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- All food and beverage is supplied and prepared by Puff 'n Stuff Catering.
- Final menu selections a minimum of two (2) weeks prior to the event.
- Minimum guest count guarantee is required ten (10) days prior to event. Increases will be accepted up to 48 hours prior.
- Food and beverage minimum expenditures (excluding tax and service charges) must be met.
- The Ballroom at Church Street and Puff 'n Stuff Catering assume no responsibility for the damage or loss of any merchandise or articles brought to the facility.
- A fee per hour will apply for access to the facility prior to, and after the agreed end times stated on Special Event Order.
- Any damage done to the facility, inadvertently, or purposefully shall be the full responsibility of the client to pay for the repair and/or replacement of property, and any associated fees.
- If a change from the original room set-up is requested on the day of your event, a labor charge will be added to the final bill.
- Cancellation between 30-90 days of the scheduled event date will result a forfeiture of 25% of the established food and beverage minimum. Between 14-30 days of the scheduled event date will result a forfeiture of 50% of the established food and beverage minimum. Within 14 days of the scheduled event date will result a forfeiture of 100% of the estimated food, beverage and rental total stated on the Special Event Order.
- Deposits are required on all special events:
 - A non-refundable deposit shall be made upon signature of Special Event Order to confirm your date and space requirements
 - 50% of anticipated revenue is due one (1) month prior to your event
 - Balance due two (2) days prior to your event
- A 6.5% Florida state sales tax and a taxable service charge will be applied to all food, beverage, and additional services.
- The Ballroom at Church Street and Puff 'n Stuff Catering will serve all alcoholic beverages at events.
- The Ballroom at Church Street maintains a totally smoke-free environment.
- All deliveries should be prearranged and materials must be labeled with your name and event date. Deliveries will not be accepted or stored more than 24 hours prior to your event.

*You already know it's the most important meal of the day, but with our Breakfast Package Menus ...it will also be the most delicious!
 Consult your Special Event Planner if you'd like a pre-set plated breakfast.*

'THE CONTINENTAL'

CHEF'S CHOICE OF FRESH BAKED SEASONAL MORNING BREADS, PASTRIES & CROISSANTS
 FRESH SEASONAL FRUIT SALAD
 ORANGE JUICE
 FRESHLY BREWED REGULAR & DECAF COFFEE

'HEALTHY START'

WHOLE LOTTA NUTS GRANOLA
 CREAMY BERRY YOGURT presented in a large bowl on ice
 BOWL OF FRESH MIXED BERRIES
 SEASONAL BRAN MUFFINS served with orange zest butter
 ORANGE JUICE
 FRESHLY BREWED REGULAR & DECAF COFFEE

'THE CLASSIC BUFFET'

CHEF'S CHOICE OF FRESH BAKED SEASONAL MORNING BREADS, PASTRIES & CROISSANTS
 FLUFFY SCRAMBLED EGGS WITH CHEESE
 CRISP APPLE-WOOD SMOKED BACON (2 pieces) or BREAKFAST SAUSAGE LINKS (2 pieces)
 HASH BROWNS or SOUTHERN STYLE CHEESE GRITS
 ORANGE JUICE
 FRESHLY BREWED REGULAR & DECAF COFFEE

'RISE & SHINE BUFFET'

CHEF'S CHOICE OF FRESH BAKED SEASONAL MORNING BREADS, PASTRIES & CROISSANTS
 SLICED QUICHES choose one:

Quiche Lorraine (bacon & cheese)	Broccoli, Cheddar & Ham
Mushroom & Sun-Dried Tomato Quiche	Chef's Choice of Seasonal Fresh Vegetables
Seafood Quiche	

BREAKFAST POTATOES with sweet bell peppers, offered with ketchup
 FRESH SEASONAL FRUIT SALAD
 ORANGE JUICE
 FRESHLY BREWED REGULAR & DECAF COFFEE

'OMELETTES EXTRAORDINAIRE BUFFET'

CHEF'S CHOICE OF FRESH BAKED SEASONAL MORNING BREADS, PASTRIES & CROISSANTS
 FOLDED CHEDDAR CHEESE OMELETTES topped with diced ham, peppers, onions, tomatoes, and mushrooms
 BREAKFAST POTATOES with Parmesan and parsley, offered with ketchup
 FRESH SEASONAL FRUIT SALAD
 ORANGE JUICE
 FRESHLY BREWED REGULAR & DECAF COFFEE

'DOWN SOUTH BUFFET'

HOME MADE BISCUITS WITH SAUSAGE GRAVY whipped butter, honey and assorted jellies
FLUFFY SCRAMBLED EGGS WITH CHEESE
SOUTHERN STYLE CHEESE GRITS with chorizo ham
INDIVIDUAL LAYERED MIXED BERRY PARFAIT with granola, vanilla yogurt and seasonal berries
ORANGE JUICE
FRESHLY BREWED REGULAR & DECAF COFFEE

'THE ULTIMATE BUFFET'

FRITTATAS ham & cheddar; or peppers, onions, tomatoes and Muenster
GRILLED HONEY CURED HAM with a pineapple glaze
HASH BROWNS
INDIVIDUAL LAYERED MIXED BERRY PARFAIT with granola, vanilla yogurt and seasonal berries
ORANGE JUICE
FRESHLY BREWED REGULAR & DECAF COFFEE

ADDITIONAL SERVICE OPTIONS:

- *Add BREAKFAST POTATOES to any package*
- *Breakfast buffet packages may also choose CRANBERRY OR APPLE JUICE*

Our a la carte Breakfast options are the best way to customize your morning meal just the way you like it!

