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Page 2	Our Brunch Packages (minimum 25 guests) include orange juice and fresh brewed coffee. Don't see one of your favorites? Just ask and we'll create it for you! Packages also include white china dinner plates, stainless flatware, linen napkins, votive candles, greenery and all serving equipment. To further make your event the one to remember, we can also assist with providing chairs, tables, entertainment and beyond.
Page 3	For a delightfully elegant way to begin your event, we suggest adding items from our A La Carte Hors d'oeuvre menus. In addition to these options, you will find complete hors d'oeuvres menus at our website: www.puffnstuff.com
Page 4	A la Carte Soups are served from the buffet in terrines for your guests to ladle into 8 oz. cups. A la Carte Salads may be served from the buffet or plated. (Plated items may require additional staffing.)
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SERVICE PERSONNEL INFORMATION

Our team is professionally trained to provide you and your guests with exceptional service that includes:

- Event delivery, setup and cleanup
- Choose black bistro uniforms or tuxedos for the service team
- Traditional Chef's attire for the culinary team

Please note:

- Chef Attended Station pricing is based on a minimum of 25 guests, if you expect to host fewer than 25 guests, consult your Special Event Planner for customized pricing
- There is a minimum charge per service team member based on six hours which includes set up, three-hours event time, and breakdown (includes Chef Attended Action Stations, Butler Passed Culinary Team, and Bartending Teams)
- A charge per hour, per service team member, will be incurred for additional hours (over six)
- Gratuities are appreciated, but left to your discretion—your Special Event Planner will be happy to assist with suggested staffing requirements and gratuity recommendations
- Location sales tax applicable

DELIVERY INFORMATION (not recommended for groups over 25 guests)

If you don't require full-service for your event, we are happy to deliver based on your location and specific requirements:

- Delivery for events Monday-Thursday is available between 1:00 p.m. and 4:00 p.m.
- Delivery for events Friday – Sunday is available between 10:00 a.m. and 2:00 p.m.
- Food heating instructions are provided and equipment pickup is scheduled for the day following the event

"GARDEN PARTY" BRUNCH PACKAGE

CHEF'S CHOICE OF FRESH BAKED MORNING BREADS, SWEET & SAVORY PASTRIES, AND CROISSANTS

INDIVIDUAL LAYERED MIXED BERRY PARFAIT with granola, vanilla yogurt and seasonal berries

FRITTATAS choose:

Ham & Cheddar Frittata

Peppers, Onions, & Muenster Frittata

Sausage, Jack cheese, and Sun-Dried Tomato Frittata

Shitake, Fontina & Prosciutto Frittata

CRISP APPLE-WOOD SMOKED BACON

BREAKFAST SAUSAGE LINKS

HONEY SMOKED SALMON PLATTER beautifully decorated and offered with chopped red onion, cucumbers, chopped egg, capers, dill cream cheese, plum tomatoes, mini black breads and bagels

CHICKEN PROVENCAL stuffed with mushroom duxelle & Brie in light cream-thyme sauce

OVEN ROASTED YUKON GOLD POTATOES

PIPETTE AMATRICIANA Parmesan, Parma ham, Vidalia onions, Roma tomatoes, and fresh herbs tossed in a tomato ragout offered with shredded Asiago cheese

WARM APPLE & CINNAMON BREAD PUDDING

ORANGE JUICE

TRADITIONAL COFFEE STATION is beautifully appointed to complement your theme using footed glass mugs, fresh greenery and votive candles, Columbian regular & decaf coffee, cream and assorted sweeteners

"MORNING GLORY" BRUNCH PACKAGE

AT THE BUBBLY BAR brut champagne embellished with fresh raspberries, strawberries, blackberries, peach and passion fruit nectars, and lemon and orange zest twists

CHEF'S CHOICE OF FRESH BAKED MORNING BREADS, SWEET & SAVORY PASTRIES, AND CROISSANTS

FRESH SEASONAL FRUIT SALAD

FOLDED CHEDDAR CHEESE OMELETTES topped with diced ham, peppers, onions, tomatoes, mushrooms

BREAKFAST POTATOES with sweet bell peppers and onions, offered with ketchup

CHICKEN BELLA VISTA with sun-dried tomato, capers, kalamata olives and fresh basil

