



RECEPTION 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 hor 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

RECEPTION

SAMPLE MENUS | This sample menu is designed for a minimum of 50 guests. Pricing includes staff, glassware, flatware, serveware, 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

SAMPLE MENU

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.

SAMPLE MENU CONTINUED

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, broccolini
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 crostini

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



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 of 50 guests. Pricing includes staff, serviceware, service equipment and presentation pieces. If your party is less than 50 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 cocktail 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 hor 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.



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