







-SOCIAL 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 the final menu and beverage selection, service style, and location.



#### Vegetarian

Olive Tapenade Deviled Egg (GF)
Antipasto Stuffed Zucchini
Gorgonzola, Walnut & Brandied Pear Crostini
Plantain Crisp with Avocado, Lime & Peppadew (GF)
Spiced Pecan Moody Blue Tartlet with Roasted Grape

#### Chicken

Grilled Chicken Tostada Cone with Chipotle Cream Honey Ginger Roasted Chicken on a Potato Crisp with Marinated Fennel (GF) Herb Chicken Zucchini Wrap, Lemon Aioli, and Olive Tapenade

### Beef and Pork

Brown Sugar Bacon (GF) Flank Steak, Moody Blue, Blackberry Compote Crostini

### Seafood

Salmon Deviled Egg Seared Ahi Tuna with Fire Roasted Tomato Tapenade & Balsamic Reduction (GF) Blackened Shrimp & Stuffed Peppadew Skewer (GF) Chilled Grilled Shrimp with Cocktail Sauce (GF) Citrus Shrimp with Horseradish Lemon Cream (GF)





#### Vegetarian

Brie & Poached Pear Crostini
Mini Vegetarian Taco with Guacamole (GF)
Baked Artichoke & Spinach Tartlet
Vegan Stuffed Mushroom
Sun-dried Tomato & Feta Cheese Gougare
Spanakopita

#### Chicken

Bacon Wrapped Chicken Medallion with Orange Maple Glaze(GF, DF) Coconut Cashew Medallion with Banana Papaya (DF) Nashville Hot Chicken Bit

#### **Beef**

Gourmet Pepper Jack Pig in a Blanket - All Beef Hot Dog Flank Steak Crostini with Boursin Cheese, Pebre & Roasted Yellow Tomatoes Short Rib Toast with Garlic Aioli & Olive Tapenade Mini Barbacoa Taco with Salsa Verde, Pickled Onions & Queso Fresco (GF)

#### Seafood

Coconut Shrimp with Mango Chutney
Bacon-Wrapped Scallop with Roasted Red Pepper Aioli (GF)
Maryland Crab Cake with Remoulade Sauce

#### **Pork**

Goetta Hanky Panky with White Cheddar Cheese Tamarind Braised Pork Belly on a Steamed Bun with Candied Jalapeno





# Displayed

Fresh Fruit (GF)
Domestic & International Cheese Platter (GF)
Grilled Vegetable Platter with Fresh Mozzarella (GF)
Vegetable Crudite with Broccoli Ranch (GF)
Chilled Grilled Shrimp with Cocktail Sauce (GF)
House Cured Lox with Traditional Garnish (GF)
Caprese Skewer (GF)
Olive Tapenade Deviled Egg (GF)

#### Hummus

\*\*Served with House Made Pita Chips Traditional Hummus Olive Hummus Roasted Red Pepper Hummus

### Dips & Spreads

Tomato, Goat Cheese & Mozzarella Bruschetta (GF)
Truffled White Bean, Mushroom & Asparagus Bruschetta (GF)
Seven-Layer Southwestern Dip with Tortilla Chips (GF)
Roasted Tomato Salsa with Tortilla Chips (GF)
Black Bean & Corn Salsa with Tortilla Chips (GF)
Guacamole with Tortilla Chips (GF)





### Charcuterie & Cheese Board

Assortment of Dried and Cured Meats, International Cheeses,
Gourmet Olives & Peppadew Peppers with Flatbreads & Crackers

## **Pinwheels**

Turkey and Muenster Italian Meats & Provolone Cheese Smoked Salmon & Cream Cheese Roast Beef, Cheddar & Horseradish

## Mini Dinner Roll Sandwiches

Through The Garden Honey Ham and Cheddar Roast Turkey and Muenster Roast Beef and Horseradish Cheddar





# Displayed

Italian Sausage Mushroom Caps (GF) Ricotta & Fresh Herb Mushroom Caps (GF) Funky's Cheese Wonton with Marinara Sauce

**Hot Dips** 

Spinach & Artichoke (GF) with House Made Pita Chips Spinach Con Queso with House Made Tortilla Chips (GF) Chorizo & Black Bean with Scallions Tortilla Chips (GF) Buffalo Chicken Dip with House Made Tortilla Chips(GF)

### Wings

with Celery and Blue Cheese Dressing Garlic Parmesan (GF) Buffalo (GF) Honey Mustard Mango Teriyaki Grilled BBQ (GF)

## Bite-Size Displayed

Goetta Hanky Panky with White Cheddar Cheese Gourmet Pepper Jack Pigs in a Blanket Sun-dried Tomato & Goat Cheese Tartlet Spinach & Pine Nut Gougere Bacon Wrapped Chicken with Orange Maple Glaze(GF, DF)

