

HOLIDAY HORS D'OEUVRES

puffnstuff.com

Orlando 407.629.7833

Tampa 813.712.7833



Puff'nStuff
EVENTS | CATERING

CLASSIC HOLIDAY RECIPES
MENU ENHANCEMENTS
CHEF INSPIRED HOLIDAY DISPLAY
COCKTAILS, BEVERAGES & BARS

ORDERING INFORMATION

- Due to popular demand, required minimums will apply on Fridays and Saturdays in December.
- Pricing is based on a minimum of 25 guests. If you expect to host fewer than 25 guests, consult your Special Event Planner for custom pricing.
- Prices do not include service personnel, production fee, rental equipment, delivery or applicable sales tax.
- Prices and delivery / pick up times subject to change. Holiday hours may vary.
- Additional operating fees applicable at select Orlando and Tampa venues.

FOOD SAFETY

- Discard any leftovers that remain at room temperature for more than two hours.
- Safely stored leftovers can be kept in a refrigerator for up to two days.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.
- Many of our products contain or may come into contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish and shellfish. Before placing your order, please inform us if a person in your party has a food allergy.

SERVICE PERSONNEL

Our team is professionally trained to provide you and your guests with exceptional service which includes: Event delivery, setup and cleanup, black-tie bistro uniforms for the service team, traditional chef's attire for the culinary team, and holiday buffet decor for full-service staffed events. Service team member charges apply, based on a minimum hour requirement for set-up, event time, and breakdown. A production fee will be added for all catered events.

DELIVERY / PICK UP

- If you do not require full-service for your event, we offer delivery or pick up at our commissaries based on your location and specific requirements. Some items may not be available for delivery. A 10% set up, delivery and production fee will apply for orders within 15 miles. Consult your Special Event Planner for additional fees that apply for locations outside of 15 miles. Not recommended for groups over 50 guests
- Delivery for events Monday – Thursday is available between 7:00 a.m. and 6:00 p.m.
- Delivery for events Friday – Sunday is available between 10:00 a.m. and 4:00 p.m.
- All delivery or pick up items will be chilled with heating instructions provided.
- Dessert and salad items will be presented on high quality disposable platters.
- Hot food will be presented in foil pans to be heated.
- Holiday buffet décor not available on deliveries.

CHEF INSPIRED HOLIDAY DISPLAY

Start a new tradition by making your holiday planning simple and easy with our new turnkey holiday hors d'oeuvre collection. Featuring our most popular recipes and holiday décor, this menu is guaranteed to help you make your holiday event a memorable celebration.

DISPLAYED HORS D'OEUVRES

Starting at \$28.00 per person

CUBAN SPRING ROLL

mojo shredded pork, ham, swiss cheese, dill pickles, mustard sauce

TOMATO AND MOZZARELLA CAPRESE SKEWER (V)(GF)

basil confetti, balsamic reduction

MINI BEEF WELLINGTONS

beef tenderloin, mushroom duxelles wrapped in puff pastry, red wine demi-glace

PANKO CRUSTED SPINACH AND ARTICHOKE DIP (V)

pita chips, garlic baguettes

ARTISAN CHEESE DISPLAY (V)

chef's selection of soft, semi-soft and hard cheese, garnished with seasonal fruit, assorted crackers

ADULT MAC AND CHEESE WITH PULLED BRISKET

three cheese cavatappi pasta, shredded dry rubbed smoked beef brisket
self-serve toppings bar: golden barbeque sauce, traditional barbeque sauce, tabasco sauce, smoked bacon, crispy onions, pickled jalapenos, shredded cheddar, sliced scallions

DISPLAYED DESSERT

FLOURLESS CHOCOLATE MINT CAKE VERRINES AND MINI APPLE PIES (V)



MENU ENHANCEMENTS

Looking to add something special to your holiday celebration? Surprise your guests with an added selection from our menu enhancements or create your own variety by consulting your Special Event Planner.

