

SUMMER CELEBRATIONS

puffnstuff.com

Orlando 407.629.7833

Tampa 813.712.7833



Puff'nStuff
EVENTS | CATERING

PICK UP, DELIVERY OR FULL SERVICE
AVAILABLE FOR GATHERINGS OF 20 +
FEATURING FESTIVE AND FRESH RECIPES

ORDER INFORMATION

CALL 407.629.7833 IN ORLANDO OR 813.712.7833 IN TAMPA

- Place orders between the hours of 9:00am - 5:00pm Monday - Friday
- Place and confirm your order by 5pm within **72 hours** of your event
- Orders canceled less than **48 hours** in advance will result in 100% charge, including events canceled due to weather
- Minimum order required is 20 guests

PRESENTATION

All items requiring cooking will come with a white disposable platter for presentation after cooking. Your order will include disposable plates, rolled flatware in linen-like napkins, menu cards and serving utensils.

- Seafood, steak, hot dog, and hamburger entrées will be prepared and sent to your home uncooked with cooking/grilling instructions.
- Chicken and ribs will be par cooked and sent for finishing on your grill with detailed instructions. Par cooking is a process by which food is partially cooked so that it can be finished or reheated later.
- Side dishes will be sent cold with warming instructions, where applicable.
- All cold dishes will be artfully arranged on quality, disposable trays and bowls designed to be served buffet style.

PICK UP

Summer Celebration menus are available for pick-up Monday - Saturday from 8:00am - 3:30pm and Sunday 10:00am - 12:00pm at our commissaries:

Orlando: 250 Rio Drive, Orlando, FL 32810

Tampa: 5804 E. Columbus Drive, Tampa, FL 33619

DELIVERY

- Delivery charge: up to 10 miles \$20 | 11-30 miles \$35 | 30-40 miles \$50
- Delivery options: Monday - Friday from 8:00am - 4:00pm, Saturday - Sunday 9:00am-12:00pm
- All deliveries will have a half-hour delivery window
- On pick up and delivery events, please have refrigerator space available to store all food prior to your event start time

FULL-SERVICE

Our experienced and friendly team is attired in blue polo shirts and khaki shorts, with red ball caps available at an additional \$30 per hour, per service person. Please consult your catering Special Event Planner for details on adding servers, bartenders, or culinary staff to assist with your event.

Please Note:

- *Prices do not include service personnel, rental equipment, delivery or applicable sales tax.*
- *No substitutions, please.*
- *Food Safety: Discard any leftovers, which remain at room temperature for more than two hours. Safely stored leftovers can be kept in a refrigerator for up to two days.*
- *Many of our products contain or may come into contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish and shellfish. Before placing your order, please inform your planner if a member of your party has a food allergy.*
- *Prices and pick up/delivery times subject to change.*

THREE MENUS TO ENJOY ALL SUMMER LONG

CLASSIC CELEBRATION \$20 PER PERSON

Includes 2 classic entrées + 2 side dishes (see page 5)

PRIME ½ POUND BURGERS

rolls, lettuce, tomato, caramelized onions, mayo, ketchup, mustard, cheddar cheese

ALL-BEEF HOT DOGS

rolls, relish, yellow mustard, ketchup

DRY RUBBED & GRILLED CHICKEN QUARTERS

sweet bbq sauce

ARUGULA & GOAT CHEESE STUFFED PORTOBELLO MUSHROOM VEG

CHICKEN TENDERS FAV

honey mustard, ranch, sweet bbq

SMOKED & PULLED PORK IN BBQ SAUCE

rolls, cole slaw

BROWN SUGAR BBQ SMOKED SAUSAGE FAV

SMOKED & PULLED PORK IN BBQ SAUCE,
GRILLED FIRECRACKER CORN ON COB



GET A QUOTE

SELECT CELEBRATION \$36 PER PERSON

Includes 3 select entrées + 3 side dishes (see page 5)

PRIME 1/2 POUND BURGERS **FAV**
rolls, lettuce, tomato, caramelized onions, bacon, cheddar cheese, mayo, mustard, ketchup

