

HOLIDAY

Menu



YOUR GUIDE TO PERFECT *Planning*

Our Menu & Lookbook has been thoughtfully crafted to streamline the planning process for your upcoming special event. With over 45 years of expertise in executing successful events, we have tailored comprehensive packages to facilitate your decision-making and broaden your choices. Every aspect of our menu and culinary offerings is carefully curated to complement the tone of your occasion. Your dedicated Puff 'n Stuff Planning Team is available to guide you through the selection process ensuring that your choices align seamlessly with your vision.



MENU HIGHLIGHTS & *Services*

We recognize the importance of accommodating special dietary requirements and provide clear dietary notes with each menu item for your convenience. Our culinary team prioritizes meticulous preparation to prevent any cross-contamination, ensuring a safe and enjoyable dining experience for all.

Our packages are designed to offer a range of options and pricing tiers. Begin by selecting your preferred package that features a diverse array of choices to suit your preferences. While our packages include many essential elements for your event, we also provide a transparent pricing structure for additional services tailored to your unique needs. From service personnel to linens and rental items, we are committed to delivering a comprehensive solution that addresses every detail of your event.



THOSE WHO *Love To Serve*

Your Special Event Planning Team will be your partner in creating your perfect event. They are experts in event logistics, décor, and style. Your team will assist you in crafting the ideal menu with the proper staff and flow for your event.

They relish in the details.

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HAPPY HOLIDAYS

From The Puff 'n Stuff Team

Welcome to Puff 'n Stuff one of Florida's largest privately owned catering companies. Our genuine enthusiasm for service and satisfaction combined with our love of food and family drive us to curate events and moments that leave lasting impressions on our guests.

We are dedicated to thoughtful sourcing and production of our menu. Focused on local and sustainable products and community integration, our offerings feature foods and favorites from the Tampa Bay, Orlando, and Jacksonville areas.

Our menu packages are thoughtfully designed to meet your group's needs and satisfy every palate, style, and budget. Each service style will create an unforgettable experience for your holiday celebration.

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.

Wishing you a wonderful holiday season!

Sincerely,
The Puff 'n Stuff Team



AT OUR CORE
Quality · Dedication · Creativity



YOUR GUIDE TO A
PERFECT
Holiday Reception

Welcome to the Puff 'n Stuff Holiday Reception Section where every menu option is expertly and thoughtfully crafted. Catered receptions are where food and beverage services merge to create delightful social experiences for your guests.

Consider your event and what will work best for you and your guests. Is it an elegant displayed reception, a beautiful buffet, or the excitement of a live cooking station? Whether it's an intimate holiday party, corporate event, or a lavish social gathering, we have you covered down to the last merry bite.



Classic Package

Small bites that can be easily displayed for a light reception.



Executive Package

Beautifully arranged and displayed items that guests select at their leisure.



Premium Package

Combining all the best, our premium package is sure to delight every guest.

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 spa water and 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

Executive Package

Includes your choice of:

- 4 Displayed Merry Bites
- 2 Holiday Displays

 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.

Premium Package

Includes your choice of:

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



HOLIDAY Reception

Classic Package - Choose 5, 6, or 7
Executive Package - Choose 4
Premium Package - Choose 6
Need more? Add an additional selection for a fee.

Merry Bites are meant to be displayed. For passed options please see your Puff 'n Stuff Planning Team.

MERRY BITES

Holiday Bruschetta VEG
Toasted Walnut, Butternut Squash,
Balsamic Smoked Blue 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
Pan Seared Scallop, Bacon Crumble, Red Onion Jam



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
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 and 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 a fee.

