



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 \$130 – Serves 16

Assorted Muffins, Scones, Danish, Whole Wheat Croissants & Bagels
Butter & Cream Cheese
Fresh Fruit Salad
Assorted Fruit Juices
Coffee

Funky's Homemade Quiche \$28 – Serves 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 \$50 – Serves 15

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 – \$60 – Serves 12

Blueberry French Toast Soufflé – \$58 – Serves 12

Plain French Toast – \$36 – Serves 10

Breakfast Egg Sandwiches Biscuits or English Muffins \$4 Each – Croissants \$4.50 Each
On Petite Whole Wheat Croissants, English Muffins Or Fresh Baked Biscuits
Bacon, Cheese & Egg
Sausage, Egg & Cheese
Cheddar Cheese & Egg

Breakfast Burritos \$4 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 \$36 – Serves 18
Slow Cooked Organic Whole Oat Groats with a Hint Of Apple & Honey
Apple & Raisin
Dried Cranberry & Pistachio
Maple & Almond

Funky's Famous Potato Casserole \$45 – Serves 20
Shredded Potatoes with Fresh Scallions, Cheddar, Monterey Jack & a Hint Of Ranch

Potato Lyonnaise \$34 – Serves 15
Sliced Pan-Fried Potatoes & Thinly Sliced Onions

Biscuits & Sausage Gravy \$39 – Serves 12
18 Fresh Baked Biscuits Served with a Half-Gallon Of Traditional Sausage Gravy

Yogurt Bar \$43 – Serves 10
Low Fat Vanilla Yogurt with Assorted Toppings: Strawberries, Chopped Pecans, Sliced Almonds, Granola & Toasted Coconut

Fresh Fruit Salad Small \$42 – Serves 20-30 Large \$70 – Serves 35-50

Bacon – \$35 – 25 Pieces
Turkey Bacon – \$35 – 25 Pieces
Sausage – \$35 – 25 Patties

Assorted Fruit Juices \$1.75 – Each
Orange, Grapefruit, Apple, Cranberry

Regular & Decaffeinated Coffee \$16.00 – 3 Liters (15 Cups)
Half & Half and Sweeteners

Lunch

Sandwich Trays – \$7.75 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 – \$7.75 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 5 – \$32 Per Loaf (10 pieces)

Turkey Club

Italian Meat & Cheese

Ham, Apple & Smoked Gouda

Bacon, Lettuce & Tomato

Chicken Salad

Grilled Vegetable & Hummus

Boxed Lunch Sandwiches – \$10.50 Each

Roasted Turkey & Swiss

Smoked Turkey & Havarti

Ham & Cheddar

Roast Beef & Smoked Gouda

Chicken Salad

Tuna Salad

Boxed Lunch Wraps – \$10.50 Each

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 – \$11.50 Each (\$12.50 for Salmon)

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

Hot Entrées – One Loaf of Tuscan Bread & Butter Included with Each Pan

Pasta Entrée Selections Each Pan Serves 8

- Campanelle Pasta with Grilled Vegetables & Roasted Red Pepper & Tomato Sauce – \$60
- Campanelle Pasta with Grilled Chicken & Tomato Vodka Sauce – \$64
- Campanelle Pasta with Grilled Chicken & Mediterranean Sauce – \$64
- Campanelle Pasta with Grilled Italian Sausage & Meat Sauce – \$64
- Campanelle Pasta with Shrimp & Tomato Vodka Sauce – \$68
- Campanelle Pasta with Grilled Chicken & Pesto Cream Sauce – \$60
- Bowtie Pasta with Spinach, Mushrooms & Artichokes In Pesto Cream Sauce – \$60
- Campanelle Pasta with Sun-Dried Tomatoes, Toasted Almonds, Asparagus & Pesto Cream Sauce – \$64
- Campanelle Pasta with Salmon in a Lemon Caper Wine Sauce – \$65
- Pinwheel Meat Lasagna with Meat Sauce – \$60
- Pinwheel Vegetable Lasagna with Marinara Sauce – \$55
- Gemelli Meatball Casserole – Baked with Meat Sauce & Three Cheeses – \$60
- Butternut Squash Cannelloni with Spinach Cream Sauce – \$90 – Serves 12

Amish Free Range Chicken Entrée Selections Each Pan Serves 10

- Balsamic Grilled Chicken with Artichokes & Sun-Dried Tomato Velouté – \$72
- Grilled Chicken Mediterranean – \$72
- Dijon Glazed Chicken Breast with Mango Salsa – \$72
- Lemon Tarragon Chicken with Herbed Chicken Stock Reduction – \$72
- Chipotle BBQ Grilled Chicken Breast – \$72
- Chicken & Vegetable Stir Fry – \$62
- General Tso's Chicken – \$62
- Orange Plum Chicken Stir Fry – \$62
- Chicken Enchiladas with Salsa Verde – \$50

