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Pages 2 - 3      *Our **Hors d'oeuvre Packages (minimums apply)** feature bite-sized items ideal for a light dinner or early evening cocktail party. If you wish to replace dinner with hors d'oeuvres, we suggest adding additional items from another menu or from our "hot" and "cold" selections. Hors d'oeuvre Packages are served via Buffets—each beautifully appointed with linens and props to enhance your event's theme. Packages include white china cocktail plates, stainless cocktail forks, cocktail napkins, votive candles, greenery and all serving equipment. To further make your event the one to remember, we can also assist with providing chairs, tables, entertainment and beyond.*

Pages 4 - 5      *For a delightfully elegant way to begin your event, we suggest adding a selection of 2 to 4 different items from our **Butler Passed Mini Plates & Hors d'oeuvre** menus. These clever culinary creations are passed on plates or trays with appropriate serve ware. (Butler Passed items require culinary support team.)*

Pages 6 - 8      *For the perfect complement to our Hors d'oeuvre Packages or a unique dinner option, look into our **Chef Attended Action Stations**. Sprinkle these stations around for a fun, social atmosphere that gives your guests an exciting eating experience with many choices.*

Pages 9 - 10      **Cold Hors d'oeuvres**

Pages 11 - 12      **Hot Hors d'oeuvres**

Pages 13 - 14      **Desserts**

Page 15            **Coffee & Tea**

- 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.

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**HAPPY HOUR HORS D'OEUVRE PACKAGE**

**FRESH VEGETABLE CRUDITÉS** with a creamy peppercorn ranch dip

**IMPORTED & DOMESTIC CHEESE DISPLAY** cheddar, provolone, Swiss, havarti, bleu, Muenster and jalapeno jack cheeses, with crisp gourmet crackers and garnished with fresh fruits

**BLACK BEAN, CILANTRO, & TOMATO SALSA** with tri-colored tortilla chips

**OUR SIGNATURE PARMESAN CRAB DIP** with seasoned baguette rounds

**HOT ASIAGO STUFFED FRIED OLIVES** with Parmesan aioli dip

**SWEDISH MEATBALLS** with sautéed mushrooms

**CHICKEN POTSTICKERS** with ginger soy sauce

**HORS D'OEUVRE PACKAGE #1**

**FARMER'S BREAD BOWL** filled with creamy spinach dip with dewy fresh crudités & artisan bread cubes

**TAPENADE TRIO** coarse chopped toppings include: Roma tomatoes & mozzarella; roasted pepper & eggplant; and kalamata olive tapenade, with grilled Tuscan rounds

**ASSORTED DELI SANDWICHES** filled with sliced honey glazed ham, roast beef or smoked turkey and offered with grain mustard, mayonnaise, and horseradish sauces

**KEY WEST CONCH FRITTERS** with Cajun rémoulade

**CHICKEN TENDER STRIPS** with honey mustard dipping sauce

**PENNE CARCIOFO** artichokes and roasted red peppers in basil cream sauce

**HORS D'OEUVRE PACKAGE #2**

**OAK GRILLED VEGETABLE DISPLAY** eggplant, summer squash, zucchini, asparagus, purple onion, portabellas, bell peppers, artichoke hearts and other seasonal vegetables rubbed with balsamic and olive oil, then grilled over an oak fire with aioli dip

**IMPORTED & DOMESTIC CHEESE DISPLAY** cheddar, provolone, Swiss, havarti, bleu, Muenster and jalapeno jack cheeses, with crisp gourmet crackers and garnished with fresh fruits

**HOT SPINACH & ARTICHOKE DIP** with tri-color tortilla chips

**BAKED STUFFED MUSHROOM CAPS** with chorizo sausage and pepper confit

**SMOKED CHICKEN, CRANBERRY & CARAMELIZED ONION BRUSCHETTA**

**GOURMET MEATBALLS** in Polynesian sweet 'n sour sauce

**SHRIMP POTSTICKERS** with ginger soy sauce

**PENNE AGLIO E OLIO** e.v.o.o., whole roasted garlic cloves, sun-dried tomatoes and broccolini

**HORS D'OEUVRE PACKAGE #3**

**FARMER'S BREAD BOWL** filled with creamy spinach dip with dewy fresh crudités & artisan bread cubes

**BRIE EN CROUTE WHEEL** garnished with fresh fruit filled with (choose one):

Raspberry Chambord with gingersnaps

New Orleans style - pecan praline with gingersnaps

House-made apricot & fig jam with gingersnaps

Mushroom & sun-dried tomato with crackers

**OUR SIGNATURE PARMESAN CRAB DIP** with seasoned baguette rounds

**MINI HAWAIIAN ROLLS** filled with smoked turkey, provolone, & cranberry orange chutney and smoked ham, Swiss, & peach relish

**CHICKEN ANA CAPRI** fresh herbs, Parmesan, and Italian breadcrumb coated chicken bites with cherry tomatoes and a creamy tomato Pomodoro

