

HOLIDAY *Menu*



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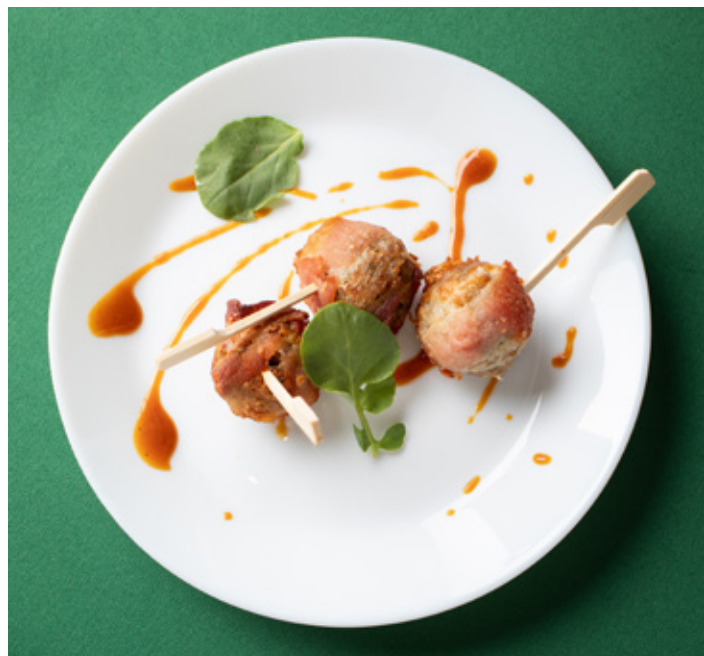
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RECEPTION *Packages*

3 OPTIONS

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

All packages below include serviceware. Additional fees apply for labor, taxes, service, and production.

Prices and menus subject to change. Consult with your Puff 'n Stuff Planning Team for additional service and enhancement options.

Classic Package

Includes your choice of:

- 5, 6, or 7 Displayed Merry Bites

5 Merry Bites: \$25.50 per person+++

6 Merry Bites: \$30.00 per person+++

7 Merry Bites: \$34.50 per person+++

Executive Package

Includes your choice of:

- 4 Displayed Merry Bites
- 2 Holiday Displays

Executive Package Pricing: \$37 per person+++



Our Chefs are prepared for your vegetarian and dietary needs.
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* 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.

Premium Package

Includes your choice of:

- 3 Passed Merry Bites
- 3 Displayed Merry Bites
- 1 Holiday Display
- 1 Enhancement Station

Premium Package Pricing: \$49.50 per person+++



HOLIDAY *Reception*

Classic Package - Choose 5, 6, or 7
Executive Package - Choose 4
Premium Package - Choose 6 (3 passed, 3 displayed)
Need more? Add an additional selection for \$3.00 per person+++



MERRY BITES

Holiday Bruschetta VEG

Toasted Walnut, Butternut Squash,
Balsamic, Smoked Bleu Cheese

Mushroom & Taleggio Cheese Arancini VEG, NF
Creamy Risotto, Wild Mushrooms, Taleggio Cheese,
Balsamic Reduction

