



DINNER COLLECTION







LET'S PLAN YOUR EVENT

You crave it, we'll create it! We offer remarkably delicious food, superb service and a heartfelt passion for helping create your extraordinary guest experience. We have thoughtfully designed menus for every service style to satisfy your group. Whether you choose buffet, plated, chef bars or passed hors d'oeuvres, each service style creates a unique vibe.

Throughout the planning process, you will work with a dedicated catering special event planner to guide you through menu creation and event details. Your menu will be hand-crafted to complement your event and delight your guests. On your event day, fresh and delicious cuisine will greet your guests as the perfect extension of your hospitality.

Please contact your special event planner for more menu options, bar packages, decor enhancements and elevated rentals.

puffnstuff.com

407-629-7833 | 813-712-7833 | 904-387-1955

BUFFET DINNER

SAMPLE MENUS | This sample menu is designed for a minimum of 50 guests. Pricing includes menu, preset water, coffee, china, glassware, flatware, equipment, service staff and presentation pieces. Pricing will fluctuate based on guest count.

SAMPLE MENU #1

4 HOUR EVENT | contact event planner for pricing

HORS D'OEUVRES | select 3

Seared Ahi Tuna

cold smoked ahi, asian style spice blend, cucumber coin, wasabi sour cream

Sunset Shrimp

sweet and sour pipette, chili lime salt

Pear and Goat Cheese Crostini

house made crostini, white wine poached pears, whipped goat cheese, crushed pistachios

Black Bean Cake

roasted red pepper, cilantro, lime, vegan sour cream

Tomato and Mozzarella Bruschetta

locally grown tomatoes, basil, red onion, fresh garlic, fresh mozzarella, house made crostini

Florida Style Chicken and Waffles

caribbean jerk chicken, toasted coconut waffles, mango jam, key lime maple syrup

Chicken Satay

grilled chicken, broccoli pesto, sunflower seeds, manchego

SAMPLE MENU #1

Mahi Tostada

spiced and roasted mahi, cabbage slaw, cotija, gremolata aioli, flour tortilla tostada

Cheeseburger Flatbread

ground tenderloin, applewood smoked bacon, caramelized onion, custom cheese blend, pickle, roasted garlic bechamel, grilled flatbread

Pancetta Flatbread

crisp pancetta, roasted garlic and tomato sauce, baby kale, gorgonzola, grilled flatbread

Shrimp and Grit Cake

citrus poached shrimp, cheesy grit cake, creole style gravy, local herbs

BUFFET DINNER

SAMPLE MENUS | Please contact your special event planner on pricing.

SAMPLE MENU #1

Preset Water with Lemon

Grilled Artisan Bread

european butter, salt

SALAD | select one

Garden Salad

local lettuce blend, sliced cucumbers, heirloom tomatoes, sun-dried cranberries, candied pecan, champagne vinaigrette

Florida Inspired Caesar Salad

grilled romaine, shaved manchego, cuban bread croutons, orange segments, caesar dressing infused with native orange

Radicchio and Arugula Salad

shaved carrot, cucumber, tomato, herb agave vinaigrette, balsamic reduction

SIDES | select two

Green Beans

caramelized onions, slow roasted tomato

Roasted Rainbow Carrots

golden raisin, herbs, sherry vinegar

Fire Roasted Vegetable Medley

mint, parsley, garlic oil, spice blend

Basted Red Potatoes

butter, herbs, salt

Rice Pilaf

onions, garlic, herbs, peas

Garlic Smashed Potatoes

garlic confit, red potatoes

SAMPLE MENU #1

ENTREES | select two

Carved Flank Steak

chimmichurri

Braised Tenderloin Tips

braised beef tenderloin tips, hearty herbs, pearl onions, carrot, celery, whipped garlic potatoes

Sliced Pork Loin

slow roasted pork loin, custom spice blend, grain mustard jus

Latin Inspired Pan Roasted Chicken

pan roasted chicken breast, our custom latin inspired spice blend, black bean salsa

Slow Roasted Chicken Thigh

mexican style spice blend, charred lime, cilantro

Shrimp Lasagna Casserole

shrimp, artichoke, spinach, tomato, ricotta, feta, torn egg pasta, garlic rosa sauce

Lasagna Bolognese

DESSERTS

Chef's Selectional of Seasonal Desserts

This sample menu is designed for a minimum of 50 guests. Pricing includes menu, preset water, coffee, staff, serveware, equipment and presentation pieces. Pricing will fluctuate based on guest count.

