

Puff'nStuff
EVENTS|CATERING

WEDDING

Menu Collection



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CHEERS

From The Puff 'n Stuff Team

Welcome to the culinary journey of your dreams! At Puff 'n Stuff, we understand that the meal is the heart of your wedding reception. It's not just about food; it's about creating an experience that resonates with your love story. Whether you envision an intimate plated dinner, a lavish buffet spread, or sharing your meal family style, our packages are designed to cater to your unique tastes and preferences.

Our goal is to bring excellence to every bite and to delight you throughout the entire planning process. Share your story with us, and let's have some fun bringing your event to life. Your vision, our expertise.... it's the perfect pairing.

Sincerely,
The Puff 'n Stuff Team

WEDDING MENU

Package

Our wedding package is based on a minimum of 100 guests. All package prices are inclusive of food, labor, serviceware, production, and equipment listed below. Prices may fluctuate based on venue, number of guests and complexity of event. Applicable service taxes will apply.

Classic Wedding Package

Menu can be served Buffet, Plated or Family Style

Menu includes:


- * Preset water and artisanal breads
- * 3 Hors d'Oeuvres - Passed
- * 1 Starter
- * 1 Entrée served with Accompaniments
- * 1 Additional Protein

Packages include:

- * White or Ivory Linens
- * White or Ivory Napkins
- * White China
- * Flatware & Glassware
- * Full Service Team
- * Production Fee

Buffet Style Service

Plated or Family Style Service

 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.



Hors d'Oeuvres

Classic Package (Choose 3)

GARDEN

Zucchini Caponata **V, GF, NF**

Stewed Vegetables, Raisins, Local Basil, Balsamic

Caprese Skewers **VEG, GF**

Local Tomatoes, Ciliegine Mozzarella, Kale Pesto

Chickpea Fritter **V, GF, NF**

Soft Cooked Chickpeas, Sea Salt, Local Herbs, Chili Pepper, Florida Citrus, Toasted Cumin Vegan Yogurt Sauce

Seasonal Bruschetta **VEG**

- **SPRING/SUMMER:** Local Tomatoes, Basil, Red Onion, Fresh Garlic, Fresh Mozzarella, Housemade Crostini
- **FALL/WINTER:** Toasted Walnut, Butternut Squash, Balsamic, Smoked Blue Cheese

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

Mushroom & Taleggio Arancini **VEG, NF**

Arborio Rice, Taleggio Cheese, Breadcrumbs, Stewed Tomato & Balsamic Reduction

Cauliflower Taco Cup **V, NF**

Riced Cauliflower, Locally Grown Herbs, Wonton Shell, Vegan Sour Cream, Micro Pico

Petite Twice Baked Potato **VEG, GF, NF**

Red Potato, Cream Cheese, Melted Garlic, Chive

Mac & Cheese Cup **VEG, NF**

Orzo Pasta, Sharp Cheddar, Smoked Gouda, Ritz Crackers

Flatbreads (Choose 1) **VEG, NF**

- Poached Pear & Chevre Flatbread
White Wine Poached Pear, Crumbled Goat Cheese, Caramelized Onions, Spinach
- Roasted Broccoli Cauliflower Crust Flatbread **GF, V**
Cauliflower Crust, Vegan Cheese, Oven Roasted Tomato, Kale Pesto, Roasted Broccoli



Hors d'Oeuvres

Classic Package (Choose 3)

LAND

Flank Steak Skewer DF, GF, NF
Minted Chimichurri

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

Shaved Bresaola Toast NF
Dried Beef, Whipped St. Andre Cheese,
Sweet and Savory Carrot Jam, Toasted Crostini

Ropa Vieja Empanada DF, NF
Ropa Vieja Beef, Flaky Pastry, Harissa Aioli

Short Rib Lettuce Wrap DF, GF, NF
Shredded Short Rib, Asian Style BBQ Glaze,
Vegetable Slaw, Lettuce Wrap

Flatbreads NF

- Cheeseburger Flatbread
Ground Tenderloin, Applewood Smoked Bacon, Pickle,
Caramelized Onion, Custom Cheese Blend,
Roasted Garlic Bechamel, Grilled Flatbread
- Pancetta & Gorgonzola Flatbread
Crisp Pancetta, Roasted Garlic, Tomato Sauce, Baby Kale,
Gorgonzola, Grilled Flatbread

Petite Lamb Chop DF, GF, NF
Herb Crusted Bone-In Lamb Chop, Dijon,
Roasted Garlic, Mint Pistou

