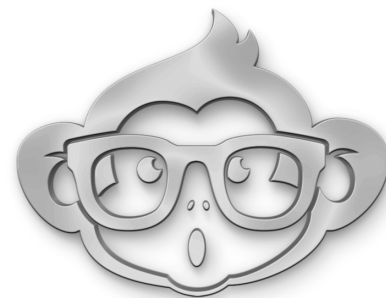


Funky Monkey Kitchen + Bar

Catering Menu - Buffet Packages

featuring Executive Chef Pete Sok



Buffet Packages

\$29.95/person

- Prime Rib Roast
- Beef Au Jus & Horseradish
- Baked Potatoes with Trimmings, Mashed Potatoes, Rice or Pasta
- Seasonal Vegetable Medley
- Caesar Salad or House Salad
- Dinner Rolls & Butter
- Dessert Choice
- Coffee & Tea

NOTE: No additional charge to substitute the Prime Rib Roast with either of the following: Pork Tenderloin, Turkey or Chicken.

Upgrades & Add Ons

+ \$5.95/person

Premium Main Option:

Salmon | Beef Tenderloin | Etc.

+ \$12.95/person

Luxurious Main Option:

Lobster | Crab | Lamb | Etc.

+ \$5.95/person

Each Additional Main Option

+ \$3.95/person

Each Additional Side Option

Late Night Eats

+ \$8.95/person

Choose Three Items:

Sandwiches

Roast Beef, Ham, Turkey. Italian Cold Cuts, Vegetarian, Egg Salad or Tuna Salad

Trays

Cheese-Cracker-Meat, Veggie, Fruit or Dessert

+ \$10.95/person

Choose Two Items:

Hot Foods

Pizza, Corn Dogs or Poutine

Trays

Cheese-Cracker-Meat, Veggie, Fruit or Dessert

Minimum 24 guests. GST and 18% gratuity apply. Priced subject to change without notice.

Funky Monkey Kitchen + Bar

Catering Menu - Plate Service

featuring Executive Chef Pete Sok

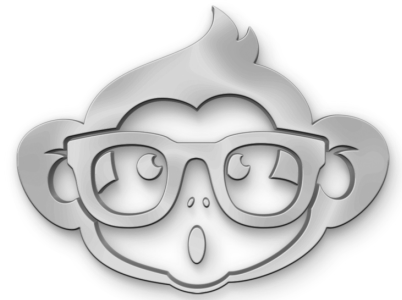


Plate Service Packages - Three Course Meal

Packages Start at \$15.95/person | Menu Below \$41.95 /person

1st Course: Soup, Salad or Appetizer | 2nd Course: Entrée | 3rd Course: Dessert

Choose one selection for each course for entire party.

Soup

Tomato Bisque with Crème Fraiche

Cream of Mushroom with Truffle Oil & Mushroom Duxelle on Crostini

Lobster Bisque (+\$3.95)

Salads

Apple Trinity with Candied Pecans, Shaved Parmesean Cheese, and Smoked Bacon
Beets, Mixed Greens, Goat Cheese, Almond Slices with our House Vinaigrette

Appetizers

Fresh Mushroom Ravioli in Cream Sauce

Slow Roasted Dry Rubbed Beef Ribs

Crab Stuffed Portabella Mushroom(+\$2.95)

Entrées

Slow Roasted Prime Rib with Whipped Potatoes and Seasonal Vegetables

Beef Tenderloin with Red Wine Mushroom Peppercorn Sauce,
Whipped Potatoes and Vegetables (+\$2.95)

Chicken Marsala with Mushrooms, Rice Pilaf and Seasonal Vegetables

Desserts

Triple Chocolate Mousse

Crème Brulee

Cheesecake with Fresh Berries

Coffee or Tea

*Chef Pete can customize
the menu to suit your needs. Give us
your ideas & let him impress you
with his culinary talents!*

Minimum 10 guests. GST and 18% gratuity apply. Priced subject to change without notice.