Full Service Event Menus

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Hors d’Oeuvre Packages

Our hors d’oeuvre packages starting at $19.95 per guest, (minimum 25 guests) feature bite-sized items ideal for a light dinner or early evening cocktail party. Hors d’oeuvre packages are served via buffets – each beautifully appointed with linens and props to enhance your event’s theme.

Inclusions

- China plates
- Stainless utensils
- Appropriate glassware
- All serving equipment
**Hors d’Oeuvre Packages**

**HAPPY HOUR HORS D’OEUVRE BUFFET**
Fresh Vegetable Crudité with a creamy peppercorn ranch dip

**Imported & Domestic Cheese Display** cheddar, provolone, Swiss Havarti, blue, Muenster & jalepeño jack cheeses, Chef’s choice of artisinal cheese wedges, with crisp gourmet crackers, garnished with fresh fruits

**Black Bean, Cilantro & Tomato Salsa** with tortilla chips

**Our Signature Parmesan Crab Dip** served with toasted baguette rounds
*item contains real and imitation crab

**Sweet Corn and Ricotta Fritters**

**Gourmet Meatballs** in a Swedish sauce

**Mini Ropa Vieja Empanadas** offered with tomatillo dipping sauce

**HORS D’OEUVRE BUFFET 1**
Farmer’s Bread Bowl fresh seasonal vegetables to include broccoli, zucchini, yellow squash, tomatoes, radishes, celery, carrots and cauliflower, accompanied by chilled Mediterranean spinach dip, presented in a large bread round with artisan bread cubes

**Tapenade Trio** course chopped toppings include: Roma tomatoes & mozzarella; roasted pepper & eggplant; and Kalamata olive tapenade, with grilled Tuscan rounds

**Assorted Miniature Deli Sandwiches** with sliced honey glazed ham, roast beef or smoked turkey, with grain mustard, mayonnaise, & horseradish served on silver dollar rolls

**Key West Conch Fritters** with Cajun rémoulade

**Chicken Tender Strips** with honey mustard dipping sauce

**Penne Carciofo** artichokes and roasted red peppers in basil cream sauce

**HORS D’OEUVRE BUFFET 2**
Fire Roasted Vegetable Display eggplant, summer squash, zucchini, asparagus, purple onion, Portobellas, bell peppers, artichoke hearts and other seasonal vegetables rubbed with balsamic and olive oil, then grilled over an oak fire with aioli dip

**Imported & Domestic Cheese Display** cheddar, provolone, Swiss Havarti, blue, Muenster & jalepeño jack cheeses, Chef’s choice of artisinal cheese wedges, with crisp gourmet crackers, garnished with fresh fruits

**Hot Spinach & Artichoke Dip** with corn tortilla chips

**Baked Stuffed Mushroom Caps** filled with chorizo sausage and pepper confit

**Smoked Chicken, Cranberry & Caramelized Onion Bruschetta**

**Gourmet Meatballs** in Polynesian sweet ‘n sour sauce

**Shrimp Wontons** with a sauce duet of sweet and chili lemon sesame

**Penne Aglio e Olio** e.v.o.o., whole roasted garlic cloves, sun-dried tomatoes and broccolini
HORS D’ŒUVRE BUFFET 3

Farmer’s Bread Bowl
fresh seasonal vegetables to include broccoli, zucchini, yellow squash, tomatoes, radishes, celery, carrots and cauliflower, accompanied by chilled Mediterranean spinach dip, presented in a large bread round with artisan bread cubes

Brie in Phyllo Cups
garnished with fresh fruit and filled with your choice of (choose one):
Raspberry Chambord
Apricot & Fig Jam
Mushrooms & Sun-Dried Tomatoes
New Orleans Style - pecan praline

Our Signature Parmesan Crab Dip*
served with toasted baguette rounds
*item contains real and imitation crab

Italian Brick Sandwich
prosciutto, sopresetta, capicola, ham, goat cheese, olive tapenade, roasted red peppers and sweet balsamic walnut pesto

Chicken Ana Capri
fresh herbs, parmesan, and Italian breadcrumb-coated chicken bites with cherry tomatoes and a creamy tomato pomodoro

Pork Wontons
with a sauce duet or sweet chili and lemon sesame

Miniature Beef Wellington
puff pastry filled with beef tenderloin and wild mushrooms, with Béarnaise sauce

Farfalle Giadi
bowtie pasta with mushrooms, artichokes, spring peas and grape tomatoes in a three-cheese cream sauce

HORS D’ŒUVRE BUFFET 4

Fire Roasted Vegetable Display
eggplant, summer squash, zucchini, asparagus, purple onion, Portobellas, bell peppers, artichoke hearts and other seasonal vegetables rubbed with balsamic and olive oil, then grilled over an oak fire with aioli dip

Mediterranean Sampler
hummus, tabouleh, Greek olives, baba ghanouj, and tzatziki sauce with crisp pita chips and flatbread crackers

Our Signature Parmesan Crab Dip*
served with toasted baguette rounds
*item contains real and imitation crab

Classic Large Chilled Shrimp
presented on ice with traditional cocktail and rémoulade sauces

Chicken Breast Brochettes
pan-seared with wild mushrooms in a Marsala wine sauce

Asian Beef Sate
seared with Thai spices and scallion soy dipping sauce

Mini Twice Baked Potatoes
with bacon and chives, crowned with crème fraîche
**Hors d’Oeuvre Packages**

**HORS D’ŒUVRE BUFFET 5**

*Fire Roasted Vegetable Display* eggplant, summer squash, zucchini, asparagus, purple onion, Portobellas, bell peppers, artichoke hearts and other seasonal vegetables rubbed with balsamic and olive oil, then grilled over an oak fire with aioli dip.

