FUNKY'S
CATERING
EVENTS

Social Event 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 and beverage selections, service style and location.

Passed Hors d'Oeuvres - Cold

Vegetarian

Caprese Spoon (*GF*)
Pickled Vegetable & Avocado Sushi with Sriracha Mayo (*GF*)
Olive Tapenade Deviled Egg (*GF*)
Apple Asiago Tartlet
Zucchini Pancake with Tomato Confit & Goat Cheese
Gorgonzola, Walnut & Brandied Pear Crostini
Plantain Crisp with Avocado, Lime & Chive (*GF*)
Shiitake Mushroom & Artichoke Barquette with Porcini Cream
Spinach & Pine Nut Gougére
Vegetable Moo Shu with Sweet Chili Sauce
Stuffed Endive with Whipped Goat Cheese, Fig & Spiced Pecan (*GF, Seasonal*)

Seafood

Seared Tuna & Chickpea on a Parmesan Crisp (*GF*)
Seared Ahi Tuna with Fire Roasted Tomato Tapenade & Balsamic Reduction (*GF*)
Tuna & Scallion Sushi Roll with Sriracha Mayo (*GF*)
Blackened Shrimp & Stuffed Peppadew Skewer (*GF*)
House Cured Salmon on Pumpernickel with Dill Sour Cream
Chilled Grilled Shrimp with Wasabi Cocktail Sauce (*GF*)
Spicy Shrimp & Vegetable Moo Shu with Sweet Chili Sauce

Beef and Pork

Bistro Filet & Asparagus Canapé with Horseradish & Capers
Italian Sausage & Grilled Vegetable Antipasto Crostini

Chicken

Grilled Chicken Tostada Cone with Chipotle Cream
Honey Ginger Roasted Chicken on a Potato Crisp with Marinated Fennel (*GF*)
Maple, Grape & Walnut Chicken Salad Barquette

Passed Hors d'Oeuvres – Warm

Vegetarian
Brie & Poached Pear Crostini
Mini Vegetarian Taco with Guacamole (*GF*)
Baked Artichoke & Spinach Tartlet
Black Bean Cake with Chipotle Cream
Mustard-Ale English Cheddar Grilled Cheese with Tomato & Avocado
Sundried Tomato & Goat Cheese Tartlet
Poached Pear & Brie Tartlet
Spanakopita

Seafood
Charleston Shrimp & Grits Canapé (*GF*)
Coconut Shrimp with Mango Chutney
Bacon Wrapped Scallop with Roasted Red Pepper Aioli (*GF*)
Maryland Crab Cake with Remoulade Sauce
Potato Latke with House Lox & Dill Crème Fraiche (*GF*)
Pomegranate Glazed Salmon Canapé with Plum Relish (*GF*)

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

Chicken
Coconut Cashew Chicken Medallion with Banana Papaya BBQ Sauce
Bacon Wrapped Chicken with Orange Maple Glaze (*GF*)
Pistachio Crusted Chicken with Apple Chutney
General Tso's Chicken Wonton Cup with Cashew Slaw

Pork
Goetta Hanky Panky with White Cheddar Cheese
Brown Sugar Bacon (*GF*)
Pork-Belly Pigs in a Blanket with Tequila Spiked Mustard

Plated Hors d'Oeuvres - Cold

Displayed
Fresh Fruit (*GF*)
Domestic & International Cheese Platter (*GF*)
Grilled Vegetable Platter with Fresh Mozzarella (*GF*)
Vegetable Crudité with Broccoli Ranch (*GF*)
Chilled Grilled Shrimp with Wasabi Cocktail Sauce (*GF*)
House Cured Lox with Traditional Garnish (*GF*)

Dips & Spreads
Tomato, Goat Cheese & Mozzarella Bruschetta (*GF*)
Truffled White Bean, Mushroom & Asparagus Bruschetta (*GF*)
Caramelized Onion, Gorgonzola & Almond Cheesecake (*GF*)
Roasted Red Pepper, Sundried Tomato & Pine Nut Torta (*GF*)
Seven Layer Southwestern Dip with House Made Tortilla Chips (*GF*)
Roasted Tomato Salsa with Tri-Colored Tortilla Chips (*GF*)
Salsa Verde with Tri-Colored Tortilla Chips (*GF*)
Guacamole with House Made Tortilla Chips (*GF*)

