

FUNKY'S

CATERING

THE MENU SELECTIONS SHOWN HERE ARE A SAMPLE OF WHAT WE OFFER. OUR GOAL IS TO TALK WITH YOU AND PLAN YOUR UNIQUE EVENT. OUR STAFF HAS THE EXPERIENCE, CREATIVITY AND SKILL TO MAKE WHATEVER IS NEEDED. WE LOOK AT EACH EVENT AS AN OPPORTUNITY TO CUSTOM DESIGN A SUCCESSFUL GATHERING, MEETING OR CELEBRATION.

FUNKY'S CATERING CULINARY PRACTICES INCLUDE TRADITIONAL AMERICAN CUISINE AND A VARIETY OF ETHNIC INFLUENCES. FULLY PREPARED FROM SCRATCH USING THE HIGHEST QUALITY INGREDIENTS, OUR ARTISTICALLY PRESENTED APPETIZERS, SALADS, ENTREES AND DESSERTS ARE THE HALLMARK OF EVERY EVENT WE CATER.

THE TEAM FOCUS IS CUSTOMER SERVICE AND YOUR SATISFACTION. OUR STAFF UNDERSTANDS THAT EVERY ORDER MUST BE ACCURATE, PUNCTUAL AND MAINTAIN A CONSISTENTLY HIGH LEVEL OF FOOD QUALITY.

FOR ALL PHARMACEUTICAL REPS THAT ORDER FROM FUNKY'S CATERING, WE HAVE SET UP A REWARDS PROGRAM. EACH CALENDAR MONTH WE WILL TOTAL YOUR FOOD PURCHASES. EVERY MONTH THAT YOU SPEND OVER \$250 WITH US WE WILL GIVE YOU A CREDIT OF BETWEEN 6% AND 10% THAT CAN BE USED TOWARD ANY FUTURE FOOD CATERED BY US.

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DINNER MENU

PASTA DISHES \$8.25 PER PERSON WITH SALAD, BREAD & BUTTER

- BOW TIE CHICKEN PESTO CREAM
- PENNE AND VEGETABLES WITH ROASTED RED PEPPER AND TOMATO SAUCE
- BOW TIE PASTA WITH SPINACH, MUSHROOM AND ARTICHOKES IN PESTO CREAM SAUCE
- PENNE PASTA WITH CHICKEN AND GRILLED 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 \$8.50 WITH ONE SIDE DISH, SALAD, BREAD & BUTTER

- ARTICHOKE AND SUN DRIED TOMATO STUFFED CHICKEN - MARINATED CHICKEN BREAST STUFFED WITH SUN DRIED TOMATOES, ARTICHOKES, 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 ARTICHOKES, 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 - BONE-IN CHICKEN MARINATED AND GRILLED WITH DIJON, MAPLE AND GARLIC. SERVED WITH A MANGO SALSA.
- COCONUT CURRY CHICKEN - MARINATED BONE-IN CHICKEN GRILLED, THEN BAKED WITH COCONUT AND YELLOW CURRY SAUCE

BEEF AND PORK DISHES \$9.50 PER PERSON WITH ONE SIDE DISH, SALAD, BREAD & BUTTER

- PARMESAN CRUSTED PORK LOIN WITH SUN DRIED TOMATO, ARTICHOKE, LEEK WINE SAUCE
- SWEET AND SOUR GLAZED PORK CHOPS WITH PINEAPPLE AND BELL PEPPERS
- *BEEF SIRLOIN COULETTES MEDALLIONS WITH MUSHROOM MARSALA SAUCE
- *STEAK AU POIVRE WITH GORGONZOLA DEMI-GLACE – SIRLOIN MEDALLIONS CRUSTED WITH PEPPERCORNS AND SPICES
- FLANK STEAK WITH SUN DRIED TOMATO DEMI-GLACE
- HERB ROASTED PORK LOIN WITH GARLIC LIME SAUCE
- EYE ROUND OF BEEF WITH MUSHROOM MARSALA SAUCE
- *PETITE FILET MIGNON WITH SUN DRIED TOMATO DEMI-GLACE

*\$13.50 PER PERSON

SEAFOOD DISHES \$11.50 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
- TERIYAKI GLAZED SALMON WITH GRILLED PINEAPPLE
- 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 \$8.50 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

SALAD DRESSING CHOICES

- RANCH
- RASPBERRY VINAIGRETTE
- ITALIAN
- ROASTED GARLIC AND PESTO VINAIGRETTE
- BLUE CHEESE
- MAPLE BALSAMIC VINAIGRETTE
- TOMATO VINAIGRETTE
- HONEY DIJON VINAIGRETTE
- SOY GINGER DRESSING
- FRENCH
- SALSA RANCH

VEGETABLE AND STARCH SIDES

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

DESSERTS:

- CARAMELITAS \$1.25
- TURTLE BROWNIES \$1.25
- RASPBERRY 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