*Brie in Phyllo Cups* garnished with fresh fruit and filled with your choice of (choose one):
- Raspberry Chambord
- Apricot & Fig Jam
- Mushrooms & Sun-Dried Tomatoes
- New Orleans Style - pecan praline

*Our Signature Parmesan Crab Dip* served with toasted baguette rounds *item contains real and imitation crab

*Warm Onion Soufflé* with garlic pita points

*Chicken Ana Capri* fresh herbs, parmesan, and Italian breadcrumb-coated chicken bites with cherry tomatoes and a creamy tomato pomodoro

*Miniature Chicken Wellington* puff pastry filled with grilled chicken, Boursin cheese and cognac sauce

*Herb Crusted Beef Tenderloin Platter* sliced and offered with horseradish cream, grain mustard and silver dollar rolls

*Asiago Ravioli Carbonara* with mushrooms and prosciutto

**HORS D’ŒUVRE BUFFET 6**

*Whole Strawberries* filled with sweet mascarpone cheese topped with toasted almonds

*Mediterranean Sampler* hummus, tabouleh, Greek olives, baba ghanouj, and tzatziki sauce with crisp pita chips and flatbread crackers

*Lollipop Trio* goat cheese & mascarpone with sun-dried tomatoes, coated in pistachios; Saga blue & grape covered in walnuts; port wine cheddar rolled in toasted almonds

*Pepper Berry Crusted Lamb Chops* with crimson reduction

*Pan-Seared Chicken & Artichoke Brochettes* in a chardonnay cream sauce

*Miniature Beef Wellington* puff pastry filled with beef tenderloin and wild mushrooms, with Béarnaise sauce

*Grilled Orange Caribbean Jerk Shrimp Skewers* with mojo dipping sauce

*Gemelli Pagliafino* spring peas, mushrooms, asparagus spears, and cherry tomatoes tossed in a Chardonnay cream sauce offered with shredded Asiago cheese
Signature Buffet Dinners

Our buffet packages (minimum 25 guests) feature single, double, and triple entrée options starting at $38.95 and include freshly baked artisan breads with whipped butter, iced tea and water. Don’t see one of your favorites? Just ask and we’ll create it for you!

Inclusions

China plates
Stainless utensils
Appropriate glassware
All serving equipment
Signature Buffet Dinners

“A LITTLE ITALY” BUFFET
Signature Fresh Garden Salad with tomatoes, carrots, cucumber, toasted sunflower seeds, house-made parmesan croutons and our house champagne vinaigrette

Freshly Baked Artisan Breads with whipped butter

Chicken Saltimbocca with prosciutto, roasted red pepper, and provolone with Madeira wine-sage sauce

Italian Zucchini & Summer Squash Medley with plum tomatoes

Fresh Herbed Orzo with fresh herbs, garlic & e.v.o.o.

Cappuccino Mousse served in a glass, dusted with chocolate powder

“ATHENA’S” BUFFET
Classic Greek Salad with feta cheese, Kalamata olives, tomatoes, pepperoncini, purple onions, cucumbers, and lite herb vinaigrette

Freshly Baked Artisan Breads with whipped butter

Stuffed Chicken Cyprus Roulades stuffed with tomato, olives, artichokes, capers, feta cheese, and lemon-herb butter

Rosemary Garlic Roasted Potatoes

Greek Green Beans with sun-dried tomatoes, black olives and feta cheese

Strawberry Amaretto Royale three layers of amaretto cake with Bavarian cream and strawberry filling, whipped cream, fresh strawberries and slivered almonds

“SOUTHERN” BUFFET
Classic Spinach Salad with applewood smoked bacon, button mushrooms, purple onions, hard-boiled egg in a sweet poppy seed vinaigrette

Freshly Baked Artisan Breads with whipped butter

Mahi Mahi in artichoke heart & tomato broth

Pan-Seared Airline Breast of Chicken with fennel, carrots, figs, cipollinis, pears and pan gravy

Chef’s Choice of Fresh Seasonal Vegetables in a lite lemon butter sauce

Roasted Red Bliss & Sweet Potatoes

Cappuccino Walnut Torte black walnut cake, a thin layer of fudge and a creamy mocha filling and icing, topped with toasted walnuts

“NORTHERN” BUFFET
Caesar Salad fresh lettuce tossed with house-made parmesan croutons, fresh grated parmesan cheese and a classic Caesar dressing

Freshly Baked Artisan Breads with whipped butter

Grilled Château Steak in a pinot noir demi glaze

Stuffed Chicken Roulade Caprese stuffed with tomato, mozzarella, basil, pesto and pomodoro sauce

Broccolini with Prosciutto

Fresh Herbed Orzo with fresh herbs, garlic & e.v.o.o.

Tiramisu Cake inspired from traditional tiramisu with coffee flavoring, mascarpone cheese, cocoa and chocolate
Signature Buffet Dinners

“THE PALM” BUFFET
Signature Fresh Garden Salad with tomatoes, carrots, cucumber, toasted sunflower seeds, house-made parmesan croutons and our house champagne vinaigrette

Freshly Baked Artisan Breads with whipped butter

Pepper & Rosemary Crusted Beef Tenderloin Chef carved and served with cherry-port reduction and Béarnaise

Glazed & Grilled Salmon Margarita with lime, tomato, garlic and a margarita glaze

Roasted Garlic & e.v.o.o. Mashed Potatoes

Balsamic Grilled Asparagus Spears with roasted red and yellow peppers

Midnight Black Forest Cake layers chocolate cake filled with fresh whipped cream and candied cherries, topped with maraschino cherries and chocolate curls

“THE ESTATE” BUFFET
Baby Winter Greens with sun-dried cranberries, candied walnuts, crumbled blue cheese, and mandarin oranges finished with berry vinaigrette

Freshly Baked Artisan Breads with whipped butter

Whole Beef Tenderloin Wellington Chef carved and stuffed with mushroom duxelles wrapped in a puff pastry; served with a Madeira wine sauce

Stuffed Chicken Roulade Caprese stuffed with tomato, mozzarella, basil, pesto and pomodoro sauce

Red Lentils & Basamati Rice

Broccoli & Cauliflower Gratin with Gruyère and white cheddar

Chef’s Choice of Little Luxuries unique desserts presented in a variety of stemware: fresh fruit compote layered with vanilla cream, silky chocolate mousse, carrot cake, dulce de leche cheesecake, tiramisu, key lime with crushed graham crackers, red velvet and cream cheese icing, peanut butter chocolate mousse, German chocolate cake, strawberry shortcake
Signature Plated Dinners

For a more elegant atmosphere, consider our Plated & Served Dinner Packages (minimum 25 guests). You may choose from single or dual entrée options starting at $50.95 per guest, prepared with the utmost care and attention. Each package includes our Chef’s selection accompaniments, fresh baked artisan breads, ice tea and water.

Inclusions

China plates
Stainless utensils
Appropriate glassware
All serving equipment
Signature Plated Dinners

LAKE BALDWIN PLATED DINNER
Stuffed Portobella Florentine with roasted red peppers, spinach and feta

Wedge Salad cucumber, tomato and red onion served on a wedge of iceburg, topped with applewood-smoked bacon, bleu cheese crumbles and bleu cheese dressing

Freshly Baked Artisan Breads with whipped butter, e.v.o.o., aged balsamic & finishing salt

Chicken Franzia lemon, white wine and artichoke sauce

Lemon Basil Risotto Cake

Haricot Vert

Dreamsicle Cake a layer of rich chocolate cake and vanilla sponge cake soaked with a mandarin orange simple syrup, filled with mandarin French butter cream and coated with white chocolate curls

HOWEL CREEK PLATED DINNER
Fresh Mozzarella Tower with plum tomatoes, basil chiffonade, e.v.o.o., aged balsamic, fresh cracked pepper and sea salt

Composed Salad a mix of colorful bitter greens, frisée, radicchio, arugula, topped with crumbled goat cheese, pistachios and citrus vinaigrette

Freshly Baked Artisan Breads with whipped butter, e.v.o.o., aged balsamic & finishing salt

Stuffed Chicken Roulade Florentine stuffed with pine nuts, spinach, Gruyere, and roasted red pepper cream

Sweet & Red Bliss Potato Gratin

Broccolini in a lite lemon-butter sauce

French Spring Tart a base of buttered graham and frangipane with fresh fruit baked in then glazed and garnished with fresh fruit

LAKE SUE PLATED DINNER
“Soup & Sandwich” Cuban Pressed Sandwich with sliced roast pork, ham, swiss, and pickles, grilled on cuban bread and served with a gazpacho soup shooter

Avocado Salad fanned avocado, plum tomatoes, field greens, red onions, crumbled blue cheese, topped with balsamic basil vinaigrette

Freshly Baked Artisan Breads with whipped butter, e.v.o.o., aged balsamic & finishing salt

Glazed & Grilled Salmon Margarita with lime, tomato, garlic and a margarita glaze

Chipotle Mashed Potatoes

Roasted Calabaza Squash and Sweet Plantains

Traditional Flan
Signature Plated Dinners

LAKE MAITLAND PLATED DINNER
Seared Shrimp on Corn Cakes with avocado, smokey tomato salsa, drizzled cilantro oil, finished with micro-greens

Signature Fresh Garden Salad with tomatoes, carrots, cucumber, toasted sunflower seeds, house-made parmesan croutons and our house champagne vinaigrette

Freshly Baked Artisan Breads with whipped butter, e.v.o.o., aged balsamic & finishing salt

New York Sirloin topped with mushrooms, caramelized onions and maitre’d butter

Stuffed Chicken Roulade Caprese stuffed with tomato, mozzarella, basil, pesto and pomodoro sauce

“Mashed Your Way” White Truffle Oil creamy potatoes infused with white truffle oil

Haricot Vert

Big Bold Strawberry Tart a classic sweet dough pastry shell filled with a strawberry Bavarian mousse and large strawberries and strawberry glaze

LAKE MIZELL PLATED DINNER
Wild Mushroom Confit Crêpe served atop truffle lentils with grain mustard vinaigrette

Baby Greens & Berry Salad baby greens with seasonal berries, candied pecans, feta and a berry vinaigrette

Freshly Baked Artisan Breads with whipped butter, e.v.o.o., aged balsamic & finishing salt

Pepper & Rosemary Crusted Beef Tenderloin with cherry-port reduction butter

Coconut Crusted Grouper with tropical fruit salsa

“Mashed Your Way” Dijon Yukon Gold creamy Yukon gold potatoes infused with Dijon flavor

Braised Endive

Traditional Crème Brulee served warm and accompanied by fresh fruit
Chef Attended Action Stations

If you want to create movement, variety, and a seriously social atmosphere, go heavy on the action stations and let them take the place of dinner altogether!

(Chef attended action stations require culinary support team.)

Inclusions

- China plates
- Stainless utensils
- Appropriate glassware
- All serving equipment
- Station Table Linens
Chef Attended Action Stations

MEAT
$19.95- $13.95 per person depending on station selected

Asian-Style Marinated Flank Steak Chef carved and served with wasabi mashed potatoes and vegetable stir-fry

Pepper & Rosemary Crusted Beef Tenderloin Chef carved and served with cherry-port reduction and Béarnaise

Roasted Beef Tenderloin Chef carved and presented with horseradish cream, blue cheese cream and caramelized onions

Dijon, Mint & Rosemary Glazed Rack of Lamb Chef carved

Maple Bourbon Glazed Short Ribs atop a sunchoke and parsnip puree with thyme au jus and frizzled shallots

Bourbon Braised Short Ribs Chef Attended and served on top of southern style cheese grits and garnished with a fried green tomato

Steak Diane Chef attended thin-sliced beef tenderloin sautéed with shallots and mushrooms in burgundy demi-glaze, finished with cream, served over mashed potatoes with French baguettes

Whole Beef Tenderloin Wellington Chef carved and stuffed with mushroom duxelles wrapped in a puff pastry; served with a Madeira wine sauce

SEAFOOD
$15.95- $3.95 per person depending on station selected

Spanish Paella Valencia Chef attended and served from an authentic paella skillet with striped clams, saffron rice, shrimp, sea scallops, grilled chicken and chorizo sausage tossed with capers, roasted peppers, artichoke hearts and spring peas with Manchego cheese toast

Lobster Mac 'n Cheese fresh Grana Padano cheese with lobster, prosciutto, petit pois, garnished with fried basil and a coral cheddar tuile

Jumbo Lump Crab Cakes Chef attended and sautéed to order then presented over field greens with Cajun rémoulade and mango salsa

Shrimp & Grits Station mascarpone-infused grits topped with seared-to-order Cajun shrimp, Louisiana Red Hot caviar and fresh cilantro

Mahi Mahi Sauté* Chef attended Cajun dusted bites seared in cast iron skillets over garlic smashed potatoes, finished with crab and smoked corn succotash  
*Item contains real and imitation crab

Chef’s Choice of Fresh Sashimi & Sushi Rolls created from our freshest seasonal availability and may include: spicy tuna, yellowtail, crab*, sea bass, fresh or smoked salmon, scallops, or shrimp with wasabi, pickled ginger and soy sauce  
*Item contains real and imitation crab
Chef Attended Action Stations

PORK
$17.95-$13.95 per person depending on station selected

Applewood Smoked Bacon-Wrapped Pork Tenderloin Chef attended and served on garlic smashed potatoes with broccolini and finished with Dijon apple cream

Bourbon Glazed Virginia Ham Chef attended and served with stone fruit chutney, spiced honey mustard, sweet potato biscuits

Cuban Roast Pork Chef carved marinated in dark rum, slow roasted and served with pico de gallo

MULTIPLE PROTEINS
$12.95-$8.95 per person depending on station selected

Flatbread Station fresh baked and garnished with baby mixed greens (select two):
- Mare e Monti baby shrimp, mushrooms, garlic and mozzarella cheese
- Bianca Supreme ricotta, mozzarella, fontina, Romano, sautéed onions and spinach
- Milano artichokes, sautéed onions, basil, mozzarella and parmesan cheese
- Toscana grilled chicken, garlic, fontina, pine nuts, fresh thyme, and mozzarella

Gourmet Flatbread Station fresh baked and garnished with micro greens and radish chips, finished with an aged white balsamic vinaigrette
- Fico Di Gorgonzola figs, pancetta, arugula and gorgonzola
- Pacific Rim duck breast, shiitake mushrooms and sukura cheese
- Over the Top Margarita fresh fire-roasted red and yellow tomatoes, basil and mozzarella

Macaroni & Cheese Bar with Grilled Chicken Chefs cook and assemble guests’ selection of traditional elbow macaroni with cheddar cheese or orecchiette with blended Italian cheeses then top it off with their choice of applewood-smoked bacon, grilled chicken strips, crispy fried onions, mushrooms, jalapenos, smoked ham bits, black olives and tomato salsa

North Carolina BBQ Stack cheese grits, pulled pork, sliced beef brisket and apple baked beans, topped with North Carolina style coleslaw

Slider Station an assortment of sliders on silver dollar rolls, to include: miniature black angus cheeseburger, jumbo lump crab cake with Cajun rémoulade, fried chicken and sausage gravy, served with shaved sweet potato fries and assorted condiments
Bar Options

BAR SET-UP ONLY
You supply the alcohol. We take care of everything else!
*Service charge applies per bartender per hour.

Full Bar Setup includes soft drinks, sparkling & bottled water, fruit juices, tonic & club soda, ginger ale, sour mix, garnishes, and inclusive items.
1-39 guests $9.00 per guest
40-100 guests $6.00 per guest
101+ guests $5.00 per guest

Beer & Wine Bar Setup includes assorted soft drinks, sparkling & bottled water, and inclusive items.
1-39 guests $7.25 per guest
40-100 guests $5.00 per guest
101+ guests $3.75 per guest

BAR BY THE HOUR
Ensure your guests get enough to drink with this package offering unlimited beverages for one set price per person.
*Personnel fees apply per bartender per hour.

<table>
<thead>
<tr>
<th>Hourly Rate</th>
<th>Full – Top Shelf</th>
<th>Full – Premium</th>
<th>Full – Name Brand</th>
<th>Beer, Wine &amp; Soda</th>
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</thead>
<tbody>
<tr>
<td>1 Hour</td>
<td>$12.75 per guest</td>
<td>$11.50 per guest</td>
<td>$10.25 per guest</td>
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<tr>
<td>2 Hours</td>
<td>$17.25 per guest</td>
<td>$14.75 per guest</td>
<td>$13.50 per guest</td>
<td>$11.25 per guest</td>
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<tr>
<td>3 Hours</td>
<td>$21.50 per guest</td>
<td>$18.75 per guest</td>
<td>$17.50 per guest</td>
<td>$13.00 per guest</td>
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<tr>
<td>Per Extra Hour</td>
<td>$6.00 per guest</td>
<td>$5.00 per guest</td>
<td>$3.75 per guest</td>
<td>$2.50 per guest</td>
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CASH BARS
Cash bars give you the flexibility to allow guests to pay for whatever they wish to consume.
*Minimum drink consumption, stocking charge and service charge applies.

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<thead>
<tr>
<th></th>
<th>$9.00 each</th>
<th>$5.00 each</th>
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<tbody>
<tr>
<td>Top Shelf Brand Cocktails</td>
<td></td>
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</tr>
<tr>
<td>Premium Brand Cocktails</td>
<td>$7.00 each</td>
<td>$2.00 each</td>
</tr>
<tr>
<td>Name Brand Cocktails</td>
<td>$6.00 each</td>
<td>$2.00 each</td>
</tr>
<tr>
<td>Imported Beer</td>
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<tr>
<td>Domestic Beer</td>
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<tr>
<td>House Wines</td>
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<tr>
<td>Soft Drinks</td>
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<tr>
<td>Bottled Waters</td>
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<tr>
<td>Cordials</td>
<td>$6.00 each</td>
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<tr>
<td>Champagne by the Glass</td>
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LIQUOR SELECTIONS
Top Shelf Brand Bars
Grey Goose Vodka, Bacardi Gold Rum, Bombay Sapphire Gin, Johnnie Walker Black, Maker’s Mark, Crown Royal Black, and Patron Silver Tequila; imported and domestic beers, Kendall Jackson Chardonnay, Kendall Jackson Merlot, and Kendall Jackson Cabernet

Premium Brand Bars
Absolut, Bacardi Superior, Tanqueray Gin, Jack Daniels, Crown Royal, Jose Cuervo, and Chivas Regal, Shannon Ridge Chardonnay, Cross Springs Cabernet, Cross Springs Merlot, St Genevieve Zinfandel, imported and domestic beers.

Name Brand Bars
Smirnoff Vodka, Don Q Rum, Beefeater Gin, Canadian Club, Jim Beam, Sauza Gold Tequila, and Dewar’s Scotch; domestic beers, house Chardonnay, house Merlot, and house White Zinfandel
Service Styles Description

DELIVERY INFORMATION
(not recommended for groups over 25 guests)
If you don’t require full-service for your event, we are happy to deliver based on your location and specific requirements. $300 Delivery minimum, pre-tax, is required.

One Way Deliveries – Your menu designed to be completely disposable and delivered to your desired location. Options for food hot at your desired event time, or inclusive of heating instructions.

Two Way Deliveries – If service personnel are not necessary, this option may be for you! Complete with chafing dishes and buffet linens, our team will deliver, set up and return post event for clean up.

Deliveries Available:
Monday - Sunday 7:00 am – 5:00 pm
*Additional charges will apply for deliveries requested after 5:00 pm
*Weekend charges apply for deliveries and pick-ups schedules Saturday & Sunday

SERVICE INFORMATION
Our team is professionally trained to provide you and your guests with exceptional service that includes:
• Black bistro uniforms for the service team
• Traditional Chef’s attire for the culinary team
• Event delivery, setup and cleanup

Please note:
• Pricing is based on a minimum of 25 guests. If you expect to host fewer than 25 guests, consult your Special Event Planner for customized pricing.
• Service team member charge applies, based on a minimum hour requirement for setup, event time, and breakdown (includes Chef Attended Action Stations, Butler Passed Hors d’Oeuvres, Culinary and Bartending Teams)
• Gratuities are appreciate, but left to your discretion – your Special Event Planner will be happy to assist with suggested staffing requirements and gratuity recommendations.
• Location sales tax applicable
Delivery Menus

Emily Sullivan
Special Event Planner
Office: 407.398.6684
Email: emily@puffnstuff.com

Tina Osterman
Special Event Planner
Office: 407.398.6302
Email: tina@puffnstuff.com
Breakfast Buffet Packages

You already know it’s the most important meal of the day, but with our breakfast buffet packages starting at $14.50 per guest (minimum 15 guests), it will also be the most delicious!

Inclusions

- Disposable foil containers
- Napkins
- Premium disposable plates
- Reflections utensils
- Serving utensils
- Disposable table cloth

Service Charges & Upgrade Options

Add freshly brewed coffee for $2.50 per person.
Add 12 oz individual bottles of juice (choose orange, cranberry, or apple) for $2.00 per bottle.
Upgrade to china and stainless flatware rolled in linen napkins and a linen table cloth for $1.50 per guest.
Consult your Special Event Planner about upgrading coffee service to elegant, silver urns.
Breakfast Buffet Packages

THE CONTINENTAL BUFFET
Chef’s Choice of Fresh-Baked Morning Breads, Sweet & Savory Pastries, and Croissants
Fresh Seasonal Fruit Salad tossed in mango dressing

THE HEALTHY START BUFFET
Whole Lotta Nuts Granola
Assorted Individual Yogurts
Bowl of Fresh Mixed Berries
Bran Muffins served with orange zest butter

THE CLASSIC BUFFET
Chef’s Choice of Fresh-Baked Morning Breads, Sweet & Savory Pastries, and Croissants
Fluffy Scrambled Eggs with cheese
Crisp Applewood Smoked Bacon
Hash Browns

RISE AND SHINE BUFFET
Chef’s Choice of Fresh-Baked Morning Breads, Sweet & Savory Pastries, and Croissants
Sliced Quiche (Select One):
- Lorraine with bacon & cheese
- Fresh vegetable with Chef’s choice of seasonal vegetables
- Mushroom & Sun-Dried Tomato
- Broccoli, Cheddar & Ham
- Seafood Quiche
Breakfast Potatoes with sweet bell peppers and onions, offered with ketchup
Fresh Seasonal Fruit Salad tossed in mango dressing

DOWN SOUTH BUFFET
House-made Biscuits with sausage gravy
Fluffy Scrambled Eggs with cheese
Hash Browns
Individual Layered Mixed Berry Parfait with granola, vanilla yogurt and seasonal berries

THE ULTIMATE BUFFET
Frittatas (Select One):
- Ham & Cheddar
- Peppers, Onions & Muenster cheese
- Sausage, Sun-Dried Tomato and Jack cheese
- Shiitake Mushrooms, Prosciutto & Fontina
Grilled Honey-Cured Ham with a pineapple glaze
Southern Style Cheese Grits
Individual Layered Mixed Berry Parfait with granola, vanilla yogurt and seasonal berries
Boxed Lunch Menus

Our Boxed Lunch Menu (minimum 10 guests) brings you a delicious catered lunch without the catered party price. Our Chilled Boxed Lunch Package is $11.50 per guest and the Executive Boxed Lunch Package is $15.95 per guest.

Chilled Boxed Lunch

PACKAGE INCLUDES:
- Traditional deli favorites
- Condiments
- Bag of chips
- Cookie
- Mint

Service Charges & Upgrade Options

Add individual bags of potato chips or sun chips for $1.25 per guest.
Add additional side salads for $3.75 per guest.
Upgrade to assorted gourmet pastries, cakes, cookies & brownies for $2.50 per guest.

Delivery, setup, pickup and location sales tax charges may apply.

Executive Boxed Lunch

PACKAGE INCLUDES:
- Choice of chilled sandwich
- Side salad
- Dessert of the say
- Condiments
- Mint
**Boxed Lunch Menus**

**CHILLED SANDWICHES & WRAPS (minimum 5 each per order)**

**Traditional Deli Favorites** smoked turkey and Gouda; roast beef and cheddar; honey-glazed ham and Swiss; tuna or chunky chicken salad; on Chef’s choice of assorted breads and rolls with lettuce and tomato

**Grilled Chicken with Smoked Gouda** with lettuce, tomato and sweet cabernet onions on a Kaiser roll

**Grilled Rosemary Chicken on Focaccia** with roasted peppers and olive tapenade

**Roast Beef with Caramelized Onions & Gorgonzola** with lettuce on a multi-grain roll

**Turkey Club** a double-decker sandwich with three slices of whole wheat bread, roasted turkey breast, bacon, lettuce and tomato

**Chef’s Choice Assorted Sandwiches & Wraps**

**Balsamic Grilled Vegetable Wrap** artichoke, cucumber and sautéed vegetables, finished with parmesan cheese

**California Turkey Wrap** with bacon, avocado and ranch dressing

**Caprese Wrap** buffalo mozzarella, Roma tomatoes, fresh basil, romaine lettuce, and house-made pesto

**Grilled Chicken Caesar Wrap** grilled chicken strips, shredded romaine, and Asiago cheese in a Caesar dressing

**Italian Wrap** honey ham, salami, capocolla, provolone cheese, onions, tomatoes, lettuce and balsamic vinaigrette

**SIDE SALADS (minimum of 10 each per order)**

**Chef Jimmy’s Orzo & Vegetable Pasta Salad**

**Chef Jimmy’s Two Potato Salad** a special combination of sweet and new potatoes, folded into a house-made creamy dressing

**Italian Pasta Salad** confetti of zucchini, yellow squash, plum tomatoes, black olives, red peppers and house-made parmesan vinaigrette

**Classic Greek Salad** with feta cheese, Kalamata olives, tomatoes, pepperoncini, purple onions, cucumbers, and lite herb vinaigrette

**Fresh Fruit Salad** tossed in mango dressing

**Classic Spinach Salad** with applewood smoked bacon, button mushrooms, purple onions, hard-boiled egg in a sweet poppy seed vinaigrette

**Garden Salad** with tomatoes, carrots, cucumber, toasted sunflower seeds, house-made parmesan croutons and balsamic vinaigrette dressing

**Caesar Salad** fresh lettuce tossed with house-made parmesan croutons, fresh grated parmesan cheese and a classic Caesar dressing
Create Your Own Lunch Buffet

Our Create Your Own Lunch Buffet (minimum 15 guests) gives you the ultimate in choices. Lunch pricing is $21.95 per guest for one entrée, or $25.95 per guest for two entrées.

Inclusions
Dessert of the day
Serving & heating equipment
Condiments
Napkins
Premium disposable plates
Reflections utensils
Disposable tablecloth

Service Charges & Upgrade Options
Additional accompaniment or vegetable $3.00 per guest.
Upgrade to assorted gourmet pastries, cakes, cookies & brownies for $2.50 per guest.
Upgrade to china and stainless flatware rolled in linen napkins and a linen tablecloth for $1.50 per guest.
Delivery, setup, pickup and location sales tax charges may apply.
Create Your Own Lunch Buffet

SALADS (Select One)
Caesar Salad fresh lettuce tossed with house-made parmesan croutons, fresh grated parmesan cheese and a classic Caesar dressing
Classic Caprese Salad sliced beefsteak tomatoes, mozzarella, and fresh basil drizzled with aged balsamic vinaigrette and extra virgin olive oil
Classic Greek Salad with feta cheese, Kalamata olives, tomatoes, pepperoncini, purple onions, cucumbers, and lite herb vinaigrette
Classic Spinach Salad with applewood smoked bacon, button mushrooms, purple onions, hard-boiled egg in a sweet poppy seed vinaigrette
Garden Salad with tomatoes, carrots, cucumber, toasted sunflower seeds, house-made parmesan croutons and balsamic vinaigrette dressing
Piña Colada Salad mixed greens topped with toasted coconut, pineapple, and macadamia nuts with piña colada vinaigrette

ENTRÉE (Select One or Two)
Slow Roasted Pork with sliced apples, fennel jus and caramelized onions
Pan-Seared Chicken Marsala with mushrooms, shallots and a Marsala demi-glaze
Pan-Seared Breast of Chicken Piccata served with a lemon caper sauce
Chicken Duxelles chicken stuffed with mushroom duxelles & Brie in a lite cream-thyme sauce
Chicken Champagne with smoked Gouda and caramelized onions in a champagne cream sauce
Turkey Pot Pie with flaky pastry crust, pearl onions and roasted vegetables
Lasagna Bolognaise
Grilled Vegetable Lasagna
Oven-Roasted Portobello Mushroom Cannelloni with creamy Alfredo sauce
Stuffed Shells in an alla vodka cream sauce

STARCH ACCOMPANIMENTS (Select One)
PASTA
Penne with Basil Cream
Rigatoni alla Vodka
Fresh Herb Orzo in a garlic olive oil
RICE
Festive Confetti Rice
Jasmine Rice with red lentils
Mediterranean Basamati Rice
POTATOES
Garlic Smashed Potatoes
Italian Roasted Red Bliss
Twice Baked Potatoes with cheddar, chives and sour cream

VEGETABLE ACCOMPANIMENTS (Select One)
Chef’s Choice of Fresh Seasonal Vegetables in a lite lemon butter sauce
Honey-Glazed Baby Carrots
Green Beans Almondine
Italian Zucchini & Summer Squash Medley with plum tomatoes
Fresh Green Beans with red pepper ribbons
Bar Options

BAR SET-UP ONLY
You supply the alcohol. We take care of everything else!
*Service charge applies per bartender per hour.

Full Bar Setup includes soft drinks, sparkling & bottled water, fruit juices, tonic & club soda, ginger ale, sour mix, garnishes, and inclusive items.
1-39 guests $9.00 per guest
40-100 guests $6.00 per guest
101+ guests $5.00 per guest

Beer & Wine Bar Setup includes assorted soft drinks, sparkling & bottled water, and inclusive items.
1-39 guests $7.25 per guest
40-100 guests $5.00 per guest
101+ guests $3.75 per guest

BAR BY THE HOUR
Ensure your guests get enough to drink with this package offering unlimited beverages for one set price per person.
*Personnel fees apply per bartender per hour.

Hourly Rate
1 Hour Full – Top Shelf $12.75 per guest
2 Hours $17.25 per guest
3 Hours $21.50 per guest
Per Extra Hour $6.00 per guest
2 Hours Full – Premium $11.50 per guest
$14.75 per guest
$18.75 per guest
$5.00 per guest
Per Extra Hour $5.00 per guest
3 Hours Full – Name Brand $10.25 per guest
$13.50 per guest
$17.50 per guest
$3.75 per guest
Per Extra Hour $3.75 per guest
Beer, Wine & Soda $9.00 per guest
$11.25 per guest
$13.00 per guest
$2.50 per guest

CASH BARS
Cash bars give you the flexibility to allow guests to pay for whatever they wish to consume.
*Minimum drink consumption, stocking charge and service charge applies.

Top Shelf Brand Cocktails $9.00 each
Premium Brand Cocktails $7.00 each
Name Brand Cocktails $6.00 each
Imported Beer $5.00 each
Domestic Beer $4.00 each
House Wines $5.00 each
Soft Drinks $2.00 each
Bottled Waters $2.00 each
Cordials $6.00 each
Champagne by the Glass $5.00 each

LIQUOR SELECTIONS

Top Shelf Brand Bars
Grey Goose Vodka, Bacardi Gold Rum, Bombay Sapphire Gin, Johnnie Walker Black, Maker’s Mark, Crown Royal Black, and Patron Silver Tequila; imported and domestic beers, Kendall Jackson Chardonnay, Kendall Jackson Merlot, and Kendall Jackson Cabernet

Premium Brand Bars
Absolut, Bacardi Superior, Tanqueray Gin, Jack Daniels, Crown Royal, Jose Cuervo, and Chivas Regal, Shannon Ridge Chardonnay, Cross Springs Cabernet, Cross Springs Merlot, St Genevieve Zinfandel, imported and domestic beers.

Name Brand Bars
Smirnoff Vodka, Don Q Rum, Beefeater Gin, Canadian Club, Jim Beam, Sauza Gold Tequila, and Dewar’s Scotch; domestic beers, house Chardonnay, house Merlot, and house White Zinfandel
Service Styles Description

**DELIVERY INFORMATION**

*(not recommended for groups over 25 guests)*

If you don’t require full-service for your event, we are happy to deliver based on your location and specific requirements. $300 Delivery minimum, pre-tax, is required.

**One Way Deliveries** – Your menu designed to be completely disposable and delivered to your desired location. Options for food hot at your desired event time, or inclusive of heating instructions.

**Two Way Deliveries** – If service personnel are not necessary, this option may be for you! Complete with chafing dishes and buffet linens, our team will deliver, set up and return post event for clean up.

**Deliveries Available:**

Monday - Sunday 7:00 am – 5:00 pm

*Additional charges will apply for deliveries requested after 5:00 pm

*Weekend charges apply for deliveries and pick-ups schedules Saturday & Sunday

**SERVICE INFORMATION**

Our team is professionally trained to provide you and your guests with exceptional service that includes:

- Black bistro uniforms for the service team
- Traditional Chef’s attire for the culinary team
- Event delivery, setup and cleanup

Please note:

- Pricing is based on a minimum of 25 guests. If you expect to host fewer than 25 guests, consult your Special Event Planner for customized pricing.
- Service team member charge applies, based on a minimum hour requirement for setup, event time, and breakdown (includes Chef Attended Action Stations, Butler Passed Hors d’Oeuvres, Culinary and Bartending Teams)
- Gratuities are appreciate, but left to your discretion – your Special Event Planner will be happy to assist with suggested staffing requirements and gratuity recommendations.
- Location sales tax applicable