

YOUR CULINARY
SERVICES PARTNER



A PRIVATE CHEF APPROACH TO SERVICE



The *Folklore* *Culinary* Experience



LOCALLY-MADE.
GLOBALLY-INSPIRED.

A new approach to catering, rooted in the concept of a private chef approach to service by Chef Alon Ezra.

Based in sunny South Florida, our talented team delivers restaurant-caliber and personalized culinary catering and private chef services.



Folklore Culinary's *Mission*



Thoughtful Food | Seamless Service | Sustainable Practices



Culinary Service

Our dedicated team works directly with you to deliver on your culinary vision with a focus on quality and safety.

Custom Menus

We work with you one-on-one to create personalized menus: from drop-off services, an intimate private chef dinner, to full service formal sit-down dining. We focus on a culturally inspired experience while catering to all dietary needs and preferences, including vegan, vegetarian, kosher and more.

On-Site Partner

We are more than Chefs. We'll set up, provide staff and break down spaces as needed to best suit your needs. Additionally, we realize not every space has a commercial kitchen, we have the solution!

What we bring *to the table*

Integral Ingredients

Our dishes are made from high-quality and locally-sourced ingredients.

Freshly-made

We make our products in small batches to maintain freshness.

Servicing Flexibility

We provide culinary services when and where you need them. From an intimate party in the comfort of your home to a larger scale event for any occasion.





Unique Offerings

CREATING A CUSTOM EXPERIENCE FOR YOU HAS NEVER BEEN EASIER
GLOBALLY INSPIRED | LOCALLY MADE

Champagne on Wheels

- Customize a champagne cart with your event logo
- Artistic cart on wheels to add to your party decor. This will elevate your experience and each sip!

Coffee & Juice Bar

- Made to order or grab n' go
- Cold brew coffee, espresso
- Assortment of cold pressed juices & immunity shots.

Portable Smoker

- You along with your guests will be served a selection of meats from the smoker straight to your plate!

Nitrogen Ice-Cream

- Celebrating a special occasion? This is the perfect way to elevate your party with a interactive and fun experience for all ages!



WHAT'S ON THE MENU

BREAKFAST/ BRUNCH ITEMS:

- *Freshly Squeezed OJ*
- *Make Your Own Smoothie or Cold Pressed Juice Bar*
- *Chef's Live Omelette Station*
- *Avocado Toast Station: crumbled feta, tomato, red onion, arugula, watercress, balsamic reduction, & olive oil*
- *Overnight Oats: garnished with goji berries, granola, & manuka honey*
- *Cinnamon Chia Seed Pudding: with almond milk base, topped with fresh berries*
- *Yogurt Parfaits: topped with granola, fresh berries, & honey*
- *Eggs Benedict & Eggs Florentine*
- *Egg Bites: Spinach and Feta or Ham, Cheese, & Tomato*
- *Telavivian Signature Breakfast: Shakshuka, Bourekas, Jerusalem Bagels, & Israeli Salad*
- *Southern Breakfast: Cheesy Grits, Sausage, Bacon, Steaks, Breakfast Potatoes, & Fluffy Buttermilk Biscuits*
- *New York Bagel Platter: toasted bagel, smoked salmon, red onion, capers, & chives with cream cheese*
- *Big Chocolate Chip Pancake Skillet: topped with maple syrup*
- *Challah French Toast: topped with caramelized bananas*
- *Seasonal Organic Fruit Platter*



ELEVATED PLATTERS & BOARDS:

- *The Original NY Bagel: Assorted Bagels, Smoked Salmon, Capers, Chives, Pickled Onion, Dill, Scallion Cream Cheese, & Tuna Salad*
- *3-Way Avocado Toast: Feta/ Tomato, Smoked Salmon/Chives, Simply Smashed (choice of Multigrain, GF, and Sourdough)*
- *Delicatessen: Rubeen Sandy, Chicken Mediterranean Sandy, or Portobello Sun-dried Tomato Sandy. Served with Coleslaw Salad & Pickles*
- *Triplet Sliders: Melted Brie Burger, Chicken Schnitzel or Beer Battered Fish. Served with Coleslaw Salad*
- *The Cheese Course: Truffle Brie, Cranberry Goat, Havarti, with Berries, Grapes, Specialty Crackers, Honey & Marmalades*
- *A Taste of Sicily: Caprese Salad with Fresh Basil & Balsamic Reduction, Dried Salami & Cured Meats, Assorted Olives, Baked Baguette, & Grissini Sticks*
- *Chateau de Fromagerie: Artisanal Cheeses, 2 Cured Meats, Seasonal Organic Fresh Fruit, Dried Fruit, Gourmet Olives & Cornichons, Gourmet Mixed Nuts, & Local Honey*
- *I Like the Way You Roll: Chef's Choice of Assorted Maki, Sashimi, Nigiri, & Sushi with Pickled Ginger, Wasabi, & Soy Sauce*
- *A Taste of The Mediterranean Sea: Pita Pockets, Falafel, Hummus, Baba Ghanoush, Kibbeh, & Greek Salad Skewers*



HORS D'OEUVRES

- *Crispy Rice Spicy Tuna: topped with masago & spicy mayo*
- *Big Eye Tuna Tartar: on a wonton crackers with mashed avocado & wasabi aioli*
- *Steak Tartar: on a garlic brioche with a romesco aioli*
- *Burnt Ends Brisket Bao Buns or Vegan Wild Mushroom: smokey crème & micro herbs*
- *Vegetable Spring Rolls: paired with a sweet-chilli dipping sauce*
- *Teriyaki Salmon Hand Rolls: scallion, cucumber, sesame, & eel sauce*
- *Pan-Fried Chicken & Veggies Gyoza: with a sweet ponzu dipping sauce*
- *Bruschetta: Parmigiano-Reggiano, balsamic reduction drizzle, & fresh basil*
- *Wagyu Ragu Beef Arancini: tomato sauce & truffle oil drizzle*
- *Crab Cakes: paired with a dipping tartar sauce*
- *Mini Grilled Cheese: served with a tiny tomato soup to dip*
- *Goat Cheese Croquettes: paired with a fig marmalade*
- *Franks in a Blanket With a Twist: puff pastry, kosher pastrami, ketchup, & honey mustard aioli dipping sauce*
- *Arayes: Israeli-style charcoal beef burger, topped with green tahini*
- *Mediterranean Skewers: chicken thigh, shrimp, rib eye, and/or salmon*
- *Falafel Bites: tahini & Israeli salad*
- *Lamb Lollipops: smokey crème dipping sauce*
- *Schnitzel Sliders: mini challah bun, butter lettuce, topped with honey mustard aioli*
- *Beef Rib Eye Sliders: melted cheddar, caramelized onions, shredded lettuce, topped with smokey creme, served on a mini brioche*
- *Beer Battered Fish Sliders: shredded lettuce, topped with tartar sauce, served on a mini brioche*
- *Mahi Tacos: beer battered mahi topped with garlic aioli & pico de gallo*
- *Shrimp Tacos: garlic aioli, kale-slaw, & charred corn*
- *Chicken Green Goddess Sliders: sriracha aioli, provolone, lettuce, & tomato*
- *Spinach & Feta Filo Bites: honey & sesame dipping sauce*
- *Center Cut Beef Meatballs: BBQ/ or Neapolitana sauce*
- *Fish & Chips in Cones: served with tartar sauce*
- *Mini Lobster Rolls: lobster tail meat in a brioche roll with melted ghee butter & chives*
- *Our Favorite Bites: honey whipped brie/ fresh fig & truffle cheese (available in season only)/ burrata prosciutto/ whipped ricotta and pistachio*



AROUND THE WORLD SAMPLE MENU:

