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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.

*Our Specialty Plated Breakfast Package Menus include freshly brewed regular and decaf coffee, orange juice, and Chef's choice of fresh baked seasonal morning breads, pastries & croissants.*

**'THE TRADITIONAL'**

FLUFFY SCRAMBLED EGGS WITH CHEESE  
CRISP APPLE-WOOD SMOKED BACON & BREAKFAST SAUSAGE LINKS (2 pieces each)  
BREAKFAST POTATOES with sweet bell peppers and onions, offered with ketchup  
FRESH SEASONAL FRUIT SALAD  
ORANGE JUICE  
FRESHLY BREWED REGULAR & DECAF COFFEE

**'SWEET TOOTH'**

FRENCH TOAST WITH WARM MAPLE SYRUP  
GRILLED HONEY CURED HAM with a pineapple glaze  
TROPICAL FRUIT CUP topped with whipped honey yogurt cream (12 oz. cup)  
ORANGE JUICE  
FRESHLY BREWED REGULAR & DECAF COFFEE

**'SOUTHWEST SUNRISE'**

FRITTATAS choose: ham & cheddar; or sausage, jack cheese, and sun-dried tomato; or peppers, onions, and Muenster  
CHORIZO HASH (2 pieces)  
GRILLED PINEAPPLE drizzled with cinnamon-honey (2 pieces)  
ORANGE JUICE  
FRESHLY BREWED REGULAR & DECAF COFFEE

**'BENEDICT'S BREAKFAST'**

SMOKED SALMON EGGS BENEDICT FLORENTINE on toasted English muffin with sautéed spinach, poached egg, and hollandaise (2 pieces)  
PARMESAN CRUSTED ROMA TOMATOES (2 pieces)  
CHEESY POTATO GRATIN

**'MORNING DELIGHT'**

INDIVIDUAL LAYERED MIXED BERRY PARFAIT with granola, vanilla yogurt and seasonal berries  
ASPARAGUS & GRUYERE EGG SOUFFLE  
CRISP APPLE-WOOD SMOKED BACON (2 pieces)  
HASH BROWNS  
ORANGE JUICE  
FRESHLY BREWED REGULAR & DECAF COFFEE

**'STEAK & EGGS'**

FLUFFY SCRAMBLED EGGS WITH CHEESE  
CHATUEAU SIRLOIN STEAKS prepared medium  
POTATOES LYONNAISE offered with ketchup  
ORANGE JUICE  
FRESHLY BREWED REGULAR & DECAF COFFEE

*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**