Hummus
Traditional with House Made Pita Chips
Olive with House Made Pita Chips
Roasted Red Pepper with House Made Pita Chips
Seasonal with House Made Pita Chips

Mini Dinner Roll Sandwiches- *$2.50 Each*
Turkey, Swiss & Pecan
Italian Meats & Provolone Cheese
Smoked Salmon & Cream Cheese
Roast Beef, Cheddar & Horseradish

Rice Paper Summer Rolls
Thai Shrimp Summer Roll with Sweet Chili Sauce (*GF*)
Curried Chicken & Vegetable Summer Roll with Thai Peanut Sauce (*GF*)

Charcuterie & Cheese Board
Assortment of Dried and Cured Meats, International Cheeses, Gourmet Olives & Peppadew Peppers with Homemade Cheese Straws, Flatbreads & Crackers

Soup Shooter
Gazpacho

Plated Hors d'Oeuvres - Warm

Displayed
Italian Sausage Mushroom Caps (*GF*)
Ricotta & Fresh Herb Mushroom Caps (*GF*)
Funky's Cheese Wonton with Marinara Sauce
Chipotle Chicken Egg Rolls with Cilantro Sour Cream

Skewers
Sweet & Sour Chicken with Grilled Pineapple (*GF*)
Teriyaki Glazed Pork
Beef & Sweet Pepper

Meatballs
Swedish
Barbeque
Marsala
Parmesan Crusted with Puttanesca Sauce
Sweet & Sour Pineapple Sauce

Hot Dips
Spinach & Artichoke with House Made Pita Chips
Spinach Con Queso with House Made Tortilla Chips (*GF*)
Chorizo & Black Bean with Scallions & Tri-Colored Tortilla Chips (*GF*)
Smoked Chicken & Kale with House Made Pita Chips

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

Soup Shooters
Funky's Potato Soup with Bacon & Cheddar
Tomato Bisque with Fried Basil

Entrees

Beef
Braised Beef Short Ribs (Choice of Demi Glace)
Grilled Beef Tenderloin with Garlic Compound Butter
Grilled Bistro Filet
Bistro Filet au Poivre with Brandy Dijon Butter
Sous Vide Roasted New York Strip
(Sliced with Red Wine Demi Glace)
Beef Brisket with Onion au Jus (Buffet or Family Style Only)
Flank Steak (Buffet or Family Style Only)

Sauces
Gorgonzola Demi Glace
Roasted Poblano Reduction Demi Glace
Sundried Tomato Demi Glace
Red Wine Demi Glace
Mocha Porcini Demi Glace ($1.50 per person upcharge)
Bourgonion ($1.50 per person upcharge)
Creamy Horseradish
Roasted Garlic Compound Butte

Amish Free Range Chicken
Grilled
Dijon Glazed Chicken with Mango Salsa (*GF*)
Lemon & Herb Marinated Chicken with Zucchini & Tomato Tapenade (*GF*)
Lemon Tarragon with Herbed Chicken Stock Reduction (*GF*)

Traditional
Scaloppini with Lemon Caper Velouté
Scallopini with Sundried Tomato & Artichoke Sauce
Saltimbocca with Lemon Caper Velouté (*GF*)
Milanese with Prosciutto & Roasted Tomato Velouté
Milanese with Pomodoro Sauce

Stuffed
Serrano Ham Wrapped Chicken Breast Stuffed with Spinach & Manchego Cheese with Smoked Paprika Cream (*GF*)
Spinach, Goat Cheese & Roasted Red Pepper Stuffed Chicken Breast with Roasted Garlic & Caper Beurre Blanc (*GF*)
Caprese Stuffed Chicken Breast with Pesto Wine Sauce (*GF*)

On The Bone ***(Buffet or Family Style Only)***
Dijon Glazed with Mango Salsa
Chipotle BBQ
Slow Roasted with Lemon Tarragon Gastrique