Mini Pork Belly Tacos NF
Slow-Cooked Pork Belly, Cucumber, Jalapeño Slaw, Cotija,
Grilled Flour Tortilla

Cuban Cigars NF
Spring Roll, Roasted Pork, Pickle, Ham, Mayo Mustard Dip



Hors d'Oeuvres

Classic Package (Choose 3)

AIR

Chicken Satay GF, NF

Grilled Chicken, Broccoli Pesto, Sunflower Seeds, Manchego

Chicken Wellington NF

Braised Chicken, Puff Pastry, Herbs
Charred Lemon Aioli

Flatbreads (Choose 1) NF

- Smoky Chicken Flatbread
Pulled Smoked Chicken, Roasted Asparagus,
Grilled Onion, Custom Cheese Blend, Grilled Flatbread
- Duck Flatbread
Pulled Duck Confit, Scallions, Hoisin, Toasted Sesame Seed,
Custom Cheese Blend, Shaved Radish, Grilled Flatbread

Roasted Chicken Strudel NF

Roasted Chicken, Smoked Gouda,
Caramelized Onion, Spinach, Butter Pastry

Chicken Tostada NF

Roasted Chicken, Pineapple, Chipotle, Fresh Lime, Sea Salt,
Cotija, Cilantro Cream, Crisp Flour Tortilla

Chicken & Waffles Florida Style NF

Caribbean Jerk Chicken, Toasted Coconut,
Mango, Lime Maple Syrup

Chicken & Ricotta Meatball NF

Tomato Jam, Basil Confetti, Herbed Ricotta Spread



STAY UP TO DATE!

Follow us on social media for the latest news, menu releases,
and ideas for your next event!

@puffnstuffcatering    

Hors d'Oeuvres

Classic Package (Choose 3)

SEA

Shrimp Cocktail Shooter NF, DF, GF

Citrus & Herb Marinated Jumbo Shrimp, Key Lime
Chili Spiked Cocktail Sauce

Mini Crab Cake NF

Dill Aioli

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

Shrimp & Grit Cake NF

Citrus Poached Shrimp, Cheesy Grit Cake,
Creole Style Gravy, Local Herbs

Sunset Shrimp DF, GF, NF

Sweet & Sour Pipette, Chili Lime Salt

Mahi Tostada NF

Spiced and Roasted Mahi, Cabbage Slaw, Cotija,
Gremolata Aioli, Flour Tortilla, Tostada

Mini Lobster Roll NF

Lemon Aioli, Mango, Red Onion, Chive



Starters

Classic Package (Choose 1 Starter)

SOUP

Cuban Black Bean V, GF, NF
Cilantro, Vegan Crème Fraîche

Signature Creamy Basil VEG, GF, NF
Parmesan, Olive Oil

Mini Meatball & Tiny Pasta NF
Handmade Meatballs, Ditalini Pasta,
Herbed Chicken Broth, Vegetables

Warm Potato Leek VEG, GF, NF
Chili Oil, Chives

Chilled Watermelon VEG, GF, NF
Cucumber, Crème Fraîche, Chili Pepper

Chilled Gazpacho V, NF
Vegan Sour Cream, Cilantro

SALAD

Arugula Salad VEG, GF
Frisée, Arugula, Pickled Fennel, Raisins,
Mandarin Oranges, Goat Cheese Spread,
Toasted Almonds, Citrus Vinaigrette

Greek Salad VEG, GF, NF
Chopped Romaine, Whipped Feta, Country Olives,
Roasted Tomato, Sliced Hot Peppers,
Pickled Red Onions, Shaved Cucumbers,
Oregano, Red Wine Vinaigrette

Chopped Iceberg Salad GF, NF
Candied Bacon, Pickled Red Onion, Gorgonzola,
Tomato, Blue Cheese Dressing

Berries & Greens V, NF
Red Leaf Lettuce, Kale, Spinach, Sliced Mushrooms, Dark
Berries, Torn Croutons, Champagne Vinaigrette

Quinoa & Cress V
Bloomed Quinoa, Sliced Crimini Mushrooms, Watercress,
Baby Spinach, Toasted Almonds, Dijon Vinaigrette

Winter Greens GF
Kale, Candied Walnuts, Apple, Blue Cheese,
Honey Cider Vinaigrette

Florida Inspired Caesar
Romaine, Shaved Manchego, Torn Cuban
Bread Croutons, Citrus Segments, Native Orange Infused
Caesar Dressing

Grilled Endive Salad VEG
Endive, Spring Greens, Citrus Segments,
Toasted Almonds, Shaved Honey Bee Goat Cheese,
Broken Toast, Smoky Honey Vinaigrette