BUFFET DINNER

Strawberry, Goat Cheese Croquette, & Arugula Salad

Mahi Tacos: beer battered mahi topped with garlic aioli & pico de gallo

Mini Sushi Boat: Chef's Selection of Maki & Sashimi with ponzu, spicy mayo, eel sauce, ginger, & wasabi

Aglio e Olio: pasta with garlic & oil tossed with sautéed spinach

Farmers' Market Veg Board: roasted cauliflower, peppers, broccoli, zucchini, maple sweet potato wedges, sautéed mushrooms, & sugarcane brussels sprouts with Mediterranean spices

Lamb Lollipops: smokey crème dipping sauce

Lemon Herb Crusted Faroe Island Salmon

Tropical Fruit Platter & Key Lime Pie





AROUND THE WORLD

SAMPLE MENU:

PASSED HORS D'OEUVRES

- Crispy Rice Spicy Tuna: topped with masago & spicy mayo*
- Burnt Ends Brisket Bao Buns: smokey crème & micro herbs*
- Wagyu Ragu Beef Arancini: tomato sauce & truffle oil drizzle*
- Crab Croquettes: paired with a dipping tartar sauce*

PLATED DINNER

- Baby Gem Caesar Salad: homemade brioche croutons & dressing*
- Homemade Focaccia with Mediterranean Dips*
- Creamy Mushroom Spaghetti: with truffle carpaccio*
- Sautéed Spinach | Baby Broccoli | Pinot Grigio Mushrooms*
- Sliced Rib Eye: over caramelized onion*
- Limoncello Branzino: almond flour crusted and pan-fried*
- Melting Chocolate Soufflé: vanilla-bean ice cream & berries*



MEDITERRANEAN SAMPLE MENU:

PASSED HORS D'OEUVRES

Arayes: Israeli-style charcoal beef burger, topped with green tahini

Falafel Bites: tahini & Israeli salad

Lamb Lollipops: smokey crème dipping sauce

Schnitzel Sliders: mini challah bun, butter lettuce, topped with honey mustard aioli

PLATED DINNER

Hummus & Baba ghanoush: served with grilled za'atar pita

Greek Salad: romaine, tomatoes, peppers, red onion, cucumbers, olives, feta, topped with za'atar seasonings, lemon juice, & olive oil

Choose One:

Snapper Filet: tomatoes, onions, capers sautéed in a white wine sauce

Chicken Thigh Skewers: onion, tomato, peppers, & zucchini

Stuffed Peppers: lamb, rice, root veggies in a spicy tomato sauce

Paired With:

Lemon Potatoes | Folklore Rice | Sautéed Spinach

Malabi: sweet milk pudding topped with a rose fruit syrup, pomegranate, pistachio, coconut, & a shaved halva garnish



ITALIAN INSPIRED SAMPLE MENU:

PASSED HORS D'OEUVRES

Bruschetta: Parmigiano-Reggiano, balsamic reduction drizzle, & fresh basil

Wagyu Ragu Beef Arancini: tomato sauce & truffle oil drizzle

Goat Cheese Croquettes: paired with a fig marmalade

PLATED DINNER

Baby Gem Caesar Salad: homemade brioche croutons & dressing

Eggplant Melanzane: ricotta, melted mozzarella, spicy tomato sauce, & fresh basil

Choose One:

Cacio E Pepe: creamy bucatini pasta with peppercorns, truffle oil, & Parmigiano-Reggiano

Aglio e Olio: pasta with garlic & oil tossed with sautéed spinach

Linguini Vongole: little-neck clams, garlic & oil, cooked in a white wine sauce with fresh parsley garnish

Choose One:

Limoncello Branzino: sautéed in a creamy lemon sauce

Pollo Parmigiana: pounded breaded chicken breast, tomato sauce, melted mozzarella

Sautéed Spinach | Baby Broccoli

Capricello: frozen lemon filled with limon sorbet



ASIAN FUSION SAMPLE MENU:

