



513.841.9999

Social Event 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 is \$28 - \$55 per guest for food.

The final price will depend on final menu & beverage selections, service style and location.

Sample Menus

Seated Dinner 1

SALAD

MIXED GREENS, DRIED CRANBERRIES & BLUEBERRIES, WALNUTS, MAPLE BALSAMIC VINAIGRETTE, GORGONZOLA CHEESE AND DICED GREEN APPLES

DUET ENTREE PLATED DINNER

BEEF TENDERLOIN MEDALLIONS W/ ROASTED GARLIC BUTTER
MAPLE GLAZED SALMON AU POIVRE W/ PINEAPPLE PICO DE GALLO
ROMANOFF POTATOES
GRILLED ASPARAGUS & GRAPE TOMATOES
TUSCAN BREAD AND WHIPPED BUTTER

Seated Dinner 2

SALAD

MIXED SALAD GREENS, ROASTED RED BELL PEPPER, CANDIED PECANS & FETA CHEESE W/ PEAR VINAIGRETTE

PLATED DINNER ENTREE

SPINACH, GOAT CHEESE & ROASTED RED BELL PEPPER STUFFED CHICKEN BREAST
W/ LEMON CAPER SAUCE (OHIO AMISH ORGANIC CHICKEN)
HERB ROASTED FINGERLING POTATOES
SAUTÉED JULIENNE BABY VEGETABLES
TUSCAN BREAD & BUTTER

Dinner Buffet 1

CHESTNUT FARMS CHICKEN BREAST STUFFED WITH WILD RICE AND MUSHROOMS
W/ MARSALA WINE SAUCE (OHIO AMISH ORGANIC CHICKEN)
PARMESAN CRUSTED PORK TENDERLOIN W/ APPLE BEURRE BLANC
BOW-TIE PASTA SPINACH, MUSHROOM & ARTICHOKE IN A PESTO CREAM SAUCE
BUTTERNUT SQUASH RICE PILAF
ROASTED VEGETABLE MEDLEY
CAESAR SALAD
TUSCAN BREAD & BUTTER

Dinner Buffet 2

BISTRO FILET MEDALLIONS W/ ROAST PABLANO DEMI GLACE
BLACKENED HAKE W/ CRAB AND SHRIMP PONTCHARTRAIN
BUTTERNUT SQUASH CANNELLONI W/ SPINACH CREAM SAUCE
BASMATI RICE PILAF
GRILLED HARICOT VERTS W/ ALMONDS
MELA VERDE SALAD
TUSCAN BREAD AND BUTTER

Dinner Buffet 3

PINWHEEL MEAT LASAGNA
BOW TIE PASTA W/ GRILLED CHICKEN AND PESTO CREAM SAUCE
PENNE PASTA W/ ROASTED VEGETABLES AND TOMATO VODKA SAUCE
TUSCAN BREAD & BUTTER
CAESAR SALAD
GRATZI SALAD

Dinner Buffet 4

CHESTNUT FARMS CHICKEN SCALOPPINI W/ TOMATO AND HERB VOLUTE
SPICED RUM & SWEET ONION MARINATED FLANK STEAK W/ GARLIC MUSHROOM AU JUS
BAKED EGGPLANT PARMESAN
MASCARPONE MASHED POTATOES
LONG GRAIN & WILD RICE PILAF
SPINACH & ROASTED VEGETABLE SALAD W/ PESTO VINAIGRETTE
TUSCAN BREAD & BUTTER

Chef Attended Dinner Station 1

MADE TO ORDER PASTA STATION

BOW-TIE PASTA AND PENNE PASTA
GRILLED CHICKEN, ITALIAN SAUSAGE, AND SAUTÉED SHRIMP
SAUTÉED ONIONS, MUSHROOMS, BELL PEPPERS, ARTICHOKE, ASPARAGUS
SUN-DRIED TOMATOES, OLIVES, ALMONDS, PESTO
MEAT SAUCE, MARINARA, ALFREDO
TUSCAN BREAD & WHIPPED BUTTER
GRATZI SALAD - MIXED GREENS, OLIVE TAPENADE, MAPLE BALSAMIC VINAIGRETTE, FETA CHEESE

