

YOUR CULINARY
SERVICES PARTNER



A PRIVATE CHEF APPROACH TO SERVICE



The *Folklore* *Culinary* Experience



LOCALLY-MADE.
GLOBALLY-INSPIRED.

A new approach to catering, rooted in the concept of a private chef approach to service by Chef Alon Ezra.

Based in sunny South Florida, our talented team delivers restaurant-caliber and personalized culinary catering and private chef services.



Folklore Culinary's *Mission*



Thoughtful Food | Seamless Service | Sustainable Practices



Culinary Service

Our dedicated team works directly with you to deliver on your culinary vision with a focus on quality and safety.

Custom Menus

We work with you one-on-one to create personalized menus: from drop-off services, an intimate private chef dinner, to full service formal sit-down dining. We focus on a culturally inspired experience while catering to all dietary needs and preferences, including vegan, vegetarian, kosher and more.

On-Site Partner

We are more than Chefs. We'll set up, provide staff and break down spaces as needed to best suit your needs. Additionally, we realize not every space has a commercial kitchen, we have the solution!

What we bring *to the table*

Integral Ingredients

Our dishes are made from high-quality and locally-sourced ingredients.

Freshly-made

We make our products in small batches to maintain freshness.

Servicing Flexibility

We provide culinary services when and where you need them. From an intimate party in the comfort of your home to a larger scale event for any occasion.



ELEVATED PLATTERS & BOARDS:

- *The Original NY Bagel: Assorted Bagels, Smoked Salmon, Capers, Chives, Pickled Onion, Dill, Scallion Cream Cheese, & Tuna Salad*
- *The Cheese Course: Truffle Brie, Cranberry Goat, Havarti, with Berries, Grapes, Specialty Crackers, Honey & Marmalades*
- *A Taste of Sicily: Caprese Salad with Fresh Basil & Balsamic Reduction, Dried Salami & Cured Meats, Assorted Olives, Baked Baguette, & Grissini Sticks*
- *Chateau de Fromagerie: Artisanal Cheeses, 2 Cured Meats, Seasonal Organic Fresh Fruit, Dried Fruit, Gourmet Olives, Gourmet Mixed Nuts, & Local Honey*
- *I Like the Way You Roll: Chef's Choice of Assorted Maki, Sashimi, Nigiri, & Sushi with Pickled Ginger, Wasabi, & Soy Sauce*
- *A Taste of The Mediterranean Sea: Pita Pockets, Falafel, Hummus, Baba Ghanoush, Kibbeh, & Greek Salad Skewers*



HORS D'OEUVRES

- *Crispy Rice Spicy Tuna: topped with masago & spicy mayo*
- *Bruschetta: Parmigiano-Reggiano, balsamic reduction drizzle, & fresh basil*
- *Avocado Egg Rolls: paired with cilantro-peanut dipping sauce*
- *Vegetarian Spring Rolls: paired with a sweet chili dipping sauce*
- *Gyoza: Veggie or Chicken with a ponzu dipping sauce*
- *Arancini: Wagyu Ragu Beef or Porcini Mushroom topped with tomato sauce & truffle oil drizzle*
- *Crab Cakes: paired with a dipping tartar sauce*
- *Mini Grilled Cheese: served with a tomato soup to dip*
- *Goat Cheese Croquettes: paired with a fig marmalade*
- *Franks in a Blanket With a Twist: puff pastry, kosher pastrami, ketchup, & honey mustard aioli dipping sauce*
- *Araves: Israeli-style charcoal beef burger, topped with green tahini*
- *Mediterranean Skewers: Lemon Chicken, Garlic Jumbo Shrimp, 42-days Aged Rib Eye, and/or Korean Zucchini Skewers*
- *Lamb Lollipops: smokey crème dipping sauce*
- *Schnitzel Sliders: butter lettuce, fried eggplant, topped with green harissa aioli*
- *Beef Rib Eye Sliders: American cheese, caramelized shallots spread, shredded lettuce, topped with house aioli*
- *Pulled Short Rib Sliders: bbq sauce & scallions*
- *Mahi Tacos: beer battered mahi topped with garlic aioli & pico de gallo*
- *Shrimp Tacos: garlic aioli, kale-slaw, & charred corn*
- *Spanakopita Greek Pastry: spinach & feta filo bites*
- *Center Cut Beef Meatballs: BBQ/ or Neapolitana sauce*
- *Mini Lobster Rolls: lobster tail meat in a brioche roll with melted ghee butter & chives*
- *Mini Greek Salad Cups: served in baked tortilla cups topped with za'atar spice*
- *Raviolis: Tartufo, Cacio e Pepe, or Short-Rib*
- *Ricotta Crostini: on a mini toasted garlic bread, with pistachios, & honey*

