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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 RICE CAKE (+\$5)  
CRAB OR TUNA**

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

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# 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

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## SALADS

Choose One

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### 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

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## ENTRÉES

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### CHICKEN

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#### 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

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#### 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

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#### 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

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#### 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

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#### 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  
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