PHO' STATION

BROTH: BEEF, CHICKEN, AND VEGETABLE
RICE NOODLES
MEAT: BEEF, CHICKEN, AND SHRIMP
BEAN SPROUTS, CARROTS, CILANTRO, THAI BASIL, GREEN CHILI, PICKLED GINGER
TAMARI SAUCE

CARVED MEAT STATION

SLOW ROASTED PRIME RIB W/ AU JUS AND HORSERADISH CAPER CREAM
FREE BIRD FARMS ROASTED TURKEY W/ AU JUS AND CRANBERRY CHUTNEY
ASSORTED GRILLED BABY VEGETABLES
HERB ROASTED NEW AND SWEET POTATOES

FLAMING DONUT STATION

KRISPY KREME DONUT FLAMBÉED IN BRANDY
GRAETERS ICE CREAM
ASSORTED TOPPINGS AND SAUCES

Chef Attended Dinner Station 2

MADE TO ORDER TACOS

HAND MADE CORN TORTILLAS
BARBACOA, CARNITAS, AND CHICKEN PIBLI
QUESO FRESCO, LIMES, PICKLED RED ONIONS, PICKLED JALAPENOS
CORN SALSA, SALSA ARBOL, ROASTED TOMATO SALSA, SALSA VERDE, PICO DE GALLO
GUACAMOLE CREMA
CILANTRO-LIME RICE
STEWED BLACK BEANS

WOOD GRILLED PIZZA STATION

MARINATED FLANK STEAK, CARAMELIZED ONION, AND GOAT CHEESE
PORK BELLY AND FIRE ROASTED YELLOW TOMATOES
TOMATOES, FRESH MOZZARELLA, AND BASIL W/ OLIVE TAPENADE AND BALSAMIC
KALE SLAW W/ DRIED CHERRIES & SPICED PECANS

PAD THAI STATION

RICE NOODLES
CHICKEN, CHINESE SAUSAGE, AND SHRIMP
BEAN SPROUTS, ZUCCHINI, CARROTS, CHIVES, GREEN ONION. THAI CHILIS
EGG, THAI BASIL, MARINATED TOFU, PINEAPPLE, PAD THAI SAUCE
VEGETABLE SPRING ROLL W/ SWEET THAI CHILI SAUCE

Dinner Menu Items

PASTA DISHES

- BOW TIE CHICKEN PESTO CREAM
- GEMELLI AND VEGETABLES WITH ROASTED RED PEPPER AND TOMATO SAUCE
- BOW TIE PASTA WITH SPINACH, MUSHROOM AND ARTICHOKE IN PESTO CREAM SAUCE
- GEMELLI PASTA WITH CHICKEN AND GRILLED IN A TOMATO VODKA SAUCE
- GEMELLI PASTA WITH BEEF AND MARSALA MUSHROOM SAUCE
- BOW TIE PASTA WITH SALMON IN A LEMON, CAPER AND SUN-DRIED TOMATO SAUCE
- PINWHEEL MEAT LASAGNA WITH FUNKY'S MEAT SAUCE
- PINWHEEL VEGETABLE LASAGNA WITH MARINARA SAUCE
- GEMELLI MEATBALL CASSEROLE - BAKED WITH MEAT SAUCE AND THREE CHEESES
- CHICKEN CANNELLONI - OVER ROASTED RED PEPPER SAUCE AND TOPPED WITH ALFREDO AND CHEESE
- BUTTERNUT SQUASH CANNELLONI W/ SPINACH CREAM SAUCE
- BUTTERNUT SQUASH RAVIOLI W/ BROWN BUTTER, SPINACH & TOASTED ALMONDS
- LINGUINI AGLIO E OLIO W/ BEETS, CARROTS, TUSCAN OLIVES, & SPINACH
- LINGUINI AGLIO E OLIO W/ OLIVE PESTO FILLED TOFU