PASSED HORS D'OEUVRES

Vegetable Spring Rolls: paired with a sweet-chilli dipping sauce
Teriyaki Salmon Hand Rolls: scallion, cucumber, sesame, & eel sauce
Crispy Rice Spicy Tuna: topped with masago & spicy mayo
*Burnt Ends Brisket Bao Buns or Vegan Wild Mushroom: smokey
crème & micro herbs*

FAMILY STYLE DINNER

*Thai Steak Salad: watercress, shaved cabbage, red peppers,
shredded carrots, steamed edamame, baby corn, Thai wheat
noodles, Japanese BBQ steak, topped with cilantro, beans
sprouts, mango, sesame seeds, & fried onion*

*General Tso's Chicken: orange glazed tempura chicken topped
with sesame seeds*

*Fried Rice: mixed vegetables & Japanese omelette topped with
scallions*

*Lo Mein: Chinese noodles with mixed vegetables topped with
bean sprouts*

Chef's Selection of Japanese Mochi Ice Cream



FOLKLORE'S BUTCHER SELECTION

Aged Porterhouse: recommended medium on a charcoal BBQ

Wagyu Beef BMS #10 & 11

Kobe Steak: imported from Japan

Tomahawk Steak

Filet Mignon

42-days Aged Rib-Eye

*Ossobuco: slow cooked with mirepoix vegetables and red wine
for 8-hours*

Whole Chicken: free-range organic

Jumbo Beef Ribs

Bone-In or Boneless Short Rib

Grassfed Organic Lamb Chops

Lamb Shank

*Australian Beef Burger (1lb): 70% ground rib eye, 10% beef
fat, 20% Grass-fed Organic ground lamb from New Zealand*

Brazilian Picanha Skewers

Whole Organic Duck



THE SHABBAT MENU

Hors' d'Oeuvres

Franks in a Blanket With a Twist: puff pastry, pulled kosher pastrami, & honey mustard

Arayes: Israeli-style charcoal beef burger, topped with green tahini

Ground Rib Eye Meatballs: slow cooked in a red sauce

Tahini Meatballs: fried and infused with tahini

Baked Falafel Bites: tahini & Israeli salad

The Shuk Schnitzel Sliders: mini challah bun, fried eggplant, tehina, & matbucha (spicy tomato dip)

Fish Cigars: green tahini dipping sauce

Avocado Egg Rolls: green goddess dipping sauce

Salmon Baklava Lollipops: with a sweet chili glaze

Salmon Tempura Lettuce Cups: coated in sweet chilli sauce & black sesame on butter lettuce

Composed Salads

Strawberry & Arugula

French Lentil

Harvest Farro

Vegan Baby Gem Caesar

Vegan Greek

Nuts About You

Small Salads

Israeli Salad

Carrot Salad

Cabbage Salad

Turkish Eggplant Salad

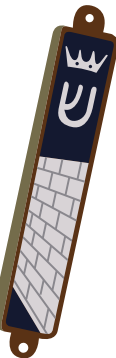
Grilled Beet Salad

Dips

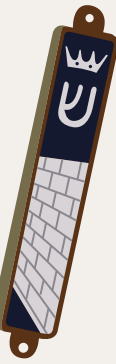
Babaghanoush

Hummus

Tehina



THE SHABBAT MENU CONT'D



FOLKLORE
CULINARY



Soups

Matzo Ball

Lentil

Creamy Cauliflower & Caramelized Onion

Old School Organic Chicken Soup

Sides

Folklore Golden Rice or Brown Rice

Majadra: Egyptian Rice w/ lentils

Steamed Quinoa

Persian Rice

Couscous

Couscous w/ Root Vegetable Soup:

vegetarian or with chicken stock

Israeli Couscous (Ptitim)

*Smashed Potatoes: topped with olive oil &
rock salt*

Maple Sweet Potato Wedges

*Whole Grilled Cauliflower: with a creamy
cilantro sauce*

*Mashed Cauliflower / Potatoes / Sweet
Potato*

Sugarcane Brussels Sprouts

*Green Beans: topped with toasted almonds
or cooked in a spicy tomato sauce*

Entrées

Moroccan Fish (Bronzino or Halibut)