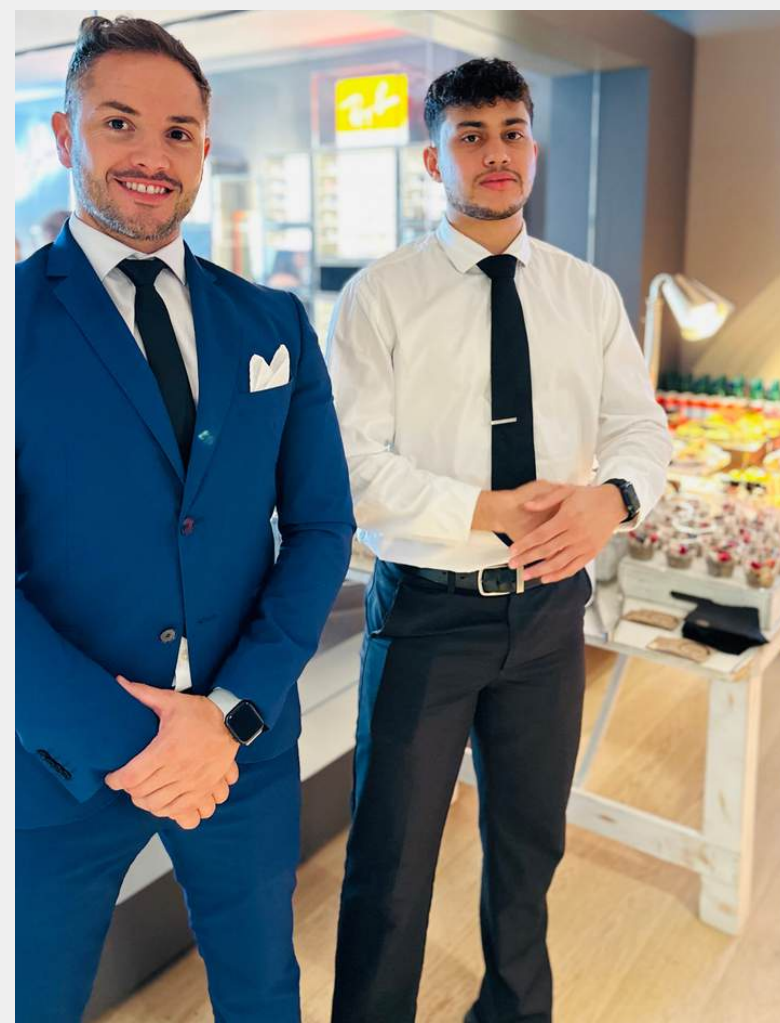


SAMPLE MENUS FOR SPECIAL OCCASIONS

MENUS CAN BE MIXED AND MATCHED AS ALL
SELECTIONS ARE CUSTOMIZED AND TAILORED TO EACH CLIENT

FOLKLORE
CULINARY





WHAT'S ON THE MENU

BREAKFAST/ BRUNCH ITEMS:

- *Freshly Squeezed OJ*
- *Make Your Own Smoothie or Cold Pressed Juice Bar*
- *Chef's Live Omelette Station*
- *Avocado Toast: crumbled feta, tomato, red onion, arugula, watercress, balsamic reduction, & olive oil*
- *Avocado Cone Bites: crumbled feta, tomatoes, red onion, & cilantro*
- *Overnight Oats: organic berries, granola, & manuka honey*
- *Vegan Chia Seed Pudding: almond milk base, with fresh berries, coconut flakes, & manuka honey*
- *Yogurt Parfaits: granola, organic berries, & manuka honey*
- *Eggs Benedict & Eggs Florentine*
- *Television Shakshuka: baked eggs in a spicy tomato sugo, & challah bread*
- *Filo Egg Nest: filo sheets with feta, mozzarella, fried egg, za'atar spice, tehina, & Israeli Salad*
- *Egg Bites: Spinach & Feta/ BLT (bacon, tomatoes, on lettuce cups)/ Green Herb (parsley, cilantro, basil, & garlic)*
- *Folklore's Breakfast Sandwich: avocado bread, scrambled eggs, pickled onions, arugula, & caramelized onion aioli*
- *New York Bagel Bar: handmade bagels, smoked salmon, red onion, capers, & chives with cream cheese*
- *Burrata Bites: basil blistered tomatoes on puff pastry*
- *Pancake Tacos: sabayon cream, caramelized banana, fresh berries, & shaved chocolate*
- *Apple Ring Pancakes: cinnamon caramelized applesauce*
- *Challah French Toast: caramelized bananasauce*
- *Seasonal Organic Fruit Platter*