CHICKEN DISHES

- ARTICHOKE AND SUN DRIED TOMATO STUFFED CHICKEN - MARINATED CHICKEN BREAST STUFFED WITH SUN-DRIED TOMATOES, ARTICHOKE, GARLIC AND BASIL. BAKED AND TOPPED WITH GARLIC WINE SAUCE
- CHICKEN BREAST STUFFED WITH WILD RICE AND MUSHROOM - CHICKEN BREAST STUFFED WITH WILD AND BROWN RICE, MUSHROOMS, GARLIC AND ONION. TOPPED WITH MARSALA SAUCE
- ROASTED RED PEPPER, SPINACH, AND GOAT CHEESE STUFFED CHICKEN BREAST WITH LEMON AND CAPER VOLUTE
- BALSAMIC CHICKEN - BALSAMIC MARINATED CHICKEN BREASTS TOPPED WITH ARTICHOKE, LEEKS, SUN-DRIED TOMATOES AND GARLIC WINE VOLUTE SAUCE
- CHIPOTLE BBQ GRILLED CHICKEN BREAST
- GRILLED CHICKEN MEDITERRANEAN
- CHICKEN MILANESE WITH PROSCUITTO AND TOMATOES
- CHICKEN SCALOPINI W/ LEMON AND HERB VOLUTE
- SERRANO WRAPPED CHICKEN BREAST WITH SPINACH, MANCHEGO, AND SMOKED PAPRIKA CREAM SAUCE
- DIJON GLAZED CHICKEN WITH MANGO SALSA - BONE-IN OR BREAST CHICKEN MARINATED AND GRILLED WITH DIJON, MAPLE AND GARLIC. SERVED WITH A MANGO SALSA.
- TANDOORI CHICKEN - MARINATED BONE-IN CHICKEN W/ CHIMICHURRI SAUCE

BEEF AND PORK DISHES

- PARMESAN CRUSTED PORK LOIN WITH SUN-DRIED TOMATO, ARTICHOKE, LEEK WINE SAUCE
- BEEF TENDERLOIN MEDALLIONS WITH ROASTED GARLIC BUTTER
- SWEET AND SOUR GLAZED PORK CHOPS WITH PINEAPPLE AND BELL PEPPERS
- BISTRO FILET MEDALLIONS WITH CARAMELIZED ONION AND BALSAMIC JAM
- BISTRO STEAK AU POIVRE WITH GORGONZOLA DEMI-GLACE
- FLANK STEAK WITH SUN-DRIED TOMATO DEMI-GLACE
- JAMAICAN JERK MARINATED PORK BRISKET W/ CHIMMI CHURRI
- PAN FRIED BONE-IN PORK CHOP W/ PECAN WOOD BACON & CRACKED PEPPER GRAVY

SEAFOOD DISHES

- ALMOND CRUSTED GROUPER WITH MANGO SALSA - FRESH GROUPER CRUSTED WITH ALMONDS AND PANKO BREAD CRUMBS AND SERVED WITH A MANGO SALSA
- TERIYAKI GLAZED SALMON WITH GRILLED PINEAPPLE
- MAPLE MARINATED SALMON AU PIVOIRE W/ PINEAPPLE PICO DE GALLO
- BLACKENED HAKE W/ SHRIMP AND CRAB PONCHATRAIN
- BLACKENED AHI TUNA STEAK MEDALLIONS WITH PINEAPPLE AND PEAR CHUTNEY
- BASIL CRUSTED GROUPER W/ URFA CREAM SAUCE
- KALE, SHITTAKE & LEEK STUFFED FILET OF SOLE W/ HERB BEURRE BLANC