Cuban Inspired Chopped GF, NF
Crisp Romaine, Spanish Olives, Smoked Ham,
Peppadew, Tomato, Gorgonzola, Oregano Vinaigrette



Entrées

Classic Package (Choose 1 Entree)

LAND

New York Sirloin NF, GF

Char Grilled, Butter Brushed Faux Frites, Haricots Verts, Roasted Garlic Aioli

85°C Short Rib NF, GF

Pancetta, Fig, Gorgonzola, Brussels Petals, Country Cut Russets, Pan Jus

Chimichurri Flank Steak DF, GF, NF

Black Beans, Yellow Squash, Chipotle Pan Jus

Lamb Rack GF, NF

Stewed White Beans, Mushrooms, Grilled Spring Onions, Sherry Demi Glace

Pan Roasted Beef Tenderloin DF, GF, NF

Cauliflower, Carrot, Potato Medley, Custom Spice Blend, Worcestershire Demi

Pork Tenderloin DF, NF

Pan Roasted Pork Tenderloin, Cider Mustard Jus, Farro & Rice Blend, Local Herbs, Peppered Broccolini

AIR

Mushroom Stuffed Frenched Chicken Breast GF

Spinach, Charred Caulilini, Red Potatoes, Dijon Cream

Grilled Caribbean Jerk Chicken DF, GF, NF

Boneless Chicken, Plantain Mash, Black Beans, Rice, Peppers

Fennel Roasted Chicken Breast GF, NF, DF

Tomato Coulis, Sauteed Green Beans, Fingerling Potatoes, Caramelized Onion

Pan Roasted Frenched Chicken Champagne GF, NF

Charred Onion Relish, Smoked Gouda Mornay, Fingerling Potato, Green Bean Sauté

Roast Chicken Quarter DF, NF, GF

Housemade Custom Spice Blend, Charred Onion Relish, Capers, Carrot Puree, Grilled Zucchini

Caprese Chicken NF, GF

Boneless Chicken Breast, Roasted Tomato, Fresh Mozzarella, Kale Pesto, Braised Brussels Sprouts, Potato Medley





Entrées

Classic Package (Choose 1 Entree)

SEA

Pan Roasted Atlantic Salmon GF, NF
Fennel Slaw, Petite Pea Risotto

Spice Crusted Mahi DF, GF, NF
Country Cut Bacon, Pickled Jalapeño Aioli,
Zucchini Spears

Potato Crusted Grouper GF, NF
Chevre Pomme Puree, Charred Broccolini, Capers,
Charred Citrus & Onion Relish, Green Oil

Salmon Cake NF
Plantain Puree, Calabacitas, Cilantro Sour Cream

Florida Shrimp & Grits GF, NF
Charred Broccoli, Citrus & Kale Chimichurri

Seared Jumbo Scallops NF
Farro Risotto, Charred Lemon, Asparagus

GARDEN

Eggplant Rollatini V, GF, NF
Herbed Vegan Ricotta, Charred Vegetables,
Classic Pomodoro

Cauliflower Steak V, NF, GF
Tarragon Pistou, Cured Olive, Charred Citrus Lyonnaise

Hearts of Palm Cake V, NF, GF
Red Pepper Coulis, Fingerling Potatoes,
Green Bean Sauté

Grilled Squash "Filet" V, GF, NF
Mushroom Demi Glace, Stewed Petite Potato, Broccolini,
Corn Puree

Tofu Scallops V, GF, NF
Pea Puree, Carrot Hay, Charred Broccolini, Caulilini

Mushroom Bolognese V, GF
Toasted Walnut, Heirloom Tomato, Local Herbs,
Roasted Eggplant, Lentil Rotini

Additional Proteins

Classic Package (Choose 1 Protein)

PROTEINS

Pan Roasted Beef Tenderloin DF, GF, NF
Worcestershire Demi

New York Sirloin DF, GF, NF
Roasted Garlic Aioli

85°C Short Rib GF, NF
Pancetta, Fig, Blue Cheese, Pan Jus

Lamb Rack DF, GF, NF
Sherry Demi Glace

Pork Tenderloin DF, NF, GF
Cider Mustard Jus

Caprese Chicken GF, NF
Chicken Breast, Roasted Tomato,
Fresh Mozzarella, Kale Pesto

