

BREAKFAST *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
Morning

Welcome to the Puff 'n Stuff Breakfast Section where we celebrate the most important meal of the day. Breakfast boosts your energy levels and alertness while providing essential nutrients needed to start your day. Whether you prefer a simple classic breakfast, a plentiful hot breakfast, or an elegant brunch, this meal sets the tone for your morning and helps sustain your guests throughout the day.

Our breakfast menu is designed to start your day on the right foot. Choose the style that best suits your event needs: plated, buffet, or family-style. Our menu offers a variety of options with the right balance of breads, grains, fruits, vegetables, and proteins. It's the perfect morning. Let's get started!



Classic Package

The Classic Breakfast Package is perfect for working meetings, casual gatherings, a simple continental, or those mornings when you just need to grab and go.



Executive Package

The Executive Breakfast Package is perfect for gatherings where your guests need a hot breakfast to get their day started off right.



Premium Package

The Premium Brunch Package is a stellar choice to impress your guests at elevated gatherings, corporate events, and celebrations.

BREAKFAST *Packages* 3 OPTIONS

All packages below include coffee, spa water, and serviceware. Additional fees apply for service, production, and taxes. Prices and menus subject to change. Consult with your Puff 'n Stuff Planning Team for service personnel and enhancement options.

Classic Breakfast Package

Includes your choice of:

- 2 Starches & Grains
- 2 Fruits & Vegetables

Executive Breakfast Package

Includes your choice of:

- 2 Starches & Grains
- 2 Fruit & Vegetables
- 2 Proteins



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 Brunch Package

Includes your choice of:

- 3 Starches & Grains
- 3 Fruits & Vegetables
- 3 Proteins
- 1 Enhancement

* Premium Brunch Package can be served buffet or family style only.





BREAKFAST

Starches & Grains

Classic Breakfast Package (Choose 2 Starches & Grains)
 Executive Breakfast Package (Choose 2 Starches & Grains)
 Premium Brunch Package (Choose 3 Starches & Grains)



BREADS

Consult with your Puff 'n Stuff Planning Team for gluten-free options.

Assorted Bagels VEG, NF

Raisin, Sesame, Everything, Wheat, Plain
 Regular Cream Cheese, European Butter

Danish VEG, NF

Fruit, Cheese, Cinnamon

Donut Holes VEG, NF

Cinnamon Sugar, Powdered Sugar, Plain

Morning Breads, Pastries & Croissants VEG

+\$1.00 per person
 Chef's Choice, European Butter

Cinnamon Rolls VEG

Classic Icing

Biscuits & Jam VEG, NF

Home Style Flaky Biscuits, European Butter, Apricot Jam

POTATOES & GRAINS

Breakfast Potatoes V, GF, NF

Sweet Bell Peppers, Onions,
 Offered with Ketchup

Lyonnaise V, GF, NF

Sliced Red Potatoes, Sautéed Golden Brown,
 Caramelized Onions

New England Style Breakfast Potato V, GF, NF

Boiled and Fried Idaho Potatoes,
 Offered with Ketchup

Hash Brown V, GF, NF

Fried Potato Fritter,
 Offered with Ketchup

Healthy Grains V, NF

A Blend of Farro, Red Quinoa, Brown Rice,
 Dried Fruits, Herbs, Maple Vinaigrette



BREAKFAST

Starches & Grains

Classic Breakfast Package (Choose 2 Starches & Grains)
Executive Breakfast Package (Choose 2 Starches & Grains)
Premium Brunch Package (Choose 3 Starches & Grains)

SWEETS

Pearl Sugar Waffle VEG, NF
Sugar Glazed Belgian Waffle,
European Butter, Pure Maple Syrup

French Toast Bread Pudding VEG, NF
Battered & Baked French Toast,
Fruit Compote, Pure Maple Syrup, Powdered Sugar

Pancakes VEG, NF
Old Fashioned Recipe,
European Butter, Pure Maple Syrup

Beignet VEG, NF
Southern Style Beignet,
Powdered Sugar, Extra Jam

Monkey Bread VEG
Warm Cinnamon Butter, Pull Apart Sticky Bread,
Pecans, Powdered Sugar

CEREALS, BARS & YOGURT

Homestyle Overnight Oats VEG, NF
Whole Grain Oats, Low Fat Milk,
Dried Fruits, Seeds, Brown Sugar