VEGETARIAN DISHES

- STUFFED PORTABELLA MUSHROOMS - STUFFED WITH ROASTED VEGETABLES AND TOPPED WITH MARINARA SAUCE AND THREE CHEESES
- SOUTH AFRICAN RATATOUILLE WITH GARLIC AND HERB COUS COUS
- BAKED EGGPLANT PARMESAN
- GRILLED POLENTA & ROASTED VEGETABLE NAPOLEONS W/ ROASTED YELLOW PEPPER COULIS
- ROASTED VEGETABLE AND MANCHEGO TARTLET W/ YELLOW PEPPER COULIS
- BUTTERNUT SQUASH CANNELLONI W/ SPINACH CREAM SAUCE
- WILD MUSHROOM EN CROUTE W/ SAUTÉED LEEKS AND MADEIRA WINE SAUCE

SIDE SALADS

- MELA VERDE SALAD - MIXED FIELD GREENS AND ROMAINE WITH DRIED BERRIES, WALNUTS, GORGONZOLA, APPLES AND MAPLE BALSAMIC VINAIGRETTE
- FUNKY'S GRATZI SALAD - MIXED GREENS AND ROMAINE WITH OLIVE TAPENADE, FETA CHEESE AND MAPLE BALSAMIC VINAIGRETTE
- HOUSE SALAD - ROMAINE AND ICEBERG LETTUCE TOPPED WITH GRAPE TOMATOES, CUCUMBERS AND CARROTS
- CAESAR SALAD
- ROASTED RED PEPPER, FETA AND PECAN SALAD - MIXED SALAD GREENS WITH ROASTED RED BELL PEPPER, CANDIED PECANS AND FETA CHEESE. TOSSED IN A PEAR VINAIGRETTE
- BUTTER CRUNCH W/ BLUEBERRIES, ORANGES, MARCONA ALMONDS AND ROASTED LEMON VINAIGRETTE
- SPINACH AND ROASTED VEGETABLE WITH A PESTO VINAIGRETTE
- ROMAINE AND BABY ARUGULA WITH PEPITAS, FENNEL, GRAPE TOMATOES, AND VANILLA VINAIGRETTE

VEGETABLE AND STARCH SIDES

- GRILLED VEGETABLE MEDLEY
- GREEN BEAN ALMANDINE
- GRILLED HARICOT VERT W/ ALMONDS
- JULIENNE BABY VEGETABLES W/ HARICOT VERT
- GRILLED ASPARAGUS AND GRAPE TOMATOES
- GRILLED BABY CARROTS AND BABY ZUCCHINI
- HERB ROASTED NEW AND SWEET POTATOES
- POTATOES ROMANOFF
- HERB ROASTED FINGERLING POTATOES
- MASCARPONE MASHED POTATOES
- ROASTED GARLIC AU GRATIN POTATOES
- GARLIC PARMESAN SCALLOPED POTATOES
- BUTTERNUT SQUASH RICE PILAF
- BASMATI RICE PILAF
- SPINACH BASMATI RICE
- BOMBA RICE CAKES



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Appetizers

FUNKY'S SPECIALTY APPETIZERS - COLD PASSABLE

VEGETARIAN

- STUFFED BELGIAN ENDIVE
- GREEK OLIVE & ARTICHOKE TAPENADE
- ROASTED RED PEPPER CREAM
- FRESH HERB & LEMON AIOLI
- GOAT CHEESE, FIG AND SPICED PECAN
- CAPRESE SALAD SPOON
- CAPRESE SALAD CANAPÉS
- GORGONZOLA, TOASTED WALNUT & BRANDIED PEAR CROSTINI
- AVOCADO & GOAT CHEESE MOUSSE CONE W/ PICKLED PAPAYA & STRAWBERRY
- ZUCCHINI PANCAKE W/ TOMATO CONFIT & GOAT CHEESE
- SHITAKE MUSHROOM & ARTICHOKE BARQUETTE W/ PORCINI CREAM
- PEANUT BUTTER & JELLY-CHIPOLTE PEANUT BUTTER, RASPBERRY JAM, MARSHMALLOW
- SPINACH & PINE NUT GOUGRE
- VEGETABLE MOOSHU WRAP W/ SWEET CHILI SAUCE
- FRESH FRUIT KABOBS
- PEPPER JACK, CHEDDAR & GRAPE KABOBS
- TOMATO AND FRESH MOZZARELLA PHYLLO TARTLET

