

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 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.





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*
- *Eggs Benedict & Eggs Florentine*
- *Israeli Signature Shakshuka: eggs in a spicy tomato sauce & fresh herbs topped with feta*
- *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 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/Chive, Simply Smashed (choice of Multigrain, GF, and Sourdough)*
- *Supreme: Belgian Waffles, Chocolate Chip Pancakes, Maple Bacon, Breakfast Sausage, Boiled Eggs with Salsa Verde*
- *Delicatessen: Rueben Sandy, Chicken Mediterranean Sandy, or Portobello Sun-dried Tomato Sandy. Served with Coleslaw Salad & Pickles*
- *Veg Out: Falafel Wraps or Pita's with Israeli Salad & Tehina. Served with Tabouli 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*
- *Super Classic: 3 Artisanal Cheeses, 2 Cured Meats, Seasonal Organic Fresh Fruit, Dried Fruit, Gourmet Olives & Cornichons, Gourmet Mixed Nuts, & Local Honey*
- *A Taste of Sicily: Caprese Salad with Fresh Basil & Balsamic Reduction, Dried Salami & Cured Meats, Assorted Olives, Baked Baguette, & Grissini Sticks*
- *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

- *Spicy Tuna Crispy Rice: topped with masago & spicy mayo*
- *Burnt Ends Brisket Bao Buns: smokey crème & micro herbs*
- *Veggie Egg Rolls: sweet chili sauce dipping sauce*
- *Teriyaki Salmon Hand Rolls: scallion, cucumber, sesame, & eel sauce*
- *Bruschetta: shaved parmesan, balsamic reduction drizzle, & fresh basil*
- *Pear Ravioli: sautéed in a creamy gorgonzola sauce*
- *Wagu Beef Arancini: tomato sauce & truffle oil drizzle*
- *Fried Ravioli Lollipops: tomato dipping sauce*
- *Beer Battered Sliders: brioche bun, butter lettuce, & lemon aioli*
- *Crab Croquettes: seeded mustard dijon drizzle*
- *Goat Cheese Croquettes: sweet plum dipping sauce*
- *Franks in a Blanket With a Twist: puff pastry, corned beef, ketchup, & honey mustard*
- *Truffle Fries: served in cones with house aioli's*
- *Arayes: Israeli-style 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 brie, a thousand islands, shredded lettuce, and pickles*
- *Feta Filo: honey & sesame dipping sauce*





AROUND THE WORLD

SAMPLE MENU:

PASSED HORS D'OEUVRES

Spicy Tuna Crispy Rice: topped with masago & spicy mayo
Burnt Ends Brisket Bao Buns: smokey crème & micro herbs
Wagu Beef Arancini: tomato sauce & truffle oil drizzle
Crab Croquettes: seeded mustard dijon drizzle

