



FUNKY'S  
CATERING  
EVENTS

## Corporate Catering Menu

Thank you for considering Funky's for your event.  
As a custom caterer, our price range varies per guest for food.  
The final price will depend on final menu & beverage selections, service style & 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 & Fluffy with a Creamy Texture Baked Into a Flaky Pie Crust

- Quiche Lorraine – Ham & Bacon with a Hint Of Nutmeg
- Ham, Onion & Cheddar Quiche
- Tomato & Fresh Basil Quiche
- Spinach & Mushroom Quiche
- Country Sausage & Pepper Jack Quiche

#### Fresh Egg Casseroles \$45 – Serves 12-16

Eggs Layered with Cheddar & Monterey Jack Cheese

- Lorraine
- Spinach & Mushroom
- Ham, Onion & Cheddar
- Country Sausage & Pepper Jack
- Tomato & Fresh Basil

#### French Toast Choices

Includes Butter & 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 Menu Cont.

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## Breakfast Egg Sandwiches    Biscuits \$3.25 Each – Croissants \$4.00 Each

On Petite Whole Wheat Croissants Or Fresh Baked Biscuits

- Bacon, Cheese & Egg
- Sausage, Egg & Cheese
- Cheddar Cheese & Egg

## Breakfast Burritos    \$3.75 Each

Flour Tortillas Filled with Egg & 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 Groats 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 & a Hint Of Ranch

## Biscuits & Sausage Gravy    \$36 – Serves 8-12

16 Fresh Baked Biscuits Served with a Half-Gallon Of Traditional Sausage Gravy

## 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 – \$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 Or Croissants  
with Lettuce, Tomato, Pickles & 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

### Boxed 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

# Lunch Menu Cont.

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## Boxed 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 with 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

## Entree Salads – Served with Tuscan Bread & Butter

### Salad Greens – Large 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

### Salad Proteins – Platter Serves 7-8

- Asian Chicken – \$29.00
- Blackened Chicken – \$29.00
- Grilled Chicken – \$29.00
- Grilled Salmon – \$35.00
- Grilled Vegetables – \$26.00

## Hot Entrées

One Loaf Of Tuscan Bread & Butter Included with Each Pan

### Pasta Entrée Selections Each Pan Serves 8-10

- Campanelle Pasta with Grilled Vegetables & Roasted Red Pepper & Tomato Sauce – \$55
- Campanelle Pasta with Grilled Chicken & Tomato Vodka Sauce – \$55
- Campanelle Pasta with Grilled Chicken & Mediterranean Sauce – \$55
- Campanelle Pasta with Grilled Italian Sausage & Meat Sauce – \$55
- Campanelle Pasta with Shrimp & Tomato Vodka Sauce – \$60
- Campanelle Pasta with Grilled Chicken & Pesto Cream Sauce – \$55
- Bowtie Pasta with Spinach, Mushrooms & Artichokes In Pesto Cream Sauce – \$55
- Campanelle Pasta with Sun-Dried Tomatoes, Toasted Almonds, Asparagus & Pesto Cream Sauce – \$55
- Campanelle Pasta with Salmon In a Lemon Caper Wine Sauce – \$55
- Pinwheel Meat Lasagna with Meat Sauce – \$55
- Pinwheel Vegetable Lasagna with Marinara Sauce – \$50
- Gemelli Meatball Casserole – Baked with Meat Sauce & Three Cheeses – \$55
- Butternut Squash Cannelloni with Spinach Cream Sauce – \$90 – Serves 10-12

### Chicken Entrée Selections Each Pan Serves 10-12

- Balsamic Grilled Chicken with Artichokes & Sun-Dried Tomato Velouté – \$65
- Grilled Chicken Mediterranean – \$65
- Dijon Glazed Chicken Breast with Mango Salsa – \$65
- Lemon Tarragon Chicken with Herbed Chicken Stock Reduction – \$65
- Chipotle BBQ Grilled Chicken Breast – \$65
- Chicken & Vegetable Stir Fry – \$56
- General Tso's Chicken – \$56
- Orange Plum Chicken Stir Fry – \$56
- Chicken Enchiladas with Salsa Verde – \$45
- Chicken & Roasted Vegetable Casserole – Marinated Grilled Chicken Breasts, Ricotta & Fresh Roasted Vegetables Tossed In Marinara and Topped with Three Cheeses – \$65

