



FOLKTABLE  
CATERING

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Family Style | \$100 Per Person      Plated | \$120 Per Person

PASSED APPETIZERS

3 Selections \$21 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, Chives, 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)

**VEGETABLE ARANCINI**

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

**GOAT CHEESE EMPANADAS**

Chamomile Apricot Chimichurri, Chives, Cypress  
Grove Purple Haze Cheese, Cracked Tellicherry  
Pepper, Brik Pastry (V)

**CRISPY DEVEILED EGGS**

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

**AHI TACOS (+\$5)**

Taro Root Shells, Avocado Yuzu Mousse, Sesame  
Seeds, Pickled Chiles, Daikon Radish Sprout

**BLACK TRUFFLE HAND PIE**

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

**LOBSTER ROLL (+\$6)**

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

**ARTICHOKE FRITTER**

Spicy Romesco, Midnight Moon Cheese, Braised  
Artichoke, Chives, Scallions, Aji Verde Aioli (V)

**PICKLED PEACH + BURRATA SKEWERS**

White Truffle, Prosciutto, Petite Basil

**BEEF TARTARE**

Smoked Soy Shoyu, Quail Eggs, Chives, Capers,  
Yuzu, Potato Nest, Tenderloin

**POLENTA CAKE**

Heirloom Tomato Jam, Micro Basil (V)

**MINI POTATOES**

Baked Mini Potatoes, Asagio and Gouda Cheese,  
Smoked Paprika (V)

**MINI CHICKEN + BISCUIT**

Peach Jam, Watercress

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**

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

OR

**FRENCH BAGUETTES**

Seasonal Butter, Black Sea Salt

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# DINNER MENU

Family Style | \$100 Per Person (Optional \$8 for Plated Salad)  
Choose Two Entrées

Plated | \$120 Per Person  
Choose Three Entrées - One must be Vegetarian

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## SALADS

Choose One

### LITTLE GEM SALAD

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

### SUMMER CHOPPED SALAD

Arugula, Dried Sweet Corn, Toasted Pepitas, Marinated Goat Cheese, Sweet Peppers, Cous Cous, Piquillo Pesto Vinaigrette

### FRESH FRISEE, ALMOND, + GRAPE SALAD

Frisee, Water Cress, Green Grapes, Shaved Almonds, Feta Cheese, Violas, Sherry Vinaigrette

### STRAWBERRY ARUGULA SALAD

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

### RICOTTA + HEIRLOOM SALAD

Cracked Black Pepper, Whipped Ricotta, Arugula, Toasted Marcona Almonds, Herb Marinated Heirloom Tomato, Basil Truffle Vinaigrette  
Add Prosciutto (+\$6)

### SPRING MIXED GREEN SALAD

Avocado, Jicama, Orange Slices, Violas, Five Peppercorn Dressing

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## ENTRÉES

Plated, Choose 2 Sides

### CHICKEN

#### ROSEMARY LEMON CHICKEN BREAST

Wild Mushroom Cream, Petite Basil, Charred Sweet Peppers, Gremolata

#### LEMON GARLIC CHICKEN

Breaded Chicken and Thighs, Cherry Tomatoes, Buffalo Mozzarella, Pickled Red Onions, Smoked Oil, Garlic Lemongrass Sauce, Yellow Pea Shoots, Microgreens

#### LAMB + PORK

#### LAMB CHOP

Tuscan Style Leg of Lamb, White Bean Cassoulet, Smoked Olive Oil, Jimmy Nardello Sauce Vierge, Crispy Garlic Chips, Compressed Pea Sprouts

#### BACON WRAPPED PORK TENDERLOIN

Apricots, Mustard, Compressed Pea Shoots

### FISH

#### SOUS VIDE WHITE FISH (+\$10)

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

#### LEMON HERB MARINATED SALMON

Compressed Cucumber, Cherry Tomato, Roasted Garlic Pine Nut Cous Cous, Dill Mint Yogurt Sauce, Pickled Red Onion, Smoked Sea Salt, Arugula

#### SEARED SCALLOPS

Chile Beurre Monte', Chopped Peas, Diced Potatoes, Compressed Pea Shoots

### BEEF

#### SEARED BEEF TENDERLOIN

Pedro Ximenez Bordelaise, Smoked Trumpet Mushroom, Caramelized Shallot, Petite Basil

#### PORT BRAISED SHORT RIBS

Gremolata, Pedro Ximenez Bordelaise, Compressed Pea Shoots, Popcorn Shoots

### VEGETARIAN

#### SPRING GARDEN PASTA

Tagliatelle Pasta, Herb Butter, Capers, Artichoke, Roasted Garlic, Petite Basil, Roasted Mushrooms, Grilled Toy Box Squash, Sweet Peppers, Cypress Grove Lamb Chopper Cheese (V)

#### MUSHROOM PAPPARDELLE

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

#### CRISPY FALAFEL PANISSE

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

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## SIDES

Choose Two

### ROASTED GARLIC POMME PURÉE

Garlic Gremolata, Crème Fraiche, Petite Basil

### ROASTED BABY RAINBOW CARROTS

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

### SPRING GARLIC POMME PURÉE

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

### SUMMER SUCCOTASH

Fava Beans, Corn, Toybox Squash, Cherry Tomato, Tomato Vinaigrette (Veg) (V)

### PATATAS BRAVAS

Crispy Fingerling Potatoes, Spicy Romesco, Roasted Garlic Aioli, Smoked Paprika, Scallion, Petite Cilantro

### ROASTED CAULIFLOWER

Tri Colored Cauliflower, Pine Nuts, Golden Raisins, Fines Herbes, Demerara Sugar, Capers

### BROCCOLINI

Spicy Romesco, Shaved Almonds

## DESSERTS

### SMALL BITES

Dessert Station - 4 Selections - \$20 Per Person

#### TRES LECHEs CAKE JAR

Strawberry Compote, Cookie Crumble, Micro Mint

#### SUMMER BERRY TARTLET

Summer Berry Medley with Lemon Mascarpone Cream

#### BLACKBERRY CHEESECAKE

Candied Lemon Zest, Blackberry Compote, Chantilly Cream

#### CHOCOLATE MOUSSE CAKE

Raspberry Caviar, Chocolate Pearls

#### CHOCOLATE POT DE CRÈME

Caramel Crisp, Cocoa Powder, Powdered Sugar

### HOUSEMADE COOKIE BAR

3 Selections - \$8 Per Person

#### FLOURLESS PEANUT BUTTER

#### GOLDEN RAISIN BISCOTTI

#### CHEWY ROSE CARDAMOM SUGAR

#### CHOCOLATE CHIP MALDON SALT

#### BROWN BUTTER OATMEAL WITH RAISINS

#### GLUTEN FREE CHOCOLATE CHIP

## LATE NIGHT SNACKS

\$8-18 Per Person Per Selection | \$500 Minimum

### PETITE BURGERS

Special Sauce, Cheddar Cheese  
\$12 per person

### POMME FRITES

Dipping Sauces: Ketchup, Herb Ranch, Truffle Mayo  
\$8 per person

### FLAT BREADS

Soppressata, Veggie, Margherita, Hawaiian  
\$14 per person

### STREET TACOS

Cilantro, Onion, Salsas  
Choice of Grilled Flank Steak or Chicken  
\$12 per person

### PHO

Broth, Lime Wedges, Thai Basil, Shaved Jalapeños, Rice Noodles, Bean Sprouts, Scallions and Cilantro.  
Choice of Shaved Pork, Shrimp or Shaved Beef  
\$18 per person



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