Spicy Fish Balls (Flounder)

Herb Crusted Salmon

Center Cut Meatballs

Dates Chicken Leg Quarters

Chicken Schnitzel

Lemon Chicken

Whole Stuffed Chicken: with Lamb & Rice

Spicy Chicken Stew

Beef Kebabs

Grilled Pargiot Skewers

Brisket

Lamb Chops

Rib Eye

Smoked Pastrami

Beef Ribs (6-hrs Smoked)



Station Dinner

(choose 4)

Italian

Focaccia: cherry tomatoes, rosemary, garlic & olive oil

Bruschetta: grilled baguette with pesto, topped with balsamic reduction

Wagyu Ragu Beef Arancini: tomato sauce & truffle oil drizzle

Baby Gem Caesar Salad: homemade brioche croutons & dressing

Bellini Salad: grilled peaches, watercress, paper-thin red onions, walnuts, topped with imported burrata in a champagne vinaigrette

Limoncello Branzino: sautéed in a creamy lemon sauce

Eggplant Melanzane: ricotta, melted mozzarella, spicy tomato sauce, & fresh basil

Pollo Parmigiana: pounded breaded chicken breast, tomato sauce, melted mozzarella

Chicken Scarpariello: chicken thigh on the bone sautéed in a wine & vinegar sauce with red bell peppers, jalapeño, & sweet Italian sausage

Ossobuco: baked overnight with root vegetables & fresh herbs

Fungi Risotto: chef's sampler of mushrooms in a creamy risotto



Station Dinner

(choose 4)

Pasta Bar

Selection: spaghetti, angel hair, penne, rigatoni, fusilli, corkscrew, fungi ravioli, butternut squash ravioli, macaroni

Creamy Mac: recommended with macaroni, creamiest cheese sauce that will send you straight to heaven!

Truffle Lobster Mac: recommended with corkscrew, creamiest cheese sauce that will send you straight to heaven, topped with truffle oil drizzle, buttered lobster meat & tails!

Aglio e Olio: recommended with spaghetti, garlic & oil, white wine, tossed with sautéed spinach

Limoncello: pasta in a creamy lemon sauce

Cacio E Pepe: recommended with bucatini pasta, creamy sauce of peppercorns, truffle oil, & Parmigiano-Reggiano

Creamy Mushroom Sauce: recommended with porcini ravioli chef's sampler of mushrooms, with three cheeses

Vodka Sauce: recommended with penne, tomato, cream, & parmesan

Spicy Vodka Sauce: recommended with rigatoni, chili flakes, tomato, cream, & parmesan

Creamy Pesto: recommended with fusilli, pine-nuts, basil, olive oil, & Parmigiano-Reggiano

Bolognese: beef meat sauce in a tomato sugo, with root vegetables & red wine

Linguini Vongole: recommended with spaghetti, little-neck clams, garlic & oil, cooked in a white wine sauce with fresh parsley garnish

Frutti di Mare: recommended with angel hair, shrimps, clams, mussels, & calamari in a spicy tomato & garlic sauce with baby spinach



FOLKLORE
CULINARY



Station Dinner

(choose 4)

Sushi

An artistic display of maki to include a combination of chef's selected rolls served with pickled ginger, wasabi, soy sauce, spicy mayo, ponzu, & eel sauce

Chef's Selection of Maki: california, spicy tuna, salmon avocado, yellowtail scallion, rainbow, avocado cucumber, vegetable, sweet potato tempura, shrimp tempura, salmon tempura

Crispy Rice Spicy Tuna: topped with masago & spicy mayo

Mini Poke Bowls with Ahi Tuna & Salmon Sashimi: sushi rice, chopped salmon & ahi tuna topped with edamame, crispy shallots, cucumber, masago, & a eel sauce spicy mayo drizzle

Thai

Vegetable Spring Rolls: paired with a sweet-chilli dipping sauce
Papaya Salad: shredded green papaya with peanuts topped with a spicy garlic and lime dressing

