

DELIVERY

Menu



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Breakfast

(Minimum of 5 People)

Sweet & Savory Breakfast Breads

\$9.00/ per person

Blueberry & Lemon Crumb Cake, Signature Zucchini Bread, Scone Du Jour, Danish, Seasonal Jam or Preserve, and Butter

All American Breakfast

\$18.00/ per person

Egg Scramble with Cheddar, Breakfast Potatoes, Onions, Peppers, Ketchup, and Your Choice of Protein

French Toast Bread Pudding ^{NF}

\$7.00/ per person

Classic Challah, Sweet Custard, Powdered Sugar, Pure Maple Syrup

Torta de España ^{NF}

\$7.00/ per person

Soft Cooked Russet Potato, Fresh Eggs, Chimichurri Herbs, Caramelized Onion, Olives, and Peppers

Quiche Lorraine ^{NF}

\$8.00/ per person

Leeks, Bacon, Eggs, Gruyere, Flaky Crust



Boxed Lunches

(Minimum of 5 People)

Sandwich Boxed Lunch

\$17.00/ per person

Individual Packaging: Includes Your Choice of Sandwich, Chips or Popcorn, and Dessert.

SANDWICH OPTIONS

Turkey and Provolone NF

Kale and Cilantro Pesto, Local Lettuce, Tomato, Pickled Onions, Brioche

Green Goddess Crunch Sandwich VEG

Multigrain Bread, Cucumber, Basil, Spinach, Avocado, Chive

Nicoise Inspired Tuna Salad Sandwich NF, DF

Flaked Ahi Tuna, Green Bean, Potato, Heirloom Tomato, Olives, Lemon Aioli, Shokupan-Style Roll

Slow Roast Beef NF

Caper and Roasted Garlic Aioli, Cheddar Bleu Cheese, Local Greens, Pretzel Roll

Smoked Ham and Swiss NF

Creamy Dijon, Garlic Pickles, Sweet Roll





Boxed Lunches

(Minimum of 5 People)

Salad Boxed Lunch

\$17.00/ per person

Individual Packaging: Includes Your Choice of Salad, Chips or Popcorn, and Dessert.

SALAD OPTIONS

Classic Garden **VEG**

Shaved Cucumber, Radish, Carrot, Garden Tomatoes, Pickled Onions, Champagne Vinaigrette

Summer Tomatoes, Feta & Watermelon Salad **GF, NF, VEG**

Marinated Watermelon, Sharp Feta, Pickled Onion, Heirloom Tomato, Basil Vinaigrette

Florida Caesar Salad **VEG**

Crisp Romaine, Shaved Manchego, Torn Cuban Bread Croutons, Citrus Segments, Native-Orange Infused Caesar Dressing

Greek Salad **GF, NF, VEG**

Shredded Romaine, Grilled Vegetables, Country Olives, Heirloom Tomatoes, Pickled Cucumbers, Feta, Herb Vinaigrette

Cobb Salad **GF, NF**

+ \$4.00/each

Roast Turkey Breast, Smoked Bacon, Bleu Cheese Crumbles, Heirloom Tomatoes, Hard-Boiled Egg, Mixed Greens, Avocado Ranch Dressing





Buffet Meals

(Minimum of 5 people)

Chilled Sandwich Buffet

\$17.00/ per person

Includes Your Choices of 3 Sandwiches, Chips or Popcorn, and Dessert.

SANDWICH OPTIONS:

- Turkey and Provolone Sandwich NF
- Green Goddess Crunch Sandwich VEG
- Nicoise Inspired Tuna Salad Sandwich NF, DF
- Slow Roast Beef Sandwich NF
- Smoked Ham and Swiss Sandwich NF

Chilled Salad Buffet

\$17.00/ per person

Includes Your Choice of Salad, Chips or Popcorn, and Dessert.

SALAD OPTIONS:

- Classic Garden VEG
- Summer Tomatoes, Feta and Watermelon Salad GF, NF, VEG
- Florida Caesar Salad VEG
- Greek Salad GF, NF, VEG
- Cobb Salad (+ \$4.00) GF, NF



Hot Entrées

(Minimum of 10 people)

Each Entrée is Served with Your Choice of Two Sides, a Garden Salad (Shaved Cucumber, Carrots, Radish, Tomato & House Vinaigrette), Artisan-Style Bread, and Butter.

