

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







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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*)

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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

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)*

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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 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

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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

ENTREES

	SERVES 25 | 50
ROASTED MUSHROOM LOMO SALTADO Aji amarillo, fried potatoes, turmeric rice (*vegan / gluten free*)	$400 | $765
FIRE & HERB BRANZINO Harissa and chermoula, turmeric rice (*gluten free / dairy free*)	$450 | $860
SLOW BRAISED SHORT RIB Pomegranate molasses glaze, spicy chermoula, creamy polenta	$495 | $910

ACCOMPANIMENTS

FRENCH SALAD Radish, cherry tomatoes, lemon vinaigrette *(vegan, gluten free)*	$135 | $250
CREAMY POLENTA Three cheese (*gluten free)*	$200 | $390
YELLOW RICE Seasoned with turmeric (*vegan, gluten free*)	$55 | $105
ROASTED BRUSSELS SPROUTS Tahini, sour cherries, lemon (*vegan, gluten free*)	$195 | $380
MISO-HONEY GLAZED CARROTS Garlic yogurt, harissa oil, torn mint, crushed pistachio (*vegetarian*)	$195 | $380
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 (*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)

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)

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)

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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IMMIGRANT FOOD



CONTACT

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@ PLANET WORD	925 13th St. NW
@ BALLSTON	4245 N. Fairfax Drive

GENERAL INQUIRIES

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