

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, personalized catering and private chef service experiences.



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.



ELEVATED PLATTERS & BOARDS:

- *The OG NY Bagel: Assorted Hand-rolled Bagels, Smoked Salmon, Capers, Chives, Pickled Onion, Dill, Scallion Cream Cheese, & Tuna 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, Gorgonzola, Parmigiano Reggiano, 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, 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, Crudité, & Greek Salad Skewers*



HORS D'OEUVRES

- *Crispy Rice Spicy Tuna: topped with masago & spicy mayo*
- *Bruschetta: Parmigiano-Reggiano, balsamic reduction drizzle, & fresh basil*
- *Avocado Egg Rolls: paired with a cilantro-cashew dipping sauce*
- *Vegetarian Spring Rolls: paired with a sweet chilli dipping sauce*
-  *Pastrami Egg Rolls: shaved pastrami off the frame, with caramelized onions and a honey mustard aioli*
- *Gyoza: Veggie or Chicken with a ponzu dipping sauce*
- *Arancini: Porcini Mushroom topped with tomato sauce & truffle oil drizzle*
- *Crab Cakes: paired with a freshly made tartar sauce*
- *Mini Grilled Cheese: pressed with garlic aioli, served with a tomato soup to dip*
- *American Sando: 4oz filet, Japanese Milk Bread, Pickles, Truffle Aioli*
-  *Goat Cheese Croquettes: lemon zest infused goat cheese, paired with a fig marmalade*
-  *Franks in a Blanket With a Twist: kosher pastrami, mustard aioli (made from scratch, baked on-site)*
- *Arayes: Israeli-style charcoal beef & lamb burger, topped with green tahini*
- *Mediterranean Skewers: Lemon Chicken, Garlic Jumbo Shrimp, 42-days Aged Rib Eye*
- *Charcoal Grilled Lamb Lollipops: liquid smoke aioli*
- *Crispy Schnitzel Sliders: butter lettuce, paper-thin red onions, honey mustard aioli*
- *Beef Rib Eye Sliders: American cheese, caramelized shallots spread, shredded lettuce, topped with house aioli*
- *Pulled Short Rib Sliders: bbq sauce & scallions*
- *Mahi Tacos: beer battered, topped with garlic aioli & pico de gallo*
- *Shrimp Tacos: topped with garlic aioli & pico de gallo*
- *Spanakopita Greek Pastry: spinach & feta filo bites*
- *Center Cut Beef Meatballs: over Neapolitana sauce*
- *Mini Lobster Rolls: warm lobster tail meat in a brioche roll with melted ghee butter*
- *Raviolis: Wild Mushroom, Cacio e Pepe, or Short-Rib*
-  *Folklore's Signature Ravioli: filled with pear and gorgonzola in a brown butter & sage sauce*
- *Ricotta Crostini: on a mini toasted garlic bread, topped with pistachio dust & honey*



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SAMPLE MENUS FOR SPECIAL OCCASIONS

MENUS CAN BE MIXED AND MATCHED AS ALL
SELECTIONS ARE CUSTOMIZED AND TAILORED TO EACH CLIENT

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WHAT'S ON THE MENU

BREAKFAST/ BRUNCH ITEMS:

- *Freshly Squeezed OJ*
- *Make Your Own Smoothie or Cold Pressed Juice Bar (30 guests and above)*
- *Chef's Live Eggs (Organic Cage-Free) Station*
- *Avocado Toast: crumbled feta, tomato, red onion, arugula, watercress, balsamic reduction, & olive oil*
- *Overnight Oats: organic berries, granola, & manuka honey*
- *Vegan Chia Seed Pudding: almond milk base, with fresh berries, coconut flakes, & Silan (dates honey)*
- *Yogurt Parfaits: granola, organic berries, & manuka honey*
- *Eggs Benedict & Eggs Florentine*
- *Television Shakshuka: baked eggs in a spicy tomato sugo, & challah bread*
- *Smoked Salmon Breakfast Dome: just trust us!*
- *Filo Egg Nest: filo sheets with feta, mozzarella, fried egg, za'atar spice, tehina, & Israeli Salad*
- *Egg Bites: Spinach & Feta/ BLT (bacon, tomatoes, on lettuce cups)/ Green Herb (parsley, cilantro, basil, & garlic)*
- *Folklore's Breakfast Sandwich: avocado bread, scrambled eggs, pickled onions, arugula, & caramelized onion aioli*
- *New York Bagel Bar: handmade bagels, smoked salmon, red onion, capers, & chives with cream cheese*
- *Burrata Bites: basil blistered tomatoes on puff pastry*
- *Pancake Tacos: sabayon cream, caramelized banana, fresh berries, & shaved chocolate*
- *Apple Ring Pancakes: cinnamon caramelized apples sauce*
- *Challah French Toast: caramelized bananas sauce*
- *Seasonal Organic Fruit Platter*





FOLKLORE'S SIGNATURE SAMPLE MENU:

PLATED HORS' D'OEUVRES & BUFFET

Goat Cheese Croquettas: lemon zest infused goat cheese, paired with a fig marmalade

Franks in a Blanket With a Twist: kosher pastrami, mustard aioli (made from scratch, baked on-site)

Beef Rib Eye Sliders: American cheese, caramelized shallots spread, shredded lettuce, topped with house aioli

Folklore's Signature Ravioli: filled with pear and Gorgonzola in a brown butter & sage sauce

Shrimp Tacos: topped with garlic aioli & pico de gallo

Mediterranean Skewers: Lemon Chicken, Garlic Jumbo Shrimp, or 42-days Aged Rib Eye

A Taste of the Mediterranean Sea: Pita Pockets, Falafel, Hummus, Baba Ghanoush, Kibbeh, Crudit , & Greek Salad Skewers

The Bellini Salad: seasonal organic peaches, watercress, paper-thin red onions, toasted pine nuts, topped with imported burrata in a prosecco dressing

Aglio Olio e Peperoncino: pasta with garlic & oil tossed with saut ed spinach

Branzino Alla Limoncello: saut ed fish filets in a creamy lemon sauce
Capricello: mini lemon filled with homemade lemon infused vanilla gelato

AROUND THE WORLD

SAMPLE MENU:

PASSED HORS D'OEUVRES

- Crispy Rice Spicy Tuna: topped with masago & spicy mayo*
Crispy Schnitzel Sliders: butter lettuce, paper-thin red onions, honey mustard aioli
Mini Grilled Cheese: pressed with garlic aioli, served with a tomato soup to dip
Crab Croquettes: paired with a dipping tartar sauce

PLATED DINNER

- Baby Gem Caesar Salad: homemade brioche croutons & dressing*
Homemade Focaccia with Mediterranean Dips: set on the table

Spicy Rigatoni Vodka

or

Neapolitano Cauliflower Gnocchi

Sautéed Spinach | Baby Broccoli | Pinot Grigio Mushrooms: set on the table

42-days Sliced Rib Eye: over caramelized onion

or

 *Branzino Alla Limoncello: sautéed fish filets in a creamy lemon sauce*

Melting Chocolate Soufflé



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: butter lettuce, fried eggplant, topped with green harissa aioli

PLATED DINNER

Hummus & Baba ghanoush: served with grilled za'atar pita or homemade challah bread

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

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

Choose One

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

Baba's Babka




ITALIAN INSPIRED SAMPLE MENU:

PASSED HORS D'OEUVRES

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

Arancini: Porcini Mushroom topped with tomato sauce & truffle oil drizzle

 *Folklore's Signature Ravioli: filled with pear and Gorgonzola in a brown butter & sage sauce*

PLATED DINNER


Choose One

Focaccia: cherry tomatoes, rosemary, garlic & olive oil (set on the table)

