



FUNKY'S
CATERING
EVENTS

Wedding 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 only.

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

Seated Dinner 1

Sample Menu

COLD PASSED HORS D'OEUVRES

GRILLED CHICKEN TOSTADA CONE W/ CHIPOTLE CREAM
MARINATED TOFU AND PICKLED VEGETABLES W/ ZUCCHINI & DIKON RADISH

WARM PASSED HORS D'OEUVRES

MARINATED FLANK STEAK CROSTINI W/ BOURSIN CHEESE AND FIRE ROASTED YELLOW TOMATOES
PORK BELLY PIGS N' BLANKET W/ TEQUILA MUSTARD SAUCE
MARYLAND CRAB CAKES W/ REMOULADE

SALAD

BABY GREENS W/ DRIED BERRIES, WALNUTS, GORGONZOLA, APPLES
AND MAPLE BALSAMIC VINAIGRETTE

DUET ENTREE PLATED DINNER

PARMESAN ENCRUSTED PORK TENDERLOIN W/ APPLE BEURRE BLANC
CHICKEN SALTIMBOCCA W/ LEMON CAJUN SAUCE
SAUTÉED BABY VEGETABLES AND HERICOTS VERTS
HERB ROASTED FINGERLINGS
ASSORTED TUSCAN BREADS



FUNKY'S
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Seated Dinner 2

Sample Menu

COLD PASSED HORS D' OEUVRES

CHILLED GRILLED SHRIMP W/ WASABI COCKTAIL SAUCE
SPINACH AND PINE NUT GOUGERE
HONEY GINGER ROASTED CHICKEN ON A POTATO CRISP W/ MARINATED FENNEL

WARM PASSED HORS D' OEUVRES

ANGUS BEEF BISCUIT W/ MERLOT ONIONS AND BLEU CHEESE AIOLI
SUN-DRIED TOMATO AND FETA CHEESE TARTLETS
BACON WRAPPED SCALLOPS W/ RED PEPPER AIOLI

SALAD

HEIRLOOM CAPRESE SALAD TOWER W/ GRILLED ASPARAGUS AND BALSAMIC REDUCTION

DUET ENTREE PLATED DINNER

WOOD GRILLED BISTRO FILET MEDALLIONS W/ CARAMELIZED ONION AND BALSAMIC JAM
MAPLE MARINATED FAROE ISLAND W/ PINEAPPLE PICO DE GALLO
POTATOES ROMANOFF
GRILLED BABY CARROTS W/ SMOKED PAPRIKA BUTTER
TUSCAN BREAD AND BUTTER

Seated Dinner 3

Sample Menu

COLD PASSED HORS D' OEUVRES

SEARED AHI TUNA AND CHICK PEA PATE CHEESE CRISP
VEGETARIAN TACOS W/ GUACAMOLE AND SOUR CREAM

WARM PASSED HORS D' OEUVRES

BLANCHED FLANK STEAK ON GRILLED CORN BREAD W/ ROASTED RED PEPPER AOLI
SHRIMP & GRITS CANAPÉ

SALAD

ASSORTED FIELD GREENS, ROASTED RED PEPPER, SPICED PECANS AND FETA CHEESE W/ CORNBREAD
CROUTONS & PEAR VINAIGRETTE

PLATED DINNER

WOOD GRILLED BEEF TENDERLOIN W/ ROASTED GARLIC COMPOUND BUTTER
HERB ROASTED FINGERLING POTATOES
GRILLED ASPARAGUS & GRAPE TOMATOES
ASSORTED TUSCAN BREAD AND BUTTER

Dinner Buffet 1

Sample Menu

COLD PASSED HORS D' OEUVRES

ZUCCHINI PANCAKE W/ TOMATO CONFIT & GOAT CHEESE
BISTRO FILET & ASPARAGUS CANAPÉ W/ HORSERADISH & CAPER AIOLI

WARM PASSED HORS D' OEUVRES

SHRIMP TOAST W/ WILD MUSHROOM RELISH & HONEY
BACON WRAPPED CHICKEN MEDALLIONS W/ ORANGE MAPLE GLAZE

DINNER BUFFET

RUM MARINATED FLANK STEAK W/ GARLIC MUSHROOM AU JUS
GRILLED CHICKEN BREAST W/ ARTICHOKE & SUN-DRIED TOMATO VELOUTE
BUTTERNUT SQUASH CANNELLONI W/ SPINACH CREAM SAUCE
ROASTED GARLIC AU GRATIN POTATOES
SAUTÉED JULIENNE VEGETABLES
MELA VERDE SALAD
ASSORTED TUSCAN BREADS AND WHIPPED BUTTER

Dinner Buffet 2

Sample Menu

COLD PASSED HORS D' OEUVRES

SEARED AHI TUNA W/ FIE ROASTED YELLOW TOMATO TAPENADE
ARTICHOKE BOTTOM W/ SAFFRON GOAT CHEESE & PEPPADEW RELISH

WARM PASSED HORS D' OEUVRES

GOETTA HANKY PANKY W/ VERMONT CHEDDAR
PECAN CHICKEN MEDALLIONS WITH ORANGE MAPLE GLAZE

DINNER BUFFET

SUN-DRIED TOMATO AND ARTICHOKE STUFFED CHESTNUT FARMS ORGANIC CHICKEN
W/ LEMON CAPER WINE SAUCE
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

