

LUNCH & DINNER *Menu*



2024



CHEERS

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. Whether you opt for passed hors d'oeuvres, a buffet spread, family-style gathering, or a plated meal, each service style will create an unforgettable experience for your guests.

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



YOUR GUIDE TO A PERFECT *Spread*

Welcome to the Puff 'n Stuff Lunch and Dinner Section where every meal is an experience to savor. Whether you prefer a plated service, buffet, or family style dining our packages are designed to create memorable gatherings that delight your guests. With expertly curated options to suit various preferences and occasions you can be sure to find the perfect fit for your event. 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 Packages

3 OPTIONS

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

All packages can be served plated, buffet, or family style.

All packages below include bread & butter, 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 Lunch Package

Includes your choice of:

- 1 Starter or 1 Dessert
- 1 Light Fare

Executive Lunch Package

Includes your choice of:

- 1 Starter & 1 Light Fare or 1 Executive Entrée
- 1 Dessert

Premium Lunch Package

Includes your choice of:

- 1 Starter
- 1 Entrée
- 1 Dessert

 Our chef's 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.

Classic Dinner Package

Includes your choice of:

- 1 Starter
- 1 Entrée
- 1 Dessert

Executive Dinner Package

Includes your choice of:

- 1 Starter
- 1 Entrée
- 1 Protein Enhancement
- 1 Dessert

Duet Plated Options Available - Consult your Puff 'n Stuff Planning Team

Premium Dinner Package

Includes your choice of:

- 2 Starters
- 1 Entrée
- 1 Protein Enhancement
- 2 Desserts

Duet Plated Options Available - Consult your Puff 'n Stuff Planning Team

LUNCH & DINNER

Starters

Classic Package (Lunch - Choose 1 Starter or 1 Dessert, Dinner - Choose 1 Starter)

Executive Package (Lunch - Choose 1 Starter or 1 Executive Entrée, Dinner - Choose 1 Starter)

Premium Package (Lunch - Choose 1 Starter, Dinner - Choose 2 Starters)

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, GF
Bloomed Quinoa, Sliced Crimini Mushrooms, Watercress,
Baby Spinach, Toasted Almonds, Dijon Vinaigrette

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

Florida Inspired Caesar
Grilled 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



LUNCH & DINNER

Starters

Classic Package (Lunch - Choose 1 Starter or 1 Dessert, Dinner - Choose 1 Starter)

Executive Package (Lunch - Choose 1 Starter or 1 Executive Entrée, Dinner - Choose 1 Starter)

Premium Package (Lunch - Choose 1 Starter, Dinner - Choose 2 Starters)

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 Cube NF

Peruvian Blue, Crispy Broken Yucca,
Malted Vinegar Jus

Shrimp Risotto GF, NF

Red Pepper, Basil, Capers

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

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



LUNCH & DINNER

Light Fare

Classic Package (Lunch - Choose 1)
Executive Package (Lunch - Choose 1)

COLD HANDHELDS (Choose 2)

Less than 25 guests choose 1.

Accompanied by fresh Potato Chips

Boar's Head Oven Gold Turkey & Provolone NF
Kale and Cilantro Pesto, Brioche, Local Lettuce,
Tomato, Pickled Onions

Boar's Head Smoked Ham & Swiss NF
Sweet Roll, Creamy Dijon, Garlic Pickles

Roasted Sweet Potato & Red Pepper VEG, NF
Broccoli Pesto, Whipped Feta, Herb Spread,
Grilled Focaccia

Slow Roast Beef NF
Pretzel Roll, Caper and Roast Garlic Aioli,
Cheddar Blue Cheese, Local Greens

Roast Chicken NF
Watercress, Goat Cheese Spread,
Pear Jam, Local Tomato

Boar's Head Top Round Pastrami NF
Rye, Green Tomato Mostarda, Arugula,
Our Russian Dressing

Balsamic Roasted Eggplant v
Muhammara, Arugula, Grilled Focaccia

Grilled Chicken Salad DF
Roast Pear, Toasted Walnut, Herb Vinaigrette, Soft Ciabatta

Italian Sandwich NF
Soft Kaiser, Boar's Head Italian Meats, Provolone,
Red Pepper and Olive Tapenade, Shredded Lettuce,
Garlic Pickle

Chicken Caesar Wrap NF
Boar's Head EverRoast Chicken, Grated Romano,
Cream Cheese, Leaf Lettuce, Caesar Dressing



Buffalo Chicken Club Wrap NF
Boar's Head Blazing Buffalo Style Chicken Breast,
Boar's Head Bold Chipotle Gouda Cheese,
Boar's Head Naturally Smoked Bacon, Cream Cheese,
Shredded Carrots, Leaf Lettuce, Ranch Dressing,
Lavash Wrap

