

FOLKTABLE

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SAMPLE SUMMER MENU

NON-ALCOHOLIC BEVERAGES

Chamomile Black Iced Tea, Peppermint Strawberry Water, Rose Lemonade

STATIONARY APPETIZERS

CHEESE & CHARCUTERIE

Artisan Cheese, Charcuterie, House-made Crackers, Local Fruit, House-made Preserves, Focaccia, Honey Comb

PASSED APPETIZERS

BUCKWHEAT STROOPWAFEL

Smoked Salmon, Crème Fraiche, Everything Crunch

BRAISED FENNEL & GOAT CHEESE ARANCINI

Fennel Pollen, Frond, Citrus Onion Marmalade

PATTY MELT

Petite Naturally Leavened English Muffin, Ground Beef, Special Sauce, Slow Cooked Onions

FAMILY STYLE DINNER MENU

NATURALLY LEAVENED BREAD

Seasonal Butters & Salts

Carrot Butter, Brown Butter, Carrot Top Salt, Beet Salt

LITTLE GEM SALAD

Shaved Radish, Cucumber, Mint, Marinated Feta, Crispy Pita, Sumac Vinaigrette

NY STRIP

Green Herb Béarnaise, Glassy Tarragon

SEED CRUSTED SEASONAL WHITE FISH

Braised Fennel, Onion Soubise, Coriander

BROWN BUTTER CORN RISOTTO

Corn Stock, Grilled Corn, Herb Oil

ROASTED BABY CARROTS

Carrot Top Pesto, Grape, Feta, Dill

PASSED SMALL DESSERT BITES

STRAWBERRY ROSE WHOOPIE PIES

Rose Vanilla Soaked Cake, Strawberry Cream Cheese Filling

POT DE CRÈME

Salted Caramel, Brownie Crunch

FRENCH MACARONS

Blueberry Earl Grey + Goat Cheese, Lemon, Raspberry



HOSTED PREMIUM FULL BAR PACKAGE

WINE

Served at the bar only.

Martin Ray Russian River Valley | Sauvignon Blanc

Martin Ray Sonoma Coast | Pinot Noir

Naveran | Brut Cava

Optional Inclusion: Space Age Rosé

FOLKTABLE CRAFT COCKTAILS

Handcrafted by our Mixologists (choose two)

A list of eight delicious cocktails will be offered to choose from. All craft cocktails are made from scratch using fresh and local ingredients and balanced to perfection

FULL BAR PRICING INCLUDES

- 1 Bartender up to 75 guests
- 2 Bartenders 75-200 guests
- +1 Bartender per additional 100 guests above 200
- Mixers, garnishes, ice, and cocktail napkins
- Bar glassware
- Self-service water station

ADDITIONAL FEES

- Additional Satellite Bar Fee - \$250
- Additional Bartender Fee - \$250
- Bar Package Alcohol Minimum - \$3500
- Bar Set-up Fee - \$500

Fee applies to all Full Bar Packages and includes two custom bars, back bar and standard linen, bar pre-prep prior to event, creation of craft cocktails, set-up of bar front and bar back.

Note: Package does not include dinner wine or tabletop glassware. Please ask your planner for options and pricing.

BEER

(choose four)

805

Fort Point Kolsch

Sudwerk Pilsner

Drake's 1500 Pale Ale

Henhouse Saison

Stone IPA

Seismic Shatter Cone IPA

Fort Point Double IPA

Lagunitas IPA

Sonoma Springs Dr.

Feelgood Hazy IPA

Anderson Valley Boont Ale

Henhouse Oyster Stout

Golden State Dry Cider

Negra Modelo

Victoria Mexican Lager

Coors Light

Montucky Cold Snack

SPIRITS

Charbay Vodka

New Alchemy Gin

Gustoso Rum

Gran Agave Tequilla

La Luna Mezcal

Four Roses Bourbon

Rittenhouse Rye

Famous Grouse Scotch

Copper & King Brandy

GARNISHES

Dehydrated Citrus, Fresh Herbs, Specialty Salts, Edible Flowers, Edible Paint, Spices, Specialty Foods

SYRUPS & MIXERS

Fresh and Local Ingredients, House-Made Infused Sugars, Local Honey, Agave, Assorted Specialty Sodas, Tonic, Ginger Beer, Fresh Juices



DINNER WINES

All wine selections charged on consumption - Corkage \$20++ per bottle

SPARKLING WINE & CHAMPAGNE

Naveran Cava/Spain	\$28	Floral aromas and zesty citrus flavors
Roederer Estate Brut/Anderson Valley	\$32	Baking spices, hazelnut & pear flavor
Champagne Nicolas Feuillatte/France	\$45	Apple pie, baked bread & crème note
Champagne Pol Roger Brut/France	\$75	Tropical aromas, brioche, hint of vanilla

WHITES

Martin Ray Sauvignon Blanc/Russian River	\$24	Bright, passion fruit, clean finish
La Villaudiere Sancerre/France	\$35	Tropical & grassy nose with crisp finish
Capture Sauvignon Blanc/Sonoma	\$38	Aromas of tropical fruit, long finish
McManis Chardonnay/California	\$26	Ripe citrus, vanilla finish
La Chertosa/Sonoma Valley	\$38	Toasty aromas, butter & caramel
Walt Chardonnay/Sonoma Coast	\$48	Aromas of baking spices, creamy texture

ROSÉ

Space Age Rose'/Central Coast	\$22	Raspberry notes & wild strawberry flavors
Mathis Rose'/Sonoma Valley	\$25	Bright strawberry, crisp, refreshing
Whispering Angel Rose/France	\$35	Lavender aromas, stone fruit flavors

REDS

Westside Crossing Pinot Noir/RR Valley	\$28	Aromas of cherries, smooth finish
Trecini Pinot Noir/RR Valley	\$35	Bright, red fruit, juicy finish
Martin Ray Pinot Noir	\$38	Strawberries, flowers & citrus
Walt "La Brisa" Pinot Noir/Sonoma	\$45	Juicy black cherry & vanilla
Highway 12 Cabernet Sauvignon/Sonoma	\$35	Dark fruit flavors, black pepper
Obsidian Ridge Cabernet Sauvignon/Red Hills	\$45	Blackberry pie, dark chocolate
Martin Ray Cabernet	\$45	Berries, currants, spice & vanilla
McManis Zinfandel/CA	\$28	Raisins, chocolate & spice
Baldassari Family Syrah/Sonoma	\$32	Blueberry, blackberry & spice

All alcohol is subject to price increase and availability. ++ is 22% labor and event management fee plus applicable sales tax.