BUFFET DINNER

SAMPLE MENU | This sample menu is designed for a minimum of 50 guests. Pricing includes menu, preset water, coffee, china, glassware, flatware, equipment, service staff and presentation pieces. Pricing will fluctuate based on guest count.

SAMPLE MENU #2

4 HOUR EVENT | contact event planner for pricing

HORS D'OEUVRES | select 3

Roasted Broccoli Cauliflower Crust Flatbread

cauliflower crust, vegan cheese, oven roasted tomato, basil pesto, roasted broccoli

Mini Pork Belly Taco

slow-cooked pork belly, cucumber and jalapeno slaw, cotija, grilled flour tortilla

Flank Steak Skewer

minted chimichurri

Chicken and Ricotta Meatball

tomato jam, basil confetti

Short Rib Lettuce Wrap

shredded short rib, asian style bbq glaze, vegetable slaw, lettuce wrap

Cuban Cigar

spring roll with roasted pork, pickle, ham, mayo-mustard dip

Shaved Bresaola Toast

dried beef, whipped st andre cheese, sweet and savory carrot jam, toasted crostini

Mini Crab Cake

dill aioli

SAMPLE MENU #2

Smoked Salmon

tarragon pistou, charred lemon aioli, everything spiced cracker

Savory Caprese Carrot Macaron

local tomato, balsamic pearls, whipped mozzarella and basil

Fried Goat Cheese Peppadew

zesty peppadew peppers, goat cheese, bread crumbs, balsamic reduction

Roasted Chicken Strudel

roasted chicken, smoked gouda, caramelized onion, spinach, butter pastry

BUFFET DINNER

SAMPLE MENUS | Please contact your special event planner on pricing.

SAMPLE MENU #2

Preset Water

Grilled Artisan Bread
european butter, salt

SALAD | select one

Petite Wedge Salad
baby iceberg, local tomato, pickled red onion,
candied bacon, moody blue, green goddess dressing

Grilled Endive Salad
endive, spring greens, grapefruit segments, toasted
almond, shaved honey bee goat cheese, broken
toast, smoky honey vinaigrette

Florida Cobb Salad
hardy greens, hearts of palm, local tomato, peppadew
peppers, pickled red onions, shaved honey bee goat
cheese, green goddess vinaigrette

SIDES | select two

Herb Roasted Broccoli
red pepper

Charred Brussels Sprouts
mustard, herbs

Fire Roasted Vegetable Medley
mint, parsley, garlic oil, spice blend

Black Truffle Gratin
herbs, parmesan

Risotto Cake
mushroom and smoked gouda

Goat Cheese Smashed Potatoes

Chardonnay Gemelli Pasta

SAMPLE MENU #2

ENTREE | select two

Braised Short Rib
wine and vinegar braised short rib, pan jus

Pan Roasted Airline Chicken
shredded gouda, caramelized onions, champagne
cream sauce

Dijon and Herb Crusted Airline Chicken
pan jus

Salmon
pan roasted salmon, citrus fennel slaw

Shrimp and Scallop Cannelloni
roasted tomato cream, spinach, parmesan

DESSERT | enhancements

Assorted Gourmet Cheesecake Lollipops
house made cheesecake fresh dipped milk, dark, and
white chocolate then crunchy pistachios

Dessert Cigars
crêpes decorated to look like smoldering cigars filled
with assorted mousses & dipped in chocolate

Chef's Choice of Gourmet Petite Desserts
chocolate cups filled with raspberry and chocolate
mousse, petite gourmet cookies, fruit tarts, chocolate
truffles, mocha cake, assorted macarons, chocolate-
dipped strawberries

Petite Dessert Cups
an assortment of cakes and mousses seasonally
inspired and presented in petite vessels something
chocolate, something citrus and something fruity,
always delicious, always beautiful.

BEVERAGES

Traditional Coffee Station
colombian regular & decaf coffee, footed glass mugs,
cream and assorted sweeteners.

