



**FUNKY
BUDDHA
BREWERY**

The Floridian Lunch and Munch

Plated - \$29

Or

Buffet - \$34

(Available until 3PM)

Dual and Choice Entrees are Available

First Course

Please select one of the following choices:

Chef's Choice Seasonal Soup

Roasted Root Vegetable Bisque with Rosemary-Garlic Oil

Dope Beets Salad

-Local Greens Topped with Crumbled Goat Cheese, Pecans, and Beets with Raspberry Habanero Vinaigrette

Caesar Salad

- Baby Romaine Lettuce drizzled with Scratch Caesar Dressing and Topped with Shaved Parmesan Cheese and Seasoned Spent Grain Croutons

Main Entrée

Plated - One Choice

Buffet - Two Choices

Thyme spiced Statler Chicken Breast

with Portuguese Tomato Garlic Sauce

*Substitute Salmon is also available

Pan Seared Mahi and Wilted Kale

in a Spicy Coconut Curry Broth

Roasted Free Range Chicken Breast

served with a Curried Mango and Red Pepper Chutney



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Marinated Flank Steak

with Chimichurri Tropical Pineapple Sauce

Grilled Frenched Pork Chops

served with House Pickled Peppers

Farfalle Pasta

with Roasted Tomatoes, Wilted Kale, Goat Cheese Cream Sauce, Toasted Pine nuts

Entree Salads – Available for Plated Option

Train Track Cobb Salad

Local Greens Topped with Chopped Bacon, Crumbled Blue Cheese, Zima Tomatoes, Avocado and Hard Boiled Egg with Honey Apricot Vinaigrette

**addition of chicken or shrimp is available*

Spring Salad

Baby Spinach with Shaved Onion, Zima Tomatoes, Caramelized Carrots, Fig balsamic Vinaigrette, choice of grilled salmon or Chicken

Starch

Please choose one of the following:

Roasted Fingerling Potatoes

Garlic Smashed Yukon Gold Potatoes

Wild Rice with Melted Leeks and Ginger

Mac n Beer Cheese

Parmesan Angel Hair Pasta Tossed with Fresh Squeezed Lemon Juice

Vegetable

Plated – One Choice

Buffet – Two Choices

Charred Cauliflower with Truffle Oil

Roasted Jalapeno Creamed Corn

Beer Braised Cabbage

Roasted Patty Pan and Sunburst Squash
Grilled Marinated Vegetables with Roasted Garlic Balsamic
Sesame Blistered Green Beans with Pickled Radish

Dessert Course

Plated - One Choice

Buffet - Two Choices

Freshly Baked Fudgy Brownies
Chewy Chocolate Chip - Nutella Cookies
Warm Apple Crisp
Warm Seasonal Bread Pudding with Rum Sauce
Sweet Biscuits with Fresh Fruit and Chantilly Cream

Certain nights of the week the banquet room requires a minimum food and beverage requirement

*The banquet room typically has a room rental charge of \$500.00 per event in addition to food and beverage charges + 20% service charge.

The service charge helps cover the costs of doing business: office staff, utilities, office supplies, day to day operations, etc. As far as actual gratuities go, they are never mandatory and always appreciated.

--Cheers and thank you in advance

