



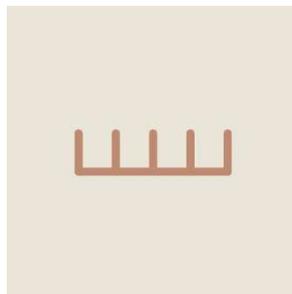
## OVERVIEW

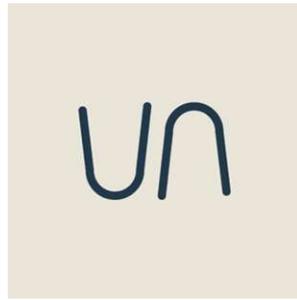
At FOLK, we believe great food can feel sophisticated and fresh without being overly formal—which is why we designed our catering program to reflect this very ethos.

From corporate meetings to private at-home gatherings, Folk accommodates parties of up to 200 people. Plus, our pre-set menus make decision-making easy with lots of gluten-free, vegan and vegetarian options from which to choose.

But we believe it is our commitment to sustainable sourcing that makes us truly unique—and our customers agree! Playfully plated and designed to nourish your guests, our food is fresh, high quality and locally grown whenever possible.

Interested in providing fresh, elegant fare at your next event? Email [hello@folkdetroit.com](mailto:hello@folkdetroit.com) to get started!





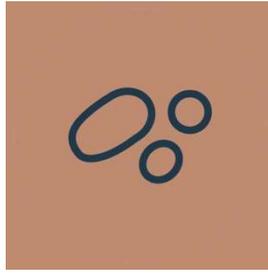
## PEOPLE

FOLK is led by a team of talented women with over four decades of collective experience—and together, they work to achieve a common goal: provide high-quality food with creativity, sophistication and impeccable service.

Drawing inspiration from their various cultural backgrounds, travels and even the local Michigan farming community, Folk marries familiar recipes with nods to Austral-Asian, North and Central African, and low-country Southern cookery. The result? Catered fare that feels fresh, stylish, fun, and memorable.



Pictured from L to R: Co-Founders Kiki Louya & Rohani Foulkes; Head Chef Emily Cunningham



## PROVISIONS

### PRE-SET MENUS

Our pre-set menus for breakfast, lunch & light dinner fare are available for parties of up to 200 guests. Pick-up or drop-off service is available with 72 hours notice. Food and beverage minimums may apply.

Full-service catering is available for parties of up to 100 guests with a minimum 2 weeks notice. Staffing charges will apply as per our strict policy of one staff member (at \$20/hour) per every 20 guests in attendance. Please note that full-service catering is required for certain menu items. See your event manager for details.

**Pick-up: no minimum or delivery charge**

**Drop-off: \$500 food & beverage minimum + \$25 delivery charge**

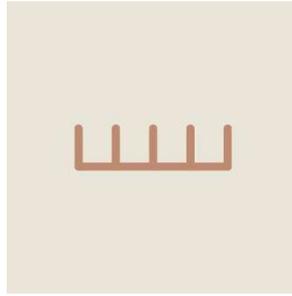
**Full Service: \$2,000 food + beverage minimum**

### COCKTAIL & GRAZING PLATTERS

We offer a beautiful selection of grazing platters, packaged goods and gift boxes through our online ordering portal. All platters are served on eco-disposable ware and require 48-hours notice for orders.

### TABLESCAPES

Designed with functional bespoke details for gatherings of up to 200 guests, our tablescapes are curated by our sister store, The Farmer's Hand, to fit any event need. The perfect compliment to any meeting, shower or special life event, tablescapes include everything from cheese and charcuterie, to crackers, dried fruit, nuts, spreads, and other accouterments. Add them to one of our pre-set menus for an added "wow" factor.



## **PRE-SET MENUS**

BREAKFAST MENU

LUNCH or LIGHT DINNER MENU

COCKTAIL GRAZING PLATTERS SAVORY

COCKTAIL GRAZING PLATTERS SWEET

BEVERAGE MENU

TABLESCAPE MENU by [The Farmer's Hand](#)

### **Looking for something more custom?**

**We would be delighted to work with you to create the perfect menu for your event. Please contact your event manager for details or email [hello@folkdetroit.com](mailto:hello@folkdetroit.com) to get started.**

Menus change daily + are based on what's local + seasonal

GF – Gluten Free, DF – Dairy Free, EF – Egg Free,

Veg – Vegetarian, V - Vegan

*Custom menu requests are available. Additional charges will apply.*

B R E A K F A S T M E N U \$30/per person

**FRESH EGG BASKET**

Hard-boiled local farm eggs (GF/DF/EF)

**SEASONAL YOGURT**

Yogurt, house-made granola, seasonal fruit compote, chia pudding (GF/EF)

**FRUIT PLATTER**

Local regional and tropical fruit slices (GF/Vegan)

**BREAD BASKET**

Assorted breads, salted butter, seasonal jams, nut butter & raw honey

**BAKED GOODS BASKET**

Buttery croissants, sweet muffins and savory scones (offerings change daily)

BREAKFAST ADD-ON MENU

**MINI QUICHE**

Meat & seasonal vegetable options available (offerings change daily) - \$7/pp

**THIRD COAST TOAST**

Beet cured salmon, scallion cream cheese, sliced vegetables - \$7/pp

**RICOTTA TOAST**

Whipped citrus ricotta, local jam, crushed pistachio, dried florals - \$6/pp

**EGGY TOAST**

House made egg salad, aioli, herbs \$6/pp

**BIRCHER**

overnight oats with coconut milk, chia seeds, fruit compote (GF/V) - \$6/pp

LUNCH - \$40/pp // LIGHT DINNER - \$55/pp

**SALADS**

Kale, tahini cashew dressing, berbere spiced carrots, chickpeas, toasted sunflower seed (V, GF)

