

MENU & Lookbook



2024

YOUR GUIDE TO PERFECT *Planning*

Our Menu & Lookbook has been thoughtfully crafted to streamline the planning process for your upcoming special event. With over 45 years of expertise in executing successful events, we have tailored comprehensive packages to facilitate your decision-making and broaden your choices. Every aspect of our menu and culinary offerings is carefully curated to complement the tone of your occasion. Your dedicated Puff 'n Stuff Planning Team is available to guide you through the selection process ensuring that your choices align seamlessly with your vision.



MENU HIGHLIGHTS & *Services*

We recognize the importance of accommodating special dietary requirements and provide clear dietary notes with each menu item for your convenience. Our culinary team prioritizes meticulous preparation to prevent any cross-contamination, ensuring a safe and enjoyable dining experience for all.

Our packages are designed to offer a range of options and pricing tiers. Begin by selecting your preferred package that features a diverse array of choices to suit your preferences. While our packages include many essential elements for your event, we also provide a transparent pricing structure for additional services tailored to your unique needs. From service personnel to linens and rental items, we are committed to delivering a comprehensive solution that addresses every detail of your event.



THOSE WHO *Love To Serve*

Your Special Event Planning Team will be your partner in creating your perfect event. They are experts in event logistics, décor, and style. Your team will assist you in crafting the ideal menu with the proper staff and flow for your event.

They relish in the details.

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Puff 'n Stuff

EVENTS | CATERING

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



AT OUR CORE
Quality · Dedication · Creativity



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!

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

@puffnstuffcatering    



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





YOUR GUIDE TO A PERFECT *Reception*

Welcome to the Puff 'n Stuff Reception Section where every menu option is expertly and thoughtfully crafted. Catered receptions are where food and beverage services merge to create delightful social experiences for your guests.

Consider your event and what will work best for you and your guests. Is it an elegant passed reception, beautifully displayed buffet, or the excitement of a live cooking station? Whether it's an intimate affair, corporate event, or a lavish gala, we have you covered down to the last bite.



Classic Package

Small bites that can be easily passed or displayed in packages for any size event.



Executive Package

Beautifully arranged and displayed items that guests select at their leisure.



Premium Package

Combining all the best, our reception packages are sure to delight every guest.

RECEPTION *Packages*

3 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 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 Package

Your choice of 3, 4, or 5

Passed or Displayed Hors d'Oeuvres

Executive Package

Includes your choice of:

- 3 Hors d'Oeuvres, Passed or Displayed
- 2 Stations

Premium Package

Includes your choice of:

- 4 Hors d'Oeuvres, Passed or Displayed
- 2 Stations
- 1 Enhancement



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.



RECEPTION

Hors d'Oeuvres

Classic Package (Choose 3, 4, or 5)

Executive Package (Choose 3)

Premium Package (Choose 4)

Need more? Add an additional selection for an additional fee.

GARDEN

Zucchini Caponata V, GF, NF

Stewed Vegetables, Raisins, Local Basil, Balsamic

Caprese Skewers VEG, GF

Local Tomatoes, Ciliegine Mozzarella, Kale Pesto

Chickpea Fritter V, GF, NF

Soft Cooked Chickpeas, Sea Salt, Local Herbs, Chili Pepper, Florida Citrus, Toasted Cumin Vegan Yogurt Sauce

Seasonal Bruschetta VEG

- **SPRING/SUMMER:** Local Tomatoes, Basil, Red Onion, Fresh Garlic, Fresh Mozzarella, Housemade Crostini
- **FALL/WINTER:** Toasted Walnut, Butternut Squash, Balsamic, Smoked Blue Cheese

Black Bean Cake V, GF, NF

Roasted Red Pepper, Cilantro, Lime, Vegan Sour Cream

Pear & Goat Cheese Crostini VEG

House Made Crostini, Wine Poached Pears, Whipped Goat Cheese, Crushed Pistachios

Mushroom & Taleggio Arancini VEG, NF

Arborio Rice, Taleggio Cheese, Breadcrumbs, Stewed Tomato & Balsamic Reduction

Cauliflower Taco Cup V, NF

Riced Cauliflower, Locally Grown Herbs, Wonton Shell, Vegan Sour Cream, Micro Pico

