

HOLIDAY BUFFET COLLECTION

puffnstuff.com

Orlando 407.629.7833

Tampa 813.712.7833



Puff 'n Stuff
EVENTS | CATERING

NEW TURN-KEY MENUS
CLASSIC HOLIDAY RECIPES
MENU ENHANCEMENTS
COCKTAILS, BEVERAGE & 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.

HOLIDAY BUFFET COLLECTION

Our holiday buffets feature classic flavors and unique selections, which are perfect for entertaining in your home, office or at one of our recommended venues.

This holiday season, select from three delicious options:

- CLASSIC BUFFET, \$26.00 per person*
- SELECT BUFFET, \$29.00 per person*
- RESERVE BUFFET, \$39.00 per person*

Each menu includes everything needed to host a successful and seamless gathering, including plates, napkins, serving equipment and holiday accents. Be sure to make everyone's nice list by combining any buffet with a Welcome Cocktail, butler passed Hors d'oeuvres, or an interactive Culinary Action Station.

CLASSIC BUFFET

Starting at \$26.00 per person

ARTISAN LETTUCE BLEND (V)

petite tomatoes, european cucumbers, quick pickled onions, crumbled feta, garlic croutons, champagne vinaigrette

ARTISAN BREADS (V)

sweet cream butter

SAGE AND CITRUS MARINATED BONE IN TURKEY BREAST

cranberry orange relish, oven roasted pan jus

LIGHTLY CHARRED CAULIFLOWER FLORETS AND BROCCOLINI (V)

roasted garlic, parsley, brown butter, golden raisins

TOASTED COUNTRY BREAD DRESSING (V)

dried apricot and cranberry

HONEY AND MAPLE WHIPPED SWEET POTATO (GF)

caramelized marshmallow topping

PETITE SLOW COOKED PUMPKIN PIE (V)

cinnamon dusted chantilly cream

**Pricing is based on a minimum of 25 guests. Please contact your Catering Special Event Planner for events with less than 25 guests.*



HOLIDAY BUFFET COLLECTION

SELECT BUFFET

Starting at \$29.00 per person

BABY ROMAINE HEARTS AND CHICORY (V)
garlic croutons, shaved parmesan cheese, petite tomatoes, caesar dressing

ARTISAN BREADS (V)
sweet cream butter

LEMON AND GARLIC MARINATED SEARED CHICKEN BREAST
topped with caramelized onion relish, smoked gouda mornay

PAN ROASTED SALMON (GF)
sherry scented fennel and carrot salad

HERB MARINATED RAINBOW MARBLE POTATOES (V) (GF)
sweet cream butter, shallots, scallions, shaved parmesan, fresh cracked black pepper

MAPLE GLAZED ROOT VEGETABLES (V)(GF)

DELICATE TARTS OF APPLE CRANBERRY FILLING (V)
cinnamon streusel

RESERVE BUFFET

Starting at \$39.00 per person

Additional staffing fee applies for chef carving station

GARDEN FRESH ARUGULA AND FRISÉE BLEND (V) (GF)
tomatoes, pickled onions, juicy carrots, sweet toasted pecans, crumbled feta, sour cranberry vinaigrette, bleu cheese dressing

ARTISAN BREADS (V)
sweet cream butter

BRANDY BRINED SLOW ROASTED PORK TENDERLOIN
sweet onion and apple relish, brown butter sage pan jus

LEMON AND HERB PAN ROASTED MAHI MAHI (GF)
torn basil, roasted garlic and lemon gremolata

HERB RISOTTO (GF)
chicken stock, parmesan cheese, whole butter, sea salt

GRILLED ASPARAGUS, APPLE CIDER BRAISED RED CABBAGE,
ROASTED BUTTERNUT SQUASH (V) (GF)

ROSEMARY AND THYME MARINATED BONE IN TURKEY BREAST (GF)
chef carving station with garlic infused potatoes, cranberry orange relish, oven roasted pan jus, parker house rolls

MINIATURE CLASSIC RED VELVET LAYER CAKE (V)
cream cheese frosting, peppermint

MENU ENHANCEMENTS

BUTLER PASSED HORS D'OEUVRES

Additional staffing fees may apply

MUSHROOM AND TALEGGIO CHEESE ARANCINI \$3.00 each (V)
creamy risotto, wild mushrooms, taleggio cheese, balsamic reduction

BUTTERNUT SQUASH AND CRANBERRY TARTLET \$2.00 each (V)
brie, chives

HERB WHIPPED GOAT CHEESE CROSTINI \$2.00 each (V)
port poached shaved bosc pears, crushed pistachios

CUBAN SPRING ROLL \$2.50 each
mojo shredded pork, ham, swiss cheese, dill pickles, mustard sauce

MINI BEEF WELLINGTONS \$3.00 each
beef tenderloin, mushroom duxelles wrapped in puff pastry, red wine demi-glace

SESAME CRUSTED AHI TUNA ON LOTUS ROOT CHIP \$2.00 each (GF)
pickled carrots, mango sweet chili, sriracha aioli

CIDER HONEY GLAZED CHICKEN SATAY \$3.00 each (GF)
walnut pesto



Classic holiday buffet

MENU ENHANCEMENTS

CULINARY ACTION STATIONS

Culinary action 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 bacon glazed brussels sprouts, pineapple rum glaze, parker house rolls

DIJON & HERB CRUSTED PRIME RIB \$14.00 per person
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

SMALL PLATES

Available as butler passed, displayed or culinary action stations at an additional fee

ROASTED LAMB RACK \$17.00 per plate
mixed mushroom sauté, white bean purée

GRILLED ENDIVE AND CHILLED JUMBO SHRIMP \$7.00 per plate (GF)
toasted pistachio, smoked honey vinaigrette, shaved manchego

DESSERTS DISPLAY

2 pieces per person, \$5.00 per person

MINI HOLIDAY PIES & CAKES

mini pecan and pumpkin pies, butterscotch cream cake, maple pecan fudge cake

SEASONAL VERRINES

flourless chocolate mint cake verrines, black forest cake verrines,
peppermint tres leches cake verrines, seasonal fruit with
lychee pastry cream verrines

MINI HOLIDAY INDULGENCES

raspberry curd chocolate cups, peppermint crème brûlée,
mini gingersnap cheesecakes, pistachio
crèmeux chocolate cups

MINI SEASONAL TARTS AND COOKIES

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

Call 407.629.7833 Orlando
or 813.712.7833 in Tampa

Puff'nStuff
EVENTS | CATERING

WWW.PUFFNSTUFF.COM