SMOKED & PULLED PORK IN BBQ SAUCE
rolls, cole slaw

MAPLE BBQ PULLED CHICKEN
sweet rolls, cole slaw

SMOKED & SLICED BEEF BRISKET **FAV**
bourbon bbq, horseradish cream

RESERVE CELEBRATION \$45 PER PERSON

Includes 3 reserve entrées + 4 side dishes (see page 5)

HERB CRUSTED & GRILLED BREAST OF CHICKEN 6oz
classic BBQ or moroccan BBQ

HERB CRUSTED GRILLED NY STRIP
blue cheese and chive butter

GRILLED BABY BACK RIBS **FAV**
bbq sauce

GRILLED WILD SALMON or MAHI MAHI
herb butter

CITRUS & HERB GRILLED SHRIMP KABOBS **FAV**
peppers, onions, mushroom, cilantro lime butter



GRILLED BABY BACK RIBS



CITRUS & HERB GRILLED SHRIMP KABOBS

SIDE DISHES

FRUIT SALAD 
blend of local fresh fruit

CHOPPED SALAD 
romaine, watermelon radish, blue cheese, celery, carrot, herb vinaigrette

SUPERFOOD SLAW
shredded red cabbage, kohlrabi, broccoli, brussels sprouts, olive oil, dijon mustard

TWO POTATO SALAD  
sweet and red potato, celery, onion, peppercorn dressing

CREAMY BAKED MAC & CHEESE  
cheddar, smoked mozzarella

CLASSIC POTATO SALAD 
mayo, vinegar, garlic

VEGETARIAN PASTA SALAD 
fusilli, spinach, artichoke, creamy pesto

SOUTHERN STYLE GREEN BEANS
smoked ham

CREAMY CHEDDAR MACARONI SALAD 
mayo, vinegar, celery, peppers

GRILLED FIRECRACKER CORN ON COB  
chili sauce


JUMBO ONION RINGS 
spicy mayo (full-service only)

ROSEMARY PARMESAN FRENCH FRIES 
ketchup (full-service only)

CLASSIC CREAMY COLESLAW 
carrots, mayo, vinegar

OVEN ROASTED RAINBOW CARROTS  
herb oil

CHARRED BRUSSELS SPROUTS
pancetta lardons, cipollini onions

BAKED BEANS 
bacon

CLASSIC PASTA SALAD 
creamy or vinaigrette

CLASSIC COLLARDS
smoked ham, vinegar pepper sauce

HOUSE MADE RANCH CHIPS  

ARUGULA & GOAT CHEESE STUFFED PORTOBELLO
MUSHROOM, RAINBOW CARROTS



ENHANCEMENTS

Proudly Featuring
Boar's Head

GET A QUOTE

GRAZERS PLATTER

spiced nuts • house chex mix • dried tropical fruit • farro granola • cheddar popcorn
• ranch potato chips
small (12-18 guests) \$50 • large (24-26 guests) \$95

SNACK PLATTER

blt on black pepper brioche • ham biscuit, pickled mustard • guacamole deviled eggs • grapes, strawberries, figs • mini chocolate chip scones • almond rosemary biscotti • egg salad on pumpernickel • prosciutto, spinach, mozzarella palmier
small (12-18 guests) \$90 • large (24-26 guests) \$170

DEVILED EGG TRIO SNACK PLATTER

traditional deviled egg • chicken & the egg with fried chicken • muffuletta egg with salami & olives
small (12-18 guests) \$40 • large (24-36 guests) \$75

HOUSE MADE CHIPS & DIPS PARTY PLATTER

potato chips • plantain chips • sweet potato chips • harissa tzatziki • artichoke spinach & feta dip • chipotle hummus
small (12-18 guests) \$75 • large (24-36 guests) \$130

FRIED OR OVEN ROASTED CHICKEN WINGS

buffalo, blue cheese, honey bbq
small (12-18 guests) \$75 • large (24-36 guests) \$130

FRIED CHICKEN TENDERS

buffalo • blue cheese • honey bbq
small (12-18 guests) \$75 • large (24-36 guests) \$130