Assorted Cereal Bowls VEG
Lowfat Milk & Non-Dairy Milk Available

Granola & Seeds

Housemade Bars VEG, NF (Choose 1)
▪ Florida Citrus, Toasted Coconut
▪ Raspberry, Chai Spice, Chia Seed
▪ Burnt Sugar, Pumpkin Seed

Kind Bars VEG, GF

Trail Mix VEG, GF
Almonds, Dried Fruits,
Chocolate Morsels

Individual Assorted Yogurts VEG, GF, NF

BREAKFAST

Fruits & Vegetables

Classic Breakfast Package (Choose 2 Fruits & Vegetables)
Executive Breakfast Package (Choose 2 Fruits & Vegetables)
Premium Brunch Package (Choose 3 Fruits & Vegetables)

FRUITS & VEGETABLES

Fresh Fruit Salad v, GF, NF
Seasonal Mixed Fruits, Tossed with Chiffonade Fresh Mint

Seasonal Hand Fruit v, GF, NF

Individual Mixed Berry Parfait VEG, NF
Granola, Honey, Greek Yogurt, Seasonal Berries

Fresh Fruit Display VEG, GF, NF
Sliced Seasonal Melons, Fruits, Berries,
Honey Yogurt

Preserved Fruits v, GF, NF
Assortment of Dried Fruits, Golden Raisins, Cherries,
Apricots, Cranberries

Marinated Olives v, GF, NF
Local Herbs, Cracked Black Pepper

SALADS

Florida Inspired Caesar Salad NF
Grilled Romaine, Shaved Manchego, Cuban Bread
Croutons, Citrus Segments, Native Orange Infused
Caesar Dressing

Roasted Roots Salad VEG, GF
Greens, Roasted Root Vegetables, Pickled Onion,
Whole Leaf Basil, Crumbled Walnut, Whipped Citrus
Feta, Balsamic Vinaigrette

Quinoa Tabbouleh v, GF, NF
Red Quinoa, Parsley, Lemon, Tomato, Shaved Onion,
Light Vinaigrette

Classic Tomato & Cucumber v, GF, NF
Tomato, Cucumber, Olive Oil, Light Cider Vinegar



Grilled Asparagus v, GF, NF
Grilled & Chilled, Herbs, Lemon

Fire Roasted Vegetable Medley v, GF, NF
Mint, Parsley, Garlic Oil, Spice Blend

Garden Salad v, GF
Local Lettuce Blend, Sliced Cucumber, Heirloom Tomatoes,
Sun-Dried Cranberries, Candied Pecans,
Champagne Vinaigrette

Caprese VEG, GF, NF
Tomato, Mozzarella, Local Basil, Balsamic, Olive Oil,
Cracked Black Pepper

Cucumber Ribbon v, GF, NF
Thinly Sliced Cucumber Ribbons, Sesame, Scallion,
Rice Wine Vinegar, Red Pepper Flakes

BREAKFAST

Fruits & Vegetables

Classic Breakfast Package (Choose 2 Fruits & Vegetables)
Executive Breakfast Package (Choose 2 Fruits & Vegetables)
Premium Brunch Package (Choose 3 Fruits & Vegetables)

DIPS GF

Served with Toast Points which contain gluten. Supplement Gluten-Free Toast Points for an additional fee.

Muhammara V

Middle-Eastern Red Pepper Dip, Pomegranate, Ground Walnuts

Classic Hummus V, NF

Chickpea, Tahini, Fresh Lemon, Olive Oil, Sea Salt, Toasted Cumin

Fig Jam V

Preserved Fig, Reduced Wine, Almond, Sea Salt

Avocado Spread NF

Hard Boiled Egg, Local Basil, Caramelized Onion, Aleppo Pepper, Sea Salt

Fire Roasted Eggplant V

Charred Eggplant, Fresh Lemon, Olive Oil, Torn Basil, Cracked Black Pepper, Sea Salt

Tzatziki VEG, NF

Greek Yogurt, Grated Cucumber, Onion, Fresh Lemon, Fresh Dill

Mango Pepper Jam V, NF

Stewed Mangos, Serrano Peppers, Agave, Sherry Vinegar

Crab Dip NF

Chilled, Cheesy, Creamy, and Classic

Okey Dokey Artichokey VEG, NF

Cheesy and Creamy, Spinach, Artichoke



BREAKFAST

Proteins

Executive Breakfast Package (Choose 2 Proteins)

