

DINNER MENU

PASTA DISHES \$9.00 PER PERSON WITH SALAD, BREAD & BUTTER

- BOW TIE PASTA WITH CHICKEN AND PESTO CREAM SAUCE
- PENNE PASTA AND VEGETABLES WITH ROASTED RED PEPPER AND TOMATO SAUCE
- BOW TIE PASTA WITH SPINACH, MUSHROOM AND ARTICHOKE IN PESTO CREAM SAUCE
- PENNE PASTA WITH GRILLED CHICKEN IN A TOMATO VODKA SAUCE
- PENNE PASTA WITH BEEF AND MARSALA MUSHROOM SAUCE
- BOW TIE PASTA WITH SALMON IN A LEMON, CAPER AND SUN DRIED TOMATO SAUCE
- PINWHEEL MEAT LASAGNA WITH FUNKY'S MEAT SAUCE
- PINWHEEL VEGETABLE LASAGNA WITH MARINARA SAUCE
- PENNE MEATBALL CASSEROLE - BAKED WITH MEAT SAUCE AND THREE CHEESES
- CHICKEN CANNELLONI - OVER ROASTED RED PEPPER SAUCE AND TOPPED WITH ALFREDO AND CHEESE

CHICKEN DISHES \$9.00 (*\$10.00) WITH ONE SIDE DISH, SALAD, BREAD & BUTTER

- *ARTICHOKE AND SUN DRIED TOMATO STUFFED CHICKEN - MARINATED CHICKEN BREAST STUFFED WITH SUN DRIED TOMATOES, ARTICHOKE, GARLIC AND BASIL. BAKED AND TOPPED WITH GARLIC WINE SAUCE
- *CHICKEN BREAST STUFFED WITH WILD RICE AND MUSHROOM - CHICKEN BREAST STUFFED WITH WILD AND BROWN RICE, MUSHROOMS, GARLIC AND ONION. TOPPED WITH MARSALA SAUCE
- GRILLED CHICKEN FLORENTINE - MARINATED CHICKEN BREASTS TOPPED WITH SPINACH, CANNELLINI BEANS, ROASTED RED PEPPERS AND PESTO CREAM
- BALSAMIC CHICKEN - BALSAMIC MARINATED CHICKEN BREASTS TOPPED WITH ARTICHOKE, LEEKS, SUN-DRIED TOMATOES AND GARLIC WINE VOLUTE SAUCE
- CHIPOTLE BBQ GRILLED CHICKEN BREAST
- GRILLED CHICKEN MEDITERRANEAN
- CHICKEN AND VEGETABLE STIR FRY
- CHICKEN AND ROASTED VEGETABLE CASSEROLE - MARINATED CHICKEN BREASTS, RICOTTA AND FRESH ROASTED VEGETABLES TOSSED IN MARINARA AND TOPPED WITH THREE CHEESES
- DIJON GLAZED CHICKEN WITH MANGO SALSA - BONELESS CHICKEN BREAST MARINATED AND GRILLED WITH DIJON, MAPLE AND GARLIC. SERVED WITH A MANGO SALSA.

BEEF AND PORK DISHES \$11.00 (*\$15.00, **\$17.00) PER PERSON WITH ONE SIDE DISH, SALAD, BREAD & BUTTER

- PARMESAN CRUSTED PORK TENDERLOIN WITH SUN-DRIED TOMATO, ARTICHOKE & LEEK WHITE WINE SAUCE
- SWEET AND SOUR GLAZED PORK CHOPS WITH PINEAPPLE AND BELL PEPPERS
- *BISTRO FILET MEDALLIONS WITH MUSHROOM MARSALA SAUCE
- *STEAK AU POIVRE WITH GORGONZOLA DEMI-GLACE – MEDALLIONS CRUSTED WITH PEPPER-CORNS AND SPICES
- FLANK STEAK WITH MUSHROOM AU JUS
- HERB ROASTED PORK TENDERLOIN WITH GARLIC LIME SAUCE
- **BISTRO FILET WITH SUN DRIED TOMATO DEMI-GLACE

