

DELIVERY

Menu



Fall / Winter

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Platters

Serves up to 15 per platter

The Signature Deviled Egg Trio \$75.00

A platter of three crowd-favorite deviled eggs; classic, muffuletta-inspired, and topped with crispy chicken.

Chips and Dips \$40.00

Potato, Root Vegetable, & Plantain Chips, Garden Vegetable Herb Dip, Red Pepper Hummus

Traditional Fruit and Cheese \$81.00

Imported and Domestic Cheeses, Seasonal Fruit, Crackers, Crostinis

Crudite \$69.00

Seasonal Vegetables, Green Goddess Vinaigrette

Italian Antipasti \$134.00

Peppered Salami, Prosciutto di Parma, Coppa, Sweet Soppresata, Grilled and Roasted Vegetables, Crostinis, Grilled Focaccia

Sliced Beef Tenderloin Minis \$160.00

Roasted and Sliced Peppered Beef Tenderloin, Horseradish Spread, Tomato Jam, Soft Rolls



Classic Chilled Shrimp \$140.00

Citrus Poached Shrimp, Traditional Cocktail Sauce, Remoulade

Grazers \$60.00

Spiced Nuts, Pretzels, Trail Mix, Cheddar Popcorn, Fresh BBQ Potato Chips

Tea Sandwich \$47.00

Shredded Chicken Salad, Egg Salad, Cucumber Dill Cream Cheese

Mini Cupcake \$40.00

An approachable cupcake assortment made for communal moments. Lightly festive decorations, classic flavors, and elegant presentation make this platter a seamless addition to office celebrations and breakroom spreads.

Honey Smoked Salmon \$150.00

Served with Dill Cream Cheese, Red Onion, Plum Tomatoes, Capers, Chopped Hard Boiled Eggs, Bagel Chips



Breakfast

(Minimum of 10 People)

Morning Breads, Pastries & Croissants VEG

\$8.00/ per person

Chef's Choice, European Butter

French Toast Bread Pudding VEG GF

\$7.00/ per person

French Toast Bread Pudding In Individual Parchment Cups.

Custard-Soaked Brioche, Cinnamon Sugar; Maple

Rustic Quiche NF

\$8.00/ per person

Fresh Cracked Eggs, Buttery Shell

- Roasted Mushroom, Feta and Garlic
- Smoky Bacon, Sharp Cheddar and Caramelized Onion
- Roasted Squash, Goat Cheese and Sage

Frittata GF NF

\$8.00/ per person

Fresh Cracked Eggs, Baked and Portioned for Clean Service NF

- Roasted Mushroom, Feta and Garlic
- Smoky Bacon, Sharp Cheddar and Caramelized Onion
- Roasted Squash, Goat Cheese and Sage

Assorted Bagels VEG

\$20.00/ per dozen

- Plain
- Raisin
- Sesame
- Onion Bagels
- Cream Cheese



Breakfast

(Minimum of 10 People)

Fresh Fruit Salad V GF NF DF

\$4.00/ per person

Clementine Segments, Red & Black Grapes, Pomegranate

Yogurt Parfait VEG GF

\$6.00/ per person

Vanilla Yogurt with Apple Cinnamon Crisp; Cranberry-Orange Pecan

Blueberry and Lemon Crumb Cake VEG

\$4.00/ per person

Chocolate Chip Muffins VEG

\$4.00/ per person

Breakfast Meats

\$4.50/ per person

SELECT ONE:

- Thick Cut, Crispy, Applewood Smoked Bacon NF, GF, DF
- Classic Pork Breakfast Sausage NF, GF, DF
- Grilled Canadian Style Bacon NF, GF, DF
- Chicken Apple Sausage NF, GF, DF
- Crispy, Turkey Bacon NF, GF, DF

Fresh Fruit Display VEG, GF, NF

\$5.00/ per person

- Sliced Seasonal Fruits
- Berries
- Honey Yogurt



Breakfast

(Minimum of 10 People)

Avocado Toast VEG DF

\$7.00/ per person

Roasted Mushroom & Chive; Caramelized Onion & Thyme;
Shaved Apple, Smoked Almond & Maple-Chili Salt.