SEAFOOD

- AHI TUNA & CHICKPEA PATE ON PARMESAN CRISP
- AHI TUNA AND GRILLED MUSHROOM SKEWER W/ WASABI SOY GLAZE
- SMOKED SALMON MOUSSE PASTRY CUPS
- URFA CHILI AND BROWN SUGAR CURED SALMON W/ CRANBERRY JAM AND LEMON ZEST
- DUNGENESS CRAB WON ON W/ FISH ROE AIOLI
- SPICY SHRIMP AND VEGETABLE MOOSHU WRAP W/ SWEET CHILI SAUCE
- CHILLED GRILLED SHRIMP & GRAPE TOMATO SKEWERS
- CHILLED GRILLED SHRIMP W/ WASABI COCKTAIL SAUCE

BEEF

- BISTRO FILET & ASPARAGUS CANAPÉ W/ HORSERADISH & CAPER AIOLI
- TRUFFLED BEEF & FINGERLING POTATO CANAPÉ W/ CREME FRAICHE & RED CAVIAR
- BEEF CARPACCIO STUFFED W/ LAKE ERIE CREAMERY GOAT CHEESE & WHITE TRUFFLE OIL
- HORSERADISH CREAM CHEESE PASTRAMI ROLL UP W/ CRACKED BLACK PEPPER

PORK AND POULTRY

- CREAM CHEESE & SALAMI ROLL-UPS
- ITALIAN SAUSAGE & GRILLED VEGETABLE ANTIPASTA PASTRY CUPS
- ANTIPASTO KABOBS - SALAMI, ARTICHOKE, ROASTED RED PEPPERS, FETA CHEESE AND SPANISH OLIVES
- GRILLED CHICKEN TOSTADA CONES W/ CHIPOTLE CREAM
- HONEY GINGER ROASTED CHICKEN ON A POTATO CRISP W/ MARINATED FENNEL
- MAPLE GRAPE & WALNUT CHICKEN SALAD BARQUETTE

PLATED APPETIZER SELECTIONS

FUNKY'S PLATTERS

- FRESH FRUIT PLATTER W/ VANILLA YOGURT DIP
- CHEESE PLATTER - ASSORTED DOMESTIC, INTERNATIONAL AND FLAVORED CHEESES
- FRESH VEGETABLE CRUDITÉ W/ CREAMY VEGETABLE DIP
- CHILLED GRILLED SHRIMP W/ WASABI COCKTAIL SAUCE
- GRILLED VEGETABLE PLATTER W/FRESH MOZZARELLA
- HOUSE CURE LOX PLATTER - SERVED W/ DILL CREAM CHEESE AND TRADITIONAL GARNISHES
- SEARED AHI TUNA CARPACCIO - SERVED W/ WASABI AIOLI AND ROASTED RED PEPPER CREAM

DIPS AND SPREADS

- TOMATO, GOAT CHEESE AND FRESH MOZZARELLA BRUSCHETTA
- TRUFFLED WHITE BEAN, WILD MUSHROOM & ASPARAGUS BRUSCHETTA
- ROOT VEGETABLE TORTA W/ SPINACH PESTO
- CARAMELIZED ONION, GORGONZOLA & ALMOND CHEESECAKE
- SPINACH, ARTICHOKE & ROASTED RED PEPPER CHEESECAKE
- ROASTED RED PEPPER, SUN DRIED TOMATO & PINENUT TORTA
- ASSORTED HUMMUS (SERVED WITH TOASTED PITA CHIPS)
 - OLIVE HUMMUS
 - ROASTED RED PEPPER HUMMUS
 - TRADITIONAL HUMMUS
- SEVEN LAYER SOUTHWESTERN DIP W/ TORTILLA CHIPS
- ROASTED TOMATO SALSA - SERVED W/ TRI-COLOR TORTILLA CHIPS