Ricotta Crostini: on a mini toasted garlic bread, topped with pistachio dust & honey

Choose One

Baby Gem Caesar Salad: homemade brioche croutons & dressing

 *Bellini Salad: seasonal organic peaches, watercress, paper-thin red onions, toasted pine nuts, topped with imported burrata in a prosecco dressing*

Choose Two

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

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

Choose Two (paired with sautéed spinach & garlic)

 *Branzino Alla Limoncello: sautéed fish filets in a creamy lemon sauce*

Pollo Parmigiana: 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



New York Style Cheesecake

ASIAN FUSION SAMPLE MENU:

PASSED HORS D'OEUVRES

Crispy Rice Spicy Tuna: topped with masago & spicy mayo

Gyoza: veggie or chicken with a ponzu dipping sauce

Avocado Egg Rolls: paired with cilantro-peanut dipping sauce

FAMILY STYLE DINNER

Choose One

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

Asian Cabbage Salad: red & green slice cabbage, cucumber, baby corn, edamame, carrots, scallions, Chinese noodles, in a sesame oriental dressing

Fried Rice: mixed vegetables & Japanese omelette topped with scallions

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

Choose Two:

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

*Jumbo Shrimp: tempura battered in a sweet & creamy chili sauce
Beef & Broccoli*

Choose One

Chef's Selection of Japanese Mochi Ice Cream

Melting Chocolate Soufflé: served with vanilla-bean ice-cream and berries



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*
- 👉 *Pastrami Egg Rolls: shaved pastrami off the frame, with caramlized onions and a honey mustard aioli*
- Sweet Ground Beef Filo: topped with honey & sesame*
- Ground Rib Eye Meatballs: slow cooked in a red sauce*
- Tahini Meatballs: fried and infused with tahini*
- Baked Falafel Bites: tahini & Israeli salad*
- Schnitzel Sliders: butter lettuce, fried eggplant, topped with green harissa aioli*
- 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

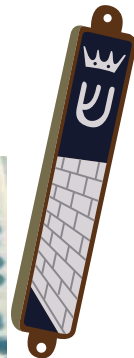
- Strawberry & Arugula*
- French Lentil*
- Harvest Farro*
- Vegan Baby Gem Caesar*
- Vegan Greek*
- Nuts About You*

Small Salads

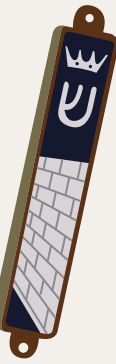
- Israeli Salad*
- Carrot Salad*
- Cabbage Salad*
- Turkish Eggplant Salad*
- Grilled Beet Salad*

Dips

- Babaghanoush*
- Hummus*
- Tehina*



THE SHABBAT MENU CONT'D



Soups

*Short Rib Matzo Ball
Lentil*

*Creamy Cauliflower & Caramelized Onion
Ima's 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: topped with
green tahini & fresh parsley*

*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 PARTY OR COCKTAIL HOUR

*REQUIRES A HEADCOUNT OF AT LEAST 35 PEOPLE
CHEF LIVE OPERATED STATIONS*

Station Dinner

(choose 4)

Taco

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

Charred Mexican Street Corn: topped w/ cotija cheese & fresh herbs

Chicken & Cheese Quesadilla's

Mexican Rice & Refried Beans

Beer Battered Fish Tacos

Mahi Mahi Tacos

Shrimp Tacos

Fiesta Chicken Tacos

Barbacoa Tacos

Brussels Sprouts Tacos

Cauliflower Tacos

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



Station Dinner


(choose 4)

Pasta Bar

Selection: spaghetti, angel hair, bucatini, pappardelle, penne, rigatoni, fusilli, corkscrew, ravioli, and macaroni

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


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

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

Limoncello: recommended w/ angel hair in a creamy lemon sauce

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

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

 *Folklore's Signature Ravioli: filled with pear and Gorgonzola in a brown butter & sage sauce*

