

RECEPTION *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 *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!

@puffnstuffcatering    

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
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: 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



STAY UP TO DATE!

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

@puffnstuffcatering    