PLATED DINNER

Strawberry, Goat Cheese, & Arugula Salad

Bruschetta: grilled baguette with pesto, topped with balsamic reduction

Creamy Mushroom Spaghetti: with truffle carpaccio

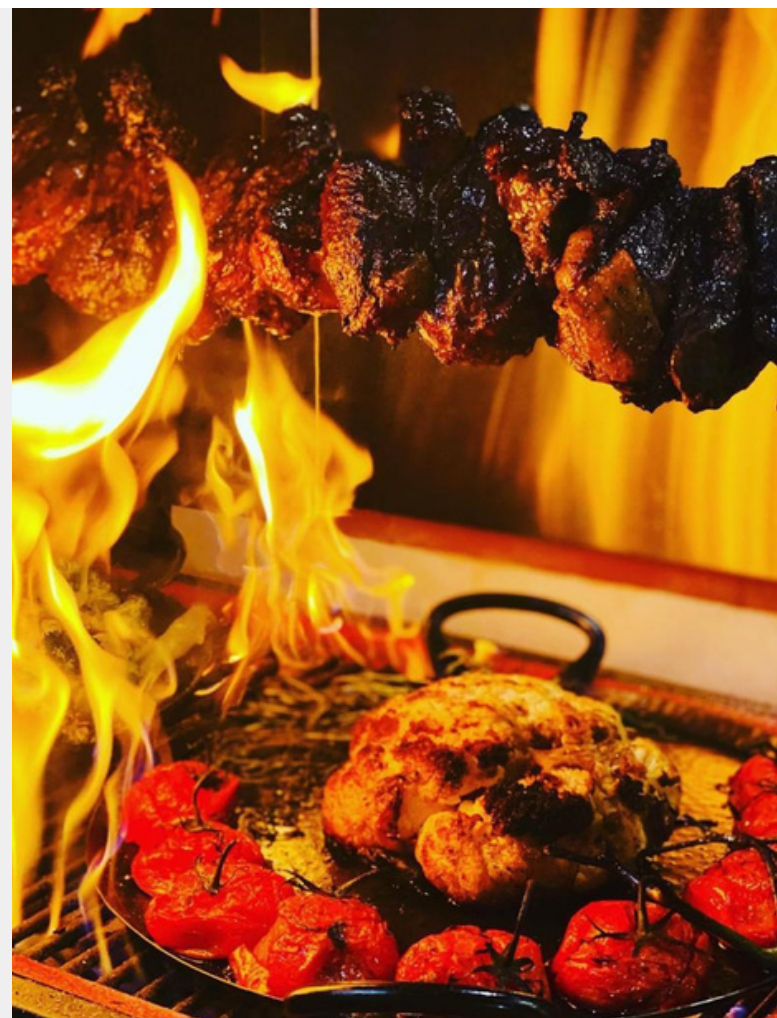
Sautéed Spinach | Baby Broccoli | Pinot Grigio Mushrooms

Sliced Rib Eye: over caramelized onion

Limoncello Branzino: almond flour crusted and pan-fried

Melting Chocolate Soufflé: vanilla-bean ice cream & berries





AROUND THE WORLD SAMPLE MENU:

BUFFET DINNER

Baby Gem Caesar Salad: homemade brioche croutons & dressing

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

Homemade Flatbread: topped with arugula, figs, sun-dried tomato, balsamic reduction, & shaved parmesan

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

Cauliflower Gnocchi: sautéed in a spicy tomato sauce, pesto & pinenuts sauce, or a creamy truffle sauce

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

Chicken Green Goddess Sliders: Sriracha aioli, provolone, lettuce, & tomato

Lemon Herb Crusted Faroe Island Salmon

Tropical Fruit Platter & Key Lime Pie



MEDITERRANEAN SAMPLE MENU:

PASSED HORS D'OEUVRES

Arayes: Israeli-style 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 Pepper: 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



ASIAN FUSION SAMPLE MENU:

PASSED HORS D'OEUVRES

Veggie Egg Rolls: sweet chili sauce dipping sauce

Teriyaki Salmon Hand Rolls: scallion, cucumber, sesame, & eel sauce

Spicy Tuna Crispy Rice: topped with masago & spicy mayo

Burnt Ends Brisket Bao Buns: smokey crème & micro herbs

FAMILY STYLE DINNER

Miso Soup

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

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 with Steamed Broccoli

Beef & Broccoli

Vegetable Pad Thai

Chef's Selection of Japanese Mochi Ice Cream



ITALIAN INSPIRED SAMPLE MENU:

PASSED HORS D'OEUVRES

Pear Ravioli: sautéed in a creamy gorgonzola sauce

Wagu Beef Arancini: tomato sauce & truffle oil drizzle

Goat Cheese Croquettes: sweet plum dipping sauce

PLATED DINNER

Bruschetta: grilled baguette with pesto, topped with balsamic reduction

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

Limoncello Branzino: almond flour crusted and pan-fried

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

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

Sautéed Spinach | Baby Broccoli

Capricello: frozen lemon filled with limon sorbet



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, roasted sweet potatoes, cucumbers, steamed quinoa, dried cranberries, crumbled feta, & walnuts tossed in a balsamic vinaigrette dressing

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 cream



SOMETHING SWEET:

- *Tropical Fruit Platter*
- *Melting Chocolate Soufflé: paired with vanilla-bean ice-cream & berries*
- *Homemade Chocolate Chip Cookies: served with vanilla-bean ice-cream*
- *Thai Apple Crumble: Granny Smith apples, coconut cream, & lemongrass*
- *Key Lime Pie: topped with whipped cream & lime*
- *New York Style Cheesecake: caramelized strawberries & whipped cream*
- *Capricello: frozen lemon filled with limon sorbet*





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!



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



Thank You

WE'D LOVE TO CREATE A CUSTOM PROPOSAL JUST FOR YOU!



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