

Sample Menus

Seated Dinner 1

\$26 per guest

Salad

*Mixed Greens, Dried Cranberries & Blueberries, Walnuts, Maple Balsamic Vinaigrette,
Gorgonzola Cheese and Diced Green Apples*

Duet Entree Plated Dinner

Sliced Roasted Bistro Filet w/ Opal Basil Demi-Glaze

Hoisin Ginger Salmon

Sun-Dried Tomato and Artichoke Bomba Rice Cakes

Grilled Asparagus & Grape Tomatoes

Tuscan Bread and Butter Rosettes

Seated Dinner 2

\$17 per person

Salad

*Mixed Salad Greens, Roasted Red Bell Pepper, Candied Pecans & Feta Cheese w/ Pear
Vinaigrette*

Plated Dinner Entree

Spinach, Goat Cheese & Roasted Red Bell Pepper Stuffed Chicken Breast

w/ Balsamic Sauce

Butternut Squash Basmati Rice Pilaf

Sauteed Turnip, Carrot & Zucchini Straws

Sourdough Bread & Butter Rosettes

Funky's Catering

1761 Tennessee Ave • Cincinnati, Ohio 45229

www.funkysonline.com • 513-841-9999 • fax 513-841-9888

Sample Menus

Dinner Buffet 1

\$16 per person

Dinner Buffet

Pinwheel Meat Lasagna

Bow Tie Pasta w/ Grilled Chicken and Pesto Cream Sauce

Penne Pasta w/ Roasted Vegetables and Tomato Vodka Sauce

Tuscan Bread & Whipped Butter

Caesar Salad

Gratzi Salad

Dinner Buffet 2

\$18 per person

Dinner Buffet

Balsamic Grilled Chicken

Rum Marinated Flank Steak w/ Mushroom Marsala Sauce

Baked Eggplant Parmesan

Mascarpone Whipped Potatoes

Green Beans Almondine

Spinach & Roasted Vegetable Salad w/ Sun-Dried Tomato Vinaigrette

House Salad w/ Assorted Dressings

Assorted Bread & Whipped Butter

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Sample Menus

Dinner Buffet 3

\$20 per person

Dinner Buffet

Chicken Fricassee w/ Tomato & Artichoke Confit

Parmesan Crusted Pork Tenderloin w/ Apple Beurre Blanc

Bow-Tie Pasta Spinach, Mushroom & Artichoke in a Pesto Cream Sauce

Herb Roasted New & Sweet Potatoes

Roasted Vegetable Medley

*Roasted Red Bell Pepper, Spiced Pecan & Feta Cheese Salad w/ Cornbread Croutons in
a Pear Vinaigrette*

House Salad w/ Assorted Dressings

Tuscan Bread & Whipped Butter

Dinner Buffet 4

\$24 per person

Dinner Buffet

Roasted Bistro Filet w/ Roasted Pablano Demi Glace

Baby Haddock w/ Crab and Shrimp Pontchartrain

Roasted Vegetable Napoleon w/ Roasted Red Bell Pepper Coulis

Horseradish Whipped New Red Potatoes

Sautéed Baby Vegetables w/ French Green Beans

Mela Verde Salad

Caesar Salad

Sourdough Bread and Whipped Butter

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Sample Menus

Dinner Station 1

\$24 per guest

Carved Meat Station

*Jamaican Jerk Pork Loin w/ Papaya & Ginger Beurre Blanc
Rum & Sweet Onion Marinated Flank Steak w/ Garlic Marinated Mushrooms*

Seafood Station

*Almond Crusted Grouper w/ Mango Salsa
Creamy Coconut Shrimp*

Vegetable & Salad Station

*Pineapple-Macadamia Fried Rice
Herb Roasted New Red & Sweet Potatoes
Carrot, Parsnip & Zucchini Sauté
Corn, Black Bean & Bell Pepper Sauté
Roasted Vegetable, Spinach & Feta Salad w/ Pesto Vinaigrette
Baby Greens w/ Shaved Fennel, Pumpkin Seeds & Grape Tomatoes w/ Vanilla
Vinaigrette*

Station Dinner 2

\$28 per guest

Pasta Station

Bow-Tie Pasta, Spinach, Mushroom and Artichoke in a Pesto Cream Sauce

Penne Pasta, Shrimp Tomato Vodka Sauce

Penne Pasta w/ Grilled Chicken and Mediterranean Sauce

Tuscan Bread & Whipped Butter

Gratzi Salad - Mixed Greens, Olive Tapenade, Maple Balsamic Vinaigrette, Feta Cheese

Meat Station

Roasted Bistro Filet w/ Roasted Tomato Demi-Glace

Parmesan Crusted Pork Tenderloin w/ Sun-Dried Tomato and Artichoke Volute

Grilled Asparagus, Portabella Mushroom & Grape Tomatoes

Seafood Station

Seared Ahi Tuna Carpaccio w/ Wasabi Aioli

Baked Hake Pontchartrain w/ Browned Butter, Shrimp & Crabmeat

Hoisen Ginger Salmon

Mixed Green Salad with Feta Cheese, Caramelized Pecans, Roasted Red Peppers

w/ Pear Vinaigrette

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Dinner Menu Items

Pasta Dishes

- *Bow Tie Pasta w/ Grilled Chicken in a 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 Grilled Chicken and Grilled in a Tomato Vodka Sauce*
- *Penne Pasta with Beef and Marsala Mushroom Sauce*
- *Penne Pasta with Shrimp in a Dill Cream 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 Sauce and Cheese*