Pineapple Fried Rice (Served in Pineapples): fruity fried rice with chicken and shrimp, egg, yummy chunks of pineapple, raisins, & cashew nuts

Red Curry: The best Thai curry with bamboo, green beans, bell peppers, and basil leaf

Pad Thai: thin rice noodles with egg, tamarind sauce, beansprouts, scallion, garnished peanuts

Station Dinner

(choose 4)

Asian

Vegetable Spring Rolls: paired with a sweet-chilli dipping sauce

Chicken & Veggie Pan-Fried Dumplings: paired with a ponzu dipping sauce

Beef & Broccoli: in a teriyaki sauce with chopped scallions & sesame

General Tso's Chicken: orange glazed tempura chicken topped with sesame seeds

Fried Rice: mixed vegetables & Japanese omelette topped with scallions

Lo Mein: Chinese noodles with mixed vegetables topped with bean sprouts



Station Dinner

(choose 4)

Mediterranean

Greek Salad: romaine, tomatoes, peppers, red onion, cucumbers, olives, feta, topped with za'atar seasonings, lemon juice, & olive oil

Moroccan Cigars: filled with beef, paired with tehina dipping sauce

Lemon Potatoes: thinly sliced, lemon preserve, topped with fresh parsley

Lamb Lollipops: smokey crème dipping sauce

Chicken Thigh Skewers: onion, tomato, peppers, & zucchini

Stuffed Peppers: lamb, rice, root veggies in a spicy tomato sauce

Mediterranean Skewers: chicken thigh, shrimp, rib eye, and/or salmon

Herb Crusted Salmon: chopped parsley, cilantro, & dill with squeezed lemon



Station Dinner

(choose 4)

Televivian

Homemade Bread & Dips: Hummus, Tehina, & Babaghanoush

Israeli Salad: chopped cucumber, tomato, red onions, & parsley, tossed with olive oil & lemon

Baby Gem Salad: apples, watermelon radishes, blood oranges, watercress, tossed in a creamy poppyseed vinaigrette

Falafel Bites: tahini & Israeli salad

Spicy Fish Cigars: paired with tehina dipping sauce

Arayas: Israeli-style charcoal beef burger, topped with green tahini

The Shuk Schnitzel Sliders: mini challah bun, butter lettuce, fried eggplant, tehina, & matbucha (spicy tomato dip)

Chef's Crafted Bourekas: chef's choice

Israeli Couscous: served with hearty vegetable soup

Guy's Smashed & Crispy Potatoes: paired with garlic aioli

Majadra: Egyptian rice with lentils & dill

Moroccan Fish: white fish filets in a spicy tomato & peppers sauce, topped with cilantro & garbanzo beans

Persian Chicken: slow cooked chicken thighs with dried fruits

Beef Kebabs: served with grilled pita & tahini



Station Dinner

(choose 4)

Latin

Chicken and Vegetarian Empanadas

Chicken & Cheese Quesadilla's

Veggie Quesadilla's: onions, rainbow peppers, & tomato

Mexican Tortilla Salad: spring mix, tomatoes, charred corn, red onion, shredded carrots, cucumber, black beans, avocado,

Mexican cheese, tossed with sour crema aioli dressing

Paella: large rice pan with assorted seafood in a spicy tomato sauce

Empanadas: beef & spinach with cheese

Shrimp Ceviche: mixed with fresh lime juice, topped with chili, onions, & cilantro

