



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 menu and beverage selections, service style and location.

Breakfast Menu

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 \$30 – 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 \$60 – 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 – \$70 – Serves 12
Blueberry French Toast Soufflé – \$70 – Serves 12
Plain French Toast – \$40 – Serves 10



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Breakfast Egg Sandwiches: Biscuits or English Muffins \$5 Each – Croissants \$5.50 Each

On Petite Whole Wheat Croissants, English Muffins Or Fresh Baked Biscuits

Bacon, Cheese & Egg

Sausage, Egg & Cheese

Cheddar Cheese & Egg

Breakfast Burritos \$5 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

Natural Steel Cut Oats House Made Oatmeal \$48 – 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 \$50 – Serves 20

Shredded Potatoes with Fresh Scallions, Cheddar, Monterey Jack & a Hint Of Ranch

Potato Lyonnaise \$40 – Serves 15

Sliced Pan-Fried Potatoes & Thinly Sliced Onions

Biscuits & Sausage Gravy \$48 – Serves 12

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

Yogurt Bar \$60 – Serves 10

Low Fat Vanilla Yogurt with Assorted Toppings: Strawberries, Chopped Pecans, Sliced Almonds, Granola &

Toasted Coconut

Fresh Fruit Salad Small \$48 – Serves 20-30; Large \$80 – Serves 35-50

Bacon – \$50 – 25 Pieces

Turkey Bacon – \$50 – 25 Pieces

Sausage – \$50 – 25 Patties

Breakfast Drinks

Assorted Fruit Juices \$2.50 – Each

Orange, Grapefruit, Apple, Cranberry

Regular & Decaffeinated Coffee \$26.00 – 3 Liters (15 Cups)

Half & Half and Sweeteners



Lunch Menu

Gourmet Sandwich Collection

Funky's sandwiches are handcrafted with Boar's Head meats and cheeses and only the best in local fresh ingredients.

**All Gourmet Sandwich Box Lunches include: fruit salad, pickle chips, individual bag of chips, choice of one side dish and choice of housemade caramel brownie or carmelita. Available on artisan multigrain bread or tortilla wraps.*

***Gourmet Sandwich Box Lunches - \$14.50 per Person**

- Buffalo Chicken and Mar-Bleu Jack Cheese with Housemade Ranch Spread, Leaf Lettuce and Tomato
- Applewood Smoked Bacon, Black Forest Turkey and Avocado with Herb Mayonnaise, Leaf Lettuce and Tomato
- Ichiban Teriyaki Chicken and Grilled Pineapple with Pickled Red Onion, Asian Sesame Aioli and Leaf Lettuce
- London Broil Roast Beef and Horseradish Cheddar with Caramelized Onion, Whole Grain Mustard Spread and Leaf Lettuce
- Italian: Genoa salami, Pepperoni, Hot Capicola, Mortadella, and herb Mozzarella with Giardiniera, Marinated Olive Spread, Leaf Lettuce and Tomato
- Virginia Maple Honey Ham and Muenster Cheese with Peppadew Pimento Spread, Caramelized Onion, Leaf Lettuce and Tomato
- Italian Marinated Portabella and Herb Mozzarella with Giardiniera, Roasted Red Pepper, Marinated Olive Spread and Leaf Lettuce (vegan without cheese)

Choose one side dish:

- Mediterranean Pasta Salad with Spinach, Grape Tomato and Feta Cheese
- Kale Slaw with Sunflower Seeds and Dried Berries



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Gourmet Sandwich Trays – \$9.00 Each

