

FT  
FOLKTABLE  
CATERING

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CELEBRATION BRUNCH

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FRESH FRUIT DISPLAY

FRESH PASTRIES WITH SEASONAL FRUIT JAM

YOGURT PARFAIT

Seasonal Fruit Compote, House-Made Granola, Local Honey

STRAWBERRY AÇAÍ SHOOTERS

Tank House Farms Strawberries, Chia Seed, Banana, Agave, Dehydrated Strawberries

JUICE BAR

Green Juice, Kale, Apple, Celery, Kiwi, Cucumber-Beet  
Watermelon-Pineapple, Apple, Lime, Ginger  
Chiogga Beets, Pear, Orange, Parsley, Aloe Vera Juice, Turmeric

BEETS AND BERRIES

Whipped Ricotta, Red + Yellow Baby Beets, House-Made Granola,  
Tank House Farms Honey White Balsamic, Petite Basil, Blackerries, Blueberries, Strawberries

AVOCADO TOAST

House-Made Roasted Garlic Focaccia, Crushed Avocado, Watermelon Radish, Cotija,  
Pepitas, Popcorn Shoots, Micro Cilantro, Lemon Infused Oil

BRIOCHE FRENCH TOAST

Peach Maple Chutney, Lavender Chantilly Cream, Candied Pecans, Blackberry Compote, Bailey's Irish cream

SONOMA FLATBREAD

Arugula, Over-Easy Eggs, Hobbs Bacon, Fromage Blanc, Caramelized Onions, Charred Cherry Tomato

EGGS BENEDICT

Poached Tank House Farms Eggs, Marinated Heirloom Tomato, Crushed Avocado,  
Smoked Mozzarella Hollandaise, Everything Spice

OMELET STATION

Whole Egg, Egg Whites

SALMON AND LOX

Pickled Red Onion, Capers, Smoked Salmon, Egg Whites, Compressed Cucumber, Arugula, Everything Bagel

HOUSE-MADE BEIGNETS

Smoked Sea Salt Caramel, Peach Maple Chutney, Abuelita Chocolate Sauce

MAPLE BACON + APPLE SAUSAGE

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