Salad

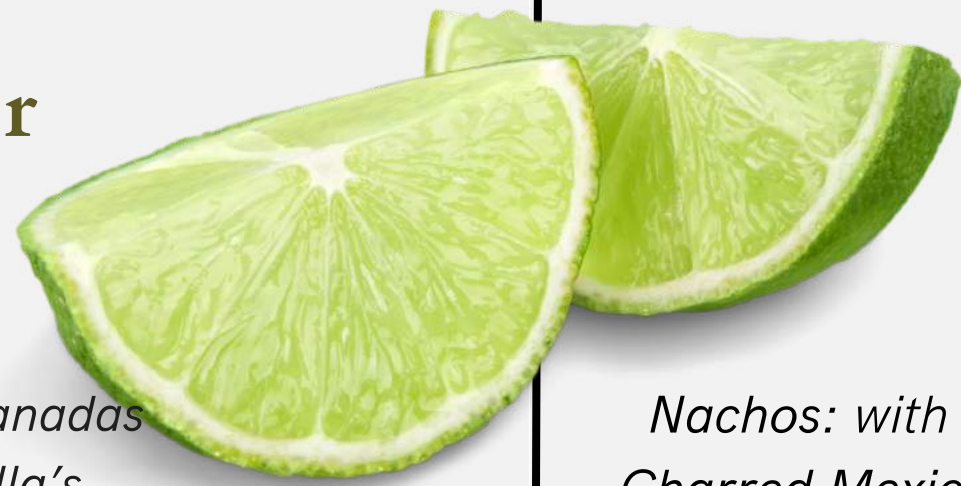
Baby Gem Caesar Salad: homemade brioche croutons & dressing

Nuts About You Salad: spring mix, steamed quinoa, roasted sweet potato wedges, cucumbers, red onion, cranberries, walnuts, & sliced almonds tossed in a poppy-seed vinaigrette

Strawberry, Goat Cheese Croquette, & Arugula Salad

Greek Salad: baby romaine, tomatoes, rainbow peppers, red onions, cucumbers, & Greek olives, vegan feta, tossed in a za'atar vinaigrette

Bellini Salad: arugula, watercress, burrata, roasted peaches, paper-thin red onion, tossed with toasted pine nuts (on the side) and drizzled with extra virgin & aged balsamic vinegar



Station Dinner

(choose 4)

Taco

Nachos: with Guacamole, Sour Cream, & Pico de Gallo

Charred Mexican Street Corn: topped with cotija cheese & fresh herbs

Mexican Rice & Refried Beans

Beer Battered Fish Tacos

Mahi Mahi Tacos

Shrimp Tacos

Fiesta Chicken Tacos

Pulled Brisket Tacos

Steak Tacos

Brussels Sprouts Tacos

Cauliflower Tacos

Toppings: Cotija Cheese, Pico de Gallo, Sour Cream, Chipotle Crema, Acovado Crema, Garlic Aioli, & Cilantro



Station Dinner

(choose 3)

American BBQ

Baby Gem Caesar Salad: homemade brioche croutons & dressing

Franks in a Blanket With a Twist: puff pastry, kosher pastrami, ketchup, & honey mustard aioli dipping sauce

Beef Rib Eye Sliders: melted cheddar, caramelized onions, shredded lettuce, topped with smokey creme, served on a mini brioche

Smoked Whole Chickens: bbq sauce or lemon pepper

BBQ Ribs: slow-cooked for 8-hours

Creamy Macaroni & Cheese: elbow pasta in the creamiest, cheesiest, sauce, EVER!

Buttery Corn on the Cobb: topped with parmesan & parsley

Station Dinner

(choose 4)

Seafood Bar

Oysters: chef's selection, served with mignonette sauce, lemon wedges, & tabasco

Razor Clams: topped with breadcrumbs & baked with a lemon crema

Shrimp Cocktail: served with homemade cocktail & tartar sauce with lemon wedges

Popcorn Shrimp Bao Buns: sweet-chilli sauce aioli

Grilled or Fried Calamari: served in cones with lemon aioli

Fish & Chips in Cones: served with tartar sauce

Mini Lobster Rolls: lobster tail meat in a brioche roll with melted ghee butter & chives

Frutti di Mare: recommended with angel hair, shrimps, clams, mussels, & calamari in a spicy tomato & garlic sauce with baby spinach





KIDS MENU:

SELECTIONS

Beef Rib Eye Sliders: melted cheddar, caramelized onions, shredded lettuce, topped with smokey creme, served on a mini brioche

Franks in a Blanket With a Twist: puff pastry, kosher pastrami, ketchup, & honey mustard aioli dipping sauce

Spaghetti Bolognese: beef meat sauce

Spaghetti & Meatballs: beef meatballs in a red sauce

Pasta with Butter & Salt: Penne or Spaghetti

Creamy Macaroni & Cheese: elbow pasta in the creamiest, cheesiest, sauce, EVER!