#### **Skewers**

Sweet & Sour Pineapple Chicken (GF) Teriyaki Glazed Pork Beef & Sweet Pepper

#### Meatballs

Swedish
Barbecue
Marsala
Parmesan Crusted with Puttanesca Sauce
Sweet & Sour Pineapple Sauce





# **Beef**

Sakura Farms Wagyu
Braised Beef Short Ribs (Choice of Demi-Glaze)
Grilled Beef Tenderloin with Garlic Compound Butter
Grilled Bistro Filet Served with Garlic Compound Butter
Bistro Filet au Poivre with Brandy Dijon Sauce
Roasted New York Strip(Sliced with Red Wine Demi-Glaze)
Beef Brisket with Onion Au Jus (Buffet or Family Style Only)
Flank Steak Served with Onion Au Jus (Buffet or Family Style Only)





# Amish Free Range Chicken

Milanese with Pomodoro Sauce

Dijon Glazed Chicken with Mango Salsa (GF, DF)
Lemon & Herb Chicken Served with Zucchini & Tomato Wine Sauce(GF,DF)
Serrano Ham Chicken Breast with Spinach & Manchego Cheese with Smoked Paprika Cream (GF)
Scallopini with Lemon Caper Veloute
Saltimbocca with Lemon Caper Veloute (GF)
Milanese with Prosciutto & Roasted Tomato Veloute

#### Pork

Parmesan Crusted Tenderloin with Apple Veloute or Sun-Dried Tomato & Artichoke Veloute (GF) Prime Grilled Pork Medallion with Mediterranean Sauce (GF) Citrus Pork with Corn Relish Grilled Bone-in Pork Chop ( Single Entree only )





#### Salmon

Maple Glazed Salmon with Grilled Pineapple Pico de Gallo(GF) Arctic Salmon with Avocado Tomato Salad (GF, DF) Lemon Grilled Salmon with Dill Cream Sauce (GF)

#### North Atlantic Cod

Atlantic Cod with Shrimp Scampi (GF)
Citrus Roasted Cod with Chimichurri (GF)

#### Grouper

Blackened Grouper with Shrimp Pontchartrain Grouper Veracruzana (GF) Blackened Grouper with Shrimp Scampi

#### Vegetarian

Butternut Squash Cannelloni with Spinach Cream Sauce Butternut Squash Ravioli with Brown Butter, Spinach & Almonds Bowtie Pasta with Spinach, Mushrooms & Artichokes with Pesto Cream Sauce

#### Vegan

Grilled Tofu with Roasted Vegetables & Tomato Sauce (GF)
South African Ratatouille with Basmati Rice
Vegan Bourguignon with Vegan Mashed Potatoes
Grilled Corn Polenta Cake with Roasted Vegetables and Roasted Red Pepper Coulis





#### Starches

Mascarpone Mashed Potatoes (GF)

Roasted Garlic Au Gratin Potatoes (GF)

Parmesan Scalloped Potatoes

Herb Roasted Red Potatoes (GF)

Herb Roasted Fingerlings (GF)

Spinach Basmati Pilaf (GF)

Caramelized Onion and Gorgonzola Mashed Potatoes(GF)

Boursin Mashed Potatoes(GF)

Butternut Squash Quinoa(GF,DF)

Roasted Root Vegetables(GF,DF)

# Vegetables

Roasted Asparagus with Roasted Grape Tomatoes(GF,DF)

Charred Baby Carrots with Parsley Paprika Butter (GF)

Lemon Scented Asparagus (GF,DF)

Haricots Verts (GF,DF)

Maple Glazed Carrots (GF,DF)

Grilled Seasonal Vegetable Medley (GF,DF)

Green Beans Almondine (GF,DF)

Roasted Brussels Sprouts(GF,DF)

Seasonal Vegetable Hash(GF,DF)





#### Vegetarian

Butternut Squash Ravioli with Brown Butter, Kale & Toasted Almonds
Campanelle with Sun-Dried Tomatoes, Toasted Pine Nuts, Asparagus & Pesto Cream Sauce
Butternut Squash Cannelloni with Spinach Cream Sauce
Bowtie Pasta with Spinach, Mushrooms & Artichokes with Pesto Sauce

#### Meat

Baked Gemelli & Meatballs in Red Sauce Meat Lasagna Pinwheels Gemelli with Italian Sausage & Pomodoro Meat Sauce

### Seafood

Campanelle with Shrimp & Tomato Vodka Sauce Campanelle with Salmon, Sun-Dried Tomato Sauce

#### Chicken

Campanelle with Chicken & Mediterranean Sauce Campanelle with Chicken & Pesto Cream Sauce Campanelle with Chicken & Tomato Vodka Sauce

