Puff 'n Stuff
EVENTS | CATERING

THANKSGIVING *Menu*

407.608.2020 ▪ www.puffnstuff.com ▪ delivery@puffnstuff.com

Puff 'n Stuff
EVENTS | CATERING

CHEERS

From The Puff 'n Stuff Team

Skip the grocery lines, the chopping, and the chaos this Thanksgiving. Puff 'n Stuff brings the holiday home with a chef-crafted feast that's thoughtfully prepared, packaged for effortless heating, and delivered with care. Each dish arrives fully cooked, seasoned to perfection, and garnished with care, giving you all the flavors of a homemade meal without any of the hassle.

All that's left for you to do is heat, serve, and celebrate. Enjoy more time around the table and less time in the kitchen, and don't worry, we won't tell anyone you didn't make it yourself.

To place your order, simply give us a call at 407.608.2020 or email delivery@puffnstuff.com. We'll take care of the rest, from our kitchen to your table, we're here to make your holiday a little easier and a lot more delicious.

You can place your order by Monday, November 24 at 3 PM, and choose either delivery or pickup on Wednesday, November 26.

Sincerely
The Puff 'n Stuff Team

A THANKSGIVING *Spread To Remember*

$260
Serves 4 + taxes & delivery

Sliced Turkey Breast GF, DF, NF
Citrus & Sage Brine, Slow Cooked & Carved

Sliced Maple Glazed Ham GF, NF
Cinnamon, Clove & Black Pepper

Classic Stuffing NF
Cornbread, Simmered Onion, Celery, Carrot & Herbs

Green Bean Casserole NF
Light Cream of Mushroom, French Fried Onions

Homestyle Mashed Potato VEG, GF, NF
Roasted Garlic, Butter & Cream

Cranberry Orange Relish VEG, DF, GF, NF
Florida Orange, Onion, Herbs & Warm Spices

Winter Greens Salad VEG
Crisp Lettuces, Shaved Carrots & Radish, Sundried Cranberries, Candied Walnut, Blue Cheese Crumble, Wedged Tomato, Cider Vinaigrette

Grilled Dinner Bread VEG, NF
Served with European Butter

Pumpkin Pie VEG, NF
Cinnamon Whip

Elevated Enhancements
(min order 4 people)

Add one or more to make your feast feel even fancier — all arrive ready to heat and serve.

Entrées

Whole Roast Turkey GF, NF, DF
Citrus & Sage Brined, Slow Roasted to Perfection
Size of turkey 13-16 pounds suggested for families of 8 – 12
+ $110 to substitute
+ $150 as an addition

Dark Meat Addition GF, NF, DF
Whole turkey quarters roasted and ready to trim
$10 per person

Sliced Roast Prime Rib GF, NF
Sliced, Grilled & Slow Roasted, Au Jus, Horseradish Cream
10-12 oz steaks, grilled and ready to roast
$23 per person

Baked Salmon GF
Pistachio-Orange Crust, Brown Butter Sauce
$10 per person

Elevated Enhancements are specialty add-ons designed to complement your main Thanksgiving menu. These items are available as optional upgrades and are not included with standard meal selections.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

All offerings are made in a facility that also processes milk, eggs, fish, Crustacean shellfish, tree nuts, peanuts, wheat, sesame, and soybeans.

A THANKSGIVING *Table to Treasure*

Sides & Breads

Autumn Orchard Stuffing VEG, DF, NF
Dried Fruit, Local Herbs, Caramelized Onion
$4 per person

Roasted Root Vegetables VEG, GF, NF
Carrot, Turnip, Beets, Red Onion, Squash, Maple, Sherry Vinegar, Cracked Black Pepper
$4 per person

House-Made Focaccia VEG
European Butter
$2 per person

Zucchini Bread VEG
With European Butter
$2 per person

Salads

Roasted Beet & Honey Bee Goat Cheese Salad VEG, NF, GF
Cider Dressing, Toasted Pepitas
$5 per person

Desserts

Pumpkin Cheesecake VEG, NF
$40 per pie

Maple Chocolate Bourbon Pecan Pie VEG
$30 per pie

Displays & Boards

Charcuterie Display DF, NF
Chef's Selection of Cured Meats, Crackers, Pickled Accents
$9 per person

Cheese Board VEG, NF
Artisan Cheeses, Seasonal Garnish
$9 per person

Hummus & Tapenade Display VEG
House Crostinis, Roasted Garlic Hummus, Country Olive Blend
$7 per person

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