HORS D'OEUVRES

All items below may be displayed or butler passed*

HERB WHIPPED GOAT CHEESE CROSTINI (V)
port poached shaved bosc pears, crushed pistachios

BREADED ARTICHOKE HEARTS (V)
stuffed with whipped boursin cheese, tomato basil sauce

BUTTERNUT SQUASH AND CRANBERRY TARTLET (V)
brie, chives

MUSHROOM AND TALEGGIO CHEESE ARANCINI (V)
creamy risotto, wild mushrooms, taleggio cheese, balsamic reduction

SPINACH AND FETA STUFFED SILVER DOLLAR MUSHROOMS (V)

CHIMICHURRI MARINATED BEEF SATAY (GF)
fire roasted red pepper coulis

SEARED BEEF TENDERLOIN, CHERRY COMPOTE
brandy sour cream, toasted brioche

BACON WRAPPED BLEU CHEESE STUFFED MEATBALL
tangy golden barbeque sauce

MINI TWICE BAKED POTATOES (GF)
bacon, cheddar cheese, chive, sour cream

BACON WRAPPED JUMBO SCALLOPS (GF)
lemon and chive butter rub

SHREDDED PHYLLO WRAPPED JUMBO SHRIMP
cranberry orange aioli

SESAME CRUSTED AHI TUNA ON LOTUS ROOT CHIP (GF)
pickled carrots, mango sweet chili, sriracha aioli

CIDER HONEY GLAZED CHICKEN SATAY (GF)
walnut pesto

CHICKEN EMPANADAS
fajita seasoned chicken in savory dough, creamy cilantro tomato salsa

DIJON AND HERB CRUSTED LAMB LOLLIPOPS
caramelized onion and mint scented demi-glace

**Additional staffing fees apply to butler passed servi*

MENU ENHANCEMENTS

HORS D'OEUVRES

All items below are available as displayed only, which is a great compliment to your cocktail style event.

PITA, CHIPS & DIPS (V)

pita chips, fried tortilla chips, house potato chips, roasted red pepper hummus, house salsa, french onion dip, carrot & celery sticks, broccoli florets, red pepper planks

RAW BAR DISPLAY (GF)

old bay poached jumbo shrimp, jonah crab claws
lemons, limes, cocktail sauce, mustard mayo

OLD BAY POACHED JUMBO SHRIMP DISPLAY (GF)

lemons, cocktail sauce

ARTISAN CHEESE & CHARCUTERIE DISPLAY

capicola, salami, sopressata, assorted artisan cheeses, marinated olives, grilled artichoke hearts, grain mustard, quince paste, honeycomb, focaccia crostini, house made crackers

SEASONAL FRUIT DISPLAY (V) (GF)

garnished with mixed berries

BALSAMIC ROASTED VEGETABLE DISPLAY (V)

zucchini, eggplant, asparagus, cremini mushrooms, red peppers, tomatoes, kalamata olives, cippolini onions, artichoke hearts, grilled focaccia

TOASTED FARRO, FIVE SPICED ROASTED BUTTERNUT SQUASH SALAD (V)

charred asparagus, oven dried cherry tomatoes, goat cheese, ginger soy vinaigrette

BABY MIXED GREENS (V) (GF)

candied pecans, crumbled goat cheese, dried figs, cranberry almond vinaigrette

PUFF PASTRY WRAPPED BAKED BRIE (V)

triple cream brie, blueberry jam wrapped in puff pastry, gourmet crackers

CREAMY RISOTTO DISPLAY (GF)

self serve toppings: parmesan cheese, caramelized onions, cremini mushrooms, roasted tomatoes, charred asparagus, grilled chicken, baby shrimp

HERB CRUSTED BEEF TENDERLOIN DISPLAY

sliced tenderloin with horseradish cream, grain mustard, blue cheese cream, silver dollar rolls



MENU ENHANCEMENTS

CULINARY ACTION STATIONS

All culinary action stations require a floor chef at an additional fee

POTATO GNOCCHI WITH SAGE CREAM \$7.00 per person (V)
caramelized onions, roasted red peppers, baby spinach, sage cream

PAN SEARED GEORGE'S BANKS JUMBO SCALLOPS \$18.00 per person
celery root and yukon gold potato puree, crispy leeks, orange tarragon gastrique

CARVING STATIONS

All carving stations require a floor chef at an additional fee

ROSEMARY AND THYME MARINATED BONE IN TURKEY BREAST \$8.00 per person
garlic infused potatoes, cranberry orange relish, oven roasted pan jus, parker house rolls