Petite Twice Baked Potato VEG, GF, NF

Red Potato, Cream Cheese, Melted Garlic, Chive

Mac & Cheese Cup VEG, NF

Orzo Pasta, Sharp Cheddar, Smoked Gouda, Ritz Crackers

Flatbreads (Choose 1) VEG, NF

- **Poached Pear & Chevre Flatbread**
White Wine Poached Pear, Crumbled Goat Cheese, Caramelized Onions, Spinach
- **Roasted Broccoli Cauliflower Crust Flatbread** GF, V
Cauliflower Crust, Vegan Cheese, Oven Roasted Tomato, Kale Pesto, Roasted Broccoli



RECEPTION

Hors d'Oeuvres

Classic Package (Choose 3, 4, or 5)
Executive Package (Choose 3)
Premium Package (Choose 4)
Need more? Add an additional selection for an additional fee.

LAND

Flank Steak Skewer DF, GF, NF
Minted Chimichurri

Beef Tenderloin Crostini DF, NF
Sliced Beef Tenderloin, Grilled Asparagus,
Tomato Marmalade, Housemade Crostini

Shaved Bresaola Toast NF
Dried Beef, Whipped St. Andre Cheese,
Sweet and Savory Carrot Jam, Toasted Crostini

Ropa Vieja Empanada DF, NF
Ropa Vieja Beef, Flaky Pastry, Harissa Aioli

Short Rib Lettuce Wrap DF, GF, NF
Shredded Short Rib, Asian Style BBQ Glaze,
Vegetable Slaw, Lettuce Wrap

Flatbreads NF

- Cheeseburger Flatbread
Ground Tenderloin, Applewood Smoked Bacon, Pickle,
Caramelized Onion, Custom Cheese Blend,
Roasted Garlic Bechamel, Grilled Flatbread
- Pancetta & Gorgonzola Flatbread
Crisp Pancetta, Roasted Garlic, Tomato Sauce, Baby Kale,
Gorgonzola, Grilled Flatbread

Petite Lamb Chop DF, GF, NF
Herb Crusted Bone-In Lamb Chop, Dijon
Roasted Garlic, Mint Pistou

Mini Pork Belly Tacos NF
Slow-Cooked Pork Belly, Cucumber, Jalapeño Slaw, Cotija,
Grilled Flour Tortilla

Cuban Cigars NF
Spring Roll, Roasted Pork, Pickle, Ham, Mayo Mustard Dip



RECEPTION

Hors d'Oeuvres

Classic Package (Choose 3, 4, or 5)

Executive Package (Choose 3)

Premium Package (Choose 4)

Need more? Add an additional selection for an additional fee.

AIR

Chicken Satay GF, NF

Grilled Chicken, Broccoli Pesto, Sunflower Seeds, Manchego

Chicken Wellington NF

Braised Chicken, Puff Pastry, Herbs

Charred Lemon Aioli

Flatbreads (Choose 1) NF

▪ Smoky Chicken Flatbread

Pulled Smoked Chicken, Roasted Asparagus,
Grilled Onion, Custom Cheese Blend, Grilled Flatbread

▪ Duck Flatbread

Pulled Duck Confit, Scallions, Hoisin, Toasted Sesame Seed,
Custom Cheese Blend, Shaved Radish, Grilled Flatbread

Roasted Chicken Strudel NF

Roasted Chicken, Smoked Gouda,

Caramelized Onion, Spinach, Butter Pastry

Chicken Tostada NF

Roasted Chicken, Pineapple, Chipotle, Fresh Lime, Sea Salt,

Cotija, Cilantro Cream, Crisp Flour Tortilla

Chicken & Waffles Florida Style NF

Caribbean Jerk Chicken, Toasted Coconut,

Mango, Lime Maple Syrup

Chicken & Ricotta Meatball NF

Tomato Jam, Basil Confetti, Herbed Ricotta Spread





RECEPTION

Hors d'Oeuvres

Classic Package (Choose 3, 4, or 5)
Executive Package (Choose 3)
Premium Package (Choose 4)
Need more? Add an additional selection for an additional fee.