Smashed Potatoes for Breakfast V DF NF GF

\$4.00/ per person

Skin-On Yukon Golds, Garlic Oil & Sea Salt, Crisp Edges;
Rosemary Finish

Smoked Salmon Toasts NF

\$8.00/ per person

Griddled Mini Ciabatta Squares, Lemon-Herb cream cheese,
Pickled Onion, Capers & Dill.

Breakfast Sandwich Collection

\$8.00/ per person

- Smoked Ham, Egg & Gruyère on Hawaiian-Style Roll NF
- Roasted Mushroom, Spinach & Swiss on Mini Ciabatta VEG NF
- Maple Sausage, Egg & Aged Cheddar on Potato Roll NF

Creative Juices

\$6.00/ per person

- Apple Bottom Greens (and the juice with the) V NF GF DF
- Berry Mmm-anti-low (antioxidant edition) V NF GF DF
- Orange You Glad I Didn't Say Banana V NF GF DF



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

Gluten-free available upon request.

Turkey and Provolone NF

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

Green Goddess Crunch Sandwich V, NF

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 V, GF, NF

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

Winter Greens: VEG, GF

Kale, Candied Walnuts, Apple, Blue Cheese, Honey Cider Vinaigrette

Florida Caesar Salad VEG, NF

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 V, NF
- 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 V
- Winter Greens: Kale, Candied Walnuts, Apple, Blue Cheese, Honey Cider Vinaigrette GF, 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.

Pan Roasted Frenched Chicken Champagne NF GF

\$23.00/ per person

Charred Onion Relish, Smoked Gouda Mornay

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

85°C Short Rib GF NF

\$25.00/ per person

Pancetta, Fig, Gorgonzola, Pan Jus

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

Hors d'Oeuvres

(Min. Order Quantity 20)

For quality and freshness, select sauces and garnishes may be packaged separately

GARDEN \$3.00

Mac & Cheese Cup VEG NF

Orzo Pasta, Sharp Cheddar, Smoked Gouda, Ritz Crackers

Black Bean Cake V, GF, NF

Roasted Red Pepper, Cilantro, Lime, Vegan Sour Cream

Pear & Goat Cheese Crostini VEG

House Made Crostini, Wine Poached Pears, Whipped Goat Cheese, Crushed Pistachios

Seasonal Bruschetta VEG

Toasted Walnut, Butternut Squash, Balsamic, Smoked Bleu Cheese.

Mushroom & Taleggio Arancini VEG, NF

Creamy Risotto, Wild Mushrooms, Taleggio Cheese, Balsamic Reduction

AIR \$3.00

Chicken Wellington NF

Dill Aioli

Chicken & Ricotta Meatball NF

Tomato Jam, Basil Confetti, Herbed Ricotta Spread

LAND \$3.00

Beef Tenderloin Crostini DF, NF

Sliced Beef Tenderloin, Grilled Asparagus, Tomato Marmalade, Housemade Crostini

Black & Bleu Meatballs NF

Bleu Cheese Stuffed Meatball, Applewood Smoked Bacon, Sweet & Spicy BBQ Sauce

SEA \$3.00

Mini Crab Cake NF +\$2.00

Dill Aioli

Mini Lobster Roll NF +\$5.00

Lemon Aioli, Mango, Red Onion, Chive

Seared Ahi Tuna NF

Cold Smoked Ahi, Asian Style Spice Blend, Micro Slaw, Cucumber Coin, Wasabi Sauce

Smoked Salmon NF

Tarragon Pistou, Charred Lemon Aioli, Everything Spiced Cracker

Sunset Shrimp DF, GF, NF

Sweet & Sour Pipette, Chili Lime Salt



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



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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and ideas for your next event!

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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.





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