Fennel Roasted Chicken Breast DF, GF, NF
Tomato Coulis

Pan Roasted Chicken Breast DF, GF, NF
Our Puttanesca

Pan Roasted Chicken Champagne GF, NF
Charred Onion Relish, Smoked Gouda Mornay

Pan Roasted Atlantic Salmon DF, GF, NF
Fennel Slaw

Potato Crusted Grouper DF, GF, NF
Capers, Charred Citrus, Grilled Onion Relish, Green Oil



Side Enhancements



VEGGIES V, GF, NF

Sautéed Mushrooms

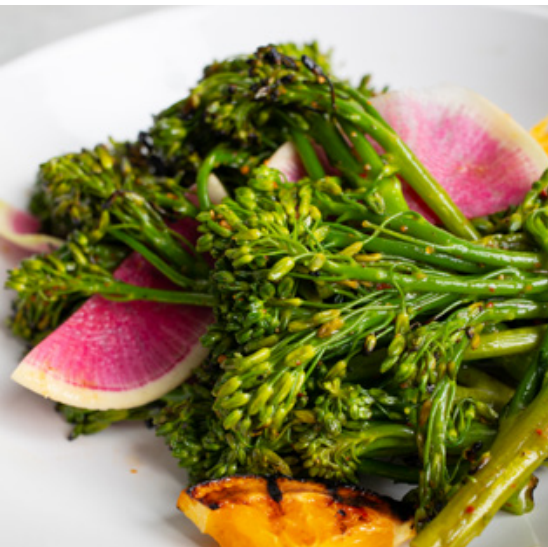
Zucchini & Squash
Local Herbs, Charred Tomato

Charred Broccolini

Roasted Tricolor Carrots
Raisins, Spices

Sautéed Rainbow Chard
Local Citrus

Romanesco
Green Oil, Roasted Tomato



STARCHES

Smoky Fingerling Potatoes V, GF, NF

Cilantro Rice V, GF, NF
Inspired Spices

Farro, Brown Rice & Quinoa Blend V, NF

Garlic Whipped Potatoes VEG, GF, NF

Roasted Couscous V, DF, NF
Cured Olives, Roasted Tomatoes, Local Herbs

Risotto Cake (Choose 1) VEG, GF, NF

- Mushroom and Smoked Gouda
- Asparagus and Lemon
- Butternut Squash and Blue Cheese
- Local Herb, Roast Tomato

Basted Red Potato VEG, GF, NF
Butter, Herbs, Salt

Black Truffle Potato Gratin
Parmesan, Gruyere

Creamy Polenta VEG, GF, NF
Aged Cheddar, Cracked Pepper





Menu Enhancements





Station Enhancements

BOARDS & BUILDS

Crudites V, GF, NF

Assorted Fresh Garden Vegetables,
Green Goddess Vinaigrette

Cheese Display VEG, NF

Chef's Choice of Artisanal Cheese Wedges,
Gourmet Crackers, Fresh Fruit Garnish

Charcuterie DF, NF

Sliced Italian Meats, Fire Roasted Vegetables,
Grilled Breads, Crackers

Seasonal Crostini Display VEG

Herbed Whipped Feta, Honey, Custom Hummus,
Classic Tapenade, Roasted Grapes,
Grilled & Chilled Vegetables, Pickles,
Savory and Sweet Jams, Crostini and Assorted Toasts

Shrimp Cocktail Display GF, DF, NF

Citrus and Herb Marinated Jumbo Shrimp,
Key Lime and Chili Spiked Cocktail Sauce.



Station Enhancements

BARS

Sliders (Choose 3)

Accompanied by fresh Potato Chips

- Salmon Cake, Grilled Jalapeño Aioli **NF**
- Fried Chicken, Harissa Mayonnaise **NF**
- Cheeseburger, Ten One Hundreds Island Sauce **NF**
- Sliced Beef Tenderloin, Roasted Garlic Aioli **NF**
- Crab Cake, Cajun Remoulade **NF**
- Jerk Chicken, Black Bean Aioli **NF**
- Black Bean, Pickled Onion Aioli **v, NF**

Street Tacos **NF**

Mojo Roasted Vegetables, Chipotle Chicken & Shredded Beef Soft Taco Shells, Corn Tortillas, Cheddar Cheese, Cotija Cheese, Pico de Gallo, Sour Cream, Guacamole, Fresh Jalapeños, Vegetable Slaw, Limes

Chicken & Waffles (Choose 1)

Attendant required, additional charge applies. Consult with your Puff 'n Stuff Planning Team.

