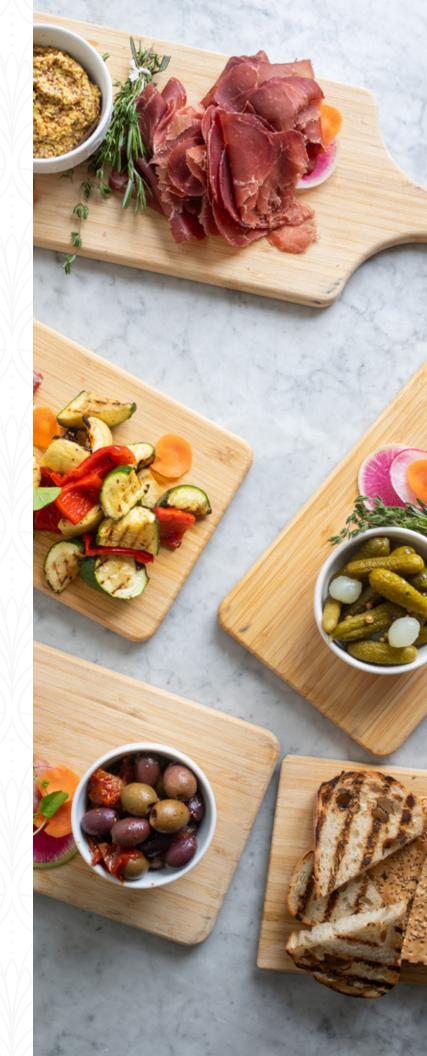


# DELIVERY Menw

# TABLE Contents

- 3 BREAKFAST
- 4 BOXED LUNCHES
- 6 BUFFET MEALS
- 7 HOT ENTRÉES
- 8 DESSERTS
- 9 BEVERAGES
- 10 ADD-ONS







(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 NE

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 Turkev 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

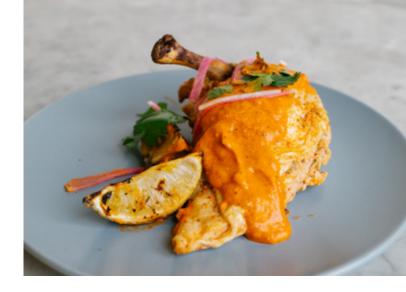
\$23.00/ per person Pacific Rim Flavors of Fresh Herbs and Spicy Chilis, Crisp Vegetables, and Marinated Shrimp, Bibb Lettuce on the Side

### 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







# 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



### STAY UP TO DATE!

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