CULINARY STATIONS

M E N U A D D - O N S | *Please contact your special event planner on pricing.*

SAMPLE MENU

4 HOUR EVENT | *contact event planner for pricing*

BUTLER PASSED HORS D'OEUVRES | *select three*

Caprese Skewers

locally grown tomatoes, ciliegine mozzarella, kale pesto

Pear and Goat Cheese Crostini

house made crostini, wine poached pears, whipped goat cheese, crushed pistachios

Tomato and Mozzarella Bruschetta

locally grown tomatoes, basil, red onion, fresh garlic, fresh mozzarella, house made crostini

Chicken Satay

grilled chicken, broccoli pesto, sunflower seeds, manchego

Seared Ahi Tuna

cold smoked ahi, asian style spice blend, cucumber coin, wasabi sour cream

Cuban Roast Pork Tostone

slow roasted pork, double fried plantain, cilantro and toasted cumin aioli, mango pico de gallo

Short Rib Cornbread

braised short rib cornbread, chive sour cream, fried onions

Cheeseburger Flatbread

ground tenderloin, applewood smoked bacon, caramelized onion, custom cheese blend, pickle, roasted garlic bechamel, grilled flatbread

Pancetta Flatbread

crisp pancetta, roasted garlic and tomato sauce, baby kale, gorgonzola, grilled flatbread

Shrimp and Grit Cake

citrus poached shrimp, cheesy grit cake, creole style gravy, local herbs

PLATED SALAD | *select one*

Grilled Artisan Breads

european butter, salt

Florida Inspired Caesar Salad

grilled romaine, shaved manchego, cuban bread croutons, orange segments, caesar dressing infused with native orange

SAMPLE MENU

Petite Wedge Salad

baby iceberg, local tomato, pickled red onion, candied bacon, moody blue, green goddess dressing

Grilled Endive Salad

endive, spring greens, orange segments, toasted almond, shaved honey bee goat cheese, broken toast, smoky honey vinaigrette

Garden Salad

local lettuce blend, sliced cucumbers, heirloom tomatoes, sun-dried cranberries, candied pecan, champagne vinaigrette

Ybor Chopped

crisp romaine, spanish olives, smoked ham, peppadew, tomato, gorgonzola, oregano vinaigrette

CULINARY ACTION STATIONS | *select three*

Cuban Roast Pork

pork marinated in dark rum and slow roasted, congri rice, pico de gallo

Herb Roasted Chicken

chef carved herb roasted chicken, gnocchi puttanesca, fried caper, basil

Street Tacos

mojo roasted vegetables, chipotle chicken, and shredded beef, soft taco shells and corn tortillas, cilantro rice cheddar cheese, cotija, pico de gallo, sour cream, guacamole, fresh jalapenos, vegetable slaw, and limes

Spinach and Cheese Ravioli

broccoli pesto, local tomatoes, shaved honey bee goat cheese

Local Florida Seafood Saute

fresh florida seasonal catch, orange israeli couscous, tartar sauce, micro basil vinaigrette

Red Wine Braised Short Ribs

brussels sprouts petals, cauliflower puree, pan jus

Pan Seared Salmon

petite pea risotto, fennel slaw

NY Strip Steak

chef carved new york strip steak, mushroom and caramelized onion demi glace



PLATED DINNER

SAMPLE MENU | This sample menu is designed for a minimum of 50 guests. Pricing includes menu, preset water, coffee, china, glassware, flatware, equipment, service staff and presentation pieces. Pricing will fluctuate based on guest count.

SAMPLE MENU

4 HOUR EVENT | request for more options

Grilled Artisan Breads

european butter, salt

BEVERAGES | select one

Preset Water

Regular & Decaf Coffee Service

PLATED SALAD | select one

Florida Inspired Caesar Salad

grilled romaine, shaved manchego, cuban bread croutons, orange segments, caesar dressing infused with native orange

Garden Salad

local lettuce blend, sliced cucumbers, heirloom tomatoes, sun-dried cranberries, candied pecan, champagne vinaigrette

Grilled Endive Salad

endive, spring greens, grapefruit segments, toasted almond, shaved honey bee goat cheese, broken toast, smoky honey vinaigrette

Petite Wedge Salad

baby iceberg, local tomato, pickled red onion, candied bacon, moody blue, green goddess dressing

Broccoli and Kale Caesar Salad

anchovy, roasted garlic, parmesan tuille, grilled lemon, torn croutons

SAMPLE MENU

BUTLER PASSED HORS D'OEUVRES | select three

Pear & Goat Cheese Crostini

house made crostini, white wine poached pears, whipped goat cheese, crushed pistachios