LUNCH & DINNER

Light Fare

Classic Package (Lunch - Choose 1)
Executive Package (Lunch - Choose 1)

HOT HANDHELDS

Accompanied by fresh Potato Chips

Pressed Cuban NF

Housemade Roast Pork, Smoked Ham, Swiss Cheese, Pickles, Mayo-Mustard, Classic Cuban Bread

Hot Muffaletta NF

Boar's Head Italian Meats, Provolone, Housemade Tapenade, Italian Style Sourdough

Grilled Chicken Breast & Brie NF

Grain Mustard, Roasted Grapes, Fresh Basil

Balsamic Roasted Eggplant v

Muhammara, Arugula, Grilled Focaccia

Roast Turkey Reuben NF

Boar's Head Roast Turkey, Marble Rye, Spinach, Sauerkraut, Swiss, Pickles, Thousand Island Dressing

Fancy Grilled Cheese NF

Brie, Apple, Watercress, Genoa Salami





LUNCH & DINNER

Light Fare

Classic Package (Lunch - Choose 1)

Executive Package (Lunch - Choose 1)

BOWLS

Build-Your-Own Bowl **V, NF**

STEP 1: CHOOSE TWO BASES

- Quinoa & Brown Rice Blend **GF**
- Glass Noodles **GF**
- Toasted Couscous
- Cilantro Rice **GF**
- Mixed Greens **GF**

STEP 2: CHOOSE TWO MIX-INS **V, GF**

- **MEDITERRANEAN:** Roasted Tomato, Country Olive, Cucumber, Lemon, Parsley **NF**
- **FUSION:** Broccoli, Carrot, Mushroom, Edamame, Cilantro, Black Bean **NF**
- **SWEET & SAVORY:** Roasted Cauliflower, Toasted Almond, Golden Raisin, Scallion
- **BBQ:** Charred Broccoli, Caramelized Onion, Grilled Eggplant, Roasted Garlic **NF**

STEP 3: CHOOSE TWO TOPPERS **GF, NF**

- Vegan Green Goddess **V**
- Caper & Burnt Orange Vinaigrette **V**
- Ginger-Sesame Vinaigrette **VEG**
- Vegan Smoky Ranch **V**

STEP 4: CHOOSE TWO CHEESES **VEG, GF, NF**

- Herbed Feta
- Shaved Manchego
- Parmesan
- Chevre

STEP 5: CHOOSE ONE PROTEIN

**Add an additional protein for an additional fee.*

- Grilled Chicken **GF, NF**
- Chorizo Sausage **GF, NF**
- Sliced Flank Steak **GF, NF**
- Pan Seared Shrimp **GF, NF**
- Avocado **V, GF, NF**
- Marinated Tofu **V, GF, NF**





LUNCH & DINNER

Executive Entrée

For Executive Package (Choose 1, or Choose 1 Starter & Light Fare)

ENTRÉE SALAD

Chef Salad GF, NF

Boar's Head Oven Gold Turkey Breast,
Boar's Head Branded Deluxe Ham,
Imported Swiss Cheese, Grape Tomatoes,
Cucumbers, Hard Boiled Eggs, Spring Mix,
Ranch Dressing

Florida Inspired Chicken Caesar

Chicken Breast, Grilled Romaine, Shaved Manchego,
Torn Cuban Bread Croutons, Citrus Segments,
Native Orange Infused Caesar Dressing

Cobb Salad NF, GF

Boar's Head Oven Gold Turkey Breast,
Boar's Head Naturally Smoked Bacon, Spring Mix,
Blue Cheese Crumbles, Cherry Tomatoes,
Hard Boiled Eggs, Avocado Ranch Dressing

BBQ Chicken Salad NF

Crisp Shredded Lettuce, Black Beans, Roast Corn,
Charred Poblano, Farm Fresh Tomatoes,
Corn Tortilla Strips, Grilled Chicken,
BBQ Ranch Dressing

Salmon Niçoise Salad DF, NF

Tender Greens, Farm Fresh Green Beans,
Boiled Potato, Soft Set Eggs, Country Olive Blend,
Roasted Pepper, Flaked Salmon, Oregano Vinaigrette

Taco Salad NF

Shredded Lettuce, Roast Corn, Farm Fresh Tomato,
Pickled Carrot, Spiced Pulled Chicken, Cotija, Tortilla
Strips, Charred Lime Vinaigrette

STAY UP TO DATE!

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

@puffnstuffcatering    

LUNCH & DINNER

Entrées

Executive Package (Dinner - Choose 1)

Premium Package (Lunch - Choose 1, Dinner - Choose 1)

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





LUNCH & DINNER

Entrées

Executive Package (Dinner - Choose 1)
 Premium Package (Lunch - Choose 1, Dinner - Choose 1)

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
 +\$5.00 per person
 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

LUNCH & DINNER

Side Enhancements

Should you choose to customize your sides included in the composed entrées, here is a selection of our favorites available for an additional fee.