Schnitzel Sliders: mini challah bun, butter lettuce, topped with honey mustard aioli

Schnitzel Tenders: baked or air-fried

Chicken Teriyaki Skewers: topped with sesame

General Tso's Chicken: orange glazed tempura chicken topped with sesame seeds

Fried Rice: mixed vegetables & Japanese omelette topped with scallions

Lo Mein: Chinese noodles with mixed vegetables topped with bean sprouts

French Fries: served with ketchup & mayo

Margherita Flatbread: tomato sauce, mozzarella, & basil

Mini Grilled Cheese: served with a tiny tomato soup to dip



A Day on The Yacht Menu

BUFFET SPREAD SELECTIONS

CHARCUTERIE BOARD: chef's selection of select meats, cheeses, & dried fruits

NUTS ABOUT YOU SALAD: spring mix, steamed quinoa, roasted sweet potato wedges, cucumbers, red onion, cranberries, walnuts, goat cheese, & sliced almonds tossed in a poppy-seed vinaigrette

GREEK SALAD: romaine, cucumbers, red onion, tomato, Greek olives, topped with olive oil, feta cheese, & za'atar seasoning

SUSHI BOAT: chef's choice of maki & sashimi, served with soy sauce, spicy mayo, wasabi, & ginger

LOBSTER MAC: five cheeses, creamy, topped with-garlic butter lobster tails

QUINOA FRIED RICE: egg, peas, corn, onions, & carrots

BUDDHA BOWL: cilantro-lime brown rice, roasted chickpeas, cauliflower, brussels, & rainbow peppers

MEDITERRANEAN SKEWERS: garlic jumbo shrimps, lemon chicken, aged rib-eye, teriyaki salmon & scallion (all charcoal grilled with side aioli's)

SLIDERS: beef or chicken schnitzel topped with butter lettuce, tomato steak, & house aioli

VEGAN FALAFEL WRAP: Israeli Salad & tahini drizzle

MAHI MAHI TACOS: kale-slaw, pico de Gallo, avocado crema



SOMETHING SWEET:

- *Tropical Fruits*
- *Melting Chocolate Soufflé*
- *Goopy Chocolate Chip Cookies*
- *Cookie Shots*
- *Thai Apple Crumble*
- *Key Lime Pie*
- *New York Style Cheesecake*
- *Capricello (Sorbet Served in Lemons)*
- *Malabi*
- *Tiramisu*
- *Pecan Pie*
- *Chocolate Chip Cannoli's*
- *Warm Walnut Brownie*
- *Crème Brûlée*
- *Mini Fruit Tarts*
- *Mini Cheesecake Bites*
- *Mini Oreo Cheesecake Bites*
- *Churros*
- *Banana Pudding*
- **Custom Birthday Cake*





A Message from The Founder & CEO

"I am proud to lead a company that prioritizes an extraordinary and unique customer experience. Folklore Culinary is driven by culturally trained chefs, a talented marketing team, and hospitality experts that dedicate each day to providing an exceptional service to our community.

With our private chef approach to culinary services, each event and menu is customized to your request. All menu's are formulated to your liking with our culturally inspired approach and talent.

We continue to strive for excellence to serve each of our clients with a personable approach and experience as we make ourselves available to you on an as-need basis. With an amazing support team, we look forward to accommodating all your culinary needs. Whether you are having a private chef experience, up-scale private party catering, yacht provisioning, or a corporate event, we look forward to serving you!"

- Alon Ezra

