



F **OLK** **T** **A** **B** **L** **E**
C A T E R I N G



LOCALLY GROWN ON OUR OWN FARMS

Tank House Farms is a source for our family of brands. Our farmers work closely with our chefs to provide seasonally inspired menus and serve only the freshest and most flavorful produce and eggs.

FT
FOLKTABLE
CATERING

Family Style | \$95 Per Person Plated | \$115 Per Person

PASSED APPETIZERS

3 Selections \$18 Per Person 5 Selections \$30 Per Person

ORANGE TARRAGON GLAZED SHRIMP

Rosemary, Chives, Grilled Shrimp, Orange
Tarragon Glaze

SMOKED SALMON TART (+\$2)

Fried Capers, Fromage Blanc, Chive, Petite Basil,
Phyllo Shell

BAO BUNS

Crispy Pork Belly, Hoisin Glaze, Cilantro, Pickled
Daikon Radish, Cucumber, Carrot

PUPUSAS

House Made Masa, Tajin Lime Slaw, Petite
Cilantro, Charred Padrón Chile Crema, Cotija,
Avocado (V)

AVOCADO TOAST

"STREET CORN" STYLE

Roasted Corn, Queso Fresco, Chili, Lime (V)

SEARED AHI TOSTADAS (+\$5)

Pink Peppercorn-Wasabi Pea Crust, Taro Root, Poké
Sauce, Yuzu, Avocado, Daikon Radish Sprout, Sesame
Seeds, Yellow Tobiko

VEGETABLE ARANCINI

Squash, English Peas, Mushrooms, Parmesan,
Truffle Aioli (V)

CRISPY DEVEILED EGGS

Eggs, Potato Flakes, Pickled Mustard Seed
Lavender Relish, Prosciutto Crisp

BLACK TRUFFLE HAND PIE

Fresh Herbs, Mushrooms,
Truffle Butter Crust (V)
Add Chicken (+\$2)

GRILLED FIG BRUSCHETTA

House-Made Ricotta, Truffle-Infused Honey,
Prosciutto, Pecan Crumble

STUFFED DATES

Marcona Almonds, Bacon, Belgian Endive,
Smoked Blue Cheese Mousse

FRIED CHICKEN + WAFFLES

Chile Honey Sauce, Rosemary Waffle,
Buttermilk Brine, Chives

BRIE + PEAR TARTS

Candied Walnuts, Marin Triple Crème Brie, Petite
Basil, Caramelized Pears, Fig Gastrique

MINI GRILLED CHEESE

Warm Tomato Jam, Prosciutto, Lamb Chopper
Cheese, Point Reyes Gouda, Cowgirl Creamery
Wagon Wheel

LOBSTER ROLL (+\$6)

Butter Poached Lobster, Tarragon, Chive, Lemon,
Hawaiian Roll, Butter Lettuce

STATIONARY APPETIZERS

CHEESE + CHARCUTERIE

Artisan Cheese, Charcuterie, House-Made Crackers, Local Fruit,
House-Made Preserves, Focaccia, Estate Honey
\$30 per person

SEAFOOD BAR

Oysters, Crab Claws, Shrimp, Crab Legs, Shrimp Ceviche, Tuna Poké Mignonette,
Cocktail Sauce, Fresh Horseradish, Lemon
\$60 per person

WARM MOZZARELLA STATION

Grilled Bread, EVOO, Aged Balsamic, Heirloom Tomato
Chef Attended Action Station (V)
\$25 per person

SEASONAL VEGETABLES FROM OUR GARDEN

Green Goddess Yogurt, Whipped Goat Cheese Shallot Dip, Hummus (V)
\$23 per person

BREAD SERVICE

Included in Dinner Menu

SEASONAL BUTTER

HERBED ROASTED GARLIC FOCACCIA

Seasonal Butter, Black Sea Salt

FRENCH BAGUETTES

Seasonal Butter, Black Sea Salt

DINNER MENU

Family Style | \$95 Per Person (Optional \$8 for Plated Salad)
Choose Two Entrées

Plated | \$115 Per Person
Choose Three Entrées - One must be Vegetarian

SALADS

Choose One

LITTLE GEM SALAD

Black Garlic Parmesan Dressing, Torn Croutons, Fried Capers, Pickled Asparagus, Cracked Tellicherry Pepper, Shaved 18 Month Aged Parmesan

KALE + CHARD SALAD

Kales and Chards, Pickled Apples, Marinated Fennel, Candied Pecans, Ricotta Salata, Pomegranate, Apple Cider Vinaigrette

GRILLED BLACK GRAPE SALAD

Spicy Candied Pecans, Carmody Cheese, Pickled Apples, Saba Dressing, County Line Spring Mix, Chopped Herbs

STRAWBERRY ARUGULA SALAD

Tank House Farms Strawberries, Smoked Sea Salt Candied Pistachios, Marinated Cypress Grove Goat Cheese, Pickled Red Onion, Baby Spinach, Basil Honey Vinaigrette

AUTUMN CHOPPED SALAD

Pear, Dried Cranberries, Candied Walnuts, Smoked Blue Cheese or Marinated Goat Cheese, County Line Spring Mix, Roasted Delicata Squash, Poppyseed Goddess Dressing

CITRUS BUTTER LETTUCE SALAD

Kumquat, Grapefruit Supremes, White Truffle Vinaigrette, Shaved Pepato Cheese, Watermelon Radish

ENTRÉES

CHICKEN

CRISPY CHICKEN ROULADE

Honey Sherry Agrodulce, Cream Cheese, Spinach, White Cheddar, Mushroom Ragout

HERB ROASTED CHICKEN BREAST

Chicken Jus, Chicken Chicharrons, Blistered Brussel Sprouts, Nueske's Bacon Lardons, Heirloom Tomato Vinaigrette