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 Topenade, Roasted Grapes, Grilled & Chilled Vegetables, Pickles, Savory and Sweet Jams, Crostini and Assorted Toasts

Cheese Display VEG, NF

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

Charcuterie Display DF, NF

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

Antipasto Display NF

+\$2.00 per person

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

Seafood Display DF, GF, NF

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

Caviar Display NF

+\$14.00 per person

Hackleback Caviar, Buttered Toasts, Sea Salt Potato Gaufrette, Stuffed Eggs, Blini, Crème Fraîche, Crostini, Smoked Salmon Mousse

Brisket Mac & Cheese Bar NF

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



Slider Bar (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



YOUR GUIDE TO A
PERFECT
Holiday Spread

Welcome to the Puff 'n Stuff Holiday Lunch and Dinner Section where every meal is an experience to savor. Our packages are designed to create memorable gatherings that delight your guests. With expertly curated options to suit various preferences you can be sure to find the perfect fit for your holiday celebration. Below, explore our three distinctive packages Classic, Executive and Premium. Discover the menu offerings that await you!



Classic Package

Ideal for those seeking a balanced and delightful meal, our Classic Package offers simplicity and elegance.



Executive Package

For a more indulgent dining experience, our Executive Package includes enhanced options to satisfy even the most discerning palates.



Premium Package

Our Premium Package offers a sophisticated selection, perfect for high-end events and special occasions.

ENHANCE YOUR
Dining Experience

Elevate your event by adding special touches that create a truly unforgettable atmosphere. Consider enhancing your dining experience with exquisite decor, elegant linens, custom rentals, and stunning tablescapes. These elements can transform your gathering into an extraordinary celebration.

Each package is thoughtfully crafted to provide a seamless and delectable dining experience ensuring your guests leave satisfied and impressed.



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 spa water and 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
- 3 Mini Desserts

Executive Buffet Package

Includes your choice of:

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

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Premium Buffet Package

Includes your choice of:

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



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, DF, NF**
Kale, Candied Walnuts, Apple, Blue 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**

Medium Rare, Caramelized Onions & Mushrooms, Gorgonzola

Lamb Roast **GF, NF**

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 Frenched Chicken **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**

Roasted Tomato Cream, Spinach, Parmesan

Roasted Salmon **DF, GF, NF**

Cranberry Orange Relish

Potato Crusted Grouper **GF, NF**

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 a fee.

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
Caramelized Onion, Herbs

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

Oven Roasted Broccolini V, GF, NF
Lemon & Herbs

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

Tricolor Carrots V, GF, NF
Cranberry & Orange

Grilled Asparagus V, GF, NF
Pickled Onion & Toasted Sunflower



HOLIDAY *Enhancements*

Premium Package - Choose 1 Enhancement.

Add to any package for an additional fee. Holiday Enhancements require a minimum of 25 guests. Attendant required, additional charge applies. Substitute displays for an enhancement for an additional fee, 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, Parker House Rolls, Horseradish Cream, Grain Mustard

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

Slow Roasted Dijon & Herb Crusted Prime Rib NF
Red Wine Jus, Parker House Rolls, Horseradish Cream, Grain Mustard

Peppercorn Crusted Beef Tenderloin NF
Parker House Rolls, Horseradish Cream, Grain Mustard

New York Strip Steak NF
Caramelized Onion Demi, Grain Mustard, Horseradish Cream, Parker House Rolls

Tomahawk Steak NF
Chef Carved, Grilled Tomahawk Steak, Tomato Demi, Grain Mustard, Horseradish Cream, 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
Mixed Mushroom Saute, White Bean Puree



HOLIDAY *Desserts*

For All Packages - Choose 3 Holiday Mini Desserts

Add additional displayed desserts for a fee.
Passed options available, please see your Puff 'n Stuff
Planning Team for more details.

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

Ginger Cookie Sandwich VEG
Cream Cheese Icing Filling

Eggnog Custard VEG, NF
Gingerbread Cookie Bits

Grasshopper Mousse VEG, NF
Peppermint & Chocolate

Butterscotch Pudding VEG, NF
Cake Crumble

Seasonal Fruit, v, GF, NF
Citrus Pastry Cream

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

Carrot Cake VEG
Spices, Carrot, Cake, Cream Cheese Frosting

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

Gingersnap Cookies VEG
Sanding Sugar



HOLIDAY *Dessert Enhancements*

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

À LA CARTE DESSERTS

Holiday Toffee VEG, GF
Milk Chocolate, Almonds, Light Salt

Maple Bourbon Pecan Pie
Chocolate Drizzle

Apple Pie VEG, NF
Streusel Topping, Whipped Cream

Individual Sweet Pumpkin Pies VEG, NF
Cinnamon Chantilly Cream

Ginger Swirl Ganache Brownie VEG, NF
Chocolate Brownie Batter, Ginger Snap Cookie Batter Swirl