SEAFOOD DISHES \$13.00 PER PERSON WITH ONE SIDE DISH, SALAD, BREAD & BUTTER

- ALMOND CRUSTED GROUPEL WITH MANGO SALSA - FRESH GROUPEL MEDALLIONS CRUSTED WITH ALMONDS AND PANKO BREAD CRUMBS AND SERVED WITH A MANGO SALSA
- POTATO CRUSTED SALMON WITH DILL CREAM SAUCE
- SHRIMP AND VEGETABLE CURRY - SHRIMP AND FRESH VEGETABLES SAUTÉED IN A MILD YELLOW CURRY SAUCE AND SERVED OVER A BASMATI RICE PILAF
- BLACKENED AHI TUNA STEAK MEDALLIONS WITH PINEAPPLE AND PEAR CHUTNEY
- BAKED WHITEFISH AU GRATIN - WHITEFISH TOPPED WITH PARMESAN, GOAT CHEESE AND PESTO

VEGETARIAN DISHES \$9.00 PER PERSON WITH ONE SIDE DISH, SALAD, BREAD & BUTTER

- STUFFED PORTABELLO MUSHROOMS - STUFFED WITH ROASTED VEGETABLES AND TOPPED WITH MARINARA SAUCE AND THREE CHEESES
- SOUTH AFRICAN RATATOUILLE WITH GARLIC AND HERB COUS COUS
- BAKED EGGPLANT PARMESAN

SIDE SALADS

- MELA VERDE SALAD - MIXED FIELD GREENS AND ROMAINE WITH DRIED BERRIES, WALNUTS, GORGONZOLA, APPLES AND MAPLE BALSAMIC VINAIGRETTE
- FUNKY'S GRATZI SALAD - MIXED GREENS AND ROMAINE WITH OLIVE TAPENADE, FETA CHEESE AND MAPLE BALSAMIC VINAIGRETTE
- HOUSE SALAD - ROMAINE AND ICEBERG LETTUCE TOPPED WITH GRAPE TOMATOES, CUCUMBERS AND CARROTS
- CAESAR SALAD
- MEXICAN SALAD - ROMAINE AND ICEBERG LETTUCE WITH CORN, BLACK BEANS, BELL PEPPERS, RED ONION, TOMATOES AND CHEDDAR CHEESE
- SPINACH AND ROASTED VEGETABLE SALAD - BABY SPINACH AND MIXED GREENS WITH ROASTED VEGETABLES AND A TOMATO VINAIGRETTE
- ROASTED RED PEPPER, SPICED PECAN, FETA CHEESE SALAD - WITH MIXED GREENS, PEAR VINAIGRETTE AND CORNBREAD CROUTONS

SALAD DRESSING CHOICES

- RANCH
- RASPBERRY VINAIGRETTE
- ITALIAN
- ROASTED GARLIC AND PESTO VINAIGRETTE
- BLUE CHEESE
- MAPLE BALSAMIC VINAIGRETTE
- TOMATO VINAIGRETTE
- HONEY DIJON VINAIGRETTE
- SESAME VINAIGRETTE
- PEAR VINAIGRETTE
- LEMON FETA DRESSING
- SALSA RANCH

VEGETABLE AND STARCH SIDES

- STEAMED VEGETABLE MEDLEY
- GRILLED VEGETABLE MEDLEY
- GREEN BEAN ALMONDINE
- BROCCOLI & RED PEPPERS
- GREEN BEAN CASSEROLE
- VEGETABLE FRIED RICE
- BAKED SWEET POTATOES
- HERB ROASTED RED POTATOES
- MARSCAPONE MASHED POTATOES
- WILD AND BROWN RICE
- CORN O'BRIEN
- BASMATI RICE PILAF

DESSERTS:

- CARAMELITAS \$1.25
- TURTLE BROWNIES \$1.25
- FRUIT LINZER TORTE BARS 1.25
- ASSORTED COOKIES \$1.25
- CHOCOLATE CHEESECAKE PETIT FOURS \$1.50
- TIRAMISU \$3.00
- TIGER CHOCOLATE LAYER CAKE \$3.00
- LEMON MOUSSE CAKE \$3.00
- ORANGE DREAMSICLE CAKE \$3.00

THIS MENU IS PRICED FOR WEEKDAY ORDERS TO BE DELIVERED AND SET UP IN DISPOSABLE PANS, TRAYS AND BOWLS. PAPER PLATES, DISPOSABLE CUPS & SERVING UTENSILS AND PAPER NAPKINS ARE INCLUDED. DELIVERY PRICES VARY BY LOCATION.

IF YOU NEED A DINNER DELIVERED AND SET UP USING CERAMIC BOWLS & PLATTERS, CHINA PLATES, SILVERWARE AND/OR CHAFING DISHES, PLEASE LET US KNOW AND WE CAN QUOTE YOU A PRICE FOR YOUR SPECIFIC NEEDS.