

Puff'n Stuff
EVENTS | CATERING

LUNCH 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 hors 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

SANDWICH BUFFET

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

SANDWICHES

2 HOUR EVENT | consult event planner for pricing

SANDWICHES | select three

Grilled Zucchini Wrap

grilled zucchini, red pepper hummus, goat cheese, arugula

Seasoned Roast Beef Sandwich

caramelized onion, gorgonzola cream, onion roll

Roast Turkey Sandwich

crisp bacon, harissa aioli, tomato, arugula

Turkey & Swiss Club

toasted wheat

Shaved Ham Sandwich

fig whole grain mustard, tomato jam, baby swiss, arugula

Rotisserie Chicken Sandwich

bosc pear, spinach, walnut pesto

SIDES & DESSERTS

SIDES | request for more options

Florida Inspired Caesar Salad

grilled romaine, shaved manchego, cuban bread croutons, orange segments, caesar dressing infused with native orange

Neapolitan Pasta Salad

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

Fresh Made Ranch Potato Chips

DESSERTS | request for more options

Chocolate Chip Cookie

Double Fudge Brownie

BEVERAGES | request for more options

Traditional Coffee Station

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





LUNCH BUFFET

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

SAMPLE MENU #1

2 HOUR EVENT | *consult event planner for pricing*

LUNCH BUFFET

Grilled Artisan Bread

european butter, salt

Florida Cobb Salad

peppadew, hearts of palm, shaved honey bee goat, pickled red onion, local tomato, hearty greens, green goddess vinaigrette

Calabacitas

roast plantain, squashes, pepper, cilantro, onion

Cilantro Rice

Latin Inspired Pan Roasted Chicken

pan roasted chicken breast, our custom latin inspired spice blend, black bean salsa

OR

Grilled Boneless Chicken Thigh

jerk spice, mango chutney

ADD ON PROTEIN

Carved Flank Steak

chimichurri

Salmon Cake

plantains, grilled squashes, mojo

BEVERAGES | *request for more options*

Traditional Coffee Station

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

SAMPLE MENU #2

2 HOUR EVENT | *consult event planner for pricing*

LUNCH BUFFET

Grilled Artisan Bread

european butter, salt

Petite Wedge Salad

candied bacon, local tomato, pickled red onion, moody blue, green goddess dressing

Roasted Rainbow Carrots

golden raisin, local herbs, sherry vinaigrette

Basted Red Potatoes

butter, local herbs, salt

Roasted Chicken

parsnip purée, crispy brussels sprouts

ADD ON PROTEIN

Braised Short Rib

wine and vinegar braised short rib, brussels petals, cauliflower puree, pan jus

Grilled Salmon

charred citrus salsa

Vegan Eggplant Rollatini

herbed "ricotta", charred vegetables

Sliced New York Sirloin

roasted tomatoes and squashes

Pan Roasted Chicken

shredded gouda, caramelized onions, champagne cream sauce

DESSERTS | *request for more options*

Chef's Choice of Dessert Shooters

mini layered cake & mousse shooters: chocolate truffle, strawberry shortcake, lemon blueberry, banana pretzel, valencia orange

BEVERAGES | *request for more options*

Traditional Coffee Station

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

PLATED SALAD

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 SALAD

2 HOUR EVENT | consult event planner for pricing

Preset Water

Grilled Artisan Bread

euopean butter, salt

ENTREE SALAD | select one

Florida Inspired Caesar Salad

grilled romaine, shaved manchego, cuban bread croutons, orange segments, caesar dressing infused with native orange

Florida Cobb Salad

hardy greens, hearts of palm, local tomato, peppadew peppers, pickled red onions, shaved honey bee goat cheese, green goddess vinaigrette

Petite Wedge Salad

baby iceberg, local tomato, pickled red onion, candied bacon, moody blue, green goddess dressing

Garden Salad

local lettuce blend, sliced cucumbers, heirloom tomatoes, sun-dried cranberries, candied pecan, champagne vinaigrette

Roasted Root Salad

greens, roasted root vegetables, pickled onion, whole leaf basil, crumbled walnut, whipped citrus feta, raisin vinaigrette

PLATED SALAD

PROTEINS | select one

Sliced Airline Chicken

Grilled Sliced Chicken Breast

Shrimp

Grilled Tofu

Grilled and Chilled Sliced Flank

Grilled Portobello

Salmon Herb Bake and Flake

DESSERTS | request for more options

S'mores Chocolate Molten Cake

toasted marshmallow, graham cracker crumble, spiked caramel sauce

Petite Cheesecake

new york style cheesecake, whipped cream, lime slice

Seasonal Fruit Pie Dessert Cups

BEVERAGES | request for more options

Traditional Coffee Station

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





PLATED LUNCH

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 LUNCH

2 HOUR EVENT

Preset Water

Grilled Artisan Bread

European butter, salt

SALAD | *select one*

Garden Salad

local lettuce blend, sliced cucumbers, heirloom tomatoes, sun-dried cranberries, candied pecan, champagne vinaigrette

Florida Inspired Caesar Salad

shaved manchego, grilled romaine, native orange caesar dressing, Cuban bread croutons

Ybor Chopped Salad

crisp romaine, spanish olives, smoked ham, peppadew pepper, tomatoes, gorgonzola, oregano vinaigrette

ENTREE | *select one*

Grilled Caribbean Jerk Bone-In Chicken

marinated chicken quarter, plantain puree, black beans and rice, peppers

Pan Roasted Airline Champagne Chicken

charred onion relish, smoked gouda mornay, fingerling potato and green bean saute

Pan Roasted Airline Chicken

gnocchi puttanesca, fried capers, basil confetti

PLATED LUNCH

Pan Roasted Salmon

fennel slaw, petite pea risotto

Roasted Chicken Breast

frenched chicken breast, spinach, charred cauliflower, red potato, mushroom and dijon cream

Slow Braised Shredded Flank Steak

custom spice blend, grilled peppers, onions and squashes, cilantro rice

VEGETARIAN ENTREE

Cauliflower Steak

tarragon pistou, cured olive, charred citrus, lyonnaise

DESSERT | *select one*

Petite New York Style Cheesecake

Petite S'mores

Petite Orange Chocolate Infused Cake

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 lunch event 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, 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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