PINWHEELS AND SPECIALTY ROLLS

- TURKEY, SWISS & PECAN PINWHEEL
- ITALIAN MEATS & PROVOLONE PINWHEEL
- SMOKED SALMON PINWHEEL
- ROAST BEEF, CHEDDAR & HORSERADISH PINWHEEL
- GRILLED VEGETABLE & HUMMUS PINWHEEL
- SWEET & SPICY THAI SHRIMP WRAP W/ SWEET CHILI SAUCE
- CURRIED CHICKEN & VEGETABLE LETTUCE WRAP

FUNKY'S SPECIALTY APPETIZERS - WARM PASSABLE

VEGETARIAN

- CHEDDAR CHEESE PUFF
- CORN CAKES W/ BLACK BEAN PICO DE GALLO
- BRIE & POACHED PEAR CROSTINI
- BAKED OLIVE & HERB CREAM CHEESE CROSTINI
- GOAT CHEESE & ROASTED RED PEPPER CROSTINI W/ TEXAS CAVIAR
- MINI VEGETARIAN TACO W/ GUACAMOLE
- SABUDANNA VADA W/ COCONUT SESAME CHUTNEY
- MUSTARD-ALE ENGLISH CHEDDAR GRILLED CHEESE W/ TOMATO & AVOCADO
- SAMOSA TRIANGLE W/ RASAM & MINT CHUTNEY
- POACHED PEAR AND BRIE TARTLET
- SUN-DRIED TOMATO & GOAT CHEESE TARTLET
- GREEN APPLE & GORGONZOLA TARTLET
- ROASTED CAULIFLOWER & VERMONT CHEDDAR CHEESE TART W/ OLIVE CAVIAR
- BAKED ARTICHOKE & SPINACH TARTLET
- SWEET POTATO & PABLANO TARTLETS
- SPANAKOPITA
- FALAFEL W/ CUCUMBER YOGURT SAUCE
- SOUTHWESTERN BLACK BEAN CAKES W/ CHIPOTLE SOUR CREAM
- ARTICHOKE, SPINACH & ROASTED RED PEPPER CROQUETTES W/ PESTO AIOLI
- MANCHEGO CROQUETTES W/ QUINCE CREAM

BEEF

- BLOODY MARY BRAISED BEEF SHORT RIBS, YUKON GOLD POTATO W/ PICKLED ASPARAGUS
- ANGUS BEEF BISCUIT W/ MERLOT ONIONS AND BLUE CHEESE AIOLI
- GOURMET PEPPER JACK PIGS IN A BLANKET
- FLANK STEAK CROSTINI W/ BOURSIN CHEESE & ROASTED YELLOW TOMATOES
- CORNED BEEF REUBEN EGG ROLLS W/ 1000 ISLAND DRESSING
- SWEET PEPPER & TERIYAKI BEEF SKEWERS
- CARNE ASADA EMPANADA W/ SALSA ROJO

SEAFOOD

- BACON WRAPPED SCALLOP W/ ROASTED RED PEPPER AIOLI
- BAKED ARTICHOKE & SHRIMP CROSTINI
- CHARLESTON SHRIMP & GRITS CANAPÉ
- HOUSE CURED LOX LATKES W/ DILL SOUR CREAM
- SHRIMP TOAST W/ WILD MUSHROOM RELISH & HONEY
- POMEGRANATE GLAZED FAEROE ISLAND SALMON CANAPE W/ PLUM RELISH
- COCONUT SHRIMP / MANGO CHUTNEY
- LOBSTER EGG ROLLS W/ SWEET & SPICY MUSTARD SAUCE
- MARYLAND CRAB CAKES W/ REMOULADE SAUCE

