Puff'n Stuff

EVENTS | CATERING

WEDDING BUFFET COLLECTION

Orlando: 407.629.7833 | **Tampa:** 813.712.7833 | **puffnstuff.com**

Wedding Buffet Collection

Choose from three delicious menus and combine with your bar selection for a truly inclusive package. Inclusive of a (2.5) hour setup, (1) cocktail hour, (4) hour reception, and (1) hour break down. Prices include service personnel and production fee. 75 person minimum, plus applicable Florida sales tax.

PASSIONATELY PERFECTING LIFE'S CELEBRATIONS

WITH 3 OPTIONS:

CLASSIC BUFFET

SELECT BUFFET

RESERVE BUFFET

ALL BUFFETS INCLUDE:

- Cocktail Reception and Grazing Station
- Buffet Dinner with choice of salad
- Artisan breads
- Entrées (select two)
- Sides (select two)
- Pre-set water with table service
- Complete place setting with china, flatware, and linen napkin
- Cake cutting service
- In-house (white or ivory) linen for guest tables, cake, DJ, sweetheart, gift, guest sign in and placecard tables

PLANNED WITH PRECISION

THROUGHOUT THE PLANNING PROCESS, YOU WILL WORK WITH A DEDICATED CATERING SPECIAL EVENT PLANNER TO GUIDE YOU THROUGH MENU CREATION AND EVENT LOGISTICS.

1. Schedule your consultation to receive assistance with menu creation, customizable bar packages, finalize venue booking, and event planning elements.
2. Visit one of our state-of-the-art kitchen commissaries for a private, complimentary tasting for up to two guests.
3. Finalize event details and logistics, enhancements, and service arrangements.
4. Reserve your date with a signed contract and deposit of $1,000 or 15% of the total (whichever is greater).*

SERVICE & MENU ENHANCEMENTS

CONNECT WITH YOUR CATERING SPECIAL EVENT PLANNER TO LEARN ABOUT ENHANCEMENTS AND SERVICE OPTIONS:

- Guest table and chair rental
- Specialty guest table linen
- Custom dessert stations
- Chef-attended action stations
- Table side coffee and beverage service
- Specialty craft cocktails and wine pairings
- Butler passed hors d’oeuvres

THE GRAZING STATION

THE ENTIRE GRAZING STATION, AS LISTED AND SHOWN BELOW, IS INCLUDED WITH EACH WEDDING BUFFET COLLECTION MENU. IT MAY BE INCORPORATED AS A STAND-ALONE STATION OR INTO THE BUFFET.

FARMERS STATION (V)

local cheeses, seasonal vegetables, dips

ISLAND OF MEZZE (V)

edamame hummus, stuffed peppadew peppers, house made pickles, baba ghanoush, tzatziki, quinoa tabbouleh

SALUMI BOARD

capicola, soppressata, prosciutto, peppered salami, olives

ARTISAN CRACKERS & GRILLED FOCACCIA (V)

CLASSIC BUFFET

BEAUTIFULLY APPOINTED BUFFET WITH CHOICE OF SALAD, ARTISAN BREADS, CHOICE OF TWO 4 OZ. ENTRÉES, TWO SIDES, PRE-SET WATER WITH TABLE SERVICE, COCKTAIL HOUR AND GRAZING STATION, COMPLETE PLACE SETTING WITH CHINA, FLATWARE AND LINEN NAPKIN, CAKE CUTTING SERVICE, STAFF AND PRODUCTION FEE INCLUDED. CONSULT YOUR CATERING SPECIAL EVENT PLANNER FOR LARGER PORTION OPTIONS.