Pear and Goat Cheese Crostini VEG

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

Black Bean & Roasted Red Pepper Bite VEG, GF, NF
Cilantro Lime Vegan Sour Cream

Hearts of Palm Cake V, GF, N
Roasted Red Pepper Coulis

Mini Twice Baked Potatoes VEG, GF, NF
Chive Sour Cream

Holiday Chicken Strudel NF

Roast Chicken, Cranberry, Caramelized Onion, Goat
Cheese, Rosemary, Flaky Pastry

Mini Chicken Wellington NF

Braised Chicken, Puff Pastry, Herbs, Charred Lemon Aioli

Chicken Satay NF

Grilled Chicken, Broccoli Pesto, Pumpkin Seed Crumble,
Manchego

Sunset Shrimp DF, GF, NF

Sweet & Sour Pipette, Chili Lime Salt

Scallops & Bacon DF, NF

+\$2.00 per person

Pan Seared Scallop, Bacon Crumble, Red Onion Jam

Seared Ahi Tuna GF NF

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

Cuban "Cigar" Spring Roll NF

Mojo Shredded Pork, Ham, Swiss Cheese, Dill Pickles,
Mustard Sauce

Black & Bleu Meatballs NF

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

Flank Steak Skewer DF, GF, NF

Minted Chimichurri

Mini Beef Wellington NF

Beef Tenderloin, Mushroom Duxelles Wrapped In
Puff Pastry, Red Wine Demi-Glace

Beef Tenderloin Crostini DF, GF

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

Petite Lamb Chop DF, GF, NF

+\$2.00 per person

Herb Crusted Bone-In Lamb Chop, Dijon
Roasted Garlic, Pistou

Flatbreads

- ROASTED SQUASH & TOASTED WALNUT VEG, GF
Roasted Squash, Toasted Walnut, Spinach, Melted Garlic
- CAULIFLOWER V, GF, NF
Roasted Tomatoes, Broccolini, Daiya, Kale Pesto
- CAPRESE VEG, NF
Classic Roasted Tomato, Basil, Mozzarella
- PEPPERED SALAMI & HOT HONEY NF
Classic Cheese Blend, Arugula, Cracked Pepper

HOLIDAY *Reception*

Executive Package - Choose 2

Premium Package - Choose 1

Need more? Add an additional selection for \$7.00 per person+++

Holiday Displays & Bars can be added to any package. Please consult your Puff 'n Stuff Planning Team for details.

HOLIDAY DISPLAYS

Seasonal Crostini Display **VEG**

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

Cheese Display **VEG, NF**

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

Charcuterie Display **DF, NF**

+\$2.00 per person

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

Antipasto Display **NF**

+\$3.00 per person

Artisanal Cheeses, Sliced Italian Meats, Fire Roasted Vegetables, Fruits, Accompaniments, Grilled Breads Crackers

Seafood Display **DF, GF, NF**

+\$8.00 per person

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

Slider Bar

+\$3.00 per person

SELECT THREE SLIDERS

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** +\$1.00
- Crab Cake, Cajun Remoulade **NF** +\$1.00
- Jerk Chicken, Black Bean Aioli **NF**
- Black Bean, Pickled Onion Aioli **V, NF**



Brisket Mac & Cheese Bar **NF**

+\$3.00 per person

Aged Cheddar Cheese, Fusilli Pasta, Fire Roasted Poblano Pepper, Caramelized Onion, Shredded Dry Rubbed Beef Brisket, Traditional Barbecue Sauce, Tabasco, Bacon, Crispy Onions

Pasta Bowls

+\$4.00 per person

SELECT TWO PASTAS **VEG, NF**

- Classic(ish) Mac and Cheese: Fusilli Pasta, Aged Cheddar Cheese Sauce, Toasted Buttery Crackers
- Penne A La Vodka: Penne Pasta, Roasted Tomato Vodka Sauce, Shaved Parmesan
- Orecchiette Alfredo: Orecchiette Pasta, Roasted Garlic, Parmesan, Cracked Pepper
- Winer Ravioli: Four Cheese Ravioli, Roasted Butternut Squash, Sage Pesto, Brown Butter
- Cavatappi Aglio E Olio: Extra Virgin Olive Oil, Whole Roasted Garlic Cloves, Roasted Tomatoes, Broccolini

INCLUDES ONE PROTEIN: ADD ADDITIONAL PROTEIN FOR \$4.00 PER PERSON

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



V = VEGAN, VEG = VEGETARIAN, DF = DAIRY-FREE, GF = GLUTEN-FREE, NF = NUT-FREE

Menu & Lookbook | www.puffnstuff.com

LUNCH & DINNER

Buffet Packages

3

OPTIONS

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

All packages are served buffet style. For plated and family style options, please see your Puff 'n Stuff Planning Team.

All packages below include serviceware. Additional fees apply for labor, taxes, service and production. Prices and menus subject to change. Consult with your Puff 'n Stuff Planning Team for additional service and enhancement options.



