



F
F O L K 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, 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

PICKLED PEACH + BURRATA SKEWERS

Tank House Farms Honey, White Truffle,
Prosciutto, Petite Basil

BEEF TARTARE

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

GOAT CHEESE + PEPPER CROSTINI

Jimmy Nardello Peppered Jelly, Marinated Goat
Cheese, Roasted Garlic & Chive Focaccia,
Marcona Almond Crumble

YOGURT CHICKEN LETTUCE CUP

Yogurt Marinated Chicken Breast, Feta Mousse,
Avocado Tzatziki, Roasted Garlic Hummus,
Pickled Red Onion, Heirloom Tomato,
Butter Lettuce

CRISPY CRAB RICE CAKE (+\$5)

Crispy Purple Sticky Rice, Furikake, Spring Onion,
Lump Crab, Soy Ginger Glaze

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

CITRUS BUTTER LETTUCE SALAD

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

HEIRLOOM TOMATO PANZANELLA

Marinated Feta, Pickled Red Onion, Watermelon Radish, Tzatziki, Lemon Oregano Vinaigrette, Torn Focaccia, Cucumber Ribbons, Dill

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

SUMMER CHOPPED SALAD

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

RICOTTA + HEIRLOOM SALAD

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

ENTRÉES

CHICKEN

CRISPY CHICKEN ROULADE

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

ROSEMARY LEMON

CHICKEN BREAST

Wild Mushroom Cream, Petite Basil, Charred Sweet Peppers, Gremolata, Potato Thyme Confit

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

PORK TENDERLOIN

Prosciutto Wrapped Pork Tenderloin, Heirloom Tomato Peperonata Sauce, Petite Basil, Rosemary Parmesan Fingerlings, Saba

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, Tank House Farms Pressed Olive Oil, Pickled Red Onion, Smoked Sea Salt, Arugula

BEEF

SEARED BEEF TENDERLOIN

Spring 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

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)

SIDES

Choose Two
Family Style Only

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)

HERB GNOCCHI

Herb Butter, Basil, Pea Shoots, English Peas

STREET STYLE CORN

Tajin Aioli, Cotija Cheese, Petite Cilantro, Scallion,
Avocado Mousse, Roasted Corn

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

DESSERTS

SMALL BITES

Dessert Station - 4 Selections - \$20 Per Person

TRES LECHEs CAKE JAR

Mexican Chocolate Cookie Crumble,
Micro Mint

SUMMER BERRY TARTLET

Summer Berry Medley, Lavender
Mascarpone Cream

BLACKBERRY CHEESECAKE

Candied Lemon Zest, Blackberry Compote,
Chantilly Cream

DOUBLE CHOCOLATE MOUSSE CAKE

Strawberry Caviar, Chocolate Pearls

CHOCOLATE POT DE CRÈME

Caramel Crisp, Cocoa Powder,
Powdered Sugar

HOUSEMADE COOKIE BAR

3 Selections - \$7 Per Person

FLOURLESS PEANUT BUTTER

BROWN BUTTER OATMEAL
WITH RAISINS

CHEWY ROSE CARDAMOM SUGAR

CHOCOLATE CHIP MALDON SALT

LATE NIGHT SNACKS

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

PETITE BURGERS

Special Sauce, Cheddar Cheese

POMME 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