

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.

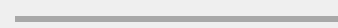
On-Site Partner

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!



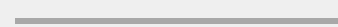
What we bring *to the table*

Integral Ingredients



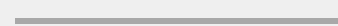
Our dishes are made from high-quality and locally-sourced ingredients.

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 & Nigiri with Pickled Ginger, Wasabi, Soy Sauce, Spicy Mayo, & Eel Sauce*
- *A Taste of the Mediterranean Sea: Pita Pockets, Falafel, Hummus, Baba Ghanoush, Kibbeh, Crudité, & Greek Salad Skewers*

SIGNATURE SALADS:

- *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*
-  *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, Thai wheat noodles, Japanese BBQ steak, cilantro, mango, sesame seeds, & fried onion*
- *Asian Cabbage Salad: red & green slice cabbage, cucumber, edamame, carrots, scallions, Chinese noodles, in a sesame oriental dressing*
- *Israeli Salad: chopped cucumber, tomato, red onions, & parsley, tossed with olive oil & lemon*



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 honey mustard aioli*
- *Salmon Eggrolls: paired with sweet-chili dipping sauce*
- *Gyoza: Veggie or Chicken with ponzu dipping sauce*
- *Arancini: Porcini Mushroom topped with tomato sauce & truffle oil drizzle*
- *Crab Cakes: paired with freshly made tartar sauce*
- *Mini Grilled Cheese: pressed with garlic aioli, served with a tomato soup to dip*
-  *Goat Cheese Croquettas: lemon zest infused goat cheese, paired with 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 onions, 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*
-  *Pear & Pecorino Fiocchetti: tossed in a light brown butter and sage sauce*
- *Ricotta Crostini: on a mini toasted garlic bread, topped with pistachio dust & honey*
-  *Tostadas Guatemaltecas: Topped with refried beans, cheese, salsa (chirmol), topped with fiesta peppers and pulled beef*



FOLKLORE
CULINARY





SAMPLE MENUS FOR SPECIAL OCCASIONS

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

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

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 (Pasturized) 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
- Televivian Shakshuka: baked eggs in a spicy tomato sugo, & challah bread
- Egg Bites: Spinach & Feta/ BLT (bacon, tomatoes, on lettuce cups)/ Green Herb (parsley, cilantro, basil, & garlic)
- 🎀 New York Bagel Bar: handmade bagels, smoked salmon, red onion, capers, & chives with cream cheese
- 🎀 Folklore's Breakfast Sandy: croissant pressed with imported burrata, arugula, heirloom tomatoes, pickled red onions, balsamic reduction, & truffle oil
- Burrata Bites: basil blistered tomatoes on puff pastry
- 🎀 Pancake Tacos: sabayon cream, caramelized banana, fresh berries, & shaved chocolate
- Challah French Toast: caramelized bananas sauce
- Banana Muffins: with walnuts, topped with pistachio dust
- Seasonal Organic Fruit Platter





FOLKLORE'S SIGNATURE SAMPLE MENU:

HORS' D'OEUVRES & BUFFET

ELEVATED PLATTER

A Taste of Sicily: Caprese Salad with Fresh Basil & Balsamic Reduction, Gorgonzola, Parmigiano Reggiano, Dried Salami & Cured Meats, Assorted Olives, Baked Baguette, & Grissini Sticks

HORS D'OEUVRES

Goat Cheese Croquettas: lemon zest infused goat cheese, paired with fig marmalade
Franks in a Blanket With a Twist: kosher pastrami, mustard aioli (made from scratch, baked on-site)

Pear & Pecorino Fiocchetti: tossed in a light brown butter and sage sauce
Mahi Tacos: beer battered, topped with garlic aioli & pico de gallo

CHEFS' SPREAD

Folklore's Famous Focaccia: paired with baba ghanoush and heirloom tomato bruschetta

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 sautéed spinach

42-days Aged Rib Eye: side garlic confit, thyme, rosemary and EVOO.

Optional Sauce Pairings: chimichurri, seeded mustard, peppercorn, creamy horseradish

Branzino Alla Limoncello: fresh fillets roasted in a light lemon sauce

Organic Asparagus: sautéed in pinot grigio and butter

SOMETHING SWEET

Capricello: mini lemon filled with homemade lemon infused vanilla gelato

AROUND THE WORLD PARTY

SAMPLE MENU:

PASSED HORS D'OEUVRES

Crispy Rice Spicy Tuna: topped with masago & spicy mayo

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

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

Crab Cakes: paired with freshly made tartar sauce

STATION DINNER

SICILIAN STATION

Baby Gem Caesar Salad: homemade brioche croutons & dressing

Spicy Rigatoni Vodka

Chicken Parmigiana: Italian chicken cutlets, pomodoro sauce, melted buffalo mozzarella, topped with fresh basil

FROM THE WOOD FIRE

The Sicilian: imported burrata or buffalo mozzarella, pomodoro sauce, garlic confit