- Buffalo Chicken and Mar-Bleu Jack Cheese with Housemade Ranch Spread, Leaf Lettuce and Tomato
- Applewood Smoked Bacon, Black Forest Turkey and Avocado with Herb Mayonnaise, Leaf Lettuce and Tomato
- Ichiban Teriyaki Chicken and Grilled Pineapple with Pickled Red Onion, Asian Sesame Aioli and Leaf Lettuce -London
- Broil Roast Beef and Horseradish Cheddar with Caramelized Onion, Whole Grain Mustard Spread and Leaf Lettuce
- Italian: Genoa Salami, Pepperoni, Hot Capicola, Mortadella, and herb Mozzarella with Giardiniera, Marinated Olive Spread, Leaf Lettuce and Tomato
- Virginia Maple Honey Ham and Muenster cheese with Peppadew Pimento Spread, Caramelized Onion, Leaf Lettuce and Tomato
- Italian Marinated Portabella and Herb Mozzarella with Giardiniera, Roasted Red Pepper, Marinated Olive Spread and Leaf Lettuce (vegan without cheese)

Gourmet Wrap Sandwich Trays – \$9.00 Each

- Buffalo Chicken and Mar-Bleu Jack Cheese with Housemade Ranch Spread, Leaf Lettuce and Tomato
- Applewood Smoked Bacon, Black Forest Turkey and Avocado with Herb Mayonnaise, Leaf Lettuce and Tomato
- Ichiban Teriyaki Chicken and Grilled Pineapple with Pickled Red Onion, Asian Sesame Aioli and Leaf Lettuce
- London Broil Roast Beef and Horseradish Cheddar with Caramelized Onion, Whole Grain Mustard Spread and Leaf Lettuce
- Italian: Genoa Salami, Pepperoni, Hot Capicola, Mortadella, and herb Mozzarella with Giardiniera, Marinated Olive Spread, Leaf Lettuce and Tomato
- Virginia Maple Honey Ham and Muenster cheese with Peppadew Pimento Spread, Caramelized Onion, Leaf Lettuce and Tomato
- Italian Marinated Portabella and Herb Mozzarella with Giardiniera, Roasted Red Pepper, Marinated Olive Spread and Leaf Lettuce (vegan without cheese)

Gourmet Mini Sandwich Trays - \$4.00 Each

- Buffalo Chicken and Mar-Bleu Jack Cheese with Housemade Ranch Spread, Leaf Lettuce and Tomato
- Applewood Smoked Bacon, Black Forest Turkey and Avocado with Herb Mayonnaise, Leaf Lettuce and Tomato
- Ichiban Teriyaki Chicken and Grilled Pineapple with Pickled Red Onion, Asian Sesame Aioli and Leaf Lettuce -London
- Broil Roast Beef and Horseradish Cheddar with Caramelized Onion, Whole Grain Mustard Spread and Leaf Lettuce
- Italian: Genoa Salami, Pepperoni, Hot Capicola, Mortadella, and herb Mozzarella with Giardiniera, Marinated Olive Spread, Leaf Lettuce and Tomato
- Virginia Maple Honey Ham and Muenster cheese with Peppadew Pimento Spread, Caramelized Onion, Leaf Lettuce and Tomato
- Italian Marinated Portabella and Herb Mozzarella with Giardiniera, Roasted Red Pepper, Marinated Olive Spread and Leaf Lettuce (vegan without cheese)



Classic Sandwich Collection

**All Classic Sandwich Box Lunches include a side of fruit salad, pickle chips, individual bag of chips and a gourmet chocolate chip cookie. All sandwiches include fresh leaf lettuce and tomato. Sandwiches can be on either artisan multigrain breads or tortilla wraps.*

***Classic Box Lunches** - \$13 per Person

- Black Forest Turkey and Muenster Cheese with Roasted Red Pepper Spread Rotisserie
- Chicken and Wisconsin Cheddar with Herb Mayonnaise
- Maple Honey Ham and Wisconsin Cheddar with Herb Mayonnaise
- Red Grape and Sunflower Seed Chicken Salad
- Through the Garden: Sliced Cucumber, Tomato, Avocado, Shaved Red Onion and Mixed Baby Greens with Balsamic Reduction