Herb de Provence Chicken NF GF

\$20.00/ per person

Baked with Lavender, Rosemary, Bay Leaf, Basil, and Black Pepper

Romesco Baked Chicken DF GF

\$20.00/ per person

Baked with Romesco Sauce of Toasted Almond, Red Pepper, and Garden Herbs

Southwestern Turkey Meatloaf DF GF NF

\$20.00/ per person

Low-Fat Ground Turkey, Corn Tortilla, Latin-Inspired Spice Blend, Peppers, Onions, and Chipotle Barbecue

Pork Chile Verde DF GF NF

\$20.00/ per person

Chunks of Braised Pork, Stewed Tomatillos, Chilis, and Fresh Herbs

Braised Short Ribs with Hoisin Sauce DF NF

\$25.00/ per person

Slow Cooked with Aromatics and Hoisin Barbecue Sauce, Toasted Sesame, and Scallion

Shrimp Ssam DF GF NF

\$23.00/ per person

Pacific Rim Flavors of Fresh Herbs and Spicy Chilis, Crisp Vegetables, and Marinated Shrimp, Bibb Lettuce on the Side

Roast Salmon Citrus & Coconut-Chile Crunch DF GF NF

\$23.00/ per person

Baked and Flaked Salmon, Fresh Ginger, Coconut Flake, Fresh Chilis, Zest, and Citrus Juice

Hearts of Palm Cake V VG GF NF

\$20.00/ per person

Aromatics, Herbs, Caramelized Onions, and Red Pepper Coulis



SIDE OPTIONS (Choose 2)

Smoky Fingerling Potatoes VEG GF NF

Hickory Smoked Fingerling Potatoes, Herbs, and Caramelized Onion

Cilantro Rice V GF NF DF

Latin Inspired Spices and Fresh Cilantro

Mashed Garlic Whipped Potatoes VEG GF NF

Yukon Gold Potatoes, Cream, Butter, and Slow Roasted Garlic

Cheddar and Chive Potatoes VEG GF NF

Red Bliss Potatoes, Cream, Butter, Sharp Cheddar, and Snipped Chives

Roasted Couscous V NF DF

Cured Olives, Roasted Tomatoes, and Local Herbs

Risotto Cake VEG GF NF

Roasted Mushroom, Local Herb, and Smoked Gouda

Fire Roasted Vegetables V GF NF DF

Selection of Seasonal Vegetables, Char Grilled with Local Herbs and Fresh Ground Spices

Basted Red Potatoes VEG GF NF

Butter, Herbs, and Sea Salt

Mushroom and Onion Sauté V GF NF DF

Wild and Cultivated Mushroom Blend with Grilled Cipollini Onions

Charred Broccoli V GF NF DF

Grilled Broccoli, Lemon Zest, Sea Salt, and Chili Flake

Desserts

Pie in a Jar

\$5.00/ per person

Blueberry & Lavender, Flaky Crust, Soft Whipped Cream

Salted Chocolate Chip Cookie Sandwich with Rich Buttercream

\$5.00/ per person

Salted Chocolate Chip Cookies, Buttercream Filling

Seasonal Cobbler

\$5.00/ per person

Seasonal Berries & Fruit Baked under Cake Batter

Chocolate Chip Cookie

\$5.00/ per person

Chocolate Chunk, Sea Salt

Seasonal Fruit Salad

\$5.00/ per person

Seasonal Fruit, Chiffonade Mint

Our Double Chocolate Brownie

\$5.00/ per person

Double Chocolate Batter, Chocolate Shavings & Ganache





Beverages

Coffee

\$27.00/ per box (Serves 8)

Regular or Decaf, Served with Sugar, Creamer, and Sweeteners

Assorted Individual Sodas

\$3.00/ per person

Choice of Diet, Regular, or Half & Half Assortment

Flat Water

\$4.00/ per person

Sparkling Water

\$4.00/ per person

House Craft Juices

\$5.00/ per person (10 Oz), \$7.00/ per person (14 Oz),
Assorted Flavors Including Apple Bottom Greens,
Berry Anti-Low, and Orange You Glad

In House Water

\$2.00/ per person



Our Chefs are prepared for your vegetarian and dietary needs.
Please consult your Puff 'n Stuff Planning Team for details.

** 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.

Add-Ons

Available as Add-Ons to Boxed Lunches,
Buffets, Breakfast or Dessert Selections.

Chips & Popcorn

+\$4.00/each

- BBQ Chips
- Cheddar Sriracha Chips
- Ranch Chips
- Sea Salt & Black Pepper Chips
- Tikka Popcorn
- Fruity Pebble-ish Popcorn
- Parmesan & Herb Popcorn

Salads

+\$5.00/each

- Florida Caesar Salad
- Greek Salad
- Tomato, Watermelon & Feta
- Vegetarian Pasta Fusilli
- Two Potato Salad

Soups

+\$5.00/each

- Cuban Black Bean Soup
- Chilled Peach Soup
- Signature Creamy Tomato Basil Soup
- Mini Meatball & Tiny Pasta Soup
- Chilled Watermelon Soup
- Warm Potato Leek Soup



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