AROUND THE WORLD SAMPLE MENU:

BUFFET DINNER

Mini Sushi Boat: Chef's Selection of Maki & Sashimi with ponzu, spicy mayo, eel sauce, ginger, & wasabi

Baby Gem Caesar Salad: homemade brioche croutons & dressing

Mahi Tacos: beer battered mahi topped with garlic aioli & pico de gallo

Aglio e Olio: pasta with garlic & oil tossed with sautéed spinach

Farmers' Market Veg Board: roasted cauliflower, peppers, broccoli, zucchini, maple sweet potato wedges, sautéed mushrooms, & sugarcane brussels sprouts with Mediterranean spices

Beef Rib Eye Sliders: American cheese, caramelized shallots spread, shredded lettuce, topped with house aioli

Branzino Alla Limoncello: sautéed fish filets in a creamy lemon sauce

Key Lime Pie

Tropical Fruit Platter





AROUND THE WORLD

SAMPLE MENU:

PASSED HORS D'OEUVRES

- Crispy Rice Spicy Tuna: topped with masago & spicy mayo*
- Franks in a Blanket With a Twist: puff pastry, kosher pastrami, ketchup, & honey mustard aioli dipping sauce*
- Porcini Mushroom Arancini: tomato sauce & truffle oil drizzle*
- Crab Croquettes: paired with a dipping tartar sauce*

PLATED DINNER

- Baby Gem Caesar Salad: homemade brioche croutons & dressing*
- Homemade Focaccia with Mediterranean Dips: set on the table*
- Creamy Wild Mushroom Pasta: with truffle carpaccio*
- Sautéed Spinach | Baby Broccoli | Pinot Grigio Mushrooms: set on the table*
- Sliced Rib Eye: over caramelized onion*
or
Chicken or Snapper Oreganata: almond flour crust, olive oil, lemon, bread crumbs, white wine, & capers
- Melting Chocolate Soufflé: served with vanilla-bean ice-cream and berries*



MEDITERRANEAN SAMPLE MENU:

PASSED HORS D'OEUVRES

Arayes: Israeli-style charcoal beef burger, topped with green tahini

Falafel Bites: tahini & Israeli salad

Lamb Lollipops: smokey crème dipping sauce

Schnitzel Sliders: butter lettuce, fried eggplant, topped with green harissa aioli

PLATED DINNER

Hummus & Baba ghanoush: served with grilled za'atar pita or homemade challah bread

Greek Salad: romaine, tomatoes, peppers, red onion, cucumbers, olives, feta, topped with za'atar seasonings, lemon juice, & olive oil, served in a bread bowl

Choose One

Snapper Filet: tomatoes, onions, capers sautéed in a white wine sauce

Chicken Thigh Skewers: onion, tomato, peppers, & zucchini

Stuffed Peppers: lamb, rice, root veggies in a spicy tomato sauce

Paired With:

Lemon Potatoes | Folklore Rice | Sautéed Spinach

Choose One

Malabi: sweet milk pudding topped with a rose fruit syrup, pomegranate, pistachio, coconut, & a shaved halva garnish

Baba's Babka



ITALIAN INSPIRED SAMPLE MENU:

PASSED HORS D'OEUVRES

Bruschetta: Parmigiano-Reggiano, balsamic reduction drizzle, & basil

Arancini: Wagyu Ragu Beef or Porcini Mushroom topped with tomato sauce & truffle oil drizzle