Classic Buffet Package

Includes your choice of:

- 1 Bread
- 1 Salad
- 1 Entrée
- 2 Side Accompaniments
- 2 Mini Desserts

Classic Buffet Package Pricing \$43.00 per person+++

Premium Buffet Package

Includes your choice of:

- 1 Bread
- 1 Salad
- 2 Entrées
- 2 Side Accompaniments
- 1 Enhancement Station
- 2 Mini Desserts

Premium Buffet Package Pricing \$74.00 per person+++

Elevated Buffet Package

Includes your choice of:

- 1 Bread
- 1 Salad
- 2 Entrées
- 2 Side Accompaniments
- 2 Mini Desserts

Elevated Buffet Package Pricing \$59.00 per person+++



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HOLIDAY *Buffets*

For All Packages - Choose 1 Bread and 1 Salad

BREADS

Grilled Artisan Bread **VEG**
European Butter, Salt

Warm Zucchini Loaf **VEG**
European Butter

SALADS

Roasted Squash Salad **VEG, NF**
Roasted Squash, Hearty Greens, Radicchio,
Sunflower Seeds, Ricotta Salata, Apple Cider Vinaigrette

Winter Greens **VEG**
Kale, Candied Walnuts, Apple, Bleu Cheese,
Honey Cider Vinaigrette

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

Baby Romaine Hearts & Chicory **NF**
Garlic Croutons, Shaved Parmesan Cheese,
Petite Tomatoes, Caesar Dressing

Grilled Endive Salad **VEG**
Endive, Spring Greens, Orange Segments, Toasted Almond,
Shaved Honeybee Goat Cheese, Broken Toast,
Smoky Honey Vinaigrette

Garden Salad **V, NF**
Mixed Greens, Tomato, Carrot, Cucumber, Our Champagne
Vinaigrette, Croutons





HOLIDAY *Buffets*

Classic Package - Choose 1

Executive and Premium Packages - Choose 2

ENTREE SELECTIONS

85°C Short Rib NF, GF

Pancetta, Fig, Gorgonzola, Pan Jus

Beef Tenderloin GF, NF

+\$13.00 per person

Medium Rare, Caramelized Onions & Mushrooms, Gorgonzola

Lamb Roast GF, NF

+\$7.00 per person

Feta, Spinach, Shallot, Black Cherry Demi-Glace

Pork Loin GF, DF, NF

Carrot, Brussels & Raisin Slaw, Apple Butter Jus

Sliced Maple Glazed Ham GF, NF

Cider & Brown Butter Jus, Grilled Shallot & Apple

Lemon & Garlic Marinated Boneless Chicken Breast GF, NF

Caramelized Onion Relish, Smoked Gouda Mornay

Roasted Chicken Breast DF, GF, NF

Carrot, Cranberry, Swiss Chard, Grain Mustard & Maple Jus

Fennel Roasted Chicken Breast GF, NF, DF

Tomato Coulis, Caramelized Onion

Rosemary & Thyme Marinated Bone-In Turkey Breast GF, DF, NF

Classic Sage Gravy

Shrimp & Scallop Cannelloni NF

+\$5.00 per person

Roasted Tomato Cream, Spinach, Parmesan

Roasted Salmon DF, GF, NF

Cranberry Orange Relish

Potato Crusted Grouper GF, NF

+\$14.00 per person

Chive Cream

Eggplant Rollatini V, GF, NF

Herbed Vegan Ricotta, Charred Vegetables, Classic Pomodoro

Hearts of Palm Cake V, NF, GF

Red Pepper Coulis

HOLIDAY *Buffets*

For All Packages - Choose 2 Side Accompaniments
Need more? Add an additional selection for \$3.00 per person+++

SIDE ACCOMPANIMENTS

Petite Rainbow Potatoes VEG, GF, NF
Butter, Herbs, Salt

Maple Glazed Roasted Root Vegetables VEG, GF, NF
Local Herbs, Fresh Cracked Black Pepper