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

Mashed Garlic Whipped Potatoes VEG, GF, NF

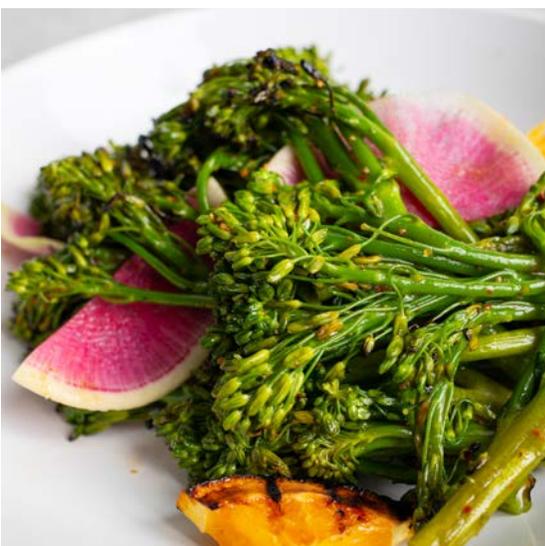
Roasted Couscous V, DF, NF
Cured Olives, Roasted Tomatoes, Local Herbs

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

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



LUNCH & DINNER

Protein Enhancements

Prior to selecting a Protein Enhancement for your package, make sure you select your entree first on pages 35 & 36

Executive Package (Dinner - Choose 1)

Premium Package (Dinner - Choose 1)

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
Boneless Chicken Breast, Roasted Tomato, Fresh Mozzarella, Kale Pesto

Fennel Roasted Chicken Breast DF, GF, NF
Tomato Coulis

Pan Roasted Frenched Chicken DF, GF, NF
Our Puttanesca

Pan Roasted Frenched 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





LUNCH & DINNER

Desserts

Classic Package (Lunch - Choose 1 or 1 Starter, Dinner - Choose 1)

Executive Package (Lunch - Choose 1, Dinner - Choose 1)

Premium Package (Lunch - Choose 1, Dinner - Choose 2)

Gluten-Free Options Available Upon Request

BITE SIZE SWEETS (Choose 2)

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

FULL SIZE SWEETS

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

Fruit Tart VEG, NF

Caramelized Pineapple, Vanilla Pastry Cream, Toasted Coconut

Seasonal Cheesecake VEG

▪ **SPRING/SUMMER:** Blueberries, Crumbled Graham, Chantilly NF

▪ **FALL/WINTER:** Candied Butternut Squash, Walnuts, Cinnamon Chantilly

S'mores Chocolate Molten Cake

Toasted Marshmallow, Graham Cracker Crumble, Spiked Caramel Sauce

Grown Up Macarons VEG, GF

Large Traditional French Almond Cookie

Cafe con Leche V, GF, NF

Vegan Dark Chocolate and Coffee Mousse, Sharp Chocolate Tuille, Chantilly

LUNCH & DINNER

Dessert Enhancements

Substitute current dessert to any package for an additional fee.
Add to any package for an additional fee.

Served station style. Minimum 25 guests. Gluten-Free Options Available Upon Request. Attendant required, consult with your Puff 'n Stuff Planning Team for additional service and enhancement options.

FUN SIZE SWEET 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

Rice Crispy Bar Station

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

Sundae Bar Station

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



STAY UP TO DATE!

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YOUR GUIDE TO A
PERFECT
Refreshment



Elevate your event with one of our thoughtfully curated beverage packages. We offer a variety of options to suit any occasion ensuring a selection that will satisfy and delight every palate.

Libations are the perfect enhancement to any event, adding a touch of sophistication and enjoyment. Whether you prefer specialty coffee bars, zero-proof, signature cocktails, or a full-service premium bar, we have something for everyone. Cheers!



Bar Packages

Our bar packages are tailored to meet diverse preferences and budgets. We stock top quality ingredients and a wide selection of drinks to keep the party going.



Specialty Cocktails

Our team is passionate about creating unique and memorable cocktails. Choose from our curated list of specialty drinks or work with us to craft a custom cocktail menu that reflects your event's theme and personal taste.



Non-Alcoholic Beverages

We believe that everyone should enjoy exceptional drinks, regardless of their preference for alcohol. Our non-alcoholic beverages offer a variety of delicious options that are just as exciting and refreshing.



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

 Our chef's 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 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

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



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: Wooford Reserve,

Basil Haydens, Angels 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

The following Bar Enhancements are available for an additional fee.

Additional Bar Hours

Bubbles Toast

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 Drink 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

Specialty Mocktail Bar

Sparkling Rosemary Lemonade

Watermelon Margarita

Mango Mule

Blood-Orange Mojito

Sparkling-Orange Mojito



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