Shrimp and Grit Cake

citrus poached shrimp, cheesy grit cake, creole style gravy, local herbs

Cuban Roast Pork Tostone

slow roasted pork, double fried plantain, cilantro and toasted cumin aioli, mango pico de gallo

Tomato and Mozzarella Bruschetta

locally grown tomatoes, basil, red onion, fresh garlic, fresh mozzarella, house made crostini

Roasted Broccoli Cauliflower Crust Flatbread

cauliflower crust, vegan cheese, oven roasted tomato, basil pesto, roasted broccoli

Chicken Satay

grilled chicken, broccoli pesto, sunflower seeds, manchego

Seared Ahi Tuna

cold smoked ahi, asian style spice blend, cucumber coin, wasabi sour cream

Strawberry Chicken and Waffles

pecan crusted chicken, vanilla waffles, strawberry butter, candied pecans, citrus maple syrup

Flank Steak Skewer

minted chimichurri

Short Rib Cornbread

braised short rib cornbread, chive sour cream, fried onions

Cheeseburger Flatbread

ground tenderloin, applewood smoked bacon, caramelized onion, custom cheese blend, pickle, roasted garlic bechamel, grilled flatbread

Pancetta Flatbread

crisp pancetta, roasted garlic and tomato sauce, baby kale, gorgonzola, grilled flatbread

Sunset Shrimp

sweet and sour pipette, chili lime salt

PLATED DINNER

SAMPLE MENU | Please contact your special event planner on pricing.

SAMPLE MENU

PLATED DINNER | *select one*

Braised Short Rib

pancetta, fig, gorgonzola, brussels petals, country cut russet potatoes, pan jus

Fennel Roasted Frenched Chicken Breast

tomato coulis, sautéed green beans and fingerling medley, caramelized onion

Potato Crusted Grouper

country cut bacon, chive cream, carrot puree, zucchini, roast potato

Pan Roasted Beef Tenderloin

custom spice blend, cauliflower, carrot and potato medley, worcestershire demi

Burgandy Braised Short Rib and Dijon Herb

Airline Chicken

lemon and herb fingerling potatoes, tri-color carrots, caulilini, roasting jus

Braised Short Rib and Grilled Shrimp

pomme puree, cilantro lime asparagus, yellow squash, roasting jus

Pan Roasted Salmon

fennel slaw, petite pea risotto

SAMPLE MENU

Butter Seared Sea Bass and Petit Filet

carrot puree, brussels sprouts, lemon fingerling potatoes, shallot demi

Grilled Filet and Pan Roasted Herb Salmon

herb pistou, cauliflower and russet puree, charred squashes

Grilled Salmon and Airline Chicken

petite pea risotto, shaved asparagus, fennel slaw

New York "Oscar" with Flaked Grouper

asparagus, baked potato, charred orange chimichurri

Pan Roasted Shrimp and Manhattan

Strip Steak

baked potato, grilled zucchini, worcestershire demi

Split Lobster Tail and Grilled Filet

spring pea puree, tri color carrots, worcestershire demi

DESSERT

Chefs Selection of Seasonal Desserts

This sample menu is designed for a minimum of 50 guests. Pricing includes menu, preset water, coffee, staff, serveware, equipment and presentation pieces. Pricing will fluctuate based on guest count.

Please consult your Special Event Planner for more menu options and enhancements.



ENHANCEMENTS

M E N U A D D - O N S | *Please contact your special event planner on pricing.*

ENHANCEMENTS

BUTLER PASSED | *select one*

Consult your Special Event Planner on pricing

Cauliflower Taco Cup

riced cauliflower, locally grown herbs, wonton shell, vegan sour cream, micro pico

Mac and Cheese Cup

orzo pasta, sharp cheddar, smoked gouda, ritz crackers

Poached Pear and Cevre Flatbread

grilled pizza dough, white wine poached pear, crumbled goat cheese, caramelized onion, spinach, custom cheese blend

Chicken and Ricotta Meatball

tomato jam, basil confetti

Roasted Chicken Strudel

roasted chicken, smoked gouda, caramelized onion, spinach, butter pastry

Ropa Vieja Empanada

ropa vieja beef, flaky pastry, harissa aioli

Shaved Bresaola Toast

dried beef, whipped st andre cheese, sweet and savory carrot jam, toasted crostini