**PORK POTSTICKERS** with ginger soy dipping sauce

**MINIATURE BEEF WELLINGTON** puff pastry filled with beef tenderloin and wild mushrooms, with béarnaise sauce

**FARFALLE GIADI** bowtie pasta with mushrooms, artichokes, spring peas and grape tomatoes in three-cheese cream sauce

(Continued)

**HORS D'OEUVRE PACKAGE #4**

**FIRE ROASTED VEGETABLE DISPLAY** eggplant, summer squash, zucchini, asparagus, purple onion, Portabellas, bell peppers, artichoke hearts and other seasonal vegetables rubbed with balsamic and olive oil, then grilled over an oak fire with aioli dip

**MEDITERRANEAN SAMPLER** hummus, tabouleh, Greek olives, baba ghanouj, and tzatziki sauce with crisp pita chips and flatbread crackers

**OUR SIGNATURE PARMESAN CRAB DIP** with seasoned baguette rounds

**MEDIUM CHILLED SHRIMP** presented in oversized clamshells on ice, with lemon wedges, traditional cocktail and rémoulade sauces

**CHICKEN BREAST BROCHETTES** in mushroom Marsala sauce

**THAI BEEF SATÉ** served with peanut sauce

**MINI TWICE BAKED POTATOES** with bacon, chives, crowned with crème fraîche and cheese

**HORS D'OEUVRE PACKAGE #5**

**OAK GRILLED VEGETABLE DISPLAY** eggplant, summer squash, zucchini, asparagus, purple onion, Portabellas, bell peppers, artichoke hearts and other seasonal vegetables rubbed with balsamic and olive oil, then grilled over an oak fire with aioli dip

**BRIE EN CROUTE WHEEL** garnished with fresh fruit filled with (choose one):

- Raspberry Chambord with gingersnaps
- New Orleans style - pecan praline with gingersnaps
- House-made apricot & fig jam with gingersnaps
- Mushroom & sun-dried tomato with crackers

**COLD SMOKED FISH DIP** with flatbread crackers

**WARM ONION SOUFFLE** with garlic pita points

**CHICKEN ANA CAPRI** fresh herbs, Parmesan, and Italian breadcrumb coated chicken bites with cherry tomatoes and a creamy tomato pomodoro (2 per guest)

**MINIATURE CHICKEN WELLINGTON** flakey puff-pastry stuffed with grilled chicken, Boursin cheese and cognac sauce

**HERB CRUSTED TENDERLOIN PLATTER** sliced and offered with crumbled Gorgonzola, horseradish cream, grain mustard, and silver dollar rolls

**ASIAGO RAVIOLI CARBONARA** with mushrooms and prosciutto in a creamy Alfredo sauce

**HORS D'OEUVRE PACKAGE #6**

**MEDITERRANEAN SAMPLER** hummus, tabouleh, Greek olives, baba ghanouj, and tzatziki sauce with crisp pita chips and flatbread crackers

**LOLLY POP TRIO** goat cheese & mascarpone with sun-dried tomatoes coated in pistachios; Saga blue & grape covered in walnuts; port wine cheddar rolled in toasted almonds

**PEPPER BERRY CRUSTED LAMB CHOPS** with crimson reduction

**PAN-SEARED CHICKEN & ARTICHOKE BROCHETTES** in a chardonnay cream sauce

**MINIATURE BEEF WELLINGTON** puff pastry filled with beef tenderloin and wild mushrooms, with béarnaise sauce

**GRILLED ORANGE CARRIBEAN JERK SHRIMP SKEWERS** with mojo dipping sauce

**MINI MARYLAND CRAB CAKE TOWERS** pan-seared and served with Cajun rémoulade

**GEMELLI PAGLIAFINO** spring peas, mushrooms, asparagus spears, and cherry tomatoes tossed in a chardonnay cream sauce offered with shredded Asiago cheese

**BUTLER PASSED "MINI-PLATES"**

**SEARED SHRIMP ON CORN CAKES** with avocado, smoky tomato salsa, drizzled cilantro oil, finished with micro-greens

**"SHRUNKEN MELON"** compressed melon shapes served with mint-feta slaw

**FRESH MOZZARELLA TOWER** with plum tomatoes, basil chiffonade, e.v.o.o., aged balsamic, fresh cracked pepper and sea salt

**WILD MUSHROOM CONFIT CREPE** served atop truffle lentils with grain mustard vinaigrette

**"PIGS IN A BLANKET"** salsify wrapped Parma ham in phyllo served atop fennel puree with raspberry balsamic vinaigrette

**"SOUP & SANDWICH"** mini havarti & apple wood smoked bacon panini served with a tomato-basil soup shooter

**SHRIMP & RISOTTO FILLED PIQUILLO PEPPERS** in sherry vinaigrette with grilled asparagus salad, Spanish olives, and shaved manchego

**CRAB RISOTTO STUFFED ARTICHOKE** with charred tomato vinaigrette

**PAN SEARED SEA SCALLOPS** on wasabi mash, finished with wilted scallions, peanuts and miso-soy glaze

**"LOBSTER & SCALLOP PANINI"** lobster and scallop stacked medallions finished with citrus lobster salad

**BUTLER