Raviolis: Tartufo, Cacio e Pepe, or Short-Rib

PLATED DINNER

Choose One

Focaccia: cherry tomatoes, rosemary, garlic & olive oil (set on the table)

Ricotta Crostini: on a mini toasted garlic bread, with pistachios, & honey

Choose One

Baby Gem Caesar Salad: homemade brioche croutons & dressing

Bellini Salad: grilled peaches, watercress, paper-thin red onions, walnuts, topped with imported burrata in a champagne vinaigrette

Choose Two

Spicy Vodka Sauce: recommended with rigatoni, chili flakes, tomato, cream, & parmesan

Fungi Risotto: chef's sampler of mushrooms in a creamy risotto

Choose Two (paired with sautéed spinach & garlic)

Limoncello Branzino: sautéed in a creamy lemon sauce

Chicken or Snapper Oreganata: flour or almond flour crust, olive oil, lemon, bread crumbs, white wine, & capers

Pollo Parmigiana: breaded chicken breast, tomato sauce, melted mozzarella

Chicken Scarpariello: chicken thigh on the bone sautéed in a wine & vinegar sauce with red bell peppers, jalapeño, & sweet Italian sausage

Ossobuco: baked overnight with root vegetables & fresh herbs

New York Style Cheesecake



ASIAN FUSION SAMPLE MENU:

PASSED HORS D'OEUVRES

Crispy Rice Spicy Tuna: topped with masago & spicy mayo

Gyoza: veggie or chicken with a ponzu dipping sauce

Avocado Egg Rolls: paired with cilantro-cashew dipping sauce

FAMILY STYLE DINNER

Choose One

Thai Steak Salad: watercress, shaved cabbage, red peppers, carrots, edamame, baby corn, Thai wheat noodles, Japanese BBQ steak, cilantro, beans sprouts, mango, sesame seeds, & fried onion

Asian Cabbage Salad: red & green slice cabbage, cucumber, baby corn, edamame, carrots, scallions, Chinese noodles, in a sesame oriental dressing

Fried Rice: mixed vegetables & Japanese omelette topped with scallions

Lo Mein: Chinese noodles with mixed vegetables topped with bean sprouts

Choose Two:

General Tso's Chicken: orange glazed tempura chicken topped with sesame seeds

*Jumbo Shrimp: tempura battered in a sweet & creamy chili sauce
Beef & Broccoli*

Choose One

Chef's Selection of Japanese Mochi Ice Cream

Melting Chocolate Soufflé: served with vanilla-bean ice-cream and berries



THE SHABBAT MENU

Hors' d'Oeuvres

Franks in a Blanket With a Twist: puff pastry, pulled kosher pastrami, & honey mustard

Arayes: Israeli-style charcoal beef burger, topped with green tahini

Sweet Ground Beef Filo: topped with honey & sesame

Ground Rib Eye Meatballs: slow cooked in a red sauce

Tahini Meatballs: fried and infused with tahini

Baked Falafel Bites: tahini & Israeli salad

Schnitzel Sliders: butter lettuce, fried eggplant, topped with green harissa aioli

Fish Cigars: green tahini dipping sauce

Avocado Egg Rolls: green goddess dipping sauce

Salmon Baklava Lollipops: with a sweet chili glaze

Salmon Tempura Lettuce Cups: coated in sweet chilli sauce & black sesame on butter lettuce

Composed Salads

Strawberry & Arugula

French Lentil

Harvest Farro

Vegan Baby Gem Caesar

Vegan Greek

Nuts About You

Small Salads

Israeli Salad

Carrot Salad

Cabbage Salad

Turkish Eggplant Salad

Grilled Beet Salad

Dips

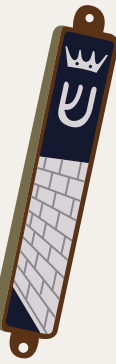
Babaghanoush

Hummus

Tehina



THE SHABBAT MENU CONT'D



Soups

*Short Rib Matzo Ball
Lentil*

*Creamy Cauliflower & Caramelized Onion
Ima's Chicken Soup*

Sides

*Folklore Golden Rice or Brown Rice
Majadra: Egyptian Rice w/ lentils
Steamed Quinoa*

*Persian Rice
Couscous*

*Couscous w/ Root Vegetable Soup:
vegetarian or with chicken stock
Israeli Couscous (Ptitim)*