Pearl Sugar Waffles

- **CLASSIC:** Boneless Chicken Thigh, Pure Maple Syrup, Hot Honey **NF**
- **PECAN:** Pecan Crusted Chicken, Chipotle Butter, Vanilla Bourbon Maple Syrup
- **STRAWBERRY:** Pecan Crusted Chicken, Strawberry Butter, Macerated Berry, Candied Pecans, Citrus Maple Syrup
- **FLORIDA:** Caribbean Jerk Chicken, Toasted Coconut, Mango, Lime Maple Syrup **NF**

Mac & Cheese **NF**

Fusilli, Sharp Cheddar Cheese Sauce & Buttery Ritz Crumb Jalapeño, Bacon, Scallion, Roasted Tomato, Pulled Chicken, BBQ Sauce, Hot Sauce, Caramelized Onion



Seafood Display **DF, GF, NF**

Citrus Poached Shrimp, Oysters on the Half Shell, Cocktail Crab, Lemons, Limes, Horseradish Remoulade, Mignonette, Classic Cocktail, Mini Tabasco, Over Seaweed and Ice

Pasta Bowls

SELECT TWO PASTAS **VEG, NF**

- **CLASSIC(ISH) MAC & CHEESE:** Fusilli Pasta, Aged Cheddar Cheese Sauce, Toasted with Buttered Ritz Crackers
- **PENNE ALLA VODKA:** Penne Pasta, Roasted Tomato, Vodka Sauce, Shaved Parmesan
- **ORECCHIETTE ALFREDO:** Orecchiette Pasta, Roasted Garlic, Parmesan, Cracked Pepper
- **SEASONAL RAVIOLI**
 - **SPRING/SUMMER:** Four Cheese Ravioli, Roasted Tomato, Broccoli Pesto, Shaved Manchego
 - **FALL/WINTER:** Four Cheese Ravioli, Roasted Butternut Squash, Sage Pesto, Brown Butter
- **GEMELLI AGLIO & OLIO:** Extra Virgin Olive Oil, Roasted Garlic Cloves, Roasted Tomatoes, Broccolini

INCLUDES ONE PROTEIN: ADD ADDITIONAL PROTEIN

- Grilled Chicken **GF, NF**
- Italian Sausage **GF, NF**
- Ground Beef **GF, NF**
- Pan Seared Shrimp **GF, NF**
- Roasted Mushrooms **v, GF, NF**

Station Enhancements

Reception enhancements require a minimum of 30 guests. Includes 1 attendant, additional attendants may be required. Speak to your Special Event Planning Team for more details.

BUTCHER BLOCK

Rosemary and Garlic Crusted Flank Steak GF
Carved, Roasted Fingerling Potato, Green Beans, Rosemary Demi-Glace

Tomahawk NF
Chef Carved Grilled Tomahawk Steak, Tomato Demi, Grain Mustard, Horseradish Cream, Fusilli Mac, Green Beans

Peppercorn Crusted Beef Tenderloin GF, NF
Horseradish Cream, Grain Mustard, Whipped Potato, Honey Roasted Carrots

Roasted Lamb GF, NF
Mixed Mushroom Sauté, White Bean Puree, Scallions, Blackberry Pan Jus

Short Rib GF, NF
Pancetta, Fig, Gorgonzola, Basted Potato, Roasted Spiced Carrot, Sherry Demi

Cuban Roast Pork GF
Congri Rice, Pico de Gallo

Whole Chicken (Choose 1) NF

- TUSCAN: Pasta Primavera, Pomodoro
- TIKKA: Roasted Potato, Cauliflower GF
- MOJO: Black Beans, Cilantro Rice GF

Baked & Flaked Grouper NF
Flour Tortillas, Cotija, Power Slaw, Pico, Cilantro Rice