Roast Corn Spoon Bread VEG, NF
European Butter, Caramelized Onion

Classic Green Beans V, GF, NF
Caramelized Onion

Classic Mac and Cheese NF
Fusilli, Sharp Cheddar, Ritz Crumbs

Toasted Country Bread Dressing VEG, DF, NF
Dried Apricot, Cranberry

Red Bliss Smashed Potatoes VEG, GF, NF
Garlic, Buttermilk

Whipped Yukon Gold Potatoes VEG, GF, NF
Horseradish, Herbs

Roasted Yams GF, NF
Caramelized Onion, Marshmallow Topping

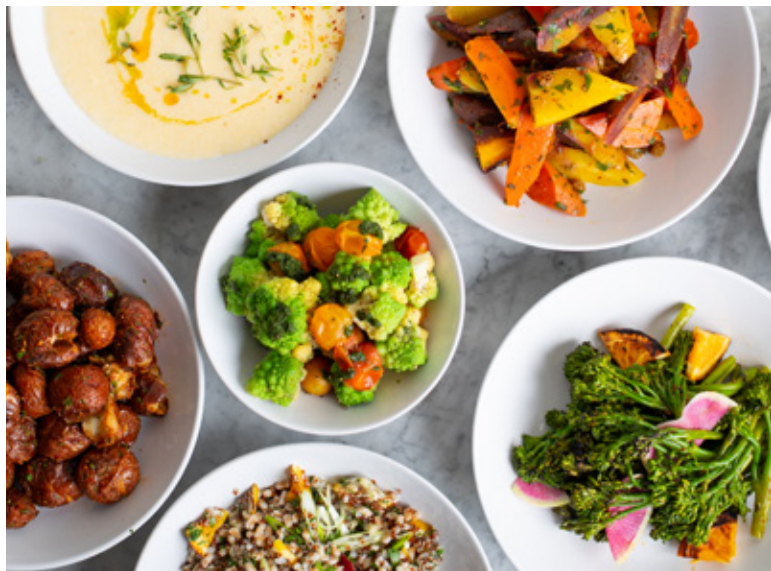
Charred Brussels Sprouts V, GF, NF
House Grain Mustard

Chestnut & Herb Bread Pudding VEG
+\$1.00 per person
Caramelized Onion, Herbs

Wild Rice Pilaf V, GF
Preserved Fruit, Toasted Almond, Local Herbs

Oven Roasted Broccolini V, GF, NF
+\$1.00 per person
Lemon, Herbs

Roasted Acorn Squash Boats VEG, GF, NF
Brown Sugar, Butter



Tricolor Carrots V, GF, NF
Cranberry, Orange

Grilled Asparagus V, GF, NF
+\$1.00 per person
Pickled Onion, Toasted Sunflower

HOLIDAY *Enhancements*

Premium Package - Choose 1 Enhancement

Add to any package for an additional \$13.00 per person+++. Holiday Enhancements require a minimum of 25 guests. Attendant required, additional charge applies. Substitute displays or an enhancement for an additional \$6.00 per person+++, consult with your Puff 'n Stuff Planning Team.

CHEF CARVING STATIONS

Rosemary & Thyme Marinated Bone-In Turkey Breast NF
Cranberry Orange Relish, Oven Roasted Pan Jus, Grain Mustard, Parker House Rolls

Hickory Smoked Boneless Ham NF
Cider & Warm Spiced Brown Glaze, Horseradish Cream, Grain Mustard, Parker House Rolls

Herb Crusted Flank Steak NF
Cranberry Chimichurri, Parker House Rolls

Peppercorn Crusted Beef Tenderloin NF
+\$6.00 per person
Horseradish Cream, Grain Mustard, Mushroom Demi, Parker House Rolls

New York Strip Steak NF
Caramelized Onion Demi, Spiced Worcestershire Cream, Parker House Rolls

Tomahawk Steak NF
+\$6.00 per person
Chef Carved, Grilled Tomahawk Steak, Tomato Demi, Bacon & Apricot Jam, Parker House Rolls



CHEF ACTION STATIONS

Herb Roasted Chicken NF
Four Cheese Ravioli, Roasted Butternut Squash, Sage Pesto, Roasted and Pulled Herb Chicken

Grilled Shrimp & Butternut Squash Risotto GF
Toasted Hazelnut Crunch

Roasted Lamb GF, NF
+\$7.00 per person
Mixed Mushroom Salute, White Bean Puree, Classic Demi

Bake & Flake Salmon
Carrot & Cranberry Slaw, Roasted Fingerling Potatoes, Roasted Garlic & Cider Vinaigrette



HOLIDAY *Desserts*

For All Buffet Packages – Choose 2 Holiday Mini Desserts

For All Reception Packages – Add Mini Desserts
at \$4.00 per piece.