A LA CARTE BREAKFAST BREADS

CHEF'S CHOICE OF FRESH BAKED MORNING BREADS, PASTRIES & CROISSANTS

FRESH ASSORTED MUFFINS cappuccino chocolate chunk, butter rum, bran, orange zest and blueberry

GOURMET BAGELS offered with regular and light cream cheese and whipped butter, accompanied by a toaster

CINNAMON-PECAN STICKY BUNS

CHEF'S CHOICE OF HOUSE MADE SLICED SWEET BREADS offered with whipped butter

SLICED SWEET BREADS choose:

Almond & Poppy Seed Sweet Bread	Cheese & Strawberry Sweet Bread
Banana-Nut Sweet Bread	Chocolate & Vanilla Marble Sweet Bread
Blueberry Sweet Bread	Orange Sweet Bread

HOUSE MADE BISCUITS with whipped butter, honey and assorted jellies

CINNAMON & WALNUT SOUR CREAM COFFEE CAKE topped with a creamy vanilla icing

ASSORTED COLD CEREALS WITH MILK

CHEF ATTENDED PANCAKE GRIDDLE prepared to order with fresh strawberries, bananas, chocolate chips with warm maple syrup

CHEF ATTENDED WAFFLE STATION prepared to order with bananas foster, fresh strawberries, macerated berries, cream, and maple syrup

A LA CARTE BREAKFAST EGG DISHES

CHEF ATTENDED OMELETTE STATION prepared to order with diced ham, bacon, peppers, onions, tomatoes, mushrooms, Swiss and cheddar cheeses

CHEF ATTENDED CREPE STATION filled to order with an assortment of fillings to include traditional Suzette, Nutella, chocolate, dulce de leche, bananas, pears, strawberries, and crushed nuts, crowned with mascarpone or cinnamon cream

"MAKE YOUR OWN" BREAKFAST SANDWICH croissants, cheese, scrambled eggs, and (choose) sausage patty, bacon or ham

"MAKE YOUR OWN" BREAKFAST BURRITO flour tortilla, scrambled eggs, chorizo, cheese, salsa, sour cream, scallions

FRITTATAS choose: ham & cheddar; or sausage, jack cheese, and sun-dried tomato; or peppers, onions, and Muenster

FRENCH TOAST BREAD PUDDING

SLICED QUICHES choose:

Quiche Lorraine (bacon & cheese)	Broccoli, Cheddar & Ham
Mushroom & Sun-Dried Tomato Quiche	Chef's Choice of Seasonal Fresh Vegetables
Seafood Quiche	

FOLDED CHEDDAR CHEESE OMELETTES topped with diced ham, peppers, onions, tomatoes, mushrooms

FLUFFY SCRAMBLED EGGS WITH CHEESE

A LA CARTE BREAKFAST MEATS

CRISP APPLE-WOOD SMOKED BACON

BREAKFAST SAUSAGE LINKS

CHORIZO HASH

TURKEY BACON OR SAUSAGE

GRILLED HONEY CURED HAM with a pineapple glaze

SAUSAGE GRAVY & HOUSE MADE BISCUITS whipped butter, honey and assorted jellies

HONEY SMOKED SALMON served whole with dill cream cheese, red onion, plum tomatoes, capers, and chopped hardboiled egg

A LA CARTE BREAKFAST SIDES

CHEESY POTATO GRATIN

POTATOES LYONNAISE offered with ketchup

HASH BROWNS

BREAKFAST POTATOES with sweet bell peppers and onions, offered with ketchup

SOUTHERN STYLE CHEESE GRITS

A LA CARTE BREAKFAST FRUIT

TROPICAL FRUIT CUP topped with whipped honey yogurt cream

INDIVIDUAL LAYERED MIXED BERRY PARFAIT with granola, vanilla yogurt and seasonal berries

FRESH SEASONAL FRUIT SALAD

BOWL OF SEASONAL WHOLE FRUIT apples, bananas, pears, oranges, tangerines, and grapefruits

A LA CARTE BREAKFAST BEVERAGES

COFFEE SERVICE Columbian regular & decaf coffee served to your guests with cream and assorted sweeteners

TRADITIONAL COFFEE STATION is beautifully appointed to complement your theme using footed glass mugs, fresh greenery and votive candles, Columbian regular & decaf coffee, cream and assorted sweeteners

GOURMET COFFEE STATION includes the Traditional Coffee set-up plus additional toppings, tastes and accents: rock candy, biscotti, cinnamon whipped cream, flavored syrups, and chocolate curls

ESPRESSO, CAPPUCCINO, & LATTE STATION our barista station includes Italian espresso, steamed and frothed milk, flavored syrups, demitasse & footed glass mugs, fresh greenery and votive candles, Columbian regular & decaf coffee, cream, and assorted sweeteners

TEA STATION with an assortment of traditional and herbal teas, cream, assorted sweeteners, lemons, candied orange rinds, and honey

INDIVIDUAL ½ PINT WHOLE OR SKIM MILK

INDIVIDUAL 12 OZ. BOTTLES OF JUICE (choose orange, cranberry or apple)

JUICE (choose orange, cranberry or apple)

BOTTLED SPRING WATER