The Greek: roasted peppers, tomatoes, eggplant, red onion, greek olives, garlic confit, feta, za'atar spice, & EVOO

The New Yorker: shaved pastrami, caramelized onion, garlic confit, honey mustard aioli

SUSHI STATION

I Like the Way You Roll: Chef's Choice of Assorted Maki & Nigiri with Pickled Ginger, Wasabi, Soy Sauce, Spicy Mayo, & Eel Sauce



ITALIAN INSPIRED SAMPLE MENU: STATION, BUFFET, OR PLATED

PASSED HORS D'OEUVRES


Bruschetta: Parmigiano-Reggiano, balsamic reduction drizzle, & basil
Arancini: Porcini Mushroom topped with tomato sauce & truffle oil drizzle
Pear & Pecorino Fiocchetti: tossed in a light brown butter and sage sauce

CHEFS' SELECTIONS

Focaccia: cherry tomatoes, rosemary, garlic & olive oil


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 One

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

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

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

Choose Two (paired with sautéed spinach & garlic)

 *Branzino Alla Limoncello: fresh fillets roasted in a light lemon sauce*

Chicken Parmigiana: Italian chicken cutlets, pomodoro sauce, melted buffalo mozzarella, topped with fresh basil

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



MEDITERRANEAN SAMPLE MENU: STATION, BUFFET, OR PLATED

PASSED HORS D'OEUVRES

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

Falafel Bites: tahini & Israeli salad

Shuk Schnitzel Sliders: butter lettuce, fried eggplant, matbucha, topped tehina

Spicy Fish Cigars: paired with tehina dipping sauce

CHEFS' SELECTIONS

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

Choose One

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

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

Choose Two

Moroccan Fish (Bronzino or Halibut): cooked in a spicy tomato sauce

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

Beef Kebabs Skewers: ground beef blended with fresh herbs, garlic, grilled until juicy and lightly charred

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

Choose Two

Lemon Potatoes

Majadra Rice: Egyptian basmati rice, lentils, dill, lemon juice, & lemon zest

Israeli Couscous: served with hearty vegetable soup

Choose One

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

Baba's Babka



ASIAN FUSION SAMPLE MENU: STATION, BUFFET, OR PLATED

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

CHEFS' SELECTIONS

Choose One

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

Asian Cabbage Salad: red & green slice cabbage, cucumber, edamame, shaved 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

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

Beef & Broccoli

Choose One

Chef's Selection of Japanese Mochi Ice Cream

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



Taco Station

(choose 4)



Chefs' Selections

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



Pasta Station


(choose 4)

Chefs' Selections

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

 *Pear & Pecorino Focchetti: tossed in a light brown butter and 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

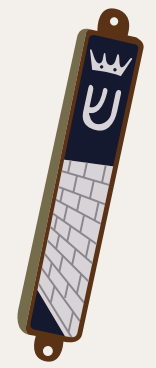
Bolognese: recommended w/ pappardelle, beef meat sauce in a tomato sugo, w/ root vegetables & red wine

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



THE SHABBAT MENU



Hors' d'Oeuvres

- Franks in a Blanket With a Twist: kosher pastrami, mustard aioli (made from scratch, baked on-site)*
- Arayes: Israeli-style charcoal beef burger, topped with green tahini*
- Pastrami Egg Rolls: shaved pastrami off the frame, with caramelized onions & honey mustard aioli*
- Avocado Egg Rolls: paired with cilantro-cashew dipping sauce*
- Salmon Eggrolls: paired with sweet-chili dipping sauce*
- Sweet Ground Beef Filo: topped with honey & sesame*
- Ground Rib Eye Meatballs: slow cooked in a red sauce*
- Baked Falafel Bites: tahini & Israeli salad*
- Shuk Schnitzel Sliders: butter lettuce, fried eggplant, matbucha, topped tehina*
- Spicy Fish Cigars: paired with tehina dipping sauce*
- Moroccan Cigars: filled with beef, paired with tehina dipping 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*
- Overnight Root Vegetable Brisket*
- Lamb Chops*
- 42-days Aged Rib Eye*
- Smoked Pastrami*
- BBQ Beef Ribs (6-hrs Smoked)*

Salads & Dips

- Israeli Salad*
- Carrot Salad*
- Cabbage Salad*
- Turkish Eggplant Salad*
- Grilled Beet Salad*
- Babaghanoush*
- Hummus*
- Tehina*

Soups

- Short Rib Matzo Ball*
- Creamy Cauliflower & Caramelized Onion*
- Ima's Chicken Soup*
- Tomato*
- Lentil*

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*



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 spice


SUSHI BOAT: chef's choice of maki & nigiri 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 freshly made tartar sauce

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

BEEF RIB EYE SLIDERS: American cheese, caramelized onions, 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



KIDS MENU:

*Beef Rib Eye Sliders: melted cheddar, topped with smokey
creme, served on a mini brioche*

*Franks in a Blanket: puff pastry, 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, 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

FOLKLORE
CULINARY



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*





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.