*Smashed Potatoes: topped with olive oil &
rock salt*

Maple Sweet Potato Wedges

*Whole Grilled Cauliflower: topped with
green tahini & fresh parsley*

*Mashed Cauliflower / Potatoes /
Sweet Potato*

Sugarcane Brussels Sprouts

*Green Beans: topped with toasted
almonds or cooked in a spicy tomato
sauce*

Entrées

Moroccan Fish (Bronzino or Halibut)

Spicy Fish Balls (Flounder)

Herb Crusted Salmon

Center Cut Meatballs

Dates Chicken Leg Quarters

Chicken Schnitzel

Lemon Chicken

Whole Stuffed Chicken: with Lamb & Rice

Spicy Chicken Stew

Beef Kebabs

Grilled Pargiot Skewers

Brisket

Lamb Chops

Rib Eye

Smoked Pastrami

Beef Ribs (6-hrs Smoked)



STATION PARTY OR COCKTAIL HOUR

*REQUIRES A HEADCOUNT OF AT LEAST 35 PEOPLE
CHEF LIVE OPERATED STATIONS*

Station Dinner

(choose 4)

Taco

Nachos: with Guacamole, Sour Cream, & Pico de Gallo

Charred Mexican Street Corn: topped w/ cotija cheese & fresh herbs

Chicken & Cheese Quesadilla's

Mexican Rice & Refried Beans

Beer Battered Fish Tacos

Mahi Mahi Tacos

Shrimp Tacos

Fiesta Chicken Tacos

Pulled Brisket Tacos

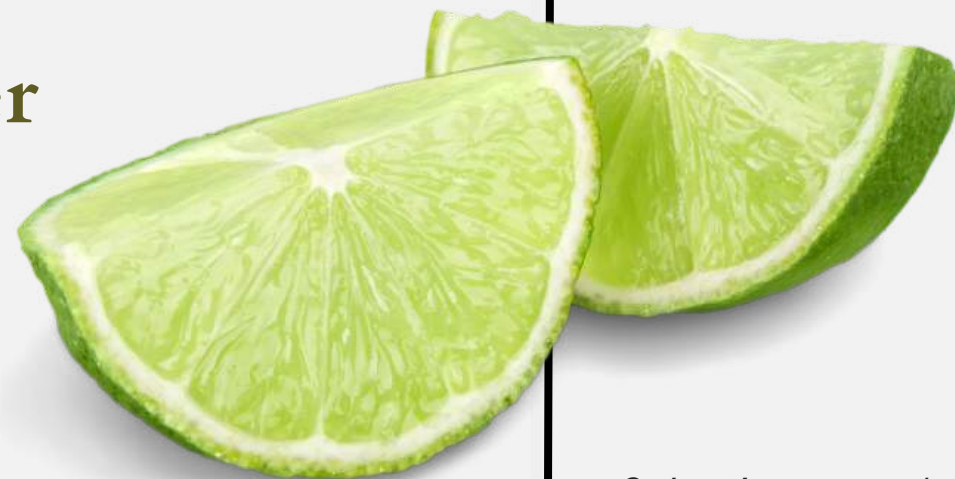
Steak Tacos

Brussels Sprouts Tacos

Cauliflower Tacos

Toppings: Cotija Cheese, Pico de Gallo, Sour Cream, Chipotle

Crema, Avocado Crema, Garlic Aioli, & Cilantro



Station Dinner

(choose 4)

Pasta Bar

Selection: spaghetti, angel hair, bucatini, pappardelle, penne, rigatoni, fusilli, corkscrew, ravioli, and macaroni

Creamy Mac: recommended w/ macaroni, creamiest cheese sauce that will send you straight to heaven!

Truffle Lobster Mac: recommended w/ corkscrew, creamiest cheese sauce that will send you straight to heaven, topped with truffle oil drizzle, buttered lobster meat & tails!