Classic Sandwich Trays – \$8.00 Each

- Black Forest Turkey and Muenster Cheese with Roasted Red Pepper Spread
- Rotisserie Chicken and Wisconsin Cheddar with Herb Mayonnaise
- Maple Honey Ham and Wisconsin Cheddar with Herb Mayonnaise
- Red Grape and Sunflower Seed Chicken Salad
- Through the Garden: Sliced Cucumber, Tomato, Avocado, Shaved Red Onion and Mixed Baby Greens with Balsamic Reduction

Classic Wrap Sandwich Trays – \$8.00 Each

- Black Forest Turkey and Muenster Cheese with Roasted Red Pepper Spread
- Rotisserie Chicken and Wisconsin Cheddar with Herb Mayonnaise
- Maple Honey Ham and Wisconsin Cheddar with Herb Mayonnaise
- Red Grape and Sunflower Seed Chicken Salad
- Through the Garden: Sliced Cucumber, Tomato, Avocado, Shaved Red Onion and Mixed Baby Greens with Balsamic Reduction

Mini Sandwich Trays - \$3.00 Each

- Black Forest Turkey and Muenster Cheese with Roasted Red Pepper Spread
- Rotisserie Chicken and Wisconsin Cheddar with Herb Mayonnaise
- Maple Honey Ham and Wisconsin Cheddar with Herb Mayonnaise
- Red Grape and Sunflower Seed Chicken Salad
- Through the Garden: Sliced Cucumber, Tomato, Avocado, Shaved Red Onion and Mixed Baby Greens with Balsamic Reduction



Gourmet Salad Box Lunch \$14.50 per Person

All Gourmet Salad Box Lunches come with choice of protein, 16 Bricks roll and butter, and choice of housemade caramel brownie or carmelita

Mela Verde Salad: Mixed Baby Greens, Dried Cranberry and Blueberry, Walnuts, Gorgonzola Cheese, Green Apples and Maple Balsamic Vinaigrette

Choice of : Amish Grilled Chicken, Grilled Shrimp or Marinated Grilled Portabella

Cajun Salad: Mixed Baby Greens, Bacon Bits, Pineapple, Grape Tomato, Shaved Red Onion, Cucumbers, Tortilla Strips and Avocado Vinaigrette.

Choice of: Blackened Amish Chicken Breast, Blackened Grilled Shrimp or Spicy Marinated Grilled Portabella

Asian Salad: Mixed Baby Greens and Cabbage blend, Shredded Carrots, Green Onions, Water Chestnuts, Mandarin Oranges, Edamame and Soy Ginger Vinaigrette

Choice of: Teriyaki Glazed Grilled Chicken Breast, Sesame Grilled Shrimp, or Ginger Marinated Grilled Portabella

Classic Salad Box Lunch \$13 per Person

Includes 16 Bricks roll and butter, individual bag of chips and a gourmet chocolate chip cookie.

Boar's Head Chef Salad: Chopped Ham and Turkey, Sliced Hard Boiled Egg, Funky's Shredded Cheese Blend, Shredded Carrots, Grape Tomato, English Cucumber with Housemade Ranch Dressing.

Grilled Chicken Caesar: Amish Grilled Chicken, Roma Crunch Lettuce, Parmesan Cheese, Homemade Croutons and Caesar Dressing



