



513.841.9999

## Corporate Catering Menu

Thank you for considering Funky's for your event.  
The following example menus are simply for reference.  
As a custom caterer, our price range varies per guest for food.  
The final price will depend on final menu & beverage selections,  
service style and location.

### Breakfast Menu

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#### **CONTINENTAL BREAKFAST** \$120 - SERVES 12-16

- ASSORTED MUFFINS, SCONES, DANISH, WHOLE WHEAT CROISSANTS & BAGELS
- BUTTER & CREAM CHEESE
- FRESH FRUIT SALAD
- FRUIT JUICES
- COFFEE

#### **FUNKY'S HOMEMADE QUICHE** \$26 - SERVES 5-6

*LIGHT AND FLUFFY WITH A CREAMY TEXTURE BAKED INTO A FLAKY PIE CRUST*

- QUICHE LORRAINE - HAM AND BACON WITH A HINT OF NUTMEG
- HAM, ONION AND CHEDDAR QUICHE
- TOMATO AND FRESH BASIL QUICHE
- SPINACH AND MUSHROOM QUICHE
- COUNTRY SAUSAGE AND PEPPER JACK QUICHE

#### **FRESH EGG CASSEROLES** \$45 - SERVES 12-16

*EGGS LAYERED WITH CHEDDAR AND MONTEREY JACK CHEESE*

- LORRAINE
- SPINACH AND MUSHROOM
- HAM, ONION AND CHEDDAR
- COUNTRY SAUSAGE AND PEPPER JACK
- TOMATO AND FRESH BASIL

#### **FRENCH TOAST CHOICES**

*INCLUDES BUTTER AND SYRUP*

- RASPBERRY & CREAM CHEESE STUFFED FRENCH TOAST - \$70 - SERVES 10-14
- BLUEBERRY FRENCH TOAST SOUFFLE - \$45 - SERVES 8-10
- PLAIN FRENCH TOAST - \$24 - SERVES 8-10

**BREAKFAST EGG SANDWICHES** BISCUITS \$3.25 EACH – CROISSANTS \$4.00 EACH

*ON PETITE WHOLE WHEAT CROISSANTS OR FRESH BAKED BISCUITS*

- BACON, CHEESE AND EGG
- SAUSAGE, EGG AND CHEESE
- CHEDDAR CHEESE AND EGG

**WHOLE WHEAT BREAKFAST BURRITOS** \$3.75 EACH

*WHOLE WHEAT FLOUR TORTILLA FILLED WITH EGG AND OTHER INGREDIENTS – SERVED WITH ROASTED TOMATO SALSA*

- TOMATO, BASIL & MOZZARELLA
- TURKEY BACON, BELL PEPPERS & ONIONS
- ROASTED VEGETABLES & FETA
- SPINACH & MUSHROOM

**HOUSE MADE OATMEAL** \$30 - SERVES 16-20

*SLOW COOKED ORGANIC WHOLE OAT GROTES WITH A HINT OF APPLE & HONEY*

- APPLE & RAISIN
- DRIED CRANBERRY & PISTACHIO
- MAPLE & ALMOND

**FUNKY'S FAMOUS POTATO CASSEROLE** \$42 - SERVES 16-20

*SHREDDED POTATOES WITH FRESH SCALLIONS, CHEDDAR, MONTEREY JACK AND A HINT OF RANCH*

**BISCUITS & SAUSAGE GRAVY** \$36 - SERVES 8-12

*16 FRESH BAKED BISCUITS SERVED WITH A HALF-GALLON OF TRADITIONAL SAUSAGE GRAVY*

**FRESH FRUIT PARFAITS** \$4.75 EACH

*INDIVIDUAL 6 OUNCE PARFAITS - FRESH SEASONAL FRUIT WITH LOW FAT YOGURT AND CRUNCHY GRANOLA*

**YOGURT BAR** \$40 - SERVES 8-10

*LOW FAT VANILLA YOGURT WITH ASSORTED TOPPINGS STRAWBERRIES, CHOPPED PECANS, SLICED ALMONDS, GRANOLA, TOASTED COCONUT*

**FRESH FRUIT SALAD** SMALL \$35 - SERVES 15-18    LARGE \$60 - SERVES 28-35

**BACON** - \$30 – 25 PIECES

**TURKEY BACON** - \$30 – 25 PIECES

**SAUSAGE PATTIES** - \$30 – 25 PATTIES

**ASSORTED FRUIT JUICES** \$1.50 – EACH

*ORANGE, GRAPEFRUIT, APPLE, CRANBERRY*

**REGULAR & DECAFFEINATED COFFEE** \$12.00 - 3 LITERS

*WITH HALF & HALF AND SWEETENERS*

# Lunch Menu

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## SANDWICHES & ENTRÉE SALADS