Premium Brunch Package (Choose 3 Proteins)

EGGS

Cheesy Scrambled Eggs VEG, NF

Local Herbs, Cheddar Cheese

Frittata (Choose 1) GF, NF

- Gruyere, Ham, Bacon
- Sausage & Cheddar
- Spinach, Feta VEG
- Broccoli & Chevre VEG
- Fresh Basil, Roma Tomatoes, Fresh Mozzarella VEG

Individual Quiche (Choose 1) NF

- Gruyere, Ham, Bacon
- Sausage & Cheddar
- Spinach, Feta VEG
- Broccoli & Chevre VEG
- Fresh Basil, Roma Tomatoes, Fresh Mozzarella VEG

Croissant or Bagel Breakfast Sandwich (Choose 2) NF

- Egg, Ham, Swiss
- Egg, Spinach, Bacon, Tomato
- Egg, Artichoke, Feta, Tomato VEG
- Egg, Fresh Basil, Roma Tomatoes, Fresh Mozzarella VEG

MEATS

Grilled Ham NF, DF, GF

Boneless Pit-Style Ham, Sliced and Grilled

Sliced Grilled Chicken Breast NF, DF, GF

Marinated, Grilled and Chilled, Spices, Local Herbs

Pork Breakfast Sausage Links NF, DF, GF

Chicken Breakfast Sausage Links NF, DF, GF



Breakfast Burrito (Choose 1) NF

- Scrambled Egg, Sharp Cheddar, Scallion VEG
- Scrambled Egg, Chorizo & Black Bean
- Scrambled Egg, Tomato & Spinach VEG
- Scrambled Egg, Bacon & Onion

Vegan Scramble V, NF, GF

Plant Based Egg Substitute, Vegan Cheese, Herbs

Applewood Smoked Bacon NF, DF, GF

Turkey Bacon NF, DF, GF

NY Sirloin NF, DF, GF

Grilled Certified Angus NY Strip Loin

BREAKFAST

Proteins

Executive Breakfast Package (Choose 2 Proteins)

Premium Brunch Package (Choose 3 Proteins)

SEAFOOD

Shrimp Cocktail NF, DF, GF

Citrus Poached Shrimp, Cocktail Sauce, Lemon

Honey Smoked Salmon NF

+\$2.00 per person

Served with Dill Cream Cheese, Red Onion, Plum Tomatoes, Capers, Chopped Hard Boiled Eggs, Bagel Chips

Cold Smoked Seared Ahi Tuna

Sliced Grade AAA Cold Smoked Saku Tuna, Seared with Spices, Sesame, Soy, Wasabi Cream, Fresh Lime, Rice Crisps

CHEESE

Baked Brie VEG, NF

Wrapped and Baked Brie Cheese, Classic Puff Pastry, Apricot Jam, Salted Honey, Crackers, Served Sliced and Chilled

St. Andre & Herbed Preserves VEG, NF

Rich Soft White Cheese, Sweet Carrot Jam, Thyme, Cracked Pepper, Crackers

Whipped Feta VEG, NF

Sharp and Briny Whipped Feta, Crackers, Roasted and Salted Red Grapes

Smoked Blue Cheese VEG, NF

Smoked Sharp Blue Cheese, Honeycomb, Torched Cinnamon, Crackers

Burrata VEG, NF

Firm Mozzarella around Stracciatella, Clotted Cream, Cracked Pepper, Kale Pesto, Balsamic, Crackers



Enhanced Cream Cheese (Choose 2) VEG, NF

Whipped Cream Cheese served with Bagel Chips

- Veggie & Chive
- Everything
- Honey & Aleppo
- Lavender & Black Pepper



BREAKFAST

Proteins

Executive Breakfast Package (Choose 2 Proteins)
 Premium Brunch Package (Choose 3 Proteins)

VEGAN

Tofu Scrambler v, GF, NF
 Firm Tofu, Turmeric, Toasted Spices, Wilted Spinach,
 Tomato, Vegan Cheese, Torn Basil Leaf

Smoked Farro v, NF
 Local Herbs, Watercress, Shaved Radish, Craisins,
 Toasted Coconut, Light Maple Vinaigrette

Roasted Mushrooms v, GF, NF
 Baby Portobello, Sauteed Kale, Melted Garlic,
 Toasted Curry, Plant-Based Egg Substitute

Quinoa Walnut Porridge v, GF
 Bloomed Quinoa, Ground Walnut, Torched Cinnamon,
 Sea Salt, Sliced Banana

STAY UP TO DATE!
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 and ideas for your next event!

