

Puff n Stuff
EVENTS | CATERING

BREAKFAST COLLECTION







LET'S PLAN YOUR EVENT

You crave it, we'll create it! We offer remarkably delicious food, superb service and a heartfelt passion for helping create your extraordinary guest experience. We have thoughtfully designed menus for every service style to satisfy your group. Whether you choose buffet, plated, chef bars or passed hor d'oeuvres, each service style creates a unique vibe.

Throughout the planning process, you will work with a dedicated catering special event planner to guide you through menu creation and event details. Your menu will be hand-crafted to complement your event and delight your guests. On your event day, fresh and delicious cuisine will greet your guests as the perfect extension of your hospitality.

Please contact your special event planner for more menu options, bar packages, decor enhancements and elevated rentals.

puffnstuff.com

407-629-7833 | 813-712-7833 | 904-387-1955

BREAKFAST

SAMPLE MENUS | This sample menu is designed for a minimum of 75 guests. Pricing includes Menu, Coffee, Juice, Water Station, Disposable China, Glassware, Flatware and Service Staff

CONTINENTAL BREAKFAST

2 HOUR EVENT | *contact event planner for pricing*

CONTINENTAL BREAKFAST

Chef's Choice of Fresh Baked Morning Breads, Pastries & Croissants

served with european butter

Assorted Cereal Bowls

served with individual whole milk

Assorted Individual Yogurts

Seasonal Whole Fruit

apples, bananas, oranges, grapes

Fruit Salad

fresh seasonal assorted fruit

ENHANCEMENTS | *optional*

Croissant or Bagel Breakfast Sandwich

select two

egg, ham, swiss

western style

egg, spinach, bacon, tomato

egg, artichoke, feta, tomato

Avocado Toast Bar

grilled breads, fresh local tomatoes, marinated vegetables, shaved radish, crispy bacon, arugula, charred corn, pink sea salt, course black pepper, olive oil, balsamic glaze

CONTINENTAL BREAKFAST

Honey Smoked Salmon

served whole with dill cream cheese, red onion, plum tomatoes, capers, chopped hardboiled egg, mini bagels

Individual Quiche

select one | minimum of 25 each per flavor

gruyère, swiss cheeses, ham, bacon

spinach & feta

sausage & ham

broccoli & cheddar

grilled vegetables

fresh basil, roma tomatoes, fresh mozzarella

BEVERAGES

Water Station

presented in dispensers with sliced lemons

Fresh Juice

orange, cranberry, or apple

Traditional Coffee Station

footed glass mugs, colombian regular and decaf coffee, cream, assorted sweeteners

BREAKFAST

SAMPLE MENUS | This sample menu is designed for a minimum of 75 guests. Pricing includes Menu, Coffee, Juice, Water Station, Disposable China, Glassware, Flatware and Service Staff

BREAKFAST BUFFET

2 HOUR EVENT | *contact event planner for pricing*

BREAKFAST BUFFET

Chef's Choice of Fresh Baked Morning Breads, Pasteries & Croissants

served with european butter

Fruit Salad

fresh seasonal fruits

Breakfast Potatoes

sweet bell peppers & onions, offered with ketchup

Breakfast Sausage Links

pork sausage

Cheesy Scrambled Eggs

BREAKFAST BUFFET ENHANCEMENTS

Avocado Toast Bar

grilled breads, roasted tomatoes, marinated vegetables, chopped egg, crispy bacon, arugula, charred corn, pink sea salt, chili pepper flakes, course black pepper, olive oil, balsamic glaze

Individual Mixed Berry Parfait

granola, honey greek yogurt, seasonal berries

Acai Bowl

yogurt, granola, fresh fruits, shaved coconut

Biscuit Bar

homestyle buttermilk biscuits, sausage gravy, fried chicken, bacon, jams, butter

Pancakes or Waffles Bar

berry compote, citrus infused syrups, chantilly cream, butter

BREAKFAST BUFFET

Donut Holes Bar

served with an assortment of toppings to include: milk chocolate fondue, spiked caramel sauce, chopped nuts, colorful candy sprinkles, berry compote, shredded coconut, oreo crumbles