LAMB + PORK

LAMB OSSO BUCCO

Midnight Moon and Chive Polenta Cake, Italian White Bean Ragout, Delicata Squash, Cherry Tomato, Sweet Pepper, Petite Basil, Lamb Demi Glace

GRILLED PORK CHOP (+\$5)

Smoked White Bean Puree, Pork Jus, Charred Jimmy Nardello Relish, Petite Cilantro, Sojourn Pinot Noir Gastrique

FISH

SOUS VIDE WHITE FISH (+\$10)

Brentwood Corn Pureé, Heirloom Tomato Sauce Vierge, Compressed Pea Shoots, Crispy Leeks

MAPLE GLAZED SALMON

Maple Mustard Glaze, Roasted Root Vegetables, Parsnip, Marble Potato, Carrot, Shallot, Compressed Pea Shoots, Celery Root

BEEF

SEARED BEEF TENDERLOIN

Roasted Garlic Pomme Pureé, Pedro Ximenez Bordelaise, Smoked Trumpet Mushroom, Caramelized Shallot, Petite Basil

PORT BRAISED SHORT RIBS

White Bean Puree, Gremolata, Pedro Ximenez Bordelaise, Compressed Pea Shoots, Popcorn Shoots

VEGETARIAN

MUSHROOM PAPPARDELLE

Porcini Béchamel, Morel Mushroom, Shaved Midnight Moon, Petite Basil, Maitake Mushroom, Roasted Shallot (V)

ROASTED BRASSICA

Roasted Tri-Colored Cauliflower, Toasted Pine Nuts, Agave Yogurt, Curried Herbed Cous Cous, Dukkah Spice Oil, Pea Shoots, Pickled Golden Raisins (V)

CRISPY FALAFEL PANISSE

Romesco, Snow Peas, Baby Carrots, Cauliflower, Asparagus, Squash (Veg)

CAMPANELLE SQUASH PASTA

Fall Squash Ragout, Delicata, Toybox Squash, Cherry Tomato, Chervil, Carmody Cheese, Fines Herbs, Roasted Garlic (V)

DUCK

DUCK CONFIT RAVIOLI

Carmody, Caramelized Shallot Cream Sauce, Chive, Sweet Pepper, Celery Root, Petite Basil

SIDES

Choose Two
Family Style Only

ROASTED GARLIC POMME PURÉE

Garlic Gremolata, Crème Fraiche, Petite Basil

SPRING GARLIC POMME PURÉE

Green Garlic, Fried Garlic Chips, Chive Oil,
Petite Celery

ROASTED ROOT VEGETABLES

Parsnip, Carrots, Shallots, Celery Root,
Marble Potatoes, Piquillo Pesto

ROASTED BABY RAINBOW CARROTS

Smoked Sea Salt, Carrot Top Pesto, Sojourn
Cabernet Reduction (Veg) (V)

HERB GNOCCHI

Herb Butter, Basil, Pea Shoots, English Peas

GRILLED ASPARAGUS

Gremolata, Lemon Zest, Herbs

BLISTERED BRUSSEL SPROUTS

Heirloom Tomato & Roasted Garlic Sofrito,
Bacon Lardons, Fried Shallots

ROASTED MUSHROOMS

Trumpet, Oyster, Maitake, Black Truffle Chimichurri,
Shaved Manchego (Veg) (V)

DESSERTS

SMALL BITES

Dessert Station - 4 Selections - \$20 Per Person

POT DE CRÈME

Salted Caramel, Brownie Crunch

PUMPKIN SPICED CHEESECAKE

Crushed Gingersnap, Red Currant Compote,
Chantilly Cream, Petite Mint

FRENCH MACARONS

Variety of Flavors

CHOCOLATE TARTLET

Raspberry Ganache, Walnut Brittle,
Powdered Sugar

SALTED BOURBON PECAN TART

Salted Caramel, Butter Crust

CHAI SPICED BRÛLÉE

Pear Compote, Apple Chip

APPLE CIDER BEIGNETS

Cinnamon Clove Sugar, Bourbon Caramel
Sauce, Red Currant Compote

CHOCOLATE BOUCHONS

HOUSEMADE COOKIE BAR

3 Selections - \$7 Per Person

FLOURLESS PEANUT BUTTER

CHEWY ROSE CARDAMOM SUGAR

BROWN BUTTER OATMEAL

CHOCOLATE CHIP MALDON SALT

LATE NIGHT SNACKS

\$18 Per Person Per Selection | \$500 Minimum

PETITE BURGERS

Special Sauce, Cheddar Cheese

POMMES FRITES

Dipping Sauces: Ketchup, Herb Ranch,
Truffle Mayo

FLAT BREADS

Soppressata, Veggie, Margherita, Hawaiian

STREET TACOS

Grilled Flank Steak or Diced Chicken, Cilantro,
Onion, Salsas

RAMEN

Broth, Pork Belly, Shrimp, Shaved Beef, Thai
Basil, Bean Sprouts, Cilantro, Scallion, Sambal
Chili Paste, Kimchee, Soft Boiled Egg, Thai Chile,
Ramen Noodles

PHO

Broth, Lime Wedges, Thai Basil, Shaved
Jalapeños, Rice Noodles, Bean Sprouts, Shaved
Pork, Shrimp, Shaved Beef, Cilantro, Scallion



VEG=VEGAN V=VEGETARIAN

All menu items are subject to availability and price change. Menu modifications are at Chef's discretion.

All prices are subject to management fee and applicable sales tax.