Aglio e Olio: recommended w/ spaghetti, garlic & oil, white wine, tossed with sautéed spinach

Limoncello: recommended w/ angel hair in a creamy lemon sauce

Cacio E Pepe: recommended w/ bucatini pasta, creamy sauce of peppercorns, truffle oil, & Parmigiano-Reggiano

Creamy Mushroom Sauce: recommended w/ porcini ravioli chef's sampler of mushrooms, w/ three cheeses

Vodka Sauce: recommended w/ penne, tomato, cream, & parmesan

Spicy Vodka Sauce: recommended w/ rigatoni, chili flakes, tomato, cream, & parmesan

Creamy Pesto: recommended w/ fusilli, pine-nuts, basil, olive oil, & Parmigiano-Reggiano

Bolognese: recommended w/ pappardelle, beef meat sauce in a tomato sugo, w/ root vegetables & red wine

Linguini Vongole: recommended w/ spaghetti, little-neck clams, garlic & oil, cooked in a white wine sauce with fresh parsley garnish

Frutti di Mare: recommended w/ spaghetti, shrimps, clams, mussels, & calamari in a spicy tomato & garlic sauce with baby spinach



Station Dinner

(choose 4)

Sushi

An artistic display of maki to include a combination of chef's selected rolls served with pickled ginger, wasabi, soy sauce, spicy mayo, ponzu, & eel sauce

Chef's Selection of Maki: california, spicy tuna, salmon avocado, yellowtail scallion, rainbow, avocado cucumber, vegetable, sweet potato tempura, shrimp tempura, salmon tempura

Crispy Rice Spicy Tuna: topped with masago & spicy mayo

Mini Poke Bowls with Ahi Tuna & Salmon Sashimi: sushi rice, chopped salmon & ahi tuna topped with edamame, crispy shallots, cucumber, masago, & a eel sauce spicy mayo drizzle

Station Dinner

(choose 4)

Asian

Vegetable Spring Rolls: paired with a sweet-chilli dipping sauce

Chicken & Veggie Pan-Fried Dumplings: paired with a ponzu dipping sauce

Beef & Broccoli: in a teriyaki sauce with chopped scallions & sesame

General Tso's Chicken: orange glazed tempura chicken topped with sesame seeds

Fried Rice: mixed vegetables & Japanese omelette topped with scallions

Lo Mein: Chinese noodles with mixed vegetables topped with bean sprouts



Station Dinner

(choose 4)

Mediterranean/ Televivian

Homemade Bread & Dips: Hummus, Tehina, & Babaghanoush

Greek Salad: romaine, tomatoes, peppers, red onion, cucumbers, olives, feta, topped with za'atar seasonings, lemon juice, & olive oil, served in a bread bowl

Israeli Salad: chopped cucumber, tomato, red onions, & parsley, tossed with olive oil & lemon

Spicy Fish Cigars: paired with tehina dipping sauce

Moroccan Cigars: filled with beef, paired with tehina dipping sauce

The Shuk Schnitzel Sliders: mini challah bun, butter lettuce, fried eggplant, tehina, & matbucha (spicy tomato dip)

Arayas: Israeli-style charcoal beef burger, topped with green tahini

Chef's Crafted Bourekas: chef's choice

Israeli Couscous: served with hearty vegetable soup

Majadra: Egyptian rice with lentils & dill

Beef Kebabs: served with grilled pita & tahini

Lamb Lollipops: smokey crème dipping sauce

Mediterranean Skewers: lemon chicken, garlic jumbo shrimp, 42-days aged rib eye, and/or Korean zucchini skewers



A Day on The Yacht Menu

BUFFET SPREAD SELECTIONS

CHARCUTERIE BOARD: chef's selection of select meats, cheeses, & dried fruits

NUTS ABOUT YOU SALAD: spring mix, steamed quinoa, roasted sweet potato wedges, cucumbers, red onion, cranberries, walnuts, goat cheese, & sliced almonds tossed in a poppy-seed vinaigrette

GREEK SALAD: romaine, cucumbers, red onion, tomato, Greek olives, topped with olive oil, feta cheese, & za'atar seasoning

SUSHI BOAT: chef's choice of maki & sashimi, served with soy sauce, spicy mayo, wasabi, & ginger

LOBSTER MAC: five cheeses, creamy, topped with-garlic butter lobster tails

QUINOA FRIED RICE: egg, peas, corn, onions, & carrots

BUDDHA BOWL: cilantro-lime brown rice, roasted chickpeas, cauliflower, brussels, & rainbow peppers

MEDITERRANEAN SKEWERS: Lemon Chicken, Garlic Jumbo Shrimp, 42-days Aged Rib Eye, and/or Korean Zucchini Skewers

