



# Puff 'n Stuff

EVENTS | CATERING

## PREMIUM PLATTER COLLECTION

Orlando: 407.629.7833 | Tampa: 813.712.7833 | [puffnstuff.com](http://puffnstuff.com)





# *Premium Platters*

Our Premium Platter selections are artfully arranged on quality, white disposable trays, and designed to be served buffet style at room temperature. Your order will include disposable plates, rolled flatware in linen-like napkins, menu cards and serving utensils.



# BREAKFAST PLATTERS

PASTRIES, BREAKFAST BREADS & BARS, MUFFINS,  
GRANOLA & FRESH BERRY JAM ARE MADE DAILY IN OUR KITCHENS

## GOOD MORNING PLATTER V

danish, croissant, seasonal breakfast breads & muffins, served with european butter & fresh berry jam

## CURED SMOKED SALMON PLATTER V

cured smoked salmon, cucumber salad, olive caper tapenade, tomato jam, dill cream cheese, pickled red onion, chopped egg, served with bagel chips

## COFFEE CAKE PLATTER V

classic cinnamon, blueberry lemon, banana nut

## SLICED FRESH FRUIT V GF

selection of seasonally fresh fruits

## INDIVIDUAL PARFAITS PLATTER V

yogurt with berries & granola, yogurt with blueberry pomegranate & granola, yogurt with apple cherry compote & granola

## SLICED QUICHE PLATTER V

roasted tomato & broccoli with cheddar, classic lorraine, spinach & gruyere





# SANDWICH PLATTERS

INCLUDES FRESH MADE RANCH POTATO CHIPS

## THE KISS PLATTER (KEEP IT SIMPLE SANDWICHES)

- smoked turkey & havarti with lettuce, tomato & pickled mustard aioli on hawaiian roll
- honey crust ham & swiss with horseradish aioli on whole wheat
- roast beef & white cheddar with lettuce & tomato jam on ciabatta
- classic chicken salad, lettuce, tomato on sun dried tomato roll
- portobello with caramelized onion, spinach, sun dried tomato spread, grilled zucchini on focaccia

## GOURMET SANDWICH PLATTER

- shaved ham with fig whole grain mustard, oven dried tomato, swiss & arugula on whole wheat
- roast turkey, crisp bacon, harissa aioli, tomato jam & arugula on ciabatta
- slow roast chicken breast, bosc pear, baby spinach & walnut pesto on hawaiian roll
- lobster salad with tarragon aioli, lemon, mango & bermuda onion on toasted new england style lobster roll
- grilled zucchini, roasted red pepper hummus, watercress & goat cheese on focaccia



# SIDE SALADS

## FRUIT SALAD V GF

blend of seasonal fresh fruit

## TWO POTATO SALAD V

sweet and red potato, celery, onion, peppercorn dressing

## SICILIAN POTATO SALAD V GF

golden yukon potatoes, celery, white balsamic vinegar, italian herbs, olive oil

## VEGETARIAN PASTA SALAD V

fusilli, spinach, artichoke, creamy pesto

# PREMIUM SIDE SALADS

## NEAPOLITAN PASTA SALAD

orecchiette, broccoli, salami, fresh mozzarella, white balsamic vinaigrette

## SUPERFOOD SLAW V

shredded red cabbage, carrot, broccoli, brussels sprouts, olive oil, dijon mustard

## ANCIENT FARRO SALAD V

toasted almonds, watercress, caramelized shallot, sherry vinegar, sunflower seeds, dried fruit, fresh herbs, olive oil



# SALAD PLATTERS

"BUILD YOUR OWN"  
SERVED WITH LETTUCE AND DRESSING

## FRESHLY BAKED ARTISAN BREADS WITH BUTTER

### CAESAR SALAD PLATTER v

roasted red pepper, olive oil & herb croutons, shaved parmesan, fire roasted tomatoes, grilled artichoke hearts, served with shredded romaine & classic caesar dressing  
ADD GRILLED CHICKEN OR GRILLED SHRIMP FOR AN ADDITIONAL FEE

### COBB SALAD PLATTER

bleu cheese, avocado, cucumber, applewood smoked bacon, hard boiled eggs, marinated heirloom grape tomatoes, pickled red onion, served with shredded romaine & house made herb vinaigrette  
ADD GRILLED CHICKEN OR GRILLED SHRIMP FOR AN ADDITIONAL FEE

### GREEK SALAD PLATTER v

honey & thyme marinated feta cheese, grilled eggplant & zucchini, country olives, grape tomatoes, marinated watermelon, pickled cucumbers, grilled cipollini onions, fennel, with shredded romaine & house made greek vinaigrette  
ADD GRILLED CHICKEN OR GRILLED SHRIMP FOR AN ADDITIONAL FEE

### FARM TO TABLE SALAD PLATTER

oregano and lemon grilled chicken, hard boiled eggs, tomato and cucumber salad, roasted crimini mushrooms, marinated artichokes, marinated feta, grilled asparagus & cipollini onion, farro salad, with field greens & herb vinaigrette





# PREMIUM PLATTERS

## CRUDITÉ PLATTER **V**

seasonal vegetables served with edamame hummus, buttermilk dill dressing, garlic aioli

## TRADITIONAL CHEESE & FRUIT PLATTER **V** **GF**

imported & domestic cheeses, seasonal fruit, served with a selection of crackers & crostinis

## ARTISANAL PLATTER **V**

our artisanal cheese platter is designed by our chefs with hand selected artisanal cheeses, seasonal fruit, nuts, honey, served with a selection of crackers & crostinis