SHRIMP & SCALLOP NEWBURG with light cream and sherry

PENNE CARCIOFO artichokes and roasted red peppers in basil cream sauce

CHEF'S CHOICE OF ASSORTED PASTRIES, CAKES & BROWNIES

ORANGE JUICE

TRADITIONAL COFFEE STATION is beautifully appointed to complement your theme using footed glass mugs, fresh greenery and votive candles, Columbian regular & decaf coffee, cream and assorted sweeteners

A LA CARTE HORS D' OEUVE

ASSORTED MINI QUICHE TARTLETS in a phyllo cup (choose)

Spinach & feta cheese

Three cheese

Broccoli & cheddar

Gorgonzola with red onion & thyme confit

FRESH FRUIT BROCHETTES pineapple, cantaloupe, honeydew & strawberries presented on bamboo skewers, served with mango citrus dip sauce

PINA COLADA ON A STICK cream of coconut soaked pineapple rolled in toasted coconut

BOWL OF SEASONAL WHOLE FRUIT apples, bananas, pears, oranges, tangerines, and grapefruits

WHOLE STRAWBERRIES filled with sweet mascarpone cheese topped with toasted almonds

IMPORTED & DOMESTIC CHEESE DISPLAY cheddar, provolone, Swiss, havarti, bleu, Muenster and jalapeno jack cheeses, with crisp gourmet crackers and garnished with fresh fruits

INDIVIDUAL LAYERED MIXED BERRY PARFAIT with granola, vanilla yogurt and seasonal berries

FRESH SEASONAL FRUIT SALAD

TROPICAL FRUIT COSMO topped with whipped honey yogurt cream and served in a cosmo glass

ARTISANAL CHEESE PRESENTATION hand-picked seasonal cheese assortments from small independent farms complimented by dried fruits, nuts, breads, and crackers; each platter features a well-rounded selection of cheeses that represent a variety of flavors, textures and milk types

BRIE EN CROUTE WHEEL garnished with fresh fruit filled with (choose one):

Raspberry Chambord with gingersnaps

New Orleans style - pecan praline with gingersnaps

House-made apricot & fig jam with gingersnaps

Mushroom & sun-dried tomato with crackers

A LA CARTE BREADS

FRENCH TOAST BREAD PUDDING

EGG NOG & BRIOCHE FRENCH TOAST brioche stuffed with banana mascarpone cream cheese, dredged in eggnog and crusted with corn flake crumbs and finished with raspberry maple syrup

HOUSE MADE BISCUITS with whipped butter, honey and assorted jellies

CHEF'S CHOICE OF HOUSE MADE SLICED SWEET BREADS offered with whipped butter

CHEF'S CHOICE OF ASSORTED SCONES lemon-poppy seed, gingerbread, oatmeal-raisin, traditional cinnamon-sugar, chocolate chip, and cranberry

CINNAMON & WALNUT SOUR CREAM COFFEE CAKE topped with a creamy vanilla icing

FRESH ASSORTED MUFFINS cappuccino chocolate chunk, butter rum, bran, orange zest and blueberry

CHEF'S CHOICE OF FRESH BAKED MORNING BREADS, SWEET & SAVORY PASTRIES, AND CROISSANTS

GOURMET BAGELS offered with regular and light cream cheese and whipped butter, accompanied by a toaster

CINNAMON-PECAN STICKY BUNS

A LA CARTE SOUPS

BUTTERNUT SQUASH BISQUE

CHEF PAUL'S SIGNATURE CREAMY TOMATO BASIL SOUP with house-made Parmesan crouton

WARM POTATO LEEK SOUP

PASTA FAGIOLI

CHILLED GAZPACHO

MINESTRA MARITATA (ITALIAN WEDDING SOUP)

CREAM OF ASPARAGUS with Gorgonzola croutons

A LA CARTE SALADS

GARDEN SALAD with tomatoes, carrots, cucumber, toasted sunflower seeds, house-made Parmesan croutons and balsamic vinaigrette dressing

CAESAR SALAD fresh lettuce tossed with house-made Parmesan croutons, fresh grated Parmesan cheese and a classic Caesar dressing

GREEK CAESAR SALAD fresh lettuce tossed with house-made pita croutons, kalamata olives, feta cheese and a Greek inspired dressing

PIÑA COLADA SALAD mixed greens topped with toasted coconut, pineapple, and macadamia nuts with piña colada vinaigrette

CLASSIC GREEK SALAD with feta cheese, kalamata olives, tomatoes, pepperoncini, purple onions, cucumbers, and light vinaigrette

BABY WINTER GREENS with sun-dried cranberries, candied walnuts, crumbled blue cheese, and mandarin oranges finished with berry vinaigrette