Baked & Flaked Salmon NF, GF
Sweet Pea Risotto, Fennel Slaw



Small Plates

SMALL PLATES

Burrata VEG, GF, NF

Sliced Heirloom Tomato, Balsamic Pearls, Cracked Pepper

Crab Cake NF

Mango Jalapeño Chutney, Burnt Lime Aioli

Scallop DF, GF, NF

Pancetta Dust, Kale and Lemon Gremolata, Spiced Carrot

Short Rib NF

Peruvian Blue, Crispy Broken Yucca, Malted Vinegar Jus

Shrimp Risotto GF, NF

Red Pepper, Basil, Capers

Chicken Strudel NF

Crispy Mushroom, Peppadew, Aji Amarillo

Roasted Petite Beets VEG, GF, NF

Chermoula, Shaved Feta, Popped Quinoa, Local Honey

Slow Roasted Spiced Chicken DF, GF, NF

Kale, Petite Potato, Fresh Herbs, Dried Fruits, Grain Mustard Jus

Pan Roasted Salmon DF, NF

Toasted Farro, Mint, Cured Olive

PASTAS

Wild Mushroom Ravioli VEG, NF

Spinach, Toasted Sunflower Kernel

Classic(ish) Mac & Cheese VEG, NF

Fusilli Pasta, Aged Cheddar Cheese Sauce, Toasted and Buttered Ritz Crumble

Penne Alla Vodka VEG, NF

Penne Pasta, Roasted Tomato, Vodka Sauce, Shaved Parmesan

Orecchiette Alfredo VEG, NF

Orecchiette Pasta, Roasted Garlic, Parmesan, Cracked Pepper

Seasonal Ravioli VEG, NF

- **SPRING/SUMMER:** Four Cheese Ravioli, Roasted Tomato, Broccoli Pesto, Shaved Manchego
- **FALL/WINTER:** Four Cheese Ravioli, Roasted Butternut Squash, Sage Pesto, Brown Butter Parmesan

Gemelli Chardonnay VEG, NF

Spring Peas, Mushrooms, Roasted Tomatoes, Chardonnay Cream Sauce





Dessert Enhancements

Gluten-Free Options Available Upon Request.

PETITE SIZE SWEETS

Passed option available, additional charge applies. Consult with your Puff 'n Stuff Planning Team.

Milk & Cookies VEG, NF

Salted Chocolate Chip Cookies with Milk

Gourmet Cookie Sandwiches VEG

Variety of Gourmet Flavors with Buttercream Filling

Petite Macarons VEG, GF

Traditional French Almond Cookie

Peanut Butter & Jelly Beignet VEG

Southern Fried Dough with Peanut Butter & Preserves

Mini S'mores Cake NF

Chocolate Cake, Graham Crumble, Toasted Mallow

Dessert Shooters (Choose 1)

- KEY LIME:
Classic Pie Crust, Whip VEG, NF
- ROASTED BERRIES:
Seasonal Berries, Mousse, Pink Pepper Chantilly v, GF, NF
- CAFE CON LECHE
Vegan Dark Chocolate and Coffee Mousse,
Sharp Chocolate Tuille, Chantilly v, GF, NF

Fruit Tart VEG, NF

Caramelized Pineapple, Vanilla Pastry Cream, Toasted Coconut

Pie in a Jar (Choose 1) VEG, NF

- APPLE PIE: Granny Smiths, Torched Cinnamon, Classic Streusel
- BLUEBERRY: Blueberries, Buttery Crust, Lavender Chantilly, Basil
- CHOCOLATE CARAMEL: Ganache, Spiked Caramel, Sablé
- BANANA PUDDING: Banana Pudding, Nilla Wafers, Bananas

Seasonal Cheesecake Bites VEG

- SPRING/SUMMER: Blueberries, Crumbled Graham, Chantilly NF
- FALL/WINTER: Candied Butternut Squash, Walnuts, Cinnamon Chantilly

Fun Station Enhancements

Minimum 30 guests. Gluten-Free Options Available Upon Request. 1 attendant included, consult with your Puff 'n Stuff Planning Team for additional service and enhancement options.

SWEET SIZE STATIONS

Blazing Donuts Station (Choose 1) VEG, NF

- BERRIES & CREAM: Vanilla Bean Ice Cream, Mixed Berries, Orange Liqueur, Classic Donut Holes
- COFFEE & DONUTS: Coffee Flavored Ice Cream, Spiced Rum, Cake Donut Holes
- LATIN INSPIRED: Dulce de Leche Ice Cream, Chili and Torched Cinnamon Spiced Donut Holes, Cinnamon Bourbon

Sweet and Savory Station VEG

Chocolate Drizzled Chips, Beignets, Popcorn, Fruit Chews, Yogurt Pretzels, Truffles

Walking Cannoli Station VEG

Classic Fill, Chocolate Shavings, Pop Rocks, Cookies and Cream, Sprinkles, Candied Nuts

Sundae Bar Station

Vanilla, Chocolate, and Strawberry Ice Cream, Cherries, Hershey's, Caramel, Sprinkles, Strawberry Topping, Mini Mallow, Candied Bacon

LATE NIGHT STATIONS

Slider Bar NF

Accompanied by Fresh Potato Chips

- Fried Chicken Sliders with Tarragon Pickles
- Cheeseburger, Ten One Hundreds Island Sauce
- Vegetable Slider with Avocado Aioli VEG