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BREAKFAST

Enhancements

Premium Brunch Package (Choose 1 Enhancement)
or add to any package for an additional fee.

LIVE COOKING & CARVING

*Serviceware included. Attendant required, additional charge applies. 1 Chef per 25 Guests.
Consult with your Puff 'n Stuff Planning Team.*

Benedict (Choose 1) NF

Maximum 150 guests.

Classic Soft Poached Egg, Toasted English Muffin, and Your Choice of Topping

- Sliced Tomato & Spinach, Roasted Garlic Hollandaise
- Crabcake, Arugula, Chili Pepper Hollandaise
- Ham, Béarnaise
- Short Rib, Chipotle Hollandaise

Omelet GF, NF

Whole Eggs, Tomato, Mushroom, Onion, Pepper, Spinach, Cheeses,
Bacon, Ham

Egg Whites & Plant Based Substitute Available

Carving (Choose 1) NF

- Ham with Grain Mustard, Seasonal Preserves, Parker House Rolls
- NY Sirloin with Peppercorn Crème Fraîche, Dijon, Parker House Rolls
- Brick Chicken with Tomato and Olive Tapenade, Roasted Garlic Aioli,
Parker House Rolls
- Turkey Breast with Herb and Caper Remoulade, Craisin Relish,
Parker House Rolls



BREAKFAST

Enhancements

Premium Brunch Package (Choose 1 Enhancement)
or add to any package for an additional fee.

BARS, BOARDS & BUILDS

Serviceware included.

Make-Your-Own Handheld (Choose 2) NF

Less than 25 guests Choose 1. Handheld can be precomposed upon request at no additional cost, please ask your Special Event Planning Team.

- Croissant
- Plain Bagel
- Tortilla
- English Muffin

All handhelds include:

Scrambled Eggs, Sliced Cheddar and Havarti,
Sliced Tomato, Wilted Spinach, Bacon,
Sausage Patty, Ham

Biscuits NF

Homestyle Buttermilk Biscuits, Sausage Gravy,
Fried Chicken, Bacon, Jams, Butter

Crudites V, GF, NF

Assorted Fresh Garden Vegetables,
Green Goddess Vinaigrette

Charcuterie DF, NF

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

Lox Board NF

Salmon Lox, Bagel Chips, Capered Aioli,
Minced Pickled Onion, Sliced Tomato, Radish,
Chopped Egg, Dill, Cream Cheese, Fresh Lemon

Avocado Toast VEG, NF

Fresh Smashed Avocado, Herbs, Spices, Grilled Breads,
Sliced Tomato, Chopped Egg, Pickled Onion, Watercress, Radish

Caviar NF

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



BREAKFAST

Enhancements

Premium Brunch Package (Choose 1 Enhancement)
or add to any package for an additional fee.

JUICE BAR

Serviceware included.

Fresh House Blended Juices (Choose 2) V, GF, NF

Minimum 25 guests

- BERRY ANTI-LOW: Spinach, Blueberry, Blackberry, Grape
- APPLE BOTTOM GREENS: Apple, Kale, Ginger, Lemongrass
- ORANGE YOU GLAD I DIDN'T: Orange, Mango, Turmeric, Carrot
- FLOWER POWER: Chilled Darjeeling, Pear, Hibiscus

Acai V, NF

Individually Built and Presented

Semi-Frozen Acai Puree, Toasted Coconut, Granola,
Chia Seed, Sliced Banana, Berries

Smoothies (Choose 2) VEG, NF

Minimum 25 guests

Yogurt-Based Smoothie with Your Choice of Blends

- ANTIOXIDANT: Blueberry, Blackberry, Pomegranate, Turbinado
- CLASSIC: Strawberry, Banana, Turbinado
- MASKED VEGGIE: Kale, Ginger, Mango, Pear, Turbinado
- CHOCOLATE OAT: Cocoa Powder, Banana, Whole Grain Oats, Maple Syrup

AFFOGATO VEG, GF

*Serviceware included. Attendant required,
additional charge applies.*

Espresso Machine Accompanied by
Rich Vanilla Ice Cream and Syrups

- Salted Caramel
- Dulce de Leche
- Toasted Almond Horchata



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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