### Pork Entrée Selections Each Pan Serves 8-10

- Parmesan Crusted Pork Tenderloin with Sun Dried Tomato & Artichoke Velouté – \$60
- Parmesan Crusted Pork Tenderloin with Mediterranean Sauce – \$60
- Parmesan Crusted Pork Tenderloin with Apple Beurre Blanc – \$60
- Citrus Chipotle Marinated Pork Tenderloin Medallions with Sweet Onion Marmalade – \$40 – Serves 6-8
- Jamaican Jerk Pork Loin with Papaya & Ginger Beurre Blanc – \$40 – Serves 6-8

### Beef Entrée Selections Each Pan Serves 8-10

- Spiced Rum Marinated Flank Steak with Garlic Mushroom au Jus – \$75
- Blackened Flank Steak with Onion au Jus – \$75
- Beef & Broccoli Stir Fry – \$65
- Bistro Filet Steak au Poivre with Brandy Dijon Sauce – \$120
- Braised Beef Short Ribs with Gorgonzola Demi-Glace – \$120

## Hot Entrées Cont.

### Seafood Entrée Selections

- Grilled Salmon with Dill Cream Sauce – \$75 – Serves 7-9
- Teriyaki Grilled Salmon with Mango Salsa – \$75 – Serves 7-9
- Bow Tie Pasta with Salmon & Lemon Caper Wine Sauce – \$60 – Serves 8-10
- Campanelle Pasta with Shrimp & Tomato Vodka Sauce – \$60 – Serves 8-10

### Vegetarian Entrée Selections Each Pan Serves 8-10

- Vegetable Stuffed Portobellos with Marinara & Cheese – \$50
- South African Ratatouille – \$55
- Vegetable Lasagna – \$50

### Fajita Bar Serves 8-10

- Chicken – \$65
- Steak – \$75
- Vegetable – \$60
- Taco Beef – \$60

Includes – Flour Tortillas, Tortilla Chips, Fresh Salsa, Shredded Cheddar Cheese, Chopped Tomato, Sour Cream & Shredded Lettuce

### Funky's Potato Bar Serves 8-10 – \$60

Baked Potatoes and Baked Sweet Potatoes Accompanied By a Topping Tray Of Sour Cream, Butter, Green Onion, Shredded Cheddar Cheese, Bacon Bits, Broccoli & Brown Sugar

## Soups, Side Salads, Etc.

Soups \$36 Gallon – Serves 14-16 \$18 Half Gallon – Serves 7-8

- Funky's Baked Potato Soup
- Minestrone
- 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 & Romaine with Dried Berries, Walnuts, Gorgonzola, Apples & Maple Balsamic Vinaigrette
- Funky's Gratzi Salad – Mixed Greens & Romaine with Olive Tapenade, Feta Cheese & Maple Balsamic Vinaigrette
- House Salad – Romaine & Iceberg Lettuce Topped with Grape Tomatoes, Cucumbers & Carrots
- Mexican Salad – Romaine & Iceberg Lettuce with Corn, Black Beans, Bell Peppers, Red Onion, Tomatoes & Cheddar Cheese
- Spinach & Roasted Vegetable Salad – Baby Spinach & Mixed Greens with Roasted Vegetables, Feta Cheese & Pesto Vinaigrette
- Strawberry, Orange & Almond Salad with Citrus Vinaigrette
- Classic Caesar Salad

### 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 with Dried Cherries & Spiced Pecans \$35 / \$55

Vegetable Sides – Serves 10-12

- Steamed Vegetable Medley – \$25
- Grilled Vegetable Medley – \$35
- Sauteed Julienned Vegetables with Haricots Verts – \$30
- Green Bean Casserole – \$16
- Broccoli Almondine – \$20
- Haricots Verts with Red Peppers – \$20

Starch Sides – Serves 10-12

- Herb Roasted Red Potatoes – \$15
- Butternut Squash Rice Pilaf – \$15
- Mascarpone Mashed Potatoes – \$20
- Basmati Rice Pilaf – \$15
- Wild & Brown Rice – \$15
- Vegetable Fried Rice – \$15
- Mexican Rice – \$20
- Macaroni & Cheese – \$20
- Potatoes Romanoff – \$20

Desserts

- Caramelitas – \$1.25 Each
- Caramel 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