SCHNITZEL SLIDERS: butter lettuce, fried eggplant, topped with green harissa aioli

BEEF RIB EYE SLIDERS: American cheese, caramelized shallots spread, shredded lettuce, topped with house aioli

VEGAN FALAFEL WRAP: Israeli Salad & tahini drizzle

MAHI MAHI TACOS: kale-slaw, pico de Gallo, avocado crema



SALAD CREATIONS:

Baby Gem Caesar Salad: homemade brioche croutons & dressing

Greek Salad: romaine, tomatoes, peppers, red onion, cucumbers, olives, feta, topped with za'atar seasonings, lemon juice, & olive oil, served in a bread bowl

Bellini Salad: grilled peaches, watercress, paper-thin red onions, walnuts, topped with imported burrata in a champagne vinaigrette

Nuts About You Salad: spring mix, steamed quinoa, roasted sweet potato wedges, cucumbers, red onion, cranberries, walnuts, goat cheese croquettes, & sliced almonds tossed in a poppy-seed vinaigrette

Thai Steak Salad: watercress, shaved cabbage, red peppers, carrots, edamame, baby corn, Thai wheat noodles, Japanese BBQ steak, cilantro, beans sprouts, mango, sesame seeds, & fried onion

Asian Cabbage Salad: red & green slice cabbage, cucumber, baby corn, edamame, carrots, scallions, Chinese noodles, in a sesame oriental dressing

French Lentil Salad: balsamic strawberries, paper-thin red onions, & arugula

Israeli Salad: chopped cucumber, tomato, red onions, & parsley, tossed with olive oil & lemon - topped with falafel & tehina



SOMETHING SWEET:

- Tropical Fruits*
- Melting Chocolate Soufflé*
- Goey Chocolate Chip Cookies*
- Cookie Shots*
- Apple Crumble or Pie*
- Key Lime Pie*
- New York Style Cheesecake*
- Capricello (Sorbet Served in Lemons)*
- Malabi (cultural desert)*
- Tiramisu*
- Pecan Pie*
- Chocolate Chip Cannoli's*
- Warm Walnut Brownie*
- Crème Brûlée*
- Mini Fruit Tarts*
- Mini Cheesecake Bites*
- Mini Oreo Cheesecake Bites*
- Churros*
- Banana Pudding*
- Stuffed Nutella Banana Pastry*
- *Custom Birthday Cake*





KIDS MENU:

SELECTIONS

Beef Rib Eye Sliders: melted cheddar, caramelized onions, shredded lettuce, topped with smokey creme, served on a mini brioche

Franks in a Blanket With a Twist: puff pastry, kosher pastrami, ketchup, & honey mustard aioli dipping sauce

Spaghetti Bolognese: beef meat sauce

Spaghetti & Meatballs: beef meatballs in a red sauce

Pasta with Butter & Salt: Penne or Spaghetti

Creamy Macaroni & Cheese: elbow pasta in the creamiest, cheesiest, sauce, EVER!

Schnitzel Sliders: mini challah bun, butter lettuce, topped with honey mustard aioli

Schnitzel Tenders: baked or air-fried

Chicken Teriyaki Skewers: topped with sesame

General Tso's Chicken: orange glazed tempura chicken topped with sesame seeds

Fried Rice: mixed vegetables & Japanese omelette topped with scallions

Lo Mein: Chinese noodles with mixed vegetables topped with bean sprouts

French Fries: served with ketchup & mayo

Margherita Flatbread: tomato sauce, mozzarella, & basil

Mini Grilled Cheese: served with a tiny tomato soup to dip





A Message from The Founder & CEO

"I am proud to lead a company that prioritizes an extraordinary and unique customer experience. Folklore Culinary is driven by culturally trained chefs, a talented marketing team, and hospitality experts that dedicate each day to providing an exceptional service to our community.

With our private chef approach to culinary services, each event and menu is customized to your request. All menus are formulated to your liking with our culturally inspired approach and talent.

We continue to strive for excellence to serve each of our clients with a personable approach and experience as we make ourselves available to you on an as-need basis. With an amazing support team, we look forward to accommodating all your culinary needs. Whether you are having a private chef experience, up-scale private party catering, yacht provisioning, or a corporate event, we look forward to serving you!"

- Alon Ezra