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Hot Entrées

16 Bricks bread & butter included with each pan

Pasta Entrée Selections - Each Pan Serves 8

- Campanelle Pasta with Grilled Vegetables & Roasted Red Pepper & Tomato Sauce – \$72
- Campanelle Pasta with Grilled Chicken & Tomato Vodka Sauce – \$80
- Campanelle Pasta with Grilled Chicken & Mediterranean Sauce – \$80
- Campanelle Pasta with Grilled Italian Sausage & Meat Sauce – \$80
- Campanelle Pasta with Shrimp & Tomato Vodka Sauce – \$80
- Campanelle Pasta with Grilled Chicken & Pesto Cream Sauce – \$80
- 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 – \$80
- Pinwheel Meat Lasagna with Meat Sauce – \$72
- Pinwheel Vegetable Lasagna with Marinara Sauce – \$68
- 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 – \$100
- Grilled Chicken Mediterranean – \$100
- Dijon Glazed Chicken Breast with Mango Salsa – \$100
- Lemon Tarragon Chicken with Herbed Chicken Stock Reduction – \$100
- Chipotle BBQ Grilled Chicken Breast – \$100
- Chicken & Vegetable Stir Fry – \$80
- General Tso's Chicken – \$80
- Orange Plum Chicken Stir Fry – \$80
- Chicken Enchiladas with Salsa Verde – \$80

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



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Beef Entrée Selections - Each Pan Serves 8

Spiced Rum Marinated Flank Steak with Garlic Mushroom au Jus – \$105

Blackened Flank Steak with Onion au Jus – \$105

Beef & Broccoli Stir Fry – \$80

Bistro Filet Steak au Poivre with Brandy Dijon Sauce – \$175 – 9 6oz Steaks (5oz \$153)

Braised Beef Short Ribs with Gorgonzola Demi-Glace – \$176 – 9 5oz Short Ribs

Seafood Entrée Selections

Grilled Faroe Island Salmon with Dill Cream Sauce – \$150 – 9 (5oz); \$175 - 9 (6oz)

Teriyaki Grilled Faroe Island Salmon with Mango Salsa – \$150 – 9 (5oz); \$175 - 9 (6oz)

Blackened Grouper Pontchartrain \$180 - 9 (7oz)

Vegetarian Entrée Selections - Each Pan Serves 8

Vegetable Stuffed Zucchini with Marinara & Cheese – \$58

Vegetable Stuffed Zucchini with Plant Based Protein and Marinara -\$72

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

Vegetable Lasagna – \$68

Butternut Squash Cannelloni -\$96

Fajita Bar - \$200 – Serves 12

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 Baked Potato Bar - \$70 – 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



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Soups and Salads

Soups - \$56 Gallon – Serves 16; \$25 Half Gallon – Serves 8

Funky's Baked Potato Soup

Minestrone

Grilled Chicken Noodle

Chili

White Chicken Chili

Tomato Basil Bisque

Gourmet Green Salads Small \$30 – Serves 8; Large \$52 – 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, Roasted Vegetables, Feta Cheese & Pesto Vinaigrette

-Strawberry, Orange & Almond Salad with Citrus Vinaigrette

-Classic Caesar Salad

Salad Proteins – 1 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 Small Serves 15 / Large Serves 30

Italian Pasta Salad - \$34 / \$54

Cole Slaw - \$30 / \$40

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



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Accompaniments/Desserts/Beverages

Starch Sides – Serves 15

- Herb Roasted Red Potatoes – \$25
- Butternut Squash Rice Pilaf – \$25
- Mascarpone Mashed Potatoes – \$30
- Basmati Rice Pilaf – \$30
- Wild & Brown Rice – \$30
- Vegetable Fried Rice – \$30
- Mexican Rice – \$30
- Macaroni & Cheese – \$35
- Potatoes Romanoff – \$35

Vegetable Sides – Serves 15

- Steamed Vegetable Medley – \$30
- Grilled Vegetable Medley – \$30
- Sautéed Julienned Vegetables with Haricots Verts – \$37
- Green Bean Casserole – \$27
- Broccoli Almondine – \$30
- Haricots Verts with Red Peppers – \$32

Desserts

- Caramelitas – \$1.50 Each
- Caramel Brownies – \$1.50 Each
- Chocolate Cheesecake Petit Fours – \$2.50 Each
- Assorted Cookies – \$1.25 Each
- Fruit Linzer Torte Bars – \$1.50 Each

Beverages

- Fresh Brewed Iced Tea \$9.00 / Gallon
- Coffee Service \$16.00 / 3 Liters
- Bottled Waters \$1.00
- Canned Sodas \$1.00