Vodka Sauce: recommended w/ penne, tomato, cream, & parmesan

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

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

Bolognese: recommended w/ pappardelle, beef meat sauce in a tomato sugo, w/ root vegetables & red wine

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

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



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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

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/ Televivian

Homemade Bread & Dips: Hummus, Tehina, & Babaghanoush

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

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

Spicy Fish Cigars: paired with tehina dipping sauce

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

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

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

Chef's Crafted Bourekas: chef's choice

Israeli Couscous: served with hearty vegetable soup

Majadra: Egyptian rice with lentils & dill

Beef Kebabs: served with grilled pita & tahini

Lamb Lollipops: smokey crème dipping sauce

Mediterranean Skewers: lemon chicken, garlic jumbo shrimp, 42-days aged rib eye, and/or Korean zucchini skewers



A Day on The Yacht Menu

BUFFET SPREAD SELECTIONS


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

BABY GEM CAESAR SALAD: homemade brioche croutons & 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

MEDITERRANEAN SKEWERS: Lemon Chicken, Garlic Jumbo Shrimp, 42-days Aged Rib Eye

 *FRANKS IN A BLANKET WITH A TWIST: kosher pastrami, mustard aioli (made from scratch, baked on-site)*

CHICKEN SCHNITZEL SLIDERS: butter lettuce, paper-thin red onions, honey mustard aioli

CRAB CAKES: paired with a freshly made tartar sauce

 *GOAT CHEESE CROQUETTAS: lemon zest infused goat cheese, paired with a fig marmalade*

BEEF RIB EYE SLIDERS: American cheese, caramelized shallots spread, shredded lettuce, topped with house aioli

VEGAN FALAFEL WRAP: Israeli Salad & tahini drizzle

TACOS (Beer Battered Mahi Mahi, Shrimp, Chicken, or Barbacoa): topped with pico de Gallo, & garlic aioli




SALAD CREATIONS:

Baby Gem Caesar Salad: homemade brioche croutons & dressing

French Lentil Salad: balsamic strawberries, goat cheese croquettes, toasted hazelnuts, paper-thin red onions, & arugula

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

 *The Bellini Salad: seasonal organic peaches, watercress, paper-thin red onions, toasted pine nuts, topped with imported burrata in a prosecco dressing*

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


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

Asian Cabbage Salad: red & green slice cabbage, cucumber, baby corn, edamame, carrots, scallions, Chinese noodles, in a sesame oriental dressing

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



SOMETHING SWEET:

- Tropical Fruits*
- Melting Chocolate Soufflé*
- Orange Crème Brûlée: served inside the orange*
- Goopy Chocolate Chip Cookies*
- Cookie Shots*
- Apple Crumble or Pie*
- Key Lime Pie*
- New York Style Cheesecake*
-  *Capricello (Sorbet Served in Lemons)*
- Malabi (cultural desert)*
- 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*
- Stuffed Nutella Banana Pastry*
- *Custom Birthday Cake*






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!

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

Chicken Schnitzel Tenders

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 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 menus 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



The Future of Folklore Culinary...



Introducing Folklore House and Elana Ezra Events

Following much anticipation, we are thrilled to announce the expansion of Folklore Culinary with the launch of Folklore House—a refined event space designed to elevate luxury gatherings.

Located in the heart of Fort Lauderdale, Folklore House blends the charm of the South of France with the warmth of Italy and the vibrant energy of Miami. Designed for intimate celebrations, corporate events, and bespoke experiences, our venue offers an elegant setting tailored to the art of hospitality.

In addition to our venue and catering services, we are excited to introduce Elana Ezra Events, offering full-service event planning. From concept to execution, we now provide a seamless, curated experience that brings every detail of your vision to life.

We look forward to welcoming you to Folklore House and creating unforgettable moments together. More details coming soon.



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