Candied Orange & White Chocolate Cups V, GF, NF
White Chocolate Mousse, Chocolate Shell, Candied Orange Peel, Vanilla Whip

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

Pumpkin Cheesecake Bites VEG, NF
Graham Crust & Pepita Crumble

Brown Butter and Fig Upside Down Cake VEG
Mascarpone Chantilly



HOLIDAY *Dessert Enhancements*

Need something extra sweet for the holiday?

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

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

Rice Crispy Bar Station
Classic Crispy Treat, Dark and Milk Chocolate Dips, Sprinkles, Oreos, Hazelnuts, Honey Roasted Peanut, Heath Bar

WHOLE PIES & TORTES

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

White Chocolate and Peppermint Torte VEG, NF
White Cake, Classic Buttercream, Peppermint Crunch

Maple Bourbon Pecan Pie VEG
Classic Maple, Bourbon, Pecans

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

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

Flourless Chocolate Torte VEG, GF, NF
Flour-less Chocolate Cake

Turtle Cheesecake VEG
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

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



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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 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



RAISE A GLASS

Bar Enhancements

HOLIDAY SIGNATURE COCKTAILS

Cherry Spiced Old Fashioned

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

Espresso Martini

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

Pumpkin Pie Martini

Pumpkin Pie Vodka, Egnog, Cinnamon Graham Cracker Rim

Cran-Raspberry Spritzer

Sparkling Wine, Cranberry, Fresh Raspberries

Apple Cider Bourbon

Apple Cider, Ginger Beer, Bourbon, Cinnamon Sugar Rim

Holiday Cheer

Prosecco Wine, Pomegranate, Rosemary Sprig

Mistletoe Margarita

White Cranberry Juice, Ginger Beer, Lime Juice, Tequila
Cranberries & Rosemary Sprig



RAISE A GLASS

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 Hayden, Angel's Envy

Cube & Sphere Ice, Cherries, Assorted Premium Bitters

Margarita Bar

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

Bubbles Toast or Bubbles at the Bar

By Consumption Bars

Minimum Guarantee of 1 Drink Per Person

Bar Setup Fee will apply, 75 Guest Minimum



RAISE A GLASS

Bar Enhancements



BEVERAGES

Coffee & Tea

Milk, Cream, Non-Dairy Option, Assorted Sugars

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 Drinks Bar

Variety of Soft Drink

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

Holiday Spritzer Station \$3.50 per person

White Cranberry, Tangerine, Rosemary

Chilled Spiced Apple Cider

Traditional Eggnog

Dessert Liqueurs

Amaretto, Frangelico, Kaluha, Bailey's, Sambucca



HOLIDAY *Information*

HOLIDAY MENU

Designed for a minimum of 50 guests. Our Holiday Menu features seasonal classics and festive, chef-inspired recipes that will spread joy and delight your guests. Each menu is designed for a minimum of 50 guests. If your party is less than 50 guests, additional fees may apply.

MERRY & BRIGHT ENHANCEMENTS

Customize your holiday party with seasonal decor and elevated rentals. Our team has a heartfelt passion for helping create your extraordinary guest experience and we can create a personalized menu upon request. Please consult your Special Event Planner for alternative curated menus, additional enhancements, rentals, decor, pricing and availability.

HOLIDAY BAR PACKAGES

Not applicable at all participating venues. Bar pricing is based on 3 hours. All packages include glassware. Setup fee and bartender required. One bartender per 75 guests, additional charges apply. Prices and menus subject to change.

FOOD SAFETY

Dietary and specialty meals available upon request. 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.

PRICING

Pricing does not include service personnel, production fee, rental equipment or applicable sales tax. Our published pricing in any and all collateral - printed or electronic - are designed as starting points and may not reflect final pricing of your personal selections in proposals.

STAY UP TO DATE!

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

@puffnstuffcatering    