## VEGETARIAN ANTIPASTI PLATTER **V**

balsamic marinated & grilled asparagus, grilled eggplant, pickled vegetable blend, roasted tri color carrot, charred artichokes, black garlic aioli, roasted cipollini onion, herb roasted cremini mushrooms, fire roasted baby bell peppers, country olive tapenade, served with grilled focaccia

## ITALIAN ANTIPASTI PLATTER

peppered salami, prosciutto de parma, coppa, sweet soppressata, burrata, grilled artichokes, country olives, rosemary garlic roasted mushrooms, served with crostini & grilled focaccia



# PREMIUM PLATTERS

## SLICED BEEF TENDERLOIN AU POIVRE PLATTER

creamy horseradish sauce, charred cipollini onions, tomato jam, bleu cheese crema  
served with sweet rolls

## CLASSIC CHILLED SHRIMP PLATTER

served with traditional cocktail sauce  
jumbo (16/20 lb) shrimp | large (21/25 lb) shrimp

## THE BOARD ROOM PLATTER

beef tenderloin slider with harissa aioli, roasted red pepper palmier, blt on ciabatta, parmesan & roasted tomato flatbread, balsamic grilled asparagus, lavash, chipotle hummus, pita chips

## CUBAN PLATTER

pressed mini cuban sandwiches, mojo chicken salad, plantain crisps, black bean & pablano pepper cakes, guava bbq pulled pork, grilled cilantro shrimp, chimichurri grilled vegetables

## TUSCAN PLATTER

mediterranean roasted shrimp, chicken salad on ciabatta, roasted pancetta wrapped dates, parmesan & roasted tomato flatbread, ham & provolone pinwheel with caramelized onion, boursin & lettuce, rosemary grissini, pickled vegetable melange, country olives, white bean dip





# SNACK PLATTERS

## DEVILED EGG TRIO SNACK PLATTER v

traditional deviled egg, chicken & the egg with fried chicken, muffuletta egg with salami & olives

## CHIPS & DIPS PARTY PLATTER v

potato chips, plantain chips, sweet potato chips, artichoke spinach & feta dip, chipotle hummus, onion dip

## GRAZERS PLATTER v

spiced nuts, mini pretzels, dried tropical fruit, trail mix, cheddar popcorn, ranch potato chips

## TEA SANDWICHES PLATTER v

a selection of mini sandwiches including classic chicken salad, egg salad, cucumber & dill cream cheese

## SNACK PLATTER v

blt on ciabatta, ham biscuit with pickled mustard, grapes, strawberries, figs, mini scones, biscotti, egg salad tea sandwiches, prosciutto and sage palmier

## SWEET & SAVORY SNACK PLATTER v

white cheddar popcorn, roasted garlic hummus, pita chips, roasted red pepper palmier, sweet and spicy mixed nuts, ham & swiss pinwheel with caramelized onion fig jam, chive muffins



# DESSERT PLATTERS

## COOKIE & BROWNIE PLATTER

daily assortment of cookies & brownies

## SWEET TREATS PLATTER

mascarpone mousse in chocolate cups, lemon curd phyllo cups, mixed fruit tarts, chocolate cheesecake, macaroons, biscotti

## CITRUS BAR PLATTER

lemon bars, raspberry bars, orange bars

## MINI LUXURIES PLATTER

mini layered cake & mousse shooters chocolate truffle, strawberry shortcake, lemon blueberry, chocolate banana

## MINI CUPCAKE PLATTER

fresh assortment of seasonal mini cupcakes

## GOURMET COOKIE PLATTER

white chocolate cranberry & macadamia nut cookie, banana oatmeal & raisin cookie, orange walnut shortbread cookie, marshmallow & chocolate chunk s'mores cookie, peanut butter & mixed berry jam sugar cookie





# BEVERAGES

## COFFEE CLUTCH | 120oz

regular & decaffeinated • 10 cups

## HOT TEA CLUTCH | 120oz

10 cups

## ORANGE JUICE | 1/2 GALLON

10 cups

## ICED TEA | 1/2 gallon

10 cups

## BOTTLED SPRING WATER

## CANNED PERRIER

## CANNED SOFT DRINKS



# Award Winning Catering

**YOU BRING THE GUESTS - WE'LL DO THE REST!**

VENUE CATERING OPTIONS  
CONVENIENT CATERING ALTERNATIVE  
WORLD FUSION RECIPES  
PREMIUM DISPOSABLE SERVICE WARE

## READY TO ORDER?

Our team is available Monday through Friday between the hours of 9:00AM to 5:00PM to take your order. Call **407.629.7833** in Orlando or **813.712.7833** in Tampa.

## ORDER INFORMATION

- Orders must be placed at least **18 hours** in advance before your event.
- Orders cancelled within **18 hours** of scheduled delivery/pick up time will forfeit 100% of payment.

## PICK UP AND DELIVERY INFORMATION

- Platters are available for pick up **Monday – Saturday** from **9:00AM – 4:30PM**.
- Orlando pick up location: **250 Rio Drive, Orlando, FL, 32810**.
- Tampa pick up location: **5804 E Columbus Drive, Tampa, FL, 33619**.
  
- A 10% set-up, delivery and production fee will apply for orders within 10 miles.
- Delivery times: **Monday – Saturday** from **7:00AM – 6:00PM**.
- All deliveries will have a half hour delivery window. Please factor in the time it takes to access your location (i.e. security, parking, check-in, etc.).

## FOOD SAFETY

- Menu items designated with **GF** are gluten free and **V** are vegetarian.
- Many of our products contain or may come in contact with common allergens including wheat, peanuts, soy, tree nuts, milk, eggs, and shellfish.

- Price does not include service personnel, rental equipment or applicable sales tax.
- Contact a Special Event Planner for full service catering needs.