


THANKSGIVING MENU PLANNER

puffnstuff.com

Orlando 407.629.7833

Tampa 813.712.7833

Puff 'n Stuff
EVENTS | CATERING



Thanksgiving may be the most important meal of the year, but can also be the most stressful. Let us do all the work instead. We've created a traditional menu to help make this a season you'll certainly be thankful for. Your feast can be delivered or picked up.

TRADITIONAL THANKSGIVING DINNER STARTING AT \$39.95

INCLUSIVE OF EVERYTHING YOU NEED TO ENJOY A STRESS-FREE FEAST
WITH FAMILY AND FRIENDS. DELIVERY OR FULL SERVICE OPTIONS AVAILABLE

- WHOLE OR SEMI-BONELESS ROAST TOM TURKEY WITH FRAGRANT HERBS SERVED WITH PAN GRAVY
- FALL CHEESE WEDGES FEATURING CHERRY PORT AND MOODY BLUE, HOUSE FLATBREADS
- GOURMET GREEN SALAD WITH FENNEL, RAISINS, GRAPE TOMATOES, CANDIED PECANS, CRUMBLER BLUE CHEESE AND CHAMPAGNE VINAIGRETTE
- FRESHLY BAKED ARTISAN BREADS WITH WHIPPED BUTTER
- WHOLE CRANBERRY RELISH WITH CRYSTALLIZED GINGER AND GRAND MARNIER
- TRADITIONAL CORNBREAD DRESSING
- WHIPPED GARLIC MASHED POTATOES
- GREEN BEAN CASSEROLE
- CHOICE OF WHOLE PIES (EACH SERVES 8-10 GUESTS, PRICE INCLUDES ONE SERVING): TRADITIONAL PUMPKIN, COCONUT CUSTARD CHANTILLY CRÈME, CHOCOLATE PECAN BOURBON OR APPLE PEAR AND APRICOT

**CONSULT YOUR SPECIAL EVENT PLANNER FOR OUR CHINA AND STAINLESS FLATWARE UPGRADE OPTIONS*

ENHANCE YOUR MENU

BUTTERNUT SQUASH OR PUMPKIN BISQUE - \$5.95 PER GUEST

ROASTED WINTER CORN CHOWDER - \$5.95 PER GUEST

ROASTED RACK OF LAMB WITH DIJON SAUCE - \$16.95 PER GUEST

ROSEMARY AND GARLIC ROASTED TENDERLOIN OF BEEF WITH BORDELAISE - \$12.95 PER GUEST

SWEET POTATO CASSEROLE WITH PECAN CRUMBLE AND MARSHMALLOW - \$3.00 PER GUEST

BRUSSELS SPROUTS BRAISED WITH BACON JAM - \$3.00 PER GUEST

FALL TRUFFLES - HAZELNUT, PUMPKIN SPICE, SALTED CARAMEL - \$2.95 EACH

MORNING BITES

SCONES: ORANGE CHOCOLATE CHIP FIG, LEMON LAVENDER - \$25.00 PER DOZEN

MUFFINS: GINGERBREAD WITH CREAM CHEESE DRIZZLE, WHITE CHOCOLATE BLUEBERRY - \$23.00 PER DOZEN

EGGNOG FRENCH TOAST PUDDING - \$22.00 (SERVES 6 - 8)

SAGE, SAUSAGE AND SWISS QUICHE - \$29.00 (SERVES 8)

BACON, CHIVE, MUSHROOM AND CHEVRE QUICHE - \$29.00 (SERVES 8)



**Acorn squash bowl upgrade available*

PLATTER ADDITIONS

GET A QUOTE

CLASSIC CHILLED SHRIMP PARTY PLATTER, SERVED WITH TRADITIONAL COCKTAIL SAUCE

JUMBO SHRIMP: SMALL (12-18 GUESTS) \$150 • LARGE (24-36 GUESTS) \$275

LARGE SHRIMP: SMALL (12-18 GUESTS) \$125 • LARGE (24-36 GUESTS) \$240

GRAZERS PLATTER, SPICED NUTS, HOUSE CHEX MIX, DRIED TROPICAL FRUIT, FARRO GRANOLA,
CHEDDAR POPCORN, RANCH POTATO CHIPS

SMALL (12-18 GUESTS) \$50 • LARGE (24-26 GUESTS) \$95

HOUSE MADE CHIPS & DIPS PARTY PLATTER

POTATO CHIPS, PLANTAIN CHIPS, SWEET POTATO CHIPS, HARISSA TZATZIKI, ARTICHOKE
SPINACH & FETA DIP, CHIPOTLE HUMMUS

SMALL (12-18 GUESTS) \$75 • LARGE (24-36 GUESTS) \$130

HONEY SMOKED SALMON PLATTER

CURED SMOKED SALMON, SMOKED SALMON SALAD, CUCUMBER SALAD, OLIVE CAPER TAPENADE, TOMATO JAM,
DILL CREAM CHEESE, PICKLED RED ONION, CHOPPED EGG, SERVED WITH BAGEL CHIPS