\*\*Gluten Free Pasta Available with an Upcharge





#### Pasta\*

Bowtie & Campanelle Pasta Alfredo, Meat, Pesto & Marinara Sauces Grilled Chicken, Italian Sausage, Shrimp, Mushrooms, Peppers, Onions, Zucchini, Artichokes, Asparagus, Toasted Almonds, Olives & Shredded Parmesan

#### Garden Market

(Not Available for Tastings) Spring Mix, Romaine & Bibb Spinach Grilled Chicken, Grilled Salmon, Grilled Vegetables, Cheddar, Feta, Gorgonzola, Parmesan Cheeses, Cucumber, Tomatoes, Carrots, Roasted Red Peppers, Spiced Pecans, Walnuts, Diced Apples

#### Mac & Cheese\*

Smoked Gouda Mornay & Traditional Mornay Shrimp, Bacon, Smoked Chicken, Scallions, Pulled Pork, Asparagus, Onions, Leeks, Sun-Dried Tomatoes, Wild Mushroom Blend

# Risotto\* (GF) Parmesan Risotto

Sauteed Pancetta, Bacon Bits, Smoked Pulled Chicken, Sauteed Shrimp, Sauteed Mushrooms, Sun-Dried Tomatoes, Olive Tapenade, Diced Asparagus, Sauteed Leeks, Shredded Parmesan Cheese





# Chef Attended Carving Stations (Not Available for Tastings) Slow Roasted Prime Rib with Au Jus & Creamy Horseradish

Slow Roasted Prime Rib with Au Jus & Creamy Horseradish
Grain Mustard Crusted or Lemon Herb Crusted Free Range Organic Turkey Breast
Beef Tenderloin (Available for an Additional Charge)
Cranberry Chutney & Herb Aioli

#### Fresh Parmesan Wheel Pasta Action Station

(Not Available for Tastings or Off-Premise Venues)
ToppingsGrilled Chicken with Roasted Tomatoes
Asparagus, Mushroom, and Roasted Red Pepper

#### Taco

Corn & Flour Tortillas
Barbacoa, Carnitas, Fiesta Chicken
Queso Fresco, Limes, Pickled Red Onions, Pickled
Jalapenos, Corn Salsa, Salsa Árbol,
Roasted Tomato Salsa, Salsa Verde, Pico de Gallo &
Guacamole
Cilantro Lime Rice, Stewed Black Beans

#### **Tater Tot**

Tater Tots
Sour Cream, Bacon Bits, Spinach Chili Con Queso,
Ranch Dressing, Pickled Jalapenos
Shredded Cheddar, Quacamoli, Ketchup,
Cincinnati Chili & BBQ Sauce

### Chef Made to Order Ramen or Pho Station

Rice Noodles or Ramen Noodles Chicken, Beef & Vegetable Broths Shrimp, Gochujang Chicken Sous Vide Pork Belly, Banh Mi Thai Marinated Tofu Spring Onions, Corn, Hard Boiled Eggs, Hot Chili Oil, Garlic Oil, Snow Peas, Shredded Carrots, Wild Mushrooms, Daikon, Cilantro, Pickled Ginger, Vegetable Spring Rolls with Sweet Chili Sauce





#### Sliders

Prime Rib with Caramelized Onions, Provolone & Horseradish Sauce
Short Rib with Root Vegetable Buttermilk Puree
BLT
Pulled Pork with BBQ Sauce
Grilled Chicken with Bacon, Tomato & Ranch Dressing
Fried Chicken with Southern Slaw & Ancho Maple Syrup
Pulled Chicken with BBQ Sauce
Organic Turkey Club with Balsamic Onion Jam
Ahi Tuna Banh Mi with Mango Salsa & Sriracha
Bison with Bacon Jam & Smoked Blue Cheese
Crab Cake with Remoulade
Chicago Style Mini-Dog
Cincinnati Cheese Coney
Wild Mushroom & Pecan Pate with Porcini Aioli and Carmalized Leaks on a Pretzel Bun

Portabello Slider, Vegan Cheese, Tomato Jam, and Balsamic Onions

Gourmet Beef Patty with American Cheese & Pickles

Gourmet Beef Patty with Pastrami & Gruyere

#### Wood Grilled Pizza

Italian Sausage with Portabello, Roasted Garlic & Olive Oil
Blackened Shrimp with Artichoke, Goat Cheese & Pesto Sauce
Mozzarella with Tomato, Basil, Balsamic Reduction & Olive Tapenade
Flank Steak with Caramelized Onion & Goat Cheese
Asparagus with Sun-Dried Tomato, Artichoke, Roasted Garlic & Olive Oil
Pulled BBQ Chicken with Peppadew & Pineapple
Smoked Blue Cheese with Pecan Wood Smoked Bacon