Sous Vide Grilled Airline
Lemon & Herb Marinated with Zucchini & Tomato Tapenade (*GF*)
Herb Crusted with Herbed Stock Reduction

Pork
Parmesan Crusted Tenderloin with Apple Beurre Blanc or Sundried Tomato & Artichoke Velouté (*GF*)
Prime Grilled Chop with Sundried Tomato & Artichoke Velouté (*GF*)
Chipotle Marinated Tenderloin Medallion with Sweet Onion Marmalade (*GF*)
Plum Hoisin Glazed Medallion with Rum Raisin Compote (*GF*)

Fish

Faroe Island Salmon from Scotland

Maple Glazed Salmon au Poivre with Grilled Pineapple Pico de Gallo (*GF*)
Teriyaki Grilled Salmon with Mango Salsa (*GF*)
Lemon Grilled Salmon with Dill Cream Sauce (*GF*)
Grilled Salmon with Madras Curry Sauce (*GF*)

Grouper

Blackened Grouper with Crab & Shrimp Pontchartrain
Grouper Vera Cruzana (*GF*)

North Atlantic Cod

Blackened Cod with Crab & Shrimp Pontchartrain
Citrus Roasted Cod with Chimichurri (*GF*)
Roasted Cod with Ginger Soy Sauce Glaze (*GF*)

Branzino

Pan Seared Branzino with Herb Butter (*GF*)
Pan Seared Branzino with Tomato Tapenade (*GF*)

Vegetarian

Roasted Vegetable & Manchego Tart with Red Pepper Pesto
Butternut Squash Cannelloni with Spinach Cream Sauce
Butternut Squash Ravioli with Brown Butter, Spinach & Almonds
Campanelle with Sundried Tomatoes, Toasted Almonds, Asparagus & Pesto Aglio e Olio
Bowtie Pasta with Spinach, Mushrooms & Artichokes with Pesto Cream Sauce
Root Vegetable Crepe with Boursin Cream Sauce

Vegan

Grilled Tofu with Roasted Vegetables & Tomato Sauce (*GF*)
Grilled Cauliflower Steak with Pesto Sauce (*GF*)
South African Ratatouille with Israeli Couscous
Quinoa Paella with Miso-Citrus Broth, Cashews & Kidney Beans (*GF*)

Accompaniments

Starches

Potatoes Romanoff
Mascarpone Mashed Potatoes
Roasted Garlic au Gratin Potatoes
Parmesan Scalloped Potatoes
Herb Roasted Red Potatoes
Roasted Sweet Potatoes & Spiced Pecans
Herb Roasted Fingerlings
Kale & Roasted Red Pepper Risotto
Spinach Basmati Rice
Butternut Squash Rice Pilaf
Ancient Grains – Quinoa, Farrow & Dried Berry Blend
Mediterranean Israeli Couscous

Vegetables

Julienned Vegetables & Green Beans
Roasted Asparagus with Fire Roasted Tomatoes
Charred Baby Carrots with Parsley Paprika Butter
Lemon Scented Asparagus
Grilled Haricots Verts
Maple Glazed Carrots
Grilled Vegetable Medley
Green Bean Almondine
Herb Roasted Pattypan & Pearl Onion Blend
Roasted Brussel Sprouts

Pasta

Gluten Free Pasta Available with an Upcharge

Vegetarian

Butternut Squash Ravioli with Brown Butter, Kale & Toasted Almonds
Campanelle with Sundried Tomato, Toasted Pine Nuts, Asparagus & Pesto Cream Sauce
Butternut Squash Cannelloni with Spinach Cream Sauce
Gnocchi with Foraged Mushroom Blend & Sage Cream Sauce
Bowtie Pasta with Spinach, Mushrooms & Artichokes with Pesto Sauce
Vegetable Lasagna Pinwheels with Marinara Sauce & Aged Provolone
Sacchettini Alfredo with Asparagus & Blistered Tomatoes

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, Sundried Tomato & Lemon Caper Sauce