Florida Feels NF

Shrimp and Lobster Salad, Mini Soft Roll, Conch Fritter, Pineapple BBQ Sauce, Mini Island Salad, Old Bay Potato Chips

Street Tacos NF

Mojo Roasted Vegetables, Chipotle Chicken & Shredded Beef

Soft Taco Shells, Corn Tortillas, Cilantro Rice Cheddar Cheese, Cotija Cheese, Pico de Gallo, Sour Cream, Guacamole, Fresh Jalapeños, Vegetable Slaw, Limes

Brinner NF

Sausage, Egg and Cheese Slider
Mini Chorizo Burrito
Hash Browns
Hot Sauce and Ketchup

Hot Mess NF

Artichoke Dip, Classic Fondue, Crab Dip, Buffalo Chicken Dip, Gaucasalsa, Tater Tots, Including a bunch of tortillas and just as many napkins

Hot Dog Bar NF

- Mini Corn Dogs, Slightly Sweetened Cornmeal Batter
 - Swanky Pigs In A Blanket, Puff Pastry, Lightly Toasted Everything Seasoning
 - All Beef Hot Dogs, Soft New England Style Roll
- Onions, Shredded Lettuce, Chopped Tomato, Sharp Cheddar, Bean & Beef Chili, Cheese Sauce, Hot Sauces, Ketchup & Mustard





WE TOAST
To Your Happily Ever After



Bar Packages

4 OPTIONS

Choose the package below that best fits your event, and explore our menu offerings on the following pages.

Additional sales taxes apply. Consult with your Puff 'n Stuff Planning Team for client provided bar options.



Wine & Beer Package

Includes: 4 Hours of Service.

House Red Wines:

Vue Sur Mer - Pinot Noir & Cabernet

House White Wines:

Vue Sur Mer - Chardonnay & Sauvignon Blanc

Beers: Corona, Michelob Ultra, Jai Alai

Open Bar Package

Includes: 4 Hours of Service. Native Citrus, Garnishes, Classic Mixers.

House Red Wines:

Vue Sur Mer - Pinot Noir & Cabernet

House White Wines:

Vue Sur Mer - Chardonnay & Sauvignon Blanc

Sparkling: Prosecco

Beers: Corona, Michelob Ultra, Jai Alai

House Spirits: Tito's Vodka, Bacardi Rum (Silver),

Espolon Tequila, Tanqueray Gin, Maker's Mark Bourbon

Premium Wine & Beer Package

Includes: 4 Hours of Service.

Top Shelf Red Wines:

Meoimi - Pinot Noir & Joel Gott - Cabernet

Top Shelf White Wines:

Simi - Chardonnay & Kim Crawford - Sauvignon Blanc

Beers: Corona, Michelob Ultra, Jai Alai

Premium Open Bar Package

Includes: 4 Hours of Service. Native Citrus, Garnishes, Classic Mixers.

Top Shelf Red Wines:

Meoimi - Pinot Noir & Joel Gott - Cabernet

Top Shelf White Wines:

Simi - Chardonnay & Kim Crawford - Sauvignon Blanc

Sparkling: House Champagne

Beers: Corona, Michelob Ultra, Jai Alai

Top Shelf Spirits: Grey Goose Vodka, Teremana Blanco Small

Batch Tequila, Bombay Sapphire Gin, Mount Gay Rum, Woodford Reserve Bourbon



Bar Enhancements

SIGNATURE COCKTAILS

Cherry Spiced Old Fashioned

Bourbon, Woodford Reserve Cherry Spiced Bitters, Simple Syrup, Orange

Mango Mule

Vodka, Mango, Lime, Ginger Beer

Vintage Revival

Gin, Grapefruit, Lemon, Simple Syrup, Rosemary

Jalapeño Passion Fruit Margarita

Tequila, Passion Fruit, Lime, Jalapeño, Agave, Tajin

Blackberry Mojito

Rum, Mint, Lime, Blackberry, Club Soda

Espresso Martini

House Espresso Martini, Vanilla Vodka, Coffee Liqueur, Espresso Beans



SIGNATURE ZERO PROOF COCKTAILS

Gin & Juice

Ritual Gin Alternative, Orange Juice, Pineapple Juice

Dark & Stormy

Ritual Rum Alternative, Fresh Lime Juice, Ginger Beer

Whiskey Palmer

Ritual Whiskey Alternative, Lemon Juice, Sweet Tea Syrup, Soda Water

Paloma

Ritual Tequila Alternative, Lime Juice, Grapefruit Juice, Agave, Soda

Spritz

Ritual Aperitif Alternative, Soda

The Bee's Knee

Ritual Gin Alternative, Fresh Lemon Juice, Honey Simple Syrup



Bar Enhancements

BAR EXPERIENCES

Bloody Mary Bar

Garnish Your Own Beverage!