Short Rib Lettuce Wrap

shredded short rib, asian style bbq glaze, vegetable slaw, lettuce wrap

Mini Beef Wellington

roasted red pepper aioli

Mini Crab Cake

dill aioli

Scallops and Bacon

seared scallop, bacon and red onion jam

Smoked Salmon

tarragon pistou, charred lemon aioli, everything spiced cracker

ENHANCEMENTS

Fruit De Mar Flatbread

petite shrimp, marinated artichokes, fire roasted bell peppers, spinach, roasted garlic bechamel, grilled flatbread

Cuban Cigar

spring roll with roasted pork, pickle, ham, mayo-mustard dip

Mini Pork Belly Taco

slow-cooked pork belly, cucumber and jalapeno slaw, cotija, grilled flour tortilla

DISPLAYED

Cheese and Charcuterie

chef's choice of artisanal cheese wedges, sliced Italian meats, fire roasted vegetables, fresh fruits, grilled breads and crackers

Crostini

baked brie with fruits and honey, herbed whipped feta, custom hummus, classic tapenade, roasted eggplant spread, roasted grapes, grilled & chilled vegetables, pickles, savory & sweet jams and butter, everything seasoned lavash, grissini, grilled toasts, cuban bread crostini, demi baguettes

Hot Mess

sheet pan nachos, artichoke dip, fried pickles, grilled and chilled vegetables, toast, classic fondue, sloppy joes &, soft rolls, extra napkins

Higgledy-Piggledy

pork belly, sopping bread, sweet pickles, biscuits, pulled pork, bacony- marcona dusted popcorn, candied bacon strips, slaw

Bits and Bites

array of cheeses, two custom-made hummus, char-grilled & raw vegetables, hardy grain & green salads, fruits, nuts, accompaniments

Pricing will fluctuate based on guest count. Please consult your Special Event Planner for more menu options and additional enhancements. Bar packages are available depending on the location.



MENU & PRICING

SAMPLE COLLECTION | *designed for a minimum of 50 guests*

Our Sample Collection features classic and unique chef inspired recipes that will delight your guests as they mix and mingle throughout the event. Each menu is designed for a minimum number of guests. Pricing includes staff, serviceware, service equipment and presentation pieces. If your party is less than the minimum number of guests, additional fees will apply. Printed and electronic menus are designed as a starting point and may not reflect the final pricing of your customized menu proposal.

MENU ENHANCEMENTS | *additional fees will apply*

Our team has a heartfelt passion for helping create your extraordinary guest experience and we can create a personalized menu upon request. Customize your dinner party with delicious sweets, sparkling cocktails, unique decor accents and elevated rentals. Please consult your Special Event Planner for additional enhancements, rentals, decor, vendor or venue recommendations, and more.

SERVICE STYLES | *request for more menu options*

Whether your event is a wedding or social affair, we bring our unique ability to deliver outstanding service and mouthwatering taste at every event. Our chefs have thoughtfully designed menus for every service style to satisfy your group. Whether you choose buffet, plated, chef attended stations or butler passed hors d'oeuvres, each service style creates a unique vibe. Contact your Special Event Planner to learn more about our service styles or additional menu options.



INFORMATION

SEASONAL INGREDIENTS | *learn more from your planner*

Some ingredients are better when the weather is right. For that reason, our chefs have incorporated preparations that vary as the seasons change. Some of our menu content will have alternative seasonal offerings and preparations throughout the year. Contact your Special Event Planner to learn more.

FOOD SAFETY | *dietary and specialty meals available upon request*

Many of our products contain or may come in contact with common allergens including wheat, peanuts, soy, tree nuts, milk, eggs, sesame, and shellfish. Please notify your Special Event Planner about any allergies.

PRICING | *additional fees may apply*

Pricing does not include production fee, rental equipment or applicable sales tax. Our published pricing in any and all collateral - printed or electronic - are designed as starting points and may not reflect final pricing of your personal selections in proposals. Pricing may vary depending on the venue.

PICK UP & DELIVERY | *orders must be placed 3 days in advance*

This menu is not available for pick up or delivery. However, we do have alternative pick up and delivery options available. Please consult your Special Event Planner to learn more about our pick up and delivery options and pricing. Delivery fees may apply depending on the distance. No pick up or delivery on holidays.

Puff'n Stuff

EVENTS | CATERING

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