SMALL (8-12 GUESTS): \$65 • LARGE (16-24 GUESTS): \$115

TRADITIONAL CHEESE & FRUIT PARTY PLATTER

OUR TRADITIONAL CHEESE PLATTER IS COMPOSED FOR EASY ENTERTAINING WITH A SELECTION OF IMPORTED &
DOMESTIC CHEESES, SEASONAL FRUIT, SERVED WITH HOUSE MADE CRACKERS & CROSTINIS

SMALL (12-18 GUESTS) \$80 • LARGE (24-36 GUESTS) \$150

SLICED BEEF TENDERLOIN AU POIVRE PARTY PLATTER

CREAMY HORSERADISH SAUCE, CHARRED CIPPOLINI ONIONS, BLEU CHEESE CREMA, SERVED WITH YEAST ROLLS

SMALL (12-18 GUESTS) \$90 • LARGE (24-36 GUESTS) \$180

TAPAS, MEZZE & ANTIPASTI PARTY PLATTER

FENNEL-PESTO GRILLED SHRIMP WITH TURKISH RED PEPPER SAUCE, LAMB & POMEGRANATE STUFFED GRAPE LEAVES,
MOROCCAN CHICKEN SKEWERS WITH CHERMOULA DIPPING SAUCE, CILINGINI MOZZARELLA, ROASTED TOMATO & BASIL
BANDERILLA SKEWERS, MESQUITE WOOD GRILLED ARTICHOKE, COUNTRY OLIVES, TOASTED COUSCOUS WITH PARSLEY,
LEMON & TRI-COLORED CHARD, SALAMI, AGED PROVOLONE & PEPPADEW SKEWERS, LEMON & OREGANO TOASTED PITA

SMALL (12-18 GUESTS) \$225 • LARGE (24-36 GUESTS) \$425

SWEET TREATS PLATTER

MARSCAPONE MOUSSE IN CHOCOLATE CUPS, LEMON CURD PHYLLO CUPS, MIXED FRUIT TARTS, CHOCOLATE
CAMEL CHEESECAKE, BLUEBERRY MACAROONS, ORANGE PECAN BISCOTTI

SMALL (12-18 GUESTS) \$90 • LARGE (24-36 GUESTS) \$170

MINI LUXURIES PLATTER, MINI LAYERED CAKE & MOUSSE SHOOTERS

CHOCOLATE TRUFFLE, STRAWBERRY SHORTCAKE, LEMON BLUEBERRY, BANANA PRETZEL, BLOOD ORANGE

SMALL (12-18 GUESTS) \$75 • LARGE (24-36 GUESTS) \$140



PACKAGES INCLUDE

DISPOSABLE FOIL CONTAINERS • PREMIUM NAPKINS • DISPOSABLE PLATES
REFLECTIONS UTENSILS • SERVING UTENSILS • HEATING INSTRUCTIONS

FULL SERVICE

ENJOY A TRULY STRESS-FREE FAMILY DINING EXPERIENCE BY COMBINING YOUR CUSTOM MENU SELECTION WITH OUR EXQUISITE IN-HOME SIGNATURE SERVICE. OUR EXPERIENCED TEAM OF SERVICE AND CULINARY PROFESSIONALS WILL ARRIVE EARLY TO DELIVER AND BRING TOGETHER THE ESSENTIAL FINISHING TOUCHES FOR YOUR PERFECTED HOLIDAY FEAST. SIGNATURE SERVICE INCLUDES CLEAN UP, PACKAGING OF LEFTOVERS AND RETURN OF CHINA/FLATWARE. SERVICE TEAM MEMBER CHARGE APPLIES, BASED ON A MINIMUM HOUR REQUIREMENT FOR SET-UP, EVENT TIME, AND BREAKDOWN. A PRODUCTION FEE WILL BE ADDED FOR ALL CATERED EVENTS.

PICK UP AND DELIVERY INFORMATION

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. 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.

CALL 407.629.7833 IN ORLANDO OR 813.712.7833 IN TAMPA
ORDERS MUST BE RECEIVED BY NOVEMBER 19, 2018
DELIVERY/PICK UP: NO LATER THEN 2:00PM ON NOVEMBER 21, 2018

ORLANDO PICK-UP LOCATION: 250 RIO DRIVE, ORLANDO, FL | P: 407.629.7833
TAMPA PICK-UP LOCATION: 5804 E COLUMBUS DRIVE, TAMPA, FL | P: 813.712.7833