Pork Entrée Selections Each Pan Serves 8

- Parmesan Crusted Pork Tenderloin with Sun Dried Tomato & Artichoke Velouté – \$65
- Parmesan Crusted Pork Tenderloin with Mediterranean Sauce – \$65
- Parmesan Crusted Pork Tenderloin with Apple Beurre Blanc – \$65
- Citrus Chipotle Marinated Pork Tenderloin Medallions with Sweet Onion Marmalade – \$48
- Jamaican Jerk Pork Loin with Papaya & Ginger Beurre Blanc – \$48

Beef Entrée Selections Each Pan Serves 8

- Spiced Rum Marinated Flank Steak with Garlic Mushroom au Jus – \$82
- Blackened Flank Steak with Onion au Jus – \$82
- Beef & Broccoli Stir Fry – \$70
- Bistro Filet Steak au Poivre with Brandy Dijon Sauce – \$130 – 9 Steaks
- Braised Beef Short Ribs with Gorgonzola Demi-Glace – \$130 – 12 5oz Short Ribs

Seafood Entrée Selections

- Grilled Faroe Island Salmon with Dill Cream Sauce – \$86 – 9 Pieces of Salmon
- Teriyaki Grilled Faroe Island Salmon with Mango Salsa – \$86 – 9 Pieces of Salmon
- Campanelle Pasta with Shrimp & Tomato Vodka Sauce – \$68 – Serves 8

Vegetarian Entrée Selections Each Pan Serves 8

Vegetable Stuffed Portobellos with Marinara & Cheese – \$55

South African Ratatouille with Basmati Rice (*gf*) – \$58

Vegetable Lasagna – \$55

Fajita Bar \$195 – Serves 14

Chicken, Steak, Mexican Rice, Flour Tortillas, Sour Cream, Roasted Tomato Salsa, Spicy Arbol Chili Roasted Tomato Salsa, Guacamole, Tortilla Chips, Mexican Salad, Creamy Ranch Dressing, Salsa Ranch, Diced Tomatoes, Shredded Lettuce and Shredded Cheddar Cheese

Funky's Potato Bar \$66 – Serves 8

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, Salads, Etc.

Soups \$42 Gallon – Serves 16 \$21 Half Gallon – Serves 8

Funky's Baked Potato Soup

Minestrone

Grilled Chicken Noodle

Chili

White Chicken Chili

Tomato Basil Bisque

Green Salads Small \$18 – Serves 8 / Large \$32 – Serves 14

Asian Salad – Mixed Greens with Green onion, Mandarin Oranges, Crispy Noodles & Sesame Vinaigrette

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 Proteins – Platter Serves 8

Asian Chicken – \$32

Grilled Salmon – \$40

Blackened Chicken – \$32

Grilled Vegetables – \$28

Grilled Chicken – \$32

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 15/ Lg. Serves 30

Italian Pasta Salad \$34 / \$54

Cole Slaw \$26 / \$44

Broccoli, Bacon & Walnut Salad \$34 / \$54

Bacon Cheddar Potato Salad \$37 / \$57

Fresh Fruit Salad \$37 / \$62

Kale Slaw with Dried Cherries & Spiced Pecans

\$37 / \$57

Starch Sides – Serves 15

Herb Roasted Red Potatoes – \$25

Butternut Squash Rice Pilaf – \$25

Mascarpone Mashed Potatoes – \$30

Basmati Rice Pilaf – \$25

Wild & Brown Rice – \$25

Vegetable Fried Rice – \$25

Mexican Rice – \$25

Macaroni & Cheese – \$30

Potatoes Romanoff – \$30

Vegetable Sides – Serves 15

Steamed Vegetable Medley – \$29

Grilled Vegetable Medley – \$37

Sautéed Julienned Vegetables

with Haricots Verts – \$34

Green Bean Casserole – \$23

Broccoli Almondine – \$26

Haricots Verts with Red Peppers – \$26

Desserts

Caramelitas – \$1.50 Each

Caramel Brownies – \$1.50 Each

Fruit Linzer Torte Bars – \$1.50 Each

Chocolate Cheesecake Petit Fours – \$2.50 Each

Assorted Cookies – \$1.25 Each

Beverages

Fresh Brewed Iced Tea \$9.00 / Gallon

Coffee Service \$16.00 / 3 Liters

Bottled Waters \$1.00

Canned Sodas \$1.00