Chicken Dishes

- *Artichoke and Sun Dried Tomato Stuffed Chicken - 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 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 Tomato and Garlic Wine Volute*
- *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*
- *Chicken au Gratin - Grilled Chicken Breast Topped with Sauteed Tomatoes & Portabella Mushrooms, White Wine Sauce and Three Cheeses*
- *Dijon Glazed Chicken with Mango Salsa - Chicken Breast Marinated and Grilled with Dijon, Maple and Garlic. Served with a Mango Salsa.*
- *Spinach & Manchango Chicken Roulade w/ Serricho Ham & Sage Volute*

Funky's Catering

Beef and Pork Dishes

- *Bistro Fillet En Croute w/ Brandy Demi-Glace*
- *Parmesan Crusted Pork Loin with Sun-Dried Tomato, Artichoke, Leek Wine Sauce*
- *Sliced Beef Tenderloin with Roasted Pablano Demi-Glace*
- *Sweet and Sour Glazed Pork Chops with Pineapple and Bell Peppers*
- *Bistro Filet Medallions with Mushroom Marsala Sauce*
- *Bistro Filet Steak au Poivre with Gorgonzola Demi-Glace – Filet Medallions Crusted with Peppercorns and Spices*
- *Rum Marinated Flank Steak with Garlic Mushrooms Au Jus*
- *Herb Roasted Pork Loin with Garlic Lime Sauce*
- *Parmesan Crusted Pork Tenderloin w/ Apple Beurre Blanc*
- *Petite Filet Mignon with Sun Dried Tomato Demi-Glace*
- *Braised Beef Short Ribs w/ Valdeon Demi-Glace*

Seafood Dishes

- *Almond Crusted Grouper with Mango Salsa - Fresh Grouper Crusted with Almonds and Panko Bread Crumbs and Served with a Mango Salsa*
- *Hoisin Ginger Salmon with Grilled Pineapple*
- *Basil Crusted Baby Haddock w/ Urfa Chili Cream Sauce*
- *Baby Haddock Roulade w/ Poached Shrimp & Basil Béchamel*
- *Potato Crusted Salmon w/ Grain Mustard Cream Sauce*
- *Blackened Ahi Tuna Steak Medallions with Pineapple and Pear Chutney*
- *Baked Hake au Gratin - Whitefish Topped with Parmesan, Goat Cheese and Pesto*

Vegetarian Dishes

- *Stuffed Portabella 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*
- *Grilled Polenta Napoleon with Roasted Vegetables and Tomato Coulis*
- *Roasted Vegetable & Manchango Tart w/ Yellow Bell Pepper Coulis*
- *Butternut Squash Cannelloni w/ Spinach Beurre Blanc*
- *Coconut Crusted Tofu Scallop w/ Mango Caviar*

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Side Salads

- *Mela Verde Salad - Mixed Field Greens and Romaine with Dried Berries, Walnuts, Gorgonzola, Apples and Maple Balsamic Vinaigrette*
- *Funky's Gratzl 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*
- *Roasted Red Pepper, Feta and Pecan Salad - Mixed Salad Greens with Roasted Red Bell Pepper, Candied Pecans and Feta Cheese. Tossed in a Pear Vinaigrette*
- *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*
- *Baby Greens w/ Shaved Fennel, Pumpkin Seeds & Grape Tomatoes in a Vanilla Vinaigrette*
- *California Salad w/ Assorted Dressings*

Salad Dressing Choices

- *Raspberry Vinaigrette*
- *Ranch*
- *Italian*
- *Pear Vinaigrette*
- *Blue Cheese*
- *Maple Balsamic Vinaigrette*
- *Tomato Vinaigrette*
- *Honey Dijon Vinaigrette*
- *Sesame Vinaigrette*
- *Roasted Garlic and Pesto Vinaigrette*
- *Salsa Ranch*

Vegetable and Starch Side

- *Grilled Vegetable Medley*
- *Steamed Vegetable Medley*
- *Green Bean Almandine*
- *Broccoli Almandine*
- *Green Bean Casserole*

Funky's Catering

Vegetable and Starch Side (cont.)

- *Vegetable Fried Rice*
- *Garlic Au Gratin Potatoes*
- *Herb Roasted New Red and Sweet Potatoes*
- *Mascarpone Whipped Potatoes*
- *Horseradish Mascarpone Whipped Potatoes*
- *Wild and Brown Rice*
- *Corn O'Brien*
- *Basmati Rice Pilaf*
- *Butternut Squash Basmati Rice Pilaf*
- *Sautéed Baby Vegetables w/ French Green Beans*
- *Bomba Rice Cakes*
- *Grilled Asparagus w/ Grape Tomatoes*

Desserts

- *Carmelitas*
- *Turtle Brownies*
- *Raspberry Linzer Torte Bars*
- *Assorted Cookies*
- *Chocolate Cheesecake Petit Fours*
- *Tiramisu*
- *Tiger Chocolate Layer Cake*
- *Lemon Mousse Cake*
- *Orange Dreamsicle Cake*

Funky's Specialty Plated Desserts

**2 Week Pre-Order Required*

- *Port Wine & Poached Pear Torte w/ Pear Caviar & Spun Sugar*
- *Blueberry-Chocolate Mousse w/ Blueberry Glass & Masurated Oranges*
- *Lemon & Raspberry Tart w/ Raspberry Coulis*
- **Cherry Clafouti*
- *Chocolate and Vanilla Crème Brulee*
- *Urfa & Cherry Torte w/ Masurated Cherries & Crème Anglais*

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