PORK AND POULTRY

- COCONUT CASHEW CHICKEN MEDALLIONS W/ BANANA PAPAYA BBQ SAUCE
- PECAN CHICKEN MEDALLIONS W/ ORANGE MAPLE GLAZE
- CHICKEN & BLACK BEAN FLAUTAS W/ GUACAMOLE & SOUR CREAM
- BACON WRAPPED CHICKEN MEDALLIONS W/ ORANGE MAPLE GLAZE
- CHIPOTLE CHICKEN EGG ROLLS W/ CILANTRO SOUR CREAM
- DUCK SPRING ROLL W/ PONZU REDUCTION & SAKE ORANGES
- SMOKED BLUE CHEESE STUFFED FIGS W/ PECANWOOD SMOKED BACON
- SMOKED PORK & WILD MUSHROOM BRIOCHE W/ ROASTED RED PEPPER AIOLI
- GOETTA HANKY PANKYS W/ VERMONT CHEDDAR CHEESE
- PISTACHIO CRUSTED CHICKEN W/ APPLE CHUTNEY
- FRIED CHICKEN & WAFFLE W/ PEANUT SAUCE
- TANDOORI CHICKEN CANAPÉ W/ TOMATO CILANTRO SAUCE
- GRILLED ITALIAN SAUSAGE CROSTINI W/ OLIVE TAPENADE
- PORK BELLY PIGS IN A BLANKET W/ TEQUILA SPIKED MUSTARD
- FUNKY'S PIZZA ROLLS W/ MARINARA

WARM BUFFET APPETIZER SELECTIONS

STUFFED MUSHROOM CAPS

- ITALIAN SAUSAGE
- CRAB & GARLIC
- RICOTTA & FRESH HERB

SPECIALTY EGG ROLLS

- FUNKY'S PIZZA ROLLS W/ MARINARA
- CORNED BEEF REUBEN EGG ROLLS W/ 1000 ISLAND DRESSING
- LOBSTER EGG ROLLS W/ SWEET & SPICY MUSTARD SAUCE
- CHIPOTLE CHICKEN EGG ROLLS W/ CILANTRO SOUR CREAM
- DUCK SPRING ROLL W/ PONZU REDUCTION & SAKE ORANGES
- SAMOSA TRIANGLE W/ RASAM & MINT CHUTNEY

TARTLETS

- POACHED PEAR AND BRIE TARTLET
- SUN-DRIED TOMATO & GOAT CHEESE TARTLET
- GREEN APPLE & GORGONZOLA TARTLET
- ROASTED CAULIFLOWER & VERMONT CHEDDAR CHEESE TART W/ OLIVE CAVIAR
- BAKED ARTICHOKE & SPINACH TARTLET
- SWEET POTATO & PABLANO TARTLETS
- SPANAKOPITA
- ASSORTED PETITE QUICHE - LORRAINE, SPINACH OR TOMATO BASIL

SKEWERS AND SATAY

- SWEET & SOUR CHICKEN, PINEAPPLE SKEWERS
- TERIYAKI GLAZED PORK SATAY
- TERIYAKI BEEF & PEPPER KABOB

CROQUETTES AND CAKES

- MARYLAND CRAB CAKES W/ REMOULADE SAUCE
- FALAFEL W/ CUCUMBER YOGURT SAUCE
- SOUTHWESTERN BLACK BEAN CAKES W/ CHIPOTLE SOUR CREAM
- ARTICHOKE, SPINACH & ROASTED RED PEPPER CROQUETTES W/ PESTO AIOLI
- MANCHEGO CROQUETTES W/ QUINCE CREAM

MEATBALLS HAND ROLLED W/ BEEF AND PORK

- GREEK MEAT BALLS W/ CUCUMBER YOGURT SAUCE
- SWEDISH MEATBALLS
- BBQ MEATBALLS
- PARMESAN CRUSTED MEATBALLS W/ PUTENESCA SAUCE
- MEATBALLS W/ SWEET & SOUR PINEAPPLE SAUCE
- MARSALA MEATBALLS