Chicken

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

Stations

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

Guacamole Stand*(GF)
Tortilla Chips
Spinach Con Queso
Black Bean Pico, Tomatoes, Jalapeño, Cilantro, Cucumber, Lime & Avocado

Carolina Grits (GF)
Shrimp, Smoked Chicken, Pulled Pork, Pork Belly
Asparagus, Leeks, White Cheddar, Bacon, Hot Sauce, Roasted Red Bell Peppers, Sautéed Mushrooms, Caramelized Onions, Chives

Garden Market (Not Available for Tastings)
Spring Mix, Romaine & Bibb Lettuces
Grilled Chicken, Grilled Salmon, Grilled Vegetables
Cheddar, Feta, Gorgonzola, Parmesan Cheeses
Cucumbers, Tomatoes, Carrots, Roasted Red Peppers, Spiced Pecans, Walnuts, Diced Apples
Gourmet Grilled Cheese
Tomato Basil Bisque

Mac & Cheese*
Smoked Gouda, White Cheddar & Traditional Sauces
Shrimp, Bacon, Honey Ham, Asparagus, Onions, Leeks, Sundried Tomatoes, Wild Mushroom Blend, Smoked Chicken, Scallions, Pulled Pork

Risotto*(GF)
Parmesan Risotto
Sautéed Pancetta, Bacon Bits, Smoked Pulled Chicken, Sautéed Shrimp, Sautéed Mushrooms, Sundried Tomatoes, Olive Tapenade, Diced Asparagus, Sautéed Leeks, Shredded Parmesan Cheese

**These Stations Can Be Upgraded To An Interactive, Made-To-Order Station*

Chef Attended Carving Station (Not Available for Tastings)
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
Local Breads with Infused Oils, Balsamic Vinegars & Garlic Butter

Chef Made To Order Pho
Chicken, Beef & Vegetable Broths
Rice, Wheat & Egg Noodles with Fried Wontons
Shaved Pork Tenderloin, Sliced Chicken & Shrimp
Snow Peas, Bean Sprouts, Shredded Carrots, Leeks, Wild Mushrooms,
Daikon, Cilantro, Pickled Ginger, Red Peppers & Chilies
Vegetable Spring Rolls with Sweet Chili Sauce

Taco
Corn & Flour Tortillas
Barbacoa, Carnitas, Fiesta Chicken
Queso Fresco, Limes, Pickled Red Onions, Pickled Jalapeños
Corn Salsa, Salsa Arbol, 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 Jalapeños
Shredded Cheddar, Avocado, Sriracha Ketchup, Canadian Brown Gravy
Cincinnati Chili & Montgomery Inn BBQ Sauce

Chef Made To Order Ramen
Thin Asian Rice Noodles
Slow Roasted Pork Tenderloin, Gochujang Chicken, Sous Vide Pork Belly Bahn Mi,
Thai Marinated Tofu Bahn Mi, Spring Onions, Bamboo Shoots, Corn, Hard Boiled Eggs,
Bean Sprouts, Fried Tofu, Napa Cabbage, Seaweed, Pickled Ginger,
Hot Chili Oil, Scallion Oil & Garlic Oil

Sliders

Gourmet Beef Patty with American Cheese & Pickles
Gourmet Beef Patty with Pastrami & Gruyere
Prime Rib with Caramelized Onions, Provolone & Horseradish Sauce
Short Rib with Root Vegetable Buttermilk Purée
Bratwurst with Caramelized Onion & Whole Grain Mustard
BLT (Bacon, Lettuce & Tomato)
Pulled Pork with BBQ Sauce
Grilled Chicken with Bacon, Tomato & Ranch Dressing
Fried Chicken with Southern Slaw & Ancho Maple Syrup
Chicken with BBQ Sauce
Organic Turkey Club with Balsamic Onion Jam
Ahi Tuna Bahn Mi with Mango Salsa & Sriracha
Bison with Bacon Jam & Smoked Blue Cheese
Crabcake with Remoulade
Chicago Style Mini-Dog
Cincinnati Cheese Coney
Wild Mushroom & Pecan Pâté with Porcini Cream on a Pretzel Bun
Black Bean with Chipotle Aioli

Wood Grilled Pizza

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