SALAD

select one

CHOPPED ICEBERG SALAD

candied bacon, pickled onion, tomato, blue cheese, herb vinaigrette

MIXED GREEN SALAD (V)

carrot, tomato, cucumber, goat cheese, champagne vinaigrette

ITALIAN SALAD (V)

romaine, roasted peppers, artichoke hearts, tomatoes, gorgonzola, oregano vinaigrette

FIESTA SALAD (V)

mixed greens, tomatoes, roasted corn & poblano, monterey jack, tortilla strips, creamy salsa dressing

CLASSIC BUFFET

ENTRÉE

4oz unless noted | select two

SPICED TRI TIP | select style

- roasted tomatillo chipotle sauce
- chimichurri
- ranchero bbq

BEEF TIPS | select style

- al forno
- mushroom cognac cream sauce
- szechuan

ROASTED OR GRILLED BREAST OF CHICKEN | select style

- moroccan bbq - harissa, fennel, cinnamon, cilantro
- champagne - caramelized onions, smoked gouda, cream sauce
- scotch bonnet gremolata - scotch bonnet peppers, lemon, garlic, parsley
- mustard jus - pickled mustard seeds, demi-glace, dijon
- piccata - lemon, capers, white wine sauce
- caprese - tomato, mozzarella, basil
- provençal - tomato, garlic, kalamata olives, basil
- margarita - tomatoes, lime, garlic
- jerk seasoned, mango papaya salsa
- asian ponzu, ginger glaze

CLASSIC BUFFET

ENTRÉE

4oz unless noted | select two

PULLED PORK SHOULDER | select style

- classic bbq
- smoked kalua
- cuban style mojo

GRILLED SALMON | select style

- citrus tomato salsa
- olive caperberry tapenade
- sriracha honey glazed, sesame seeds

PAN SEARED COD OR TROUT | select style

- mango papaya salsa, cilantro oil
- almondine
- citrus gremolata
- piccata - lemon, capers, white wine sauce

LASAGNA BOLOGNESE

PENNE A LA VODKA (V)

baby spinach, plum tomatoes, caramelized onions, shaved parmesan

CLASSIC BUFFET

SIDE

select two

ROASTED RED BLISS & SWEET POTATOES V GF

ROSEMARY GARLIC ROASTED FINGERLING POTATOES V GF

MASHED CHIVE & ROASTED GARLIC CREAMY POTATOES V GF

CREAMY MASHED SWEET POTATOES V GF

TRADITIONAL MASHED RED SKIN POTATOES V GF

LEMON SCALLION POTATO V GF

HERB JASMINE RICE V GF

CILANTRO RICE V GF

WILD RICE PILAF V GF

YELLOW CONFETTI RICE V GF

BLACK BEANS AND RICE V GF

ISRAELI COUSCOUS V

LEEK, CURRANT & HAZELNUT CORNBREAD DRESSING V

TRADITIONAL CORNBREAD DRESSING V

CREAMY BAKED MAC 'N CHEESE V

CHARRED CORN SUCCOTASH V

HOISIN GLAZED CARROTS V GF

PRESERVED LEMON GREEN BEANS V GF

SOUTHERN STYLE BOURBON BAKED BEANS

FRESH GREEN BEANS V GF

GREEN BEANS PICADA V

HONEY GLAZED CARROTS V GF

ZUCCHINI & SQUASH MEDLEY V GF

ROASTED CALABAZA SQUASH & SWEET PLANTAINS V GF

FRESH CORN ON THE COB V GF

SELECT BUFFET

BEAUTIFULLY APPOINTED BUFFET WITH CHOICE OF SALAD, ARTISAN BREADS, CHOICE OF TWO 4 OZ. ENTRÉES, TWO SIDES, PRE-SET WATER WITH TABLE SERVICE, COCKTAIL HOUR AND GRAZING STATION, COMPLETE PLACE SETTING WITH CHINA, FLATWARE AND LINEN NAPKIN, CAKE CUTTING SERVICE, STAFF AND PRODUCTION FEE INCLUDED. CONSULT YOUR CATERING SPECIAL EVENT PLANNER FOR LARGER PORTION OPTIONS.