**SANDWICH TRAYS** ON CIABATTA ROLLS, BREAD & CROISSANTS W/ LETTUCE, TOMATO, PICKLES AND CONDIMENTS - \$7.00 EACH

- ROASTED TURKEY & SWISS
- SMOKED TURKEY & HAVARTI
- HAM & CHEDDAR
- ROAST BEEF & SMOKED GOUDA
- CHICKEN SALAD
- TUNA SALAD
- GRILLED VEGETABLE & HUMMUS

**WRAP SANDWICH TRAYS** - \$7.25 EACH

- ROASTED TURKEY & HAVARTI
- SMOKED TURKEY CLUB
- ITALIAN MEAT & CHEESE
- ROAST BEEF & SMOKED GOUDA
- BACON, LETTUCE & TOMATO
- CHICKEN SALAD
- TUNA SALAD
- GRILLED VEGETABLE & HUMMUS

**CIABATTA LOAF SANDWICHES** - SERVES 4-5 - \$28.00 PER LOAF

- TURKEY CLUB
- ITALIAN MEAT & CHEESE
- HAM, APPLE & SMOKED GOUDA
- BACON, LETTUCE & TOMATO
- CHICKEN SALAD
- GRILLED VEGETABLE & HUMMUS

**BOX LUNCH SANDWICHES** - \$9.25 EACH

### SANDWICHES

- ROASTED TURKEY & SWISS
- SMOKED TURKEY & HAVARTI
- HAM & CHEDDAR
- ROAST BEEF & SMOKED GOUDA
- CHICKEN SALAD
- TUNA SALAD
- GRILLED VEGETABLE & HUMMUS

### WRAPS

- ROASTED TURKEY & HAVARTI
- SMOKED TURKEY CLUB
- ITALIAN MEAT & CHEESE
- ROAST BEEF & SMOKED GOUDA
- BACON, LETTUCE & TOMATO
- CHICKEN SALAD
- TUNA SALAD
- GRILLED VEGETABLE & HUMMUS

**BOX LUNCH SALADS** - \$10.50 EACH

- **ASIAN CHICKEN SALAD** - *CRISPY CHICKEN, GREEN ONION, MANDARIN ORANGES, CRISPY NOODLES & SESAME VINAIGRETTE*
- **BLACKENED CHICKEN SALAD** – *BLACKENED CHICKEN BREAST, PINEAPPLE, RED ONION, CASHEWS & HONEY DIJON VINAIGRETTE*
- **GRILLED CHICKEN CAESAR SALAD** – *CLASSIC CAESAR SALAD W/ GRILLED CHICKEN BREAST*
- **GRILLED CHICKEN MELA VERDE SALAD** – *MIXED GREENS, ROMAINE, GRILLED CHICKEN BREAST, DRIED CRANBERRIES & BLUEBERRIES, CHOPPED WALNUTS, GORGONZOLA, DICED GREEN APPLE & MAPLE BALSAMIC VINAIGRETTE*
- **GRILLED SALMON MELA VERDE SALAD** – *MIXED GREENS, ROMAINE, GRILLED SALMON, DRIED CRANBERRIES & BLUEBERRIES, CHOPPED WALNUTS, GORGONZOLA, DICED GREEN APPLE & MAPLE BALSAMIC VINAIGRETTE*
- **SPINACH & ROASTED VEGETABLE SALAD** – *BABY SPINACH, ROASTED VEGETABLES, FETA CHEESE & PESTO VINAIGRETTE*
- **GARBAGE PAIL SALAD** – *MIXED SALAD GREENS WITH HAM, CAPPICOLA, TURKEY, OLIVE RELISH, ARTICHOKE AND MOZZARELLA CHEESE. TOSSED IN A LEMON FETA VINAIGRETTE*