MINI DESSERTS

Apple Cranberry Tart VEG, NF
Classic Streusel Topping

Chocolate Pecan Tart VEG
Chocolate, Pecans, Flaky Crust, Whip

White Chocolate Raspberry Swirl Cheesecake Bite VEG, NF
Raspberry Swirl, Classic Cheesecake Batter

Black Forest Torte Bite VEG, NF
Chocolate Sponge Cake, Whip, Cherry Liqueur

Apple-Spiced Torte Bite VEG
Slow-Cooked Apples, Warm Spices, Sponge,
Cinnamon Buttercream

Peppermint and Chocolate Chunk Cookies VEG
Double Chocolate Cookie, Classic Peppermint Pieces

Gingersnap Cookies VEG
Sanding Sugar

Mini Apple Guava Hand Pie VEG, NF
Flaky Pastry, Guava and Cream Cheese Filling

Pumpkin Cheesecake Bites VEG, NF
Graham Crust & Pepita Crumble

Hot Take Cocoa Shooter VEG, NF
Cocoa Mousse, Chocolate Crunch, Toasted Marshmallow

Butterscotch Pudding Shooter VEG, NF
Cake Crumble

Pear-Tart Shooter VEG, NF
Red Wine Spiced Pears, Flaky Pie Crust, Mascarpone Whip



HOLIDAY *Dessert Enhancements*

Need something extra sweet for the holidays?
Add additional À La Carte desserts to any package.

À LA CARTE DESSERTS

Chocolate Bark (Choose 1)

\$7.00 per person

- Mocha White Chocolate Peppermint
- Dark Chocolate Cranberry, Pepita

Maple Bourbon Pecan Pie

\$8.00 per person

Chocolate Drizzle

Apple Pie VEG, NF

\$7.00 per person

Streusel Topping, Whipped Cream

Individual Sweet Pumpkin Pies VEG, NF

\$5.00 per person

Cinnamon Chantilly Cream

Ginger Swirl Ganache Brownie VEG, NF

\$5.00 per person

Chocolate Brownie Batter, Ginger Snap Cookie Batter Swirl

Brown Butter and Fig Upside Down Cake VEG

\$5.00 per person

Mascarpone Chantilly

Ginger Cookie Sandwich VEG

\$5.00 per person

Cream Cheese Icing Filling

Sweet Potato Tart VEG

\$7.00 per person

Toasted, Marshmallow, Candied Walnuts, Cinnamon Whip



HOLIDAY *Dessert Enhancements*

Need something extra sweet for the holidays?

Enhance your desserts even further with Dessert Stations or Whole Pies and Tortes. Dessert Stations require an attendant, please see your Puff'n Stuff Planning Team for more details.

DESSERT STATIONS

\$8.00 per person

Holiday Blazing Doughnut Holes Station VEG
Flambéed Petite Doughnut Holes, Apple Cider & Bourbon, Butter Pecan Ice Cream

Walking Cannoli Station VEG
Classic Fill, Chocolate Shavings, Pop Rocks, Cookies and Cream, Sprinkles, Candied Nuts

Create-Your-Own Pie Station

+\$2.00 per person

SHELL:

- Vanilla Shell
- Graham Shell

FILLINGS:

- Apple Pie Filling
- Chocolate Silk
- Pumpkin Spiced Rum Mousse

ENHANCEMENTS:

- Streusel
- Chocolate Shavings
- Candied Walnuts
- Gingersnap Crumble
- Cranberry Compote
- Crushed Peppermint Candies
- Cinnamon Cream
- Vegan Vanilla Cream



WHOLE PIES AND TORTES

Served whole & uncut. Recommended 6-8 servings per pie, and 10-12 servings per cake.

Maple Bourbon Pecan Pie VEG \$30
Classic Maple, Bourbon, Pecans

Classic Apple Pie VEG, NF \$25
Flaky Crust, Granny Smith Apples, Warm Spices, Whip

Pumpkin Chiffon Pie VEG, NF \$30
Light Mousse-like Pumpkin Fill, Cinnamon Chantilly

Flourless Chocolate Torte VEG, GF, NF \$40
Flourless Chocolate Cake

Turtle Cheesecake VEG \$40
Caramel, Chocolate, Pecans



BAR Packages

4 OPTIONS

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

All packages below include spa water and glassware. Additional fees apply for labor, taxes, service, and production. Setup fee and bartender required. One bartender per 75 guests, additional charges apply. Prices and menus subject to change. Consult with your Puff 'n Stuff Planning Team for bar setup options when providing your own alcohol.