SALAD

select one

GREENS SALAD (V)

arugula, baby oak, almonds, pickled fennel, raisins, champagne vinaigrette

CAESAR SALAD (V)

garlic parmesan croutons, asiago, caesar dressing

CAPRESE SALAD (V)

tomatoes, mozzarella, basil, aged balsamic vinegar, extra virgin olive oil

SPINACH & BERRY SALAD (V)

sunflower seeds, seasonal berries, candied pecans, goat cheese, citrus vinaigrette

ASIAN CHOPPED SALAD (V)

napa cabbage, bok choy, cashew, wonton strips, carrots, snow peas, yuzu vinaigrette

GREEK SALAD

chopped romaine, feta cheese, country olives, tomatoes, pepperoncini, red onions, cucumbers, herb vinaigrette

SELECT BUFFET

ENTRÉE

4oz unless noted | select two

ROSEMARY & GARLIC MARINATED FLANK STEAK

hatch chili chimichurri

HICKORY SMOKED BEEF BRISKET

horseradish cream, bourbon bbq sauce

GEMELLI PASTA AND BRAISED SHORT RIB RAGÚ

ADOBO BRAISED SHORT RIBS

coconut milk, tamari

BACON WRAPPED SMOKED CHICKEN BREAST

chipotle papaya salsa

ROASTED OR GRILLED BREAST OF CHICKEN | select style

- moroccan bbq - harissa, fennel, cinnamon, cilantro
- mustard jus - pickled mustard seeds, demi-glace, dijon
- piccata - lemon, capers, white wine sauce
- caprese - tomato, mozzarella, basil
- provençal - tomato, garlic, kalamata olives, basil
- margarita - tomatoes, lime, garlic
- champagne - caramelized onions, smoked gouda, cream sauce
- jerk seasoned, mango papaya salsa
- asian ponzu, ginger glaze

CHICKEN DUXELLES

stuffed with mushroom & brie, thyme cream sauce

SELECT BUFFET

ENTRÉE

4oz unless noted | select two

CHICKEN SALTIMBOCCA

prosciutto, sage

OVEN ROASTED HERB TURKEY BREAST | select style

- traditional gravy, cranberry compote citrus
- pan gravy
- apple, fennel jus

CUBAN-STYLE MOJO ROASTED PORK

GRILLED SALMON | 6oz, select style

- citrus tomato salsa
- olive caperberry tapenade
- sriracha honey glazed, sesame seeds

PAN SEARED COD OR TROUT | 6oz, select style

- mango papaya salsa, cilantro oil
- almondine
- citrus gremolata
- piccata - lemon, capers, white wine sauce

SELECT BUFFET

ENTRÉE

4oz unless noted | select two

GRILLED MAHI MAHI | select style

- artichoke heart & tomato broth
- grilled pineapple, macadamia nut pesto
- blood orange pico de gallo

PAN SEARED SALMON

- brown butter vinaigrette
- wasabi-miso, green onions, ginger, sesame seeds
- preserved lemon & three bean ragout
- harissa aioli

SHRIMP PRIMAVERA

gulf shrimp, crisp vegetables, penne, cream sauce

SESAME UDON NOODLES (V)

roasted veggies, baked tofu

VEGAN POT PIES WITH CRISPY POTATOES (V)

SELECT BUFFET

SIDE

select two

BLACK TRUFFLE MASHED POTATOES V GF

SWEET & YUKON POTATO GRATIN V

FENNEL & FINGERLING CONFIT V

SPRING VEGETABLE RED QUINOA V GF

BROCCOLI & CAULIFLOWER GRATIN V

CREAMED SPINACH V GF

SUGAR SNAP PEAS V GF

LEEK & ROOT VEGETABLE GRATIN V

HARICOT VERT & ROASTED FENNEL V GF

ROASTED CARROTS V GF

CHARRED BRUSSELS SPROUTS V GF

ROASTED PATTY PANS V

RESERVE BUFFET

BEAUTIFULLY APPOINTED BUFFET WITH CHOICE OF SALAD, ARTISAN BREADS, CHOICE OF TWO 6 OZ. ENTRÉES, TWO SIDES, PRE-SET WATER WITH TABLE SERVICE, COCKTAIL HOUR AND GRAZING STATION, COMPLETE PLACE SETTING WITH CHINA, FLATWARE AND LINEN NAPKIN, CAKE CUTTING SERVICE, STAFF AND PRODUCTION FEE INCLUDED. CONSULT YOUR CATERING SPECIAL EVENT PLANNER FOR LARGER PORTION OPTIONS.