**ENTREE SALADS** – SERVED W/ TUSCAN BREAD & BUTTER

**SALAD GREENS** – LG BOWL SERVES 7-8 - \$27.00

- **ASIAN SALAD** - *GREEN ONION, MANDARIN ORANGES, CRISPY NOODLES & SESAME VINAIGRETTE*
- **BLACKENED CHICKEN SALAD** – *PINEAPPLE, RED ONION, CASHEWS & HONEY DIJON VINAIGRETTE*
- **CAESAR SALAD** – *CLASSIC CAESAR SALAD*
- **MELA VERDE SALAD** – *MIXED GREENS, ROMAINE, DRIED CRANBERRIES & BLUEBERRIES, CHOPPED WALNUTS, GORGONZOLA, DICED GREEN APPLE & MAPLE BALSAMIC VINAIGRETTE*
- **GARBAGE PAIL SALAD** – *MIXED SALAD GREENS WITH HAM, CAPPICOLA, TURKEY, OLIVE RELISH, ARTICHOKE AND MOZZARELLA CHEESE. TOSSED IN A LEMON FETA VINAIGRETTE* \$42 / LARGE \$24 / SMALL

**SALAD PROTIENS** – PLATTER SERVES 7-8 - \$29.00

- **ASIAN CHICKEN** - \$29.00
- **BLACKENED CHICKEN** – \$29.00
- **GRILLED CHICKEN** – \$29.00
- **GRILLED SALMON** – \$35.00
- **GRILLED VEGETABLES** – \$26.00

## HOT ENTREES

**ONE LOAF OF TUSCAN BREAD & BUTTER INCLUDED WITH EACH PAN OF ENTRÉE**

### **PASTA ENTRÉE SELECTIONS** EACH PAN SERVES 8-10

- **PENNE PASTA W/ GRILLED VEGETABLES & ROASTED RED PEPPER & TOMATO SAUCE - \$55**
- **PENNE PASTA W/ GRILLED CHICKEN & TOMATO VODKA SAUCE - \$55**
- **PENNE PASTA W/ GRILLED CHICKEN & MEDITERRANEAN SAUCE - \$55**
- **PENNE PASTA W/ GRILLED ITALIAN SAUSAGE & MEAT SAUCE - \$55**
- **PENNE PASTA W/ SHRIMP & TOMATO VODKA SAUCE - \$60**
- **BOW TIE PASTA W/ GRILLED CHICKEN & PESTO CREAM SAUCE - \$55**
- **BOW TIE PASTA W/ SPINACH, MUSHROOM & ARTICHOKES IN PESTO CREAM SAUCE - \$55**
- **BOW TIE PASTA W/ SUN-DRIED TOMATOES, TOASTED ALMONDS, ASPARAGUS & PESTO CREAM SAUCE - \$55**
- **BOW TIE PASTA W/ SALMON IN A LEMON, CAPER WINE SAUCE - \$55**
- **PINWHEEL MEAT LASAGNA W/ MEAT SAUCE - \$55**
- **PINWHEEL VEGETABLE LASAGNA W/ MARINARA SAUCE - \$50**
- **PENNE MEATBALL CASSEROLE - BAKED WITH MEAT SAUCE & THREE CHEESES - \$55**
- **BUTTERNUT SQUASH CANNELLONI W/ SPINACH CREAM SAUCE - \$90 – SERVES 10-12**
- **CHICKEN CANNELLONI - OVER ROASTED RED PEPPER SAUCE & TOPPED WITH ALFREDO & CHEESE - \$80 – SERVES 10-12**

### **CHICKEN ENTRÉE SELECTIONS** EACH PAN SERVES 10-12

- **BALSAMIC GRILLED W/ ARTICHOKES & SUN-DRIED TOMATOES VELOUTÉ - \$65**
- **GRILLED CHICKEN MEDITERRANEAN - \$65**
- **DIJON GLAZED CHICKEN BREAST W/ MANGO SALSA - \$65**
- **LEMON TARRAGON CHICKEN W/ HERBED CHICKEN STOCK REDUCTION - \$65**
- **CHIPOTLE BBQ GRILLED CHICKEN BREAST - \$65**
- **CHICKEN AND VEGETABLE STIR FRY - \$56**
- **GENERAL TSO CHICKEN - \$56**
- **CHICKEN TIKKA MASALA - \$56**
- **ORANGE PLUM CHICKEN STIR FRY - \$56**
- **CHICKEN ENCHILADAS W/ SALSA VERDE - \$45**
- **CHICKEN AND ROASTED VEGETABLE CASSEROLE - MARINATED GRILLED CHICKEN BREASTS, RICOTTA AND FRESH ROASTED VEGETABLES TOSSED IN MARINARA AND TOPPED WITH THREE CHEESES - \$65**
- **CHICKEN, BROCOLLI & CHEDDAR CASSEROLE - \$56**
- **CHICKEN PADD THAI - \$45**
- **TANDOORI CHICKEN (BONE IN) W/ CHIMICHURRI SAUCE - \$40 – SERVES 7-9**
- **CHIPOTLE BBQ CHICKEN (BONE IN) - \$40– SERVES 7-9**
- **LEMON TARRAGON ROASTED CHICKEN (BONE IN) - \$40– SERVES 7-9**

