

SOMETHING SPECIAL

PICK UP OR DELIVERY

Puff 'n Stuff
EVENTS | CATERING

All meals are served with a liter of still or sparkling water, bottle of house champagne and artisan breads with European butter. Heating and plating instructions will accompany each course.

\$100 per person

SALAD COURSE, choose one:

GRILLED TREVISO SALAD

walnut malt brittle, sharp white cheddar crumbles, smoky honey vinaigrette

LEMON MARINATED CHICOREE

grilled tomato, candied bacon, marinated feta, toasted brioche, herb vinaigrette

CUCUMBER WRAPPED ARTISAN GREENS

pickled cauliflower, almond and arugula pesto, sourdough, smoked blue cheese

FIRST COURSE, choose one:

PROSCIUTTO WRAPPED JUMBO SHRIMP

slow cooked lentils, mushroom and toasted peppercorn puree

SHORT RIB AND POTATO GRATIN

worcestershire demi glace

MUSHROOM AND FETA STUFFED CANNELLONI

classic red sauce, flash fried olive and grilled pepper

MAIN COURSE, choose one:

GRILLED SALMON

fingerling potatoes, squash and broccolini hash, warm mango yogurt

FRENCHED CHICKEN

grilled zucchini, potato pie, caponata

PAN ROASTED FILET MIGNON

chimichurri roasted beets and red potato, sherry demi

DESSERT COURSE DUO

RASPBERRY SWIRL CHEESECAKE

heart shaped, fresh raspberries, passion fruit sauce, chocolate accents

CHOCOLATE HEART LAYERED CAKE

chocolate mousse, chocolate cake, fresh strawberries, chocolate accents

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SOMETHING EXTRA

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\$125 per person

SALAD COURSE, choose one:

CAPRESE SALAD

heirloom tomato variety, marinated mozzarella, aged balsamic reduction, olive oil

GRILLED ENDIVE SALAD

grapefruit segments, roasted pistachio, shaved manchego, smoked honey vinaigrette

ROASTED BROCCOLI CAESAR

pulled brioche croutons, parmesan crispies, classic dressing

FIRST COURSE, choose one:

CLASSIC BEEF WELLINGTON

prosciutto, mushroom duxelle, grain mustard, red wine demi glace

MUSSELS WITH STEWED TOMATOES

sliced onion, fresh cilantro, curry broth, soaking bread

BROWN BUTTER GNOCCHI

red pepper, brussels sprout petals, pickled onion

MAIN COURSE, choose one:

PAN ROASTED SEA BASS

cauliflower, roast mushrooms, charred onion, carrot puree

CHICKEN CORDON BLEU ROULADE

asparagus and beurre frites, sauce mornay

HERB ROASTED LAMB RACK

white beans, pan roasted mushroom, charred spring onion, pomegranate reduction

DESSERT COURSE DUO

RASPBERRY SWIRL CHEESECAKE

heart shaped, fresh raspberries, passion fruit sauce, chocolate accents

CHOCOLATE HEART LAYERED CAKE

chocolate mousse, chocolate cake, fresh strawberries, chocolate accents

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ORDER INFORMATION

CALL 407.629.7833 IN ORLANDO OR 813.712.7833 IN TAMPA

- Place and confirm orders by noon on February 13, 2018
- Orders canceled less than **48 hours** will result in 100% charge, including events canceled due to weather

PRESENTATION

Menu items intended to be served hot will be sent in foil trays with heating and plating instructions. Your order will include plating enhancements and garnishes.

PICK UP

Valentine's Day orders are available for pick up between noon and 6:00pm on Tuesday, February 13, 2018 or between 10am and 4pm on Wednesday, February 14, 2018 at our commissaries:

Orlando: 250 Rio Drive, Orlando, FL 32810

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

DELIVERY

- Minimum food delivery order \$250
- Delivery charge: up to 10 miles \$20 | 11-30 miles \$35 | 30-40 miles \$50
- Delivery times: Monday - Wednesday 7:00am - 5:00pm
- All deliveries will have a half-hour delivery window
- Please factor the time it takes to access your location (i.e. security, parking, check-in, etc.)
- We recommend scheduling your delivery at least 1.5 hours before you plan to serve

SIGNATURE SERVICE

Enjoy a truly stress-free culinary experience by combining your menu selection with our exquisite in-home signature service. Our experienced team of culinary professionals will arrive early to deliver and bring together the essential finishing touches. Signature service includes clean up, packaging of leftovers and return of china/flatware.

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 person in your party has a food allergy.*
- *Prices and pick up/ delivery times subject to change. Holiday hours may vary.*