Chef Attended Dinner Station 1

Sample Menu

PASSED COLD HORS D' OEUVRES

SPICY SHRIMP AND VEGETABLE MOOSHU WRAP W/ SWEET CHILI SAUCE
AVOCADO & GOAT CHEESE MOUSSE CONE W/ PICKLED PAPAYA AND STRAWBERRY

PASSED HOT HORS D' OEUVRES

GOAT CHEESE & ROASTED RED PEPPER CROSTINI W/ TEXAS CAVIAR
COCONUT CASHEW CHICKEN W/ BANANA PAPAYA BBQ SAUCE
BLOODY MARY BEEF SHORT RIB POTATO CUP W/ PICKLED ASPARAGUS

MADE TO ORDER PASTA STATION

BOW-TIE PASTA AND GEMELLI PASTA
GRILLED CHICKEN, ITALIAN SAUSAGE, AND SAUTÉED SHRIMP
SAUTÉED ONIONS, MUSHROOMS, BELL PEPPERS, ARTICHOKES, 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

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

Sample Menu

PASSED COLD HORS D' OEUVRES

GOAT CHEESE, FIG AND SPICED PECAN STUFFED BELGIAN ENDIVE
CHILLED GRILLED SHRIMP COCKTAIL W/ WASABI COCKTAIL SAUCE
BEEF TENDERLOIN & ASPARAGUS CANAPÉS W/ HORSERADISH CREAM

PASSED WARM HORS D' OEUVRES

MARYLAND CRAB CAKES W/ REMOULADE
POACHED PEAR AND BRIE TARTLET
DUCK SPRING ROLLS W/ SAKE ORANGES & PONZU REDUCTION

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
5 GRAIN SALAD W/ DRIED BERRIES AND APPLES

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
VIETNAMESE VEGETABLE SPRING ROLL W/ PEANUT SAUCE

Dinner Menu Items

PASTA DISHES *(BUFFET OR FAMILY STYLE)*

- BOW TIE CHICKEN PESTO CREAM
- GEMELLI AND VEGETABLES WITH ROASTED RED PEPPER AND TOMATO SAUCE
- BOW TIE PASTA WITH SPINACH, MUSHROOM AND ARTICHOKES 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 TOMATO TAPENADE
- 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 (BUFFET ONLY)
- TANDOORI CHICKEN - MARINATED BONE-IN CHICKEN W/ CHIMICHURRI SAUCE (BUFFET ONLY)
- CHICKEN SALTIMBOCCA W/ LEMON WINE SAUCE

BEEF AND PORK DISHES

- PARMESAN CRUSTED PORK LOIN WITH SUN-DRIED TOMATO, ARTICHOKE, LEEK WINE SAUCE
- BEEF TENDERLOIN MEDALLIONS WITH ROASTED GARLIC COMPOUND 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
- GRILLED FLANK STEAK WITH SUN-DRIED TOMATO DEMI-GLACE
- 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 POIVRE W/ PINEAPPLE PICO DE GALLO
- BLACKENED HAKE W/ SHRIMP AND CRAB PONCHATRIN
- 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

Dinner Menu Items cont.

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 (BUFFET ONLY)
- BAKED EGGPLANT PARMESAN (BUFFET ONLY)
- 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 (BUFFET ONLY)
- BUTTERNUT SQUASH RICE PILAF
- BASMATI RICE PILAF
- SPINACH BASMATI RICE
- BOMBA RICE CAKES

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 SKEWERS
- 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
- TOMATO AND FRESH MOZZARELLA PHYLLO TARTLET
- BRIE TARTLET W/ CHERRY JAM & APRICOT RELISH
- MARINATED TOFU W/ PICKLED VEGETABLE & DAIKON RADISH

SEAFOOD

- AHI TUNA & CHICKPEA PATE ON PARMESAN CRISP
- SEARED AHI TUNA W/ YELLOW TOMATO TAPENADE
- HOUSE CURED LOX GOUGÈRE W/ DILL CREAM CHEESE
- 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 CARPACCHIO 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

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
- 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
- SOUTHWESTERN BLACK BEAN CAKES W/ CHIPOTLE SOUR CREAM
- 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
- 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 (SEASONAL)
- SMOKED PORK & WILD MUSHROOM BRIOCHE W/ ROASTED RED PEPPER AIOLI
- GOETTA HANKY PANKYS W/ VERMONT CHEDDAR CHEESE
- PISTACHIO CRUSTED CHICKEN W/ APPLE CHUTNEY
- 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
- BROWN SUGAR DOUBLE SMOKED BACON

WARM PLATED 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

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 *(GRILLED OR FRIED)*

- 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

WARM PLATED APPETIZER SELECTIONS cont.

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 DOG
- CINCINNATI MINI CHEESE CONEY
- MINI BRATWURST W/ CARAMELIZED ONIONS & WHOLE GRAIN MUSTARD
- TARRAGON RUBBED BISTRO FILLET GOUGÈRE W/ BÉARNAISE & HEIRLOOM TOMATOES
- WILD MUSHROOM & PECAN PATE W/ PORCINI CREAM ON A PRETZEL BUN
- 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 SLIDER W/ MANGO AND BAMBOO SALSA
- MINI BLTS
- CRAB CAKE ON BRIOCHE W/ REMOULADE
- MINI SMOKED PULLED PORK OR PULLED CHICKEN SANDWICHES
- MINI BLACK BEAN SLIDER W/ CHIPOTLE AIOLI
- GOETTA SLIDER W/ FRIED EGG & CHEESE

FUNKY'S WOOD GRILLED FLATBREADS

- 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

COLD 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 CURED 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
- 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 W/ THAI PENNUT SAUCE