



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

**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 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  
Half & Half and Sweeteners

# Lunch

## **Sandwich Trays** - \$7.00 Each

(On Ciabatta Rolls, Bread Or Croissants with Lettuce, Tomato, Pickles & Condiments)

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

### *Wraps*

Roasted Turkey & Havarti  
Smoked Turkey Club  
Italian Meat & Cheese  
Roast Beef & Smoked Gouda  
Bacon, Lettuce & Tomato  
Chicken Salad  
Tuna Salad  
Grilled Vegetable & Hummus

**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

### **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 Gratzl 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** Sm. Serves 12-15/ Lg 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

**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

**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

### 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