WINE & BEER PACKAGE

Includes: 3 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

Wine & Beer Package Pricing: \$15 per person+++

OPEN BAR PACKAGE

Includes: 3 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

Beers: Corona, Michelob Ultra, Jai Alai

House Spirits: Tito's Vodka, Bacardi Rum (Silver), Espolon Tequila, Tanqueray Gin, Maker's Mark Bourbon

Open Bar Package Pricing: \$22 per person+++



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PREMIUM WINE & BEER PACKAGE

Includes: 3 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 Wine & Beer Package Pricing: \$18.00 per person+++

PREMIUM OPEN BAR PACKAGE

Includes: 3 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

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

Premium Open Bar Package Pricing: \$25 per person+++



RAISE A GLASS

Bar Enhancements

HOLIDAY SIGNATURE COCKTAILS

\$12.00+++ per drink

Cherry Spiced Old Fashioned

Bourbon, Woodford Reserve Cherry Spiced Bitters, Simple Syrup, Orange
(mocktail available)

Espresso Martini

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

Pumpkin Pie Martini

Pumpkin Pie Vodka, Eggnog, Cinnamon Graham Cracker Rim

Cran-Raspberry Spritzer

Sparkling Wine, Cranberry, Fresh Raspberries

Apple Cider Bourbon

Apple Cider, Ginger Beer, Bourbon, Cinnamon Sugar Rim
(mocktail available)

Holiday Cheer

Prosecco Wine, Pomegranate, Rosemary Sprig

Mistletoe Margarita

White Cranberry Juice, Ginger Beer, Lime Juice, Tequila
Cranberries & Rosemary Sprig
(mocktail available)



ZERO PROOF COCKTAILS

\$12.00+++ per drink

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



RAISE A GLASS

Bar Enhancements

BAR EXPERIENCES

Bubbles Bar

\$15.00 per person (3 hours of service)

Prosecco with Your Choice of Two Mixes

Juice Selections: Orange, Mango, Cranberry, Grapefruit

Garnished with Berries and Citrus

Old Fashioned Bar

\$10.00 per person (1 hours of service)

3 of our Favorite Whiskeys: Woodford Reserve,

Basil Hayden, Angel's Envy

Cube & Sphere Ice, Cherries, Assorted Premium Bitters

Margarita Bar

\$10.00 per person (1 hours of service)

2 of our Favorite Tequilas: Espolon, 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: \$5.00 per person

Premium Wine & Beer Bar: \$6.00 per person

Open Bar: \$7.50 per person

Premium Open Bar: \$8.50 per person

Bubbles Toast or Bubbles at the Bar

Sparkling Wine \$6.00 per person

**Bar Enhancement prices are based on the purchase of a bar package. Consult with your Puff 'n Stuff Planning Team for a la carte pricing.*



RAISE A GLASS

Bar Enhancements

BEVERAGES

Coffee & Tea \$4.00 per person
Milk, Cream, Non-Dairy Option, Assorted Sugars

Iced Coffee Bar \$4.00 per person
Classic Cold Brew, Syrups, Sweeteners, Ice, Appropriate Glassware

Gourmet Coffee Bar \$6.00 per person
Colombian Regular & Decaf Coffee, Cream, Assorted Sweeteners
Additional Toppings & Accents: Rock Candy, Biscotti,
Cinnamon Whipped Cream, Flavored Syrups, Chocolate Curls

Soft Drinks Bar \$3.00 per person
Variety of Soft Drink

Juice Bar \$3.00 per person
Choice of 2: Orange, Grapefruit, Cranberry, Pineapple

Iced Tea/Lemonade \$3.00 per person
Served with Fresh Citrus

Bubble/Still Water Bar \$3.00 per person
Variety of Sparkling and Still Waters

Holiday Spritzer Station \$3.50 per person
White Cranberry, Tangerine, Rosemary

Chilled Spiced Apple Cider \$3.50 per person

Traditional Eggnog \$5.00 per person

Dessert Liqueurs \$5.00 per person
Amaretto, Frangelico, Kahlúa, Bailey's, Sambuca

Hot Chocolate Bar \$5.50 per person
Reddi-Wip, Mini Marshmallows, Chocolate Shavings, Flavored
Syrup, Whole Milk





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