SALAD

select one

WATERCRESS SALAD (V)

compressed watermelon, cucumber, pickled onion, hazelnuts, lime vinaigrette

CRAB & MANGO SALAD

frisée, arugula, avocado, yuzu vinaigrette

POMEGRANATE BEET ROOT SALAD (V)

red oak lettuce, pear, feta, mint, sunflower seeds, lemon vinaigrette

APPLE SPINACH SALAD

pancetta lardon, smoked gouda, red onion, poppy seed dressing

RESERVE BUFFET

ENTRÉE

6oz | select two

MILK BRAISED SHORT RIB

pancetta, fig, gorgonzola

HICKORY SMOKED BEEF BRISKET

horseradish cream, bourbon bbq sauce

GEMELLI PASTA AND BRAISED SHORT RIB RAGÚ

CONFIT CHICKEN BREAST

peperonata, basil oil

MOROCCAN BBQ CHICKEN BREAST

harissa, cardamom

ARROZ CON POLLO

marinated bone-in chicken quarters simmered in pigeon peas, peppers, onions & rice

BACON WRAPPED BREAST OF CHICKEN

dijon, tarragon cream sauce, apple & pickled onion salad

RESERVE BUFFET

ENTRÉE

6oz | select two

CHICKEN DUXELLES

stuffed with mushroom & brie, thyme cream sauce

CHICKEN SALTIMBOCCA

prosciutto, sage

OVEN ROASTED HERB TURKEY BREAST | select style

- traditional gravy, cranberry compote citrus
- pan gravy
- apple, fennel jus

PORK LOIN MEDALLIONS | select style

- tuscan bean & blistered tomato ragù
- sweet apple onion chutney

ROAST COD

brown butter vinaigrette

PAN SEARED SWORDFISH

- apple celery root purèe
- beet relish cauliflower purèe
- meyer lemon jam tomato
- orange & dill ragout

RESERVE BUFFET

ENTRÉE

6oz | select two

PAN SEARED SALMON

- brown butter vinaigrette
- wasabi-miso, green onions, ginger, sesame seeds
- preserved lemon & three bean ragout
- harissa aioli

SHRIMP PRIMAVERA (V)

crisp vegetables, gulf shrimp, penne, cream sauce

EGGPLANT FLORENTINE ROLLATINI (V)

ricotta, spinach, fire-roasted tomatoes, fontina cheese

PASTA FLORENTINE ROLLATINI (V)

ricotta, spinach, fire-roasted tomatoes, fontina cheese, arrabiata sauce

OVEN ROASTED PORTOBELLO MUSHROOM CANNELLONI (V)

creamy alfredo sauce

STUFFED RED BELL PEPPER (V)

crispy tofu, red curry coconut rice

RESERVE BUFFET

SIDE

select two

BLACK TRUFFLE MASHED POTATOES V GF

ROASTED FINGERLING POTATOES V GF

SWEET & YUKON POTATO GRATIN V

FENNEL & FINGERLING CONFIT V

RED CURRANT & CASHEW FARRO V

SPRING VEGETABLE RED QUINOA V GF

BROCCOLI & CAULIFLOWER GRATIN V

CREAMED SPINACH V GF

SUGAR SNAP PEAS V GF

LEEK & ROOT VEGETABLE GRATIN V

HARICOT VERT & ROASTED FENNEL V GF

CHARRED BRUSSELS SPROUTS V GF

ROASTED PATTY PAN SQUASH V GF

TRI COLORED CARROTS V GF

ROASTED CARROTS V GF

GRILLED ASPARAGUS V GF

BEVERAGE & BAR PACKAGES

ALL BAR PACKAGES INCLUDE FORTESSA STEMWARE, SOFT DRINKS, MIXERS, A BAR WITH ALL NECESSARY SERVING EQUIPMENT, AND PUFF 'N STUFF CATERING LIQUOR LIABILITY INSURANCE. WINE PAIRING SUGGESTIONS AVAILABLE UPON REQUEST.

BEER & WINE OR FULL BAR SETUPS

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

SPECIALTY MOCKTAIL BAR | select two

Sparkling Rosemary Lemonade, Watermelon Margarita, Mango Mule, Blood-Orange Mojito, Sparkling Lavender Lemonade, Lemongrass Jasmine Iced Tea, Ginger Peach Soda, Pear and Rosemary Spritzer, Pineapple & Strawberry Sparkler

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