House Vodka, House Bloody Mary Mix

Toppings Include: Pickled Vegetables, Bacon, Celery, Olives, Native Citrus

Bubbles Bar

Prosecco with Your Choice of Two Mixes

Juice Selections: Orange, Mango, Cranberry, Grapefruit

Garnished with Berries and Citrus

Old Fashioned Bar

3 of our Favorite Whiskeys: Woodford Reserve,

Basil Haydens, Angel's Envy

Cube & Sphere Ice, Cherries, Assorted Premium Bitters

Margarita Bar

2 of our Favorite Tequilas: Espolón, Teremana Blanco Small Batch

Passionfruit Puree, Fresh Jalapeños, Pineapple Juice,

Blood Orange Juice, Salt, Tajin, Sugar Rim

BAR ENHANCEMENTS

Additional Bar Hours

Wine & Beer Bar

Premium Wine & Beer Bar

Open Bar

Premium Open Bar

Bubbles Toast

Sparkling Wine



Beverage Enhancements

BEVERAGES

Coffee & Tea

Milk, Cream, Non-Dairy Option, Assorted Sweeteners

Iced Coffee Bar

Classic Cold Brew, Syrups, Sweeteners, Ice, Appropriate Glassware

Gourmet Coffee Bar

Colombian Regular & Decaf Coffee, Cream, Assorted Sweeteners

Additional Toppings & Accents: Rock Candy, Biscotti, Cinnamon Whipped Cream, Flavored Syrups, Chocolate Curls

Soft Drink Bar

Variety of Soft Drinks

Juice Bar

Choice of 2: Orange, Grapefruit, Cranberry, Pineapple

Iced Tea/Lemonade

Served with Fresh Citrus

Bubble/Still Water Bar

Variety of Sparkling and Still Waters

Specialty Mocktail Bar

Sparkling Rosemary Lemonade

Watermelon Margarita

Mango Mule

Blood-Orange Mojito

Sparkling-Orange Mojito



STAY UP TO DATE!

Follow us on social media for the latest news, menu releases, and ideas for your next event!

@puffnstuffcatering    

Additional Wedding Information

PRICING

Our Wedding packages are based on 100 guests. Per person pricing may fluctuate based on guest count, venue selection, and complexity of event. All package prices are inclusive of food, labor, serviceware, and production fees. Applicable sales taxes will apply.

PAYMENTS & DEPOSITS

Once you have selected Puff 'n Stuff as your official caterer, we want to make the payment process as seamless as possible. To secure our services, we require a \$1000 or 15% deposit, whichever is greater. 50% deposit is due 60 days prior to wedding date, final payments are due 14 days prior to your wedding date. We accept payments by Check, Wire Transfer, or Credit Card. Credit Card fees may apply.

TASTINGS

One of the best parts of the wedding planning process is selecting a menu for your guests. We want you to be able to have a fantastic culinary experience and sample the menu items you will be serving at your celebration. Our event planning team would be pleased to schedule a tasting reservation for up to four guests, available Tuesdays through Thursdays with limited Saturdays. Our culinary team will feature your menu selections while we walk you through all aspects of our services and provide recommendations and support on all aspects of your wedding day. Tastings are \$50.00 per person and will be credited back to your final bill. Please consult with your event planning team to book your reservation.

MORE TO CELEBRATE

Looking for more ways to celebrate? Planning your Engagement Party, Bridal Shower, Rehearsal Dinner, or a Post Wedding Brunch – our Special Event Planning team would be thrilled to provide options so we can assist you every step of the way. We have many different options sure to ease the planning process.

EVENT ENHANCEMENTS

While fresh ingredients and presentation of our food is a primary focus, our team can help you elevate your extraordinary experiences with unique décor, specialty linens, vendor recommendations and more. Speak to your event planning team for more enhancement options.

CUSTOMIZED EXPERIENCES

But wait, there is more! Our Wedding packages feature a variety of offerings and popular menu selections, however if you have something in mind to personalize your event, our event planning team can assist with bringing your vision to life. We love creating unique, forward-thinking and once in a lifetime experiences.

Family heritage can play an important role in your celebration, if you would like to incorporate cultural enhancements, specialty dishes, or tailor our menus to meet dietary requirements, let us know. Your event planning and culinary team will work together to create a menu unique to you.

Puff'n Stuff
EVENTS | CATERING

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