**PORK ENTRÉE SELECTIONS** EACH PAN SERVES 8-10

- **HERB ROASTED PORK LOIN W/ GARLIC LIME SAUCE** - \$50
- **PARMESAN CRUSTED PORK TENDERLOIN W/ SUN DRIED TOMATO & ARTICHOKE VELOUTE** - \$60
- **PARMESAN CRUSTED PORK TENDERLOIN W/ MEDITERRANEAN SAUCE** - \$60
- **PARMESAN CRUSTED PORK TENDERLOIN WITH APPLE BUERRE BLANC** - \$60
- **GRILLED ITALIAN SAUSAGE W/ GRILLED PEPPERS & ONIONS** - \$60
- **PORK AND VEGETABLE GREEN CURRY** - \$70
- **CITRUS CHIPOLTE MARINATED PORK TENDERLOIN MEDALLIONS W/ SWEET ONION MARMALADE** - \$40– SERVES 6-8
- **JAMAICAN JERK PORK LOIN W/ PAPAYA & GINGER BUERRE BLANC** - \$40– SERVES 6-8
- **PLUM HOISEN GLAZED PORK TENDERLOIN MEDALLION W/ RUM RAISIN COMPOTE** - \$40– SERVES 6-8

**BEEF ENTRÉE SELECTIONS** EACH PAN SERVES 8-10

- **SPICED RUM MARINATED FLANK STEAK W/ GARLIC MUSHROOM AU JUS** - \$75
- **BLACKENED FLANK STEAK W/ ONION AU JUS** - \$75
- **BEEF AND BROCCOLI STIR FRY** - \$65
- **BISTRO FILLET STEAK AU POIRVE W/ BRANDY DIJON SAUCE** - \$120
- **BRAISED BEEF SHORT RIBS W/ Gorgonzola Demi Glace** - \$120

**SEAFOOD ENTRÉE SELECTIONS**

- **GRILLED SALMON W/ DILL CREAM SAUCE** - \$75 - SERVES 7-9
- **TERIYAKI GRILLED SALMON W/ MANGO SALSA** - \$75 - SERVES 7-9
- **SHRIMP & VEGETABLE CURRY** - \$55 - SERVES 8-10
- **BOW TIE PASTA W/ SALMON & LEMON CAPER WINE SAUCE** - \$60 - SERVES 8-10
- **PENNE PASTA W/ SHRIMP & TOMATO VODKA SAUCE** - \$60 - SERVES 8-10

**VEGETARIAN ENTRÉE SELECTIONS** EACH PAN SERVES 8-10

- **VEGETABLE STUFFED PORTABELLAS WITH MARINARA AND CHEESE** - \$50
- **SOUTH AFRICAN RATATOUILLE** - \$55
- **VEGETABLE LASAGNA** - \$50

**FAJITA BAR** SERVES 8-10 PEOPLE

- **CHICKEN** - \$65
- **BEEF** - \$75
- **VEGETABLE** - \$60
- **TACO BEEF** - \$60

*INCLUDES - FLOUR TORTILLAS, TORTILLA CHIPS, FRESH SALSA, SHREDDED CHEDDAR CHEESE, CHOPPED TOMATO, SOUR CREAM AND SHREDDED LETTUCE*

**FUNKY'S POTATO BAR** \$60 SERVES 8-10 PEOPLE

*BAKED POTATOES AND BAKED SWEET POTATOES. ACCOMPANIED BY A TOPPING TRAY OF SOUR CREAM, BUTTER, GREEN ONION, SHREDDED CHEDDAR CHEESE, BACON BITS, BROCCOLI AND BROWN SUGAR*

