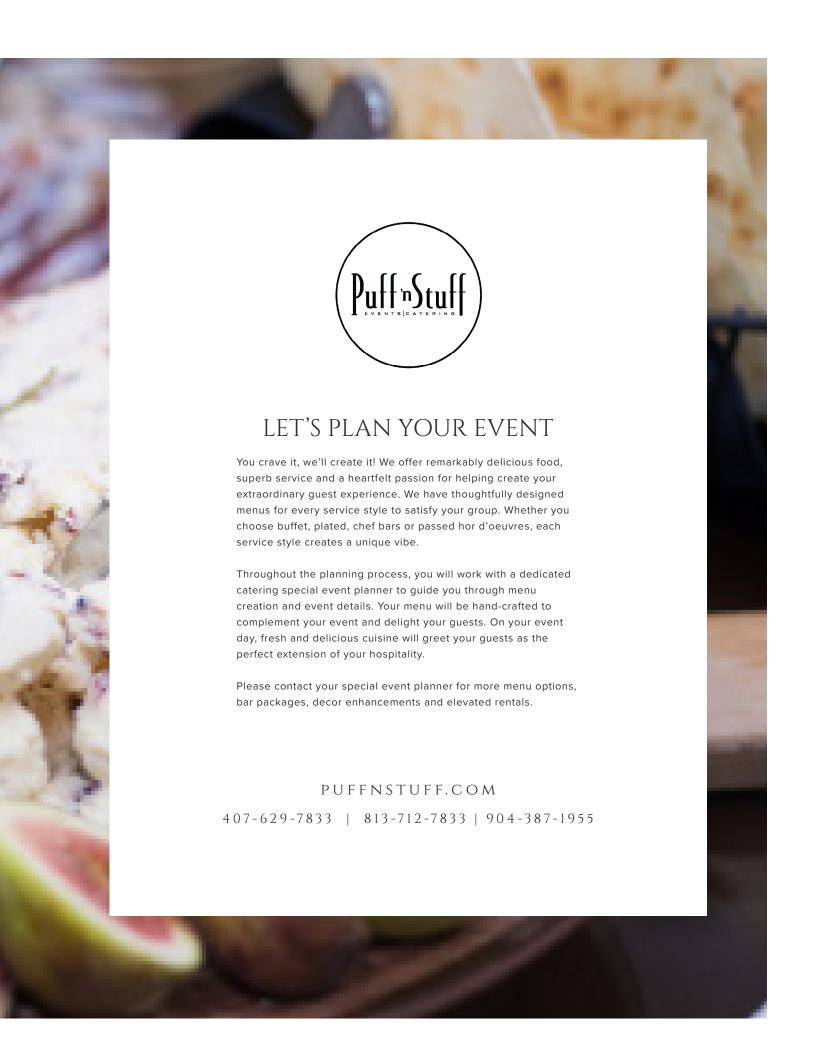


RECEPTION COLLECTION



Orlando: 407.629.7833 | Tampa: 813.712.7833 | Jacksonville: 904.387.1955 | Puffnstuff.com | @PuffnStuffCatering





RECEPTION

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

SAMPLE MENU

3 HOUR EVENT | consult event planner for pricing

BUTLER PASSED HORS D'OEUVRES

Pear and Goat Cheese Crostini

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

Smoked Salmon

tarragon pistou, charred lemon aioli, everything spiced cracker

Ropa Vieja Empanada

ropa vieja beef, flaky pastry, harissa aioli

Chicken Wellington

braised chicken, puff pastry, herbs, charred lemon aioli

Onion Delight

caramelized spanish onions, parmesan cheese, garlic aioli, brioche

Tomato and Mozzarella Bruschetta

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

Chicken and Ricotta Meatball

tomato jam, basil confetti

Chicken Satay

grilled chicken, broccoli pesto, sunflower seeds, manchego

Florida Style Chicken and Waffles

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

Black and Bleu Meatball

bleu cheese stuffed meatball, applewood smoked bacon, sweet and spicy bbq sauce

Flank Steak Skewer

minted chimichurri

Short Rib Lettuce Wrap

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

Mahi Tostada

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

Seared Ahi Tuna

cold smoked ahi, asian style spice blend, cucumber coin, wasabi sauce

Shrimp and Grit Cake

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

Sunset Shrimp

sweet and sour pipette, chili lime salt

Cuban Roast Pork Tostone

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

Mini Pork Belly Taco

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





RECEPTION

SAMPLE MENUS | Pricing may vary depending on the venue. Sales tax is applicable.

3 HOUR EVENT | consult event planner for pricing

DISPLAYED HORS D'OEUVRES

Crostini Display

sliced and chilled 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

Cheese and Charcuterie

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

Hot Mess

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

Seafood Display

citrus poached shrimp, oysters on the half shell, cocktail crab claws, lemons limes, horseradish remoulade, mignonette, classic cocktail, mini tobasco over seaweed and ice