HOT SAVORY DIPS

- SPINACH ARTICHOKE DIP W/ PITA CRISPS
- SPINACH CON QUESO W/ TORTILLA CHIPS
- HOT REUBEN DIP W/ RYE MELBA TOAST
- HOT CRAB DIP W/ PITA CRISPS
- CHORIZO AND BLACK BEAN DIP W/ TRI COLOR TORTILLA CHIPS

CHICKEN WINGS

- BUFFALO WINGS W/ CELERY STICKS & BLUE CHEESE DRESSING
- HONEY MUSTARD WINGS
- MANGO TERIYAKI WINGS

SOUP SHOOTER CUPS

- FUNKY'S POTATO SOUP W/ BACON & CHEDDAR
- TOMATO BASIL BISQUE W/ FRIED BASIL
- PUNJABI PUMPKIN SOUP W/ ONION PAKORA

FUNKY'S MINI BAR

- FUNKY'S GOURMET BEEF SLIDER W/ AMERICAN CHEESE AND PICKLES
- FUNKY'S GOURMET BEEF SLIDER W/ PASTRAMI AND GRUYERE
- BISON SLIDER W/ BACON JAM AND SMOKED BLUE CHEESE
- CHICAGO STYLE MINI HOT DOGS
- CINCINNATI MINI CHEESE CONEYS
- MINI BRATWURST W/ CARAMELIZED ONIONS & WHOLE GRAIN MUSTARD
- TARRAGON RUBBED BISTRO FILLET GOUGÉRE W/ BÉARNAISE & HEIRLOOM TOMATOES
- WILD MUSHROOM & PECAN PATE W/ PORCINI CREAM ON A PRETZEL BUN
- SLICED TRUFFLED BISTRO FILLET BRIOCHE W/ RED CAVIAR AND CREME FRAICHE
- SHORT RIB SLIDER W/ ROOT VEGETABLE & BUTTERMILK PUREE
- FREE BIRD FARMS ORGANIC GRILLED TURKEY CLUB W/ BALSAMIC ONION JAM
- THAI BASIL CHICKEN SLIDER W/ PAPPADEW COULIS
- SEARED AHI TUNA SLIDERS W/ MANGO AND BAMBOO SALSA
- MINI GYROS W/ TZATZIKI SAUCE
- MINI BLTS
- MINI REUBEN'S
- CRAB CAKE ON BRIOCHE W/ REMOULADE
- OMEGA 5 SALMON SLIDER W/ WASABI AIOLI AND PLUM RELISH
- MINI SMOKED PULLED PORK OR PULLED CHICKEN SANDWICHES
- MINI BLACK BEAN SLIDERS W/ CHIPOTLE AIOLI

FUNKY'S FIRE GRILLED PIZZAS

- ITALIAN SAUSAGE AND PORTOBELLO W/ ROASTED GARLIC AND OLIVE OIL
- BLACKENED SHRIMP, ARTICHOKE AND GOAT CHEESE W/ PESTO SAUCE
- SMOKED CHICKEN, SPINACH AND ALMOND W/ PESTO SAUCE
- FRESH MOZZARELLA, TOMATO AND BASIL W/ BALSAMIC REDUCTION AND OLIVE TAPENADE
- PORK BELLY AND FIRE ROASTED YELLOW TOMATOES W/ ROASTED GARLIC AND OLIVE OIL
- MARINATED FLANK STEAK, CARAMELIZED ONIONS, AND GOAT CHEESE
- ASPARAGUS, SUN DRIED TOMATO, AND ARTICHOKE W/ ROASTED GARLIC AND OLIVE OIL
- FIRE BRAISED BBQ CHICKEN, PEPPADEW PEPPERS, AND GRILLED PINEAPPLE
- SMOKED BLUE CHEESE AND PECAN WOOD SMOKED BACON