Roasted winter squash, walnuts, caramelized onion, feta cheese, herbs, lentils de puy (Veg)

**ENTREES**

*Choose one (1) entrée for lunch or two (2) entrees for light dinner // \*full-service required*

Flaky butter pastry with smoked meat AND/OR roasted veggies, creamy egg, ricotta, herbs

Shaved seasonal veggies, lemongrass chicken, crushed peanut, Thai chili vinaigrette, buckwheat noodles, herbs

Mini pita breads, tzatziki, mixed radish, toasted almonds, and hashweh with your choice of spiced beef or smokey tempeh\*

Sesame rice, kimchi, edamame, scallion, mixed radish, and your choice of crushed dried shrimp or furikake dusted tempeh\*

LUNCH & LIGHT DINNER ADD-ON MENU

Third Coast Toast with beet cured salmon, scallion cream cheese, sliced vegetables (\$7/pp)

Avocado Toast with seasonal hummus, avocado, sliced vegetables (V option available) (\$7/pp)

Small Batch Chocolate Platter (\$7/pp)

Seasonal Fruit Platter (GF/V) (\$7/pp)

Mini Australian-style meat pies\* (\$7/pp)

## GRAZING COCKTAIL PLATTER MENU - SAVORY

*All platters are available for a-la-carte ordering OR as additions to pre-set menus*

### **MEZE PLATTER - \$150 (serves 20 – 30 guests)**

Seasonal hummus, labneh, muhammara, babaganoush, pickled vegetables, flat breads

### **SEASONAL FRUIT PLATTER - \$115 (serves 10 – 20 guests)**

Local regional and tropical fruit slices (GF/Vegan)

### **THIRD COAST TOAST PLATTER - \$120 (24 pieces)**

Beet cured salmon, scallion cream cheese, sliced vegetables

### **AVOCADO TOAST PLATTER - \$95 (24 pieces)**

seasonal hummus, avocado, sliced vegetables (V option available)

### **MINI QUICHE PLATTER - \$95 (24 pieces)**

Meat and seasonal vegetable options available (offerings change daily)

### **MINI RICOTTA TARTS (SWEET OR SAVORY) - \$95 (24 pieces)**

Savory options may include flaky butter pastry with smoked meat AND/OR roasted veggies, creamy egg, ricotta, herbs // sweet options may include seasonal fruit, nuts and raw honey (offerings change daily)

### **MINI AUSSIE STYLE MEAT PIES - \$145 (24 pieces)**

Slow-cooked meat, vegetables, spiced gravy, flaky butter pastry, herb; (offerings change daily)

## GRAZING COCKTAIL PLATTER MENU - SWEET

*Platters are available for individual and al-a-cart ordering or as elevated additions to Tablesapes (additional p/person charges will apply).*

### **BAKED GOODS PLATTERS \$85 (24 pieces)**

Buttery croissants, sweet muffins and savory scones (offerings change daily)

### **GF ALMOND CITRUS CAKE - \$145 (24 pieces)**

Individual Almond citrus cakes topped with a lavender drizzle

## B E V E R A G E M E N U

*Beverages can be added to any menu, grazing platter or tablescape. Full-service only\**

### **INFUSED WATER DISPENSER**

Stainless steel container & compostable cups\* (\$35)

### **COFFEE & TEA REFRESH**

Hyperion Coffee Co., Eli Tea blends & compostable cups (\$4/pp)

### **KOMBUCHA**

Local & bottled (\$5/pp)

### **TOPOCHICO**

Sparkling water (\$3/pp)

### **ABSOPURE**

Bottled water (\$2/pp)

### **BEYOND JUICE**

Local fruit & vegetable juice selection (\$7/pp)

### **COLD BREW**

Bottled locally by Hyperion Coffee Co. (\$4/pp)

## TABLESCAPE MENU by [The Farmer's Hand](#)

Tablescapes are a beautiful selection of locally and regionally sourced products. They can be used as a standalone dining options, or be added to any pre-set menu or grazing platter combination. Greenery, wood boards, marble risers, and other elegant props are used to elevate the experience.

### **THE DETAILS**

Curated by our sister store, The Farmer's Hand, tablescapes include the following products: cheese; charcuterie; preserved, marinated and oil-cured vegetables; savory dips; sweet jams; dried & fresh fruit; nuts; bread & crisps. While our Monger's Choice features a variety of familiar cheese and charcuterie options, our Premium Choice features a selection of artisanal, harder-to-find varieties paired and chosen to delight the palette.

### **SUGGESTED PRICING**

Monger's Choice: \$7.50/person

Premium Choice: \$9.50/person

We are often able to customize tablescapes to meet each client's individual needs. Please contact your event manager for more details or email [hello@folkdetroit.com](mailto:hello@folkdetroit.com) to get started!

**Please note: pricing does not include service charge or taxes.**

**The Farmer's Hand specializes in easy, grab-and-go soups, sandwich platters, and more. For menus by The Farmer's Hand, please contact [info@thefarmershand.com](mailto:info@thefarmershand.com) directly.**



## PLACE

Folk is an extension of its sister space, The Farmer's Hand, both of which are located in Detroit's historic Corktown neighborhood. As a neighborhood restaurant and espresso bar, we are as much inspired by seasonality as we are by our travels and cultural backgrounds. We prepare as much of our food from scratch as possible and source local, organic and humanely raised ingredients where available.

Our food has been featured in Hour Detroit, Bon Appetit, the Metrotimes, Maxim, Conde Nast Traveler, and more.

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[Website](#) // [Instagram](#) // [Facebook](#)