## SOUPS, SIDES ITEMS, SIDE SALADS, ETC.

**SOUPS** \$36 GALLON – SERVES 14-16    \$18 HALF GALLON – SERVES 7-8

- **FUNKY'S BAKED POTATO SOUP**
- **MINISTRONE**
- **GRILLED CHICKEN NOODLE**
- **CHILI**
- **WHITE CHICKEN CHILI**
- **TOMATO BASIL BISQUE**

**GREEN SIDE SALADS**    SMALL \$16 – SERVES 8-10 / LARGE \$27 – SERVES 12-15

- **MELA VERDE SALAD** - MIXED FIELD GREENS AND ROMAINE W/ DRIED BERRIES, WALNUTS, GORGONZOLA, APPLES AND MAPLE BALSAMIC VINAIGRETTE
- **FUNKY'S GRATZI SALAD** - MIXED GREENS AND ROMAINE W/ OLIVE TAPENADE, FETA CHEESE AND MAPLE BALSAMIC VINAIGRETTE
- **HOUSE SALAD** - ROMAINE AND ICEBERG LETTUCE TOPPED WITH GRAPE TOMATOES, CUCUMBERS AND CARROTS
- **MEXICAN SALAD** - ROMAINE AND ICEBERG LETTUCE WITH CORN, BLACK BEANS, BELL PEPPERS, RED ONION, TOMATOES AND CHEDDAR CHEESE
- **SPINACH AND ROASTED VEGETABLE SALAD** - BABY SPINACH AND MIXED GREENS W/ ROASTED VEGETABLES, FETA CHEESE AND PESTO VINAIGRETTE
- **STRAWBERRY, ORANGE AND ALMOND SALAD** - W/ CITRUS VINAIGRETTE
- **CLASSIC CAESAR SALAD**
- **HAWIIAN SALAD** – ROMAINE LETTUCE, PINEAPPLE, RED ONION, CASHEWS AND HONEY DIJON VINAIGRETTE

### **SALAD DRESSINGS**

RANCH • RASPBERRY VINAIGRETTE • ITALIAN • MAPLE BALSAMIC VINAIGRETTE • PEAR VINAIGRETTE • HONEY DIJON VINAIGRETTE • SESAME VINAIGRETTE • PESTO VINAIGRETTE • SALSA RANCH • CITRUS VINAIGRETTE

**OTHER SALADS**    SMALL SERVES 12-15 / LARGE SERVES 24-30

- **ITALIAN PASTA SALAD** \$32 / \$52
- **COLE SLAW** \$24 / \$42
- **BROCCOLI, BACON & WALNUT SALAD** \$32 / \$52
- **BACON CHEDDAR POTATO SALAD** \$35 / \$55
- **FRESH FRUIT SALAD** \$35 / \$60
- **KALE SLAW W/ DRIED CHERRIES & SPICED PECANS** \$35 / \$55

**STARCH SIDES** – SERVES 10-12

- **HERB ROASTED RED POTATOES** - \$15
- **BUTTERNUT SQUASH RICE PILAF** - \$15
- **MASCARPONE MASHED POTATOES** - \$20
- **BASMATI RICE PILAF** - \$15
- **WILD AND BROWN RICE** - \$15

- **VEGETABLE FRIED RICE** - \$15
- **MEXICAN RICE** - \$20
- **MAC & CHEESE** - \$20
- **POTATOES ROMANOFF** - \$20

**VEGETABLE SIDES** - SERVES 10-12

- **STEAMED VEGETABLE MEDLEY** - \$25
- **GRILLED VEGETABLE MEDLEY** - \$35
- **SAUTEED JULLIENED VEGETABLES W/ HARICOT VERT** - \$30
- **GREEN BEAN CASSEROLE** - \$16
- **BROCCOLI ALMONDINE** - \$20
- **HARICOT VERT W/ RED PEPPERS** - \$20

**DESSERTS**

- **CARMELITAS** - \$1.25 EACH
- **TURTLE BROWNIES** - \$1.25 EACH
- **FRUIT LINZER TORTE BARS** - \$1.25 EACH
- **CHOCOLATE CHEESECAKE PETIT FOURS** - \$2.00 EACH
- **ASSORTED COOKIES** - \$1.00 EACH

**BEVERAGES**

- **FRESH BREWED ICED TEA** \$8.00 / GALLON
- **COFFEE SERVICE** \$12.00 / 3 LITERS
- **BOTTLED WATERS** \$1.00
- **CANNED SODAS** \$1.00