Fruit De Mar Flatbread

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

Slider Station

select three of the following; accompanied with fresh potato chips:

salmon slider

fried chicken slider

cheeseburger slider

sliced beef tenderloin slider

crab cake slider

jerk chicken slider

black bean slider

Flatbread Station

pick three

cauliflower flat bread with roasted tomatoes, daiya,

pear and goat cheese with spinach and sage smokey chicken roast asparagus, custom cheese blend cheeseburger

pancetta, fig and gorgonzola

shrimp and artichoke, garlic bechamel, custom cheese blend

ENHANCEMENTS **ENHANCED HORS D'OEUVRES**

consult event planner for pricing

Savory Macaron Beet and Chevre

roasted beet jam, whipped chevre cheese

Cuban Cigar

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

Petite Lamb Chop

herb crusted bone in lamb chop, dijon, roasted garlic, mint pistou

Savory Macaron Blueberry Wasabi

wasabi spiced shell, stewed blueberries and soy, whipped cream cheese

Scallops and Bacon

seared scallop, bacon and red onion jam

Shaved Bresaola Toast

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

Beef Tenderloin Crostini

sliced beef tenderloin, grilled asparagus, tomato marmalade, house made crositni

Savory Macaron Caprese

local tomato, balsamic pearls, whipped mozzarella and basil

DESSERT ENHANCEMENTS

Assorted Cheesecake Lollipops

house made cheesecake dipped with assorted chocolates and crushed pistachios

Dessert Cigars

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

Milk and Cookies Shooter

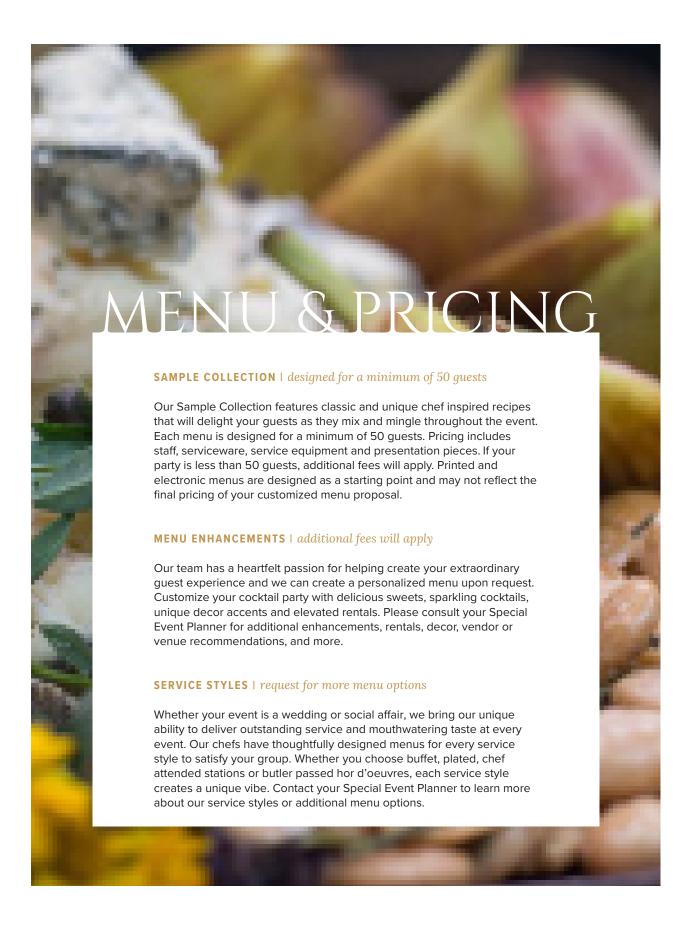
warm mini chocolate chip cookies & chilled milk shooters

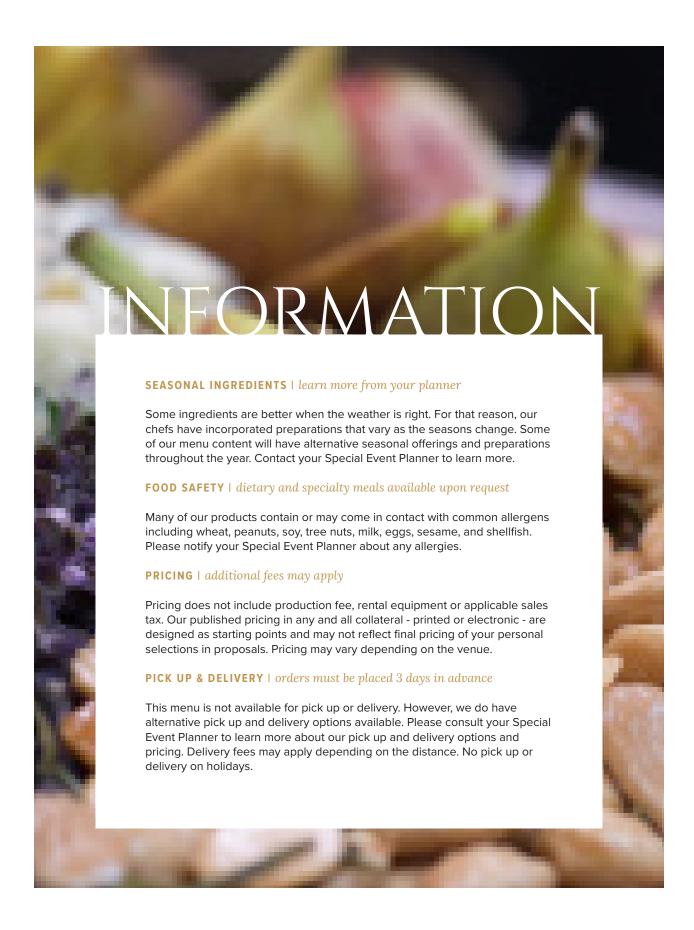
Petite Dessert Cups

an assortment of cakes and mousses seasonally inspired and presented in petite vessels something chocolate, something citrus and something fruity, always delicious

Chef's Choice of Gourmet Petite Desserts

a selection of the following favorites: strawberry frangipane cream tarts, chocolate cups filled with raspberry & chocolate mousse, chocolate pecan pies, chocolate éclairs, profiteroles, fruit tarts, mocha cake, chocolate truffles, coconut macaroon, cream horns, chocolate-dipped strawberries, chocolate-dipped cheesecake lollipops coated with crunchy ground pistachio







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