SEA

Shrimp Cocktail Shooter NF, DF, GF
Citrus & Herb Marinated Jumbo Shrimp, Key Lime
Chili Spiked Cocktail Sauce

Mini Crab Cake NF
Dill Aioli

Seared Ahi Tuna NF
Cold Smoked Ahi, Asian Style Spice Blend, Micro Slaw,
Cucumber Coin, Wasabi Sauce

Smoked Salmon NF
Tarragon Pistou, Charred Lemon Aioli,
Everything Spiced Cracker

Baccala Fritter NF
Salt Cod, Chives, Grilled Jalapeño, Fresh Lemon,
Chipotle Aioli

Shrimp & Grit Cake NF
Citrus Poached Shrimp, Cheesy Grit Cake,
Creole Style Gravy, Local Herbs

Sunset Shrimp DF, GF, NF
Sweet & Sour Pipette, Chili Lime Salt

Mahi Tostada NF
Spiced and Roasted Mahi, Cabbage Slaw, Cotija,
Gremolata Aioli, Flour Tortilla, Tostada

Mini Lobster Roll NF
Lemon Aioli, Mango, Red Onion, Chive



STAY UP TO DATE!

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

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RECEPTION *Stations*

Executive Package (Choose 2 Stations)

Premium Package (Choose 2 Stations)

Reception stations require a minimum of 25 guests.

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

ADD PROTEINS 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



Pasta Bowls

SELECT TWO PASTAS VEG, NF

Make this a live cooking station by adding an attendant for an additional fee. Please see your Puff 'n Stuff Planning Team for details.

- CLASSIC(ISH) MAC & CHEESE: Fusilli Pasta, Aged Cheddar Cheese Sauce, Toasted with Buttered Ritz Crackers
- PENNE ALLA VODKA: Penne Pasta, Roasted Tomato, Vodka Sauce, Shaved Parmesan
- ORECCHIETTE ALFREDO: Orecchiette Pasta, Roasted Garlic, Parmesan, Cracked Pepper
- SEASONAL RAVIOLI
 - SPRING/SUMMER: Four Cheese Ravioli, Roasted Tomato, Broccoli Pesto, Shaved Manchego
 - FALL/WINTER: Four Cheese Ravioli, Roasted Butternut Squash, Sage Pesto, Brown Butter
- GEMELLI CHARDONNAY: Spring Peas, Mushrooms, Roasted Tomatoes, Chardonnay Cream Sauce

ADD PROTEINS FOR AN ADDITIONAL FEE

- Grilled Chicken GF, NF
- Italian Sausage GF, NF
- Ground Beef GF, NF
- Pan Seared Shrimp GF, NF



RECEPTION

Stations

Executive Package (Choose 2 Stations)

Premium Package (Choose 2 Stations)

Reception stations require a minimum of 25 guests.

BOARDS & BUILDS

Crudites V, GF, NF

Assorted Fresh Garden Vegetables,
Green Goddess Vinaigrette

Cheese Display VEG, NF

Chef's Choice of Artisanal Cheese Wedges,
Gourmet Crackers, Fresh Fruit Garnish

Charcuterie DF, NF

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

Caviar NF

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

Seasonal Crostini Display VEG

Herbed Whipped Feta, Honey, Custom Hummus,
Classic Tapenade, Roasted Grapes,
Grilled & Chilled Vegetables, Pickles,
Savory and Sweet Jams, Crostini and Assorted Toasts



RECEPTION *Stations*

Executive Package (Choose 2 Stations)

Premium Package (Choose 2 Stations)

Reception stations require a minimum of 25 guests.

BARS

Sliders (Choose 3)

Accompanied by fresh Potato Chips

- Salmon Cake, Grilled Jalapeño Aioli NF
- Fried Chicken, Harissa Mayonnaise NF
- Cheeseburger, Ten One Hundreds Island Sauce NF
- Sliced Beef Tenderloin, Roasted Garlic Aioli NF
- Crab Cake, Cajun Remoulade NF
- Jerk Chicken, Black Bean Aioli NF
- Black Bean, Pickled Onion Aioli v, NF

Street Tacos NF

Mojo Roasted Vegetables, Chipotle Chicken & Shredded Beef

Soft Taco Shells, Corn Tortillas, Cilantro Rice
Cheddar Cheese, Cotija Cheese, Pico de Gallo, Sour Cream,
Guacamole, Fresh Jalapeños, Vegetable Slaw, Limes

Chicken & Waffles (Choose 1)

Attendant required, additional charge applies. Consult with your Puff 'n Stuff Planning Team.

Pearl Sugar Waffles

- CLASSIC: Boneless Chicken Thigh, Pure Maple Syrup, Hot Honey NF
- PECAN: Pecan Crusted Chicken, Chipotle Butter, Vanilla Bourbon Maple Syrup
- STRAWBERRY: Pecan Crusted Chicken, Strawberry Butter, Macerated Berry, Candied Pecans, Citrus Maple Syrup
- FLORIDA: Caribbean Jerk Chicken, Toasted Coconut, Mango, Lime Maple Syrup NF

Mac & Cheese NF

Fusilli, Sharp Cheddar Cheese Sauce & Buttery Ritz Crumb
Jalapeño, Bacon, Scallion, Roasted Tomato, Pulled Chicken,
BBQ Sauce, Hot Sauce, Caramelized Onion

Seafood Display DF, GF, NF

Citrus Poached Shrimp, Oysters on the Half Shell,
Cocktail Crab, Lemons, Limes, Horseradish Remoulade,
Mignonette, Classic Cocktail, Mini Tobasco,
Over Seaweed and Ice



More S'mores (We Pre-Torch, You Enjoy) VEG

Attendant required, additional charge applies. Consult with your Puff 'n Stuff Planning Team.

Biscoff, Graham Crackers, Milk Chocolate,
White Chocolate, Dark Chocolate, Flavored Chocolate,
Salted Caramel Sauce, Dark Cherry Sauce,
Dulce de Leche Sauce, Marshmallows

Milkshakes for the Yard (Choose 2) VEG, GF, NF

All milkshakes are made with vanilla ice cream. Attendant required,
additional charge applies. Make it a boozy shake, consult with your
Puff 'n Stuff Planning Team.

- Cherry, Ghiradelli
- Dr. Pepper
- Mocha Latte
- Berry Shortcake

RECEPTION

Enhancements

Premium Reception Package (Choose 1 Enhancement) or upgrade to any package for an additional fee.
 Reception Enhancements require a minimum of 25 guests. Attendant required, additional charge applies.
 Consult with your Puff 'n Stuff Planning Team.

BUTCHER BLOCK

NY Strip Steak GF, NF

Caramelized Onion Demi, Grain Mustard, Horseradish Cream, Basted Potato, Asparagus Medley

Tomahawk NF

Chef Carved Grilled Tomahawk Steak, Tomato Demi, Grain Mustard, Horseradish Cream, Fusilli Mac, Green Beans

Peppercorn Crusted Beef Tenderloin GF, NF

Horseradish Cream, Grain Mustard, Whipped Potato, Honey Roasted Carrots

Roasted Lamb GF, NF

Mixed Mushroom Sauté, White Bean Puree, Scallions, Blackberry Pan Jus

Short Rib GF, NF

Pancetta, Fig, Gorgonzola, Basted Potato, Roasted Spiced Carrot, Sherry Demi

Rosemary & Thyme Marinated

Bone-In Turkey Breast NF, GF

Cranberry-Orange Relish, Oven-Roasted Pan Jus, Smashed Potato, Green Beans

Whole Chicken (Choose 1) NF

- TUSCAN: Pasta Primavera, Pomodoro
- TIKKA: Roasted Potato, Cauliflower GF
- MOJO: Black Beans, Cilantro Rice GF

Baked & Flaked Grouper NF

Flour Tortillas, Cotija, Power Slaw, Pico, Cilantro Rice

Baked & Flaked Salmon NF, GF

Sweet Pea Risotto, Fennel Slaw





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

Salmon Cake NF
 Plantain Puree, Calabacitas, Cilantro Sour Cream

Spice Crusted Mahi DF, GF, NF
 Country Cut Bacon, Pickled Jalapeño Aioli,
 Zucchini Spears

Florida Shrimp & Grits GF, NF
 Charred Broccoli, Citrus & Kale Chimichurri

Potato Crusted Grouper GF, NF
 Chevre Pomme Puree, Charred Broccolini, Capers,
 Charred Citrus & Onion Relish, Green Oil

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

Grilled Squash "Filet" V, GF, NF
 Mushroom Demi Glace, Stewed Petite Potato, Broccolini,
 Corn Puree

Cauliflower Steak V, NF, GF
 Tarragon Pistou, Cured Olive, Charred Citrus Lyonnaise

Tofu Scallops V, GF, NF
 Pea Puree, Carrot Hay, Charred Broccolini, Caulilini

Hearts of Palm Cake V, NF, GF
 Red Pepper Coulis, Fingerling Potatoes,
 Green Bean Sauté

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: Woodford 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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