Omelette Station

whole eggs and egg whites; local roasted tomato, asparagus, mushroom, onions, peppers, ham, cheddar, feta

Shrimp and Grits

southern style cheesy grits, creole shrimp, spiced gravy and green onion

Donut Holes

an assortment of donut holes including cinnamon sugar, powdered sugar, and plain

BEVERAGES | *request for more options*

Water Station

presented in dispensers with sliced lemons

Fresh Juice

orange, cranberry, or apple

Traditional Coffee Station

footed glass mugs, colombian regular and decaf coffee, cream, assorted sweeteners



BREAKFAST

SAMPLE MENUS | This sample menu is designed for a minimum of 75 guests. Pricing includes Menu, Coffee, Juice, Water Station, Disposable China, Glassware, Flatware and Service Staff

PLATED BREAKFAST

2 HOUR EVENT | *contact event planner for pricing*

PRESET

Fruit Salad

fresh seasonal fruits

ENTREE SELECTIONS | *select one*

Farm Fresh Quiche

Select one:

gruyère, swiss cheeses, ham, bacon spinach & feta
sausage & ham
broccoli & cheddar
grilled vegetables
fresh basil, roma tomatoes, fresh mozzarella served
with fresh fruit

Avocado Toast Bar

grilled bread, roasted tomatoes, radish, parsley, sea
salt, chili pepper, olive oil, balsamic paint served with
fresh fruit

Breakfast Burrito

flour tortilla, scrambled eggs, chorizo, cheese, salsa,
sour cream, scallions served with homefries

PLATED BREAKFAST

Potato Egg Scramble

scrambled eggs, potato, sausage, asparagus, cheese

Honey Smoked Salmon

toasted bagel, dill cream cheese, red onion, plum
tomatoes, capers, chopped hard boiled eggs

BEVERAGES | *request for more options*

Traditional Coffee Station

footed glass mugs, colombian regular and decaf
coffee, cream, assorted sweeteners



MENU & PRICING

SAMPLE COLLECTION | *designed for a minimum of 75 guests*

Our Sample Collection features classic and unique chef inspired recipes that will delight your guests as they mix and mingle throughout the event. Each menu is designed for a minimum of 75 guests. Pricing includes staff, serviceware, service equipment and presentation pieces. If your party is less than 75 guests, additional fees will apply. Printed and electronic menus are designed as a starting point and may not reflect the final pricing of your customized menu proposal.

MENU ENHANCEMENTS | *additional fees will apply*

Our team has a heartfelt passion for helping create your extraordinary guest experience and we can create a personalized menu upon request. Customize your cocktail party with delicious sweets, sparkling cocktails, unique decor accents and elevated rentals. Please consult your Special Event Planner for additional enhancements, rentals, decor, vendor or venue recommendations, and more.

SERVICE STYLES | *request for more menu options*

Whether your event is a wedding or social affair, we bring our unique ability to deliver outstanding service and mouthwatering taste at every event. Our chefs have thoughtfully designed menus for every service style to satisfy your group. Whether you choose buffet, plated, chef attended stations or butler passed hor d'oeuvres, each service style creates a unique vibe. Contact your Special Event Planner to learn more about our service styles or additional menu options.



INFORMATION

SEASONAL INGREDIENTS | *learn more from your planner*

Some ingredients are better when the weather is right. For that reason, our chefs have incorporated preparations that vary as the seasons change. Some of our menu content will have alternative seasonal offerings and preparations throughout the year. Contact your Special Event Planner to learn more.

FOOD SAFETY | *dietary and specialty meals available upon request*

Many of our products contain or may come in contact with common allergens including wheat, peanuts, soy, tree nuts, milk, eggs, sesame and shellfish. Please notify your Special Event Planner about any allergies.

PRICING | *additional fees may apply*

Pricing does not include 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. Pricing may vary depending on the venue.

PICK UP & DELIVERY | *orders must be placed 3 days in advance*

This menu is not available for pick up or delivery. However, we do have alternative pick up and delivery options available. Please consult your Special Event Planner to learn more about our pick up and delivery options and pricing. Delivery fees may apply depending on the distance. No pick up or delivery on holidays.

Puff'n Stuff

EVENTS | CATERING

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