SWEET & SAVORY SNACK PLATTER

candied bacon, pickled jalapeño, onion • curry caramel popcorn, bacon, cashews • maple cinnamon hummus, toasted pita • candied cayenne mixed nuts • onion, fig, ricotta turnover • roasted red pepper palmier • chive muffin, limoncello mascarpone
small (12-18 guests) \$100 • large (24-26 guests) \$185

CRUDITÉ PARTY PLATTER

seasonal & local vegetables served with edamame hummus • ranch dip • charred tomato vinaigrette
small (12-18 guests) \$80 • large (24-36 guests) \$155

TRADITIONAL CHEESE & FRUIT PARTY PLATTER

selection of imported & domestic cheeses • seasonal fruit • served with house made crackers & crostinis
small (12-18 guests) \$80 • large (24-36 guests) \$150

TRUFFLE PARMESAN POPCORN

small (12-18 guests) \$30 • large (24-26 guests) \$60

SPINACH & ARTICHOKE DIP tortilla chips

small (12-18 guests) \$50 • large (24-26 guests) \$95

CLASSIC CHILLED SHRIMP PARTY PLATTER

traditional cocktail sauce
jumbo shrimp: small (12-18 guests) \$150 • large (24-36 guests) \$275
large shrimp: small (12-18 guests) \$125 • large (24-36 guests) \$240

Puff'n Stuff
EVENTS | CATERING

HOUSE MADE DESSERTS

GET A QUOTE

COOKIE & BROWNIE PLATTER VEG

daily assortment of cookies & brownies
small (12-18 guests) \$65 • large (24-36 guests) \$115

SWEET TREATS PLATTER VEG FAV

mascarpone mousse in chocolate cups • lemon curd phyllo cups • mixed fruit tarts • chocolate caramel cheesecake • blueberry macarons • orange pecan biscotti
small (12-18 guests) \$90 • large (24-36 guests) \$170

CITRUS BARS PLATTER VEG

lemon bars • key lime bars • orange raspberry bars
small (12-18 guests) \$90 • large (24-36 guests) \$170

MINI LUXURIES PLATTER, mini layered cake & mousse shooters VEG

chocolate truffle • strawberry shortcake • lemon blueberry • banana pretzel • blood orange
small (12-18 guests) \$75 • large (24-36 guests) \$140

MINI CUPCAKE PLATTER VEG

house made fresh assortment of mini cupcakes
small (12-18 guests) \$90 • large (24-36 guests) \$170

CHOCOLATE COVERED STRAWBERRY PLATTER VEG

small (12-18 guests) \$75 • large (24-36 guests) \$140

FINANCIER PLATTER, petite french almond flour cakes VEG

cherry pistachio • chocolate hazelnut • citron
small (12-18 guests) \$70 • large (24-36 guests) \$135

COOKIE SANDWICH PLATTER VEG FAV

red velvet with cream cheese filling • chocolate chip with chocolate ganache buttercream • lemon crinkle with lemon blueberry buttercream
small (12-18 guests) \$75 • large (24-36 guests) \$135

HOT CHOCOLATE CHIP SKILLET COOKIES VEG

vanilla ice cream \$8 each (full-service only)



SWEET TREATS
PLATTERS

BEVERAGES

All beverages arrive chilled in disposable coolers on ice

HONEST ORGANIC BOTTLED ICED TEA 16.9oz
honey green tea • half & half lemonade & ice tea • peach tea
\$2 each

COCA-COLA SOFT DRINKS 12oz
\$2 each

BOTTLED SPRING WATER 12oz
\$2 each

SIMPLY LEMONADE 11.5oz, regular or raspberry
\$3 each

ASSORTED HENRY'S HARD SODA 12oz
\$4 each

ASSORTED DOMESTIC BOTTLED BEER 12oz
\$4 each

ASSORTED IMPORTED BOTTLED BEER 12oz
\$5 each

Please consult your catering Special Event Planner for options on full service bars, frozen drinks, and craft cocktails; available for groups over 75 guests.



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813.712.7833 in Tampa

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