SOUTH EAST FAMILY FARMS HICKORY SMOKED BONELESS HAM \$8.00 per person
grain mustard and bacon glazed brussels sprouts, pineapple rum glaze, parker house rolls

DIJON & HERB CRUSTED PRIME RIB \$14.00 per person
oven kissed sage and preserved lemon marble potatoes, caramelized onions,
horseradish sour cream, burgundy onion jam, red wine demi-glace, parker house rolls

TRUFFLE AND GREEN PEPPERCORN BEEF TENDERLOIN \$15.00 per person
walnut and kale cous cous, crispy fried onions, truffle vinaigrette, parker house rolls

DESSERTS DISPLAY

2 pieces per person, \$5.00 per person

MINI HOLIDAY PIES & CAKES (V)
mini pecan and pumpkin pies, butterscotch cream cake, maple pecan fudge cake

SEASONAL VERRINES (V)
flourless chocolate mint cake verrines, black forest cake verrines, peppermint tres leches cake
verrines, seasonal fruit with lychee pastry cream verrines

MINI HOLIDAY INDULGENCES (V)
raspberry curd chocolate cups, peppermint crème brûlée, mini gingersnap cheesecakes, pistachio
crèmeux chocolate cups

MINI SEASONAL TARTS AND COOKIES (V)
cranberry apple tarts with cinnamon streusel, mini eggnog custard tartlets, mini chocolate peppermint
cookie, mini gingersnap cookie

BEVERAGES AND BARS

COFFEE, TEA & HOLIDAY CHEER

TRADITIONAL COFFEE STATION \$2.00 per person
footed glass mugs, colombian regular & decaf coffee, cream, assorted sweeteners

GOURMET COFFEE STATION \$4.00 per person
traditional coffee set-up, plus additional toppings: rock candy, biscotti, cinnamon
whipped cream, flavored syrups, chocolate curls

HOLIDAY SPRITZER \$3.50 per person
cranberry, tangerine, rosemary

CHILLED SPICED APPLE CIDER \$3.50 per person

TRADITIONAL EGGNOG \$4.50 per person

HOLIDAY WELCOME COCKTAILS, \$7.00 each

PUMPKIN PIE MARTINI, pumpkin pie vodka, eggnog, cinnamon graham cracker rim

HOLIDAY CHEER, prosecco wine, pomegranate, rosemary sprig

CRAN-RASPBERRY SPRITZER, sparkling wine, cranberry, fresh raspberries

BAR PACKAGES

Bar packages include Fortessa stemware, soft drinks, mixers, serving equipment, and Puff 'n Stuff Catering's, liquor liability insurance. Consult your Special Event Planner for pricing.

BEER & WINE OR FULL BAR SETUPS

You bring the alcohol, and we take care of everything else

BEER & WINE BAR

Bud Light, Stella Artois, Corona; House Prosecco, Sauvignon Blanc, Chardonnay, Merlot, and Cabernet

NAME BRAND SPIRITS, BEER & WINE BAR

Smirnoff Vodka, Don Q Rum, Beefeater Gin, Jim Beam Whiskey, Ballantine Scotch;
Bud Light, Stella Artois, Corona; House Sauvignon Blanc, Chardonnay, Merlot and Cabernet

PREMIUM SPIRITS, BEER & WINE BAR

Tito's Vodka, Bacardi Superior Rum, Tanqueray Gin, Jack Daniel's Whiskey, Dewar's Scotch;
Bud Light, Stella Artois, Corona; Premium Sauvignon Blanc, Chardonnay, Merlot and Cabernet

TOP SHELF SPIRITS, BEER & WINE BAR

Grey Goose Vodka, Bacardi Gold Rum, Bombay Sapphire Gin,
Crown Royal Black Whiskey, Maker's Mark Bourbon; Bud Light,
Stella Artois, Corona; Kendall Jackson Vintner's Reserve Sauvignon
Blanc, Chardonnay, Merlot and Cabernet

** Listed brands are typically found on our bar setups, but may occasionally be substituted for a brand of equal or greater quality.*





8/3/19

ORDER INFORMATION

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