CLASSIC SPINACH SALAD with apple wood smoked bacon, button mushrooms, purple onions, hard-boiled egg in a sweet poppy seed vinaigrette

CLASSIC CAPRESE SALAD sliced beefsteak tomatoes, mozzarella, and fresh basil drizzled with aged balsamic vinaigrette and extra virgin olive oil

A LA CARTE EGG DISHES

FLUFFY SCRAMBLED EGGS WITH CHEESE

SLICED QUICHES choose:

Quiche Lorraine (bacon & cheese)
Mushroom & Sun-Dried Tomato Quiche
Seafood Quiche

Broccoli, Cheddar & Ham Quiche
Chef's Choice of Seasonal Fresh Vegetables

FRITTATAS choose:

Ham & Cheddar Frittata
Sausage, Jack cheese, and Sun-Dried Tomato Frittata

Peppers, Onions, & Muenster Frittata
Shitake, Fontina & Prosciutto Frittata

FOLDED CHEDDAR CHEESE OMELETTES topped with diced ham, peppers, onions, tomatoes, mushrooms

FRESH EGG SOUFFLES a combination of asparagus & Gruyere, and apple wood smoked bacon & smoked Gouda

EGGS BENEDICT FLORENTINE on toasted English muffin with smoked salmon, sautéed spinach, poached egg, and hollandaise

A LA CARTE MEAT DISHES

GRILLED CHICKEN SALAD BOUCHÉE with grapes

CRISP APPLE-WOOD SMOKED BACON

BREAKFAST SAUSAGE LINKS

CHORIZO HASH

TURKEY BACON OR SAUSAGE

SAUSAGE GRAVY & HOUSE MADE BISCUITS

"MAKE YOUR OWN" BREAKFAST SANDWICH croissants, cheese, scrambled eggs, and (choose) sausage patty, bacon or ham

"MAKE YOUR OWN" BREAKFAST BURRITO flour tortilla, scrambled eggs, chorizo, cheese, salsa, sour cream, scallions

HONEY CURED HAM PLATTER sliced and offered with citrus cranberry chutney, spicy mustard, and silver dollar rolls

ROASTED BREAST OF TURKEY PLATTER sliced with Dijon mustard, cranberry-orange chutney, and assorted silver dollar rolls

CLASSIC CHILLED SHRIMP presented on ice in oversized clamshells with traditional cocktail and rémoulade sauces **Be sure to ask about unique ice sculptures available to display your chilled shrimp*

HONEY SMOKED SALMON PLATTER beautifully decorated and offered with chopped red onion, cucumbers, chopped egg, capers, dill cream cheese, plum tomatoes, mini black breads and bagels

WHOLE POACHED AND DECORATED ALASKAN SALMON elegantly presented with chopped red onion, cucumbers, chopped egg, capers, dill cream cheese, plum tomatoes, mini black breads and bagels (head and tail present)

RAW BAR (subject to seasonal availability) oysters, clams, and mussels on the half shell; crab claws, shrimp **Be sure to ask about unique ice sculptures available to display your raw bar*

TURKEY POT PIE with flakey pastry crust

CHICKEN BELLA VISTA with sun-dried tomato, capers, kalamata olives and fresh basil

CHICKEN PICCATA with garlic, lemon-caper sauce

CHICKEN PROVENCAL stuffed with mushroom duxelle & Brie in light cream-thyme sauce

GLAZED & GRILLED SALMON MARGARITA with lime, tomato & garlic

SHRIMP & SCALLOP NEWBURG with light cream and sherry

BAROLO BEEF TIPS braised in rich red wine with vegetables

PIPETTE AMATRICIANA Parmesan, Parma ham, Vidalia onions, Roma tomatoes, and fresh herbs tossed in a tomato ragout offered with shredded Asiago cheese

FARFALLE GIADI bowtie pasta with mushrooms, artichokes, spring peas and grape tomatoes in a three cheese cream sauce

A LA CARTE ACCOMPANIMENTS

MINI POTATO PANCAKES served with sour cream and applesauce

OVEN ROASTED YUKON GOLD POTATOES

CHEESY POTATO GRATIN

POTATOES LYONNAISE offered with ketchup

HASH BROWNS

BREAKFAST POTATOES with sweet bell peppers and onions, offered with ketchup

SOUTHERN STYLE CHEESE GRITS

PARMESAN CRUSTED ROMA TOMATOES

A LA CARTE CHEF ATTENDED ACTION STATIONS

CHEF ATTENDED OMELETTE STATION prepared to order with diced ham, bacon, peppers, onions, tomatoes, mushrooms, Swiss and cheddar cheeses

CHEF ATTENDED "THE EGG DOESN'T FALL FAR FROM THE NEST" shoestring potatoes bird nests with chives, topped with a broken whole egg shell and filled with fresh herbed scrambled eggs pouring out, and topped with crispy apple wood smoked bacon

CHEF ATTENDED PANCAKE & WAFFLE ACTION STATION prepared to order with your guests choice of fresh fruit (strawberries, blueberries, mango, cinnamon-apple,) chocolate chips, syrups (vanilla-infused maple, raspberry,) honey, whipped cream, and nuts (candied pecans, chopped walnuts, and toasted almonds)

CHEF ATTENDED FRENCH CREPES filled tableside with an assortment of fillings and mesclun greens tossed in house vinaigrette (choose three)

- Chicken & Broccoli
- Seafood in Brandied Cream Sauce
- Creamed Spinach with Wild Mushrooms
- Asparagus & Ham

CHEF ATTENDED HERB CRUSTED TOP ROUND OF BEEF with fresh baked silver dollar rolls, horseradish cream and spicy Creole mustard

CHEF ATTENDED BOURBON GLAZED VIRGINIA HAM with stone fruit chutney, spiced honey mustard, sweet potato biscuits

CHEF ATTENDED APPLE-WOOD SMOKED BACON WRAPPED PORK TENDERLOIN on garlic smashed potatoes with broccolini and finished with Dijon-apple cream sauce

CHEF ATTENDED PORCHETTA pork loin stuffed with fennel and sausage served with Dijon jus over fresh herb orzo

CHEF ATTENDED CARNE BRACOLI carved roulades of seasoned prime beef rolled with Italian meats & cheese, roasted peppers, garlic & fresh basil served with a mushroom and tomato ragout accompanied by a herbed orzo

CHEF ATTENDED ROASTED BEEF TENDERLOIN carved and accompanied by freshly baked silver dollar rolls, sautéed onions, crumbled gorgonzola, horseradish cream and spicy Creole mustard served with a Parmesan crusted Roma tomato

CHEF ATTENDED SPANISH PAELLA VALENCIA served from an authentic paella skillet with striped clams, saffron rice, shrimp, sea scallops, grilled chicken and chorizo sausage tossed with capers, roasted peppers, artichoke hearts and spring peas with Manchego cheese toast

CHEF ATTENDED "SOUP & SANDWICH" fresh grilled panini on focaccia with a shooter of Chef Paul's Creamy Tomato Basil Soup (select three)

- Smoked Chicken - caramelized onions, fresh rosemary and jack cheese
- American Classic - apple wood smoked bacon, sharp cheddar, and tomatoes
- Italian Classic - prosciutto, hard salami, capicoli, pepperoncini, roasted red pepper, and provolone
- Fig & Prosciutto - with Gorgonzola
- Bianco - mozzarella, sweet onion, fresh tomatoes, arugula, Gorgonzola, and e.v.o.o.
- Portobello - with roasted red onion, spinach, and feta
- Cuban - sliced roast pork, ham, provolone, and pickles

CHEF ATTENDED ROASTED RACK OF LAMB with pepper berry crust, crimson reduction, grilled asparagus spears, over Dijon-Yukon gold mash

CHEF ATTENDED CHERRIES JUBILEE FLAMBÉ Bing cherries sautéed with brandy and served over vanilla bean ice cream

CHEF ATTENDED TROPICAL FOSTER FLAMBÉ warm butter & run sautéed pineapple, mango, and papaya served over vanilla bean ice cream with toasted coconut

CHEF ATTENDED TRADITIONAL BANANAS FOSTER FLAMBÉ warm butter & rum sautéed bananas served over vanilla bean ice cream with a cinnamon crisp

CHEF ATTENDED FRENCH DESSERT CREPES filled tableside with an assortment of fillings to include traditional Suzette, Nutella, chocolate, dulce de leche, bananas, pears, strawberries, and crushed nuts, crowned with mascarpone or cinnamon cream

A LA CARTE DESSERTS

WARM APPLE AND BERRY FRENCH CREPES with a cinnamon vanilla cream sauce

CHEF'S CHOICE OF ASSORTED PASTRIES, CAKES & BROWNIES

CHEF'S CHOICE OF LITTLE LUXURIES unique desserts presented in a variety of stemware: fresh fruit compote layered with vanilla cream, chocolate bananas foster, red velvet, pecan pie, carrot cake, lemon blueberry cheesecake, tiramisu, key lime with crushed graham crackers, Boston crème pie, chocolate peanut butter

BLACK & WHITE ANGEL FOOD CAKE WITH MASCCERATED FRUIT TOPPING

FLAN

Grapefruit
Coconut
Traditional
Tangerine Honey

WHOLE CAKES

CAPPUCCINO WALNUT TORTE three layers of yellow and chocolate cake flavored with cappuccino, filled with a thin layer of ganache and a layer of cappuccino walnut butter cream, iced and decorated with cappuccino butter cream and trimmed with walnuts and chocolate

CARROT CAKE delicious, moist three layer cake filled and decorated with traditional cream cheese frosting

CHOCOLATE BANANA SIN CAKE flourless chocolate torte topped with caramelized bananas and garnished with crushed macadamias

CHOCLOATE KAHLUA TORTE three layers of chocolate cake flavored with Kahlúa filled with a thin layer of ganache and Kahlua mousse. The top of the cake is iced with chocolate ganache. The sides and top are decorated with whipped cream, chocolate shavings, and pirouette cookies

GERMAN CHOCOLATE LACE three chocolate layer cake with coconut pecan filling inside and out, finished with chocolate curls

ITALIAN RUM DELIGHT three layer white cake flavored with rum, filled with Bavarian rum custard and frosted with whipped cream, finished with sliced almonds and cherries

LUCIOUS LEMON MOUSSE CAKE three layers of moist yellow cake filled with a thin layer of tart lemon filling and creamy lemon mousse iced with lemon mousse and decorated with whipped cream and fresh lemon slices

MIDNIGHT BLACK FOREST CAKE three layer chocolate cake filled with whipped cream and cherries, topped with maraschino cherries and chocolate curls

REESES PEANUT BUTTER CUP CAKE three layer chocolate cake, peanut butter mousse, topped with chocolate ganache and finished with mini peanut butter cups

RUM NAPOLEAN TORTE three layers of yellow cake flavored with rum and filled with a pineapple rum Bavarian cream, iced and decorated with whipped cream and trimmed with a flakey puff pastry, maraschino cherries and powdered sugar

STRAWBERRY AMARETTO ROYALE three layers of amaretto cake with Bavarian cream and strawberry filling, whipped cream, fresh strawberries and slivered almonds

TIRAMISU CAKE inspired from traditional tiramisu with coffee flavoring, mascarpone cheese and chocolate

A LA CARTE SPECIALTY COCKTAILS

BLOODY MARY BAR includes our house-made bloody Mary mix served with a variety of toppings for your guests to customize their drinks including: marinated vegetables, cocktail shrimp, meats, cheese, fresh vegetables, hot sauces, fresh horseradish, Worcestershire, lemons, and limes

AT THE BUBBLY BAR brut champagne embellished with fresh raspberries, strawberries, blackberries, peach and passion fruit nectars, and lemon and orange zest twists

A LA CARTE BEVERAGES

TRADITIONAL COFFEE STATION is beautifully appointed to complement your theme using footed glass mugs, fresh greenery and votive candles, Columbian regular & decaf coffee, cream and assorted sweeteners

GOURMET COFFEE STATION includes the Traditional Coffee set-up plus additional toppings, tastes and accents: rock candy, biscotti, cinnamon whipped cream, flavored syrups, and chocolate curls

ESPRESSO, CAPPUCCINO, & LATTE STATION our barista station includes Italian espresso, steamed and frothed milk, flavored syrups, demitasse & footed glass mugs, fresh greenery and votive candles, Columbian regular & decaf coffee, cream, and assorted sweeteners

TEA STATION with an assortment of traditional and herbal teas, cream, assorted sweeteners, lemons, candied orange rinds, and honey

DESSERT LIQUORS Amaretto, Frangelico, Kaluha, Bailey's, Sambuca are available for your guests to mix in their coffee

ASSORTED SOFT DRINKS

BOTTLED SPRING WATER

PERRIER SPARKLING WATER

GALLON OF JUICE (choose orange, cranberry or apple)

GALLON OF ICED TEA (choose regular, mango or raspberry) with sliced lemons

GALLON OF LEMONADE

GALLON OF FRUIT PUNCH

INDIVIDUAL 12 OZ. BOTTLES OF JUICE (choose orange, cranberry or apple)