECEPTION FOR 50 GUESTS

EVENT SPACES AT PLANET WORD

Located in the Planet Word Museum in Franklin Square, this more formal location is home to an elevated dinner menu and a full - and delicious - cocktail program.

Full Buy Out: Spread out and enjoy the privacy of the Main Dining Room, the Nomad Room, and the Outside Streetery.

SEATED LUNCH/DINNER FOR 70 GUESTS
-OR-
STANDING RECEPTION FOR 110 GUESTS





Main Dining Room: The largest single space. The main dining room of the restaurant has a removable curtain down the middle allowing you to design the space however is best for your group.

SEATED LUNCH/DINNER FOR 55 GUESTS
-OR-
STANDING RECEPTION FOR 85 GUESTS

The Nomad Room: This semi-private space has cultural tapestries draped from the ceiling and features the historical Franklin School's Furnace, built in 1869.

SEATED LUNCH/DINNER FOR 20 GUESTS
-OR-
STANDING RECEPTION FOR 25 GUESTS





Planet Word Museum: as an official catering partner, our events team curates large corporate happy hours, all-day conferences, and formal events at the Planet Word event spaces.

EVENT SPACES AT BALLSTON

Our newest - and largest - location in Arlington, VA. Located directly across from the metro, this location has our elevated dinner menu and full cocktail program as well.

Full Buy Out: Enjoy full access to the bar, dining room, private room, and patio—ideal for large groups seeking space, privacy, and comfort.

SEATED LUNCH/DINNER FOR 130 GUESTS
-OR-
STANDING RECEPTION FOR 200 GUESTS





Bar Area/Main Dining Room: Surround the beautiful bar and large open windows.

SEATED LUNCH/DINNER FOR 40/80 GUESTS
-OR-
STANDING RECEPTION FOR 70/125 GUESTS

Private Dining Room: This fully private room has greenery overhanding. Room comes with a TV screen with HDMI connection and wireless microphones.

SEATED LUNCH/DINNER FOR 36 GUESTS
-OR-
STANDING RECEPTION FOR 60 GUESTS





The Patio: Sip on a drink outside and enjoy the weather.

SEATED LUNCH/DINNER FOR 27 GUESTS
-OR-
STANDING RECEPTION FOR 35 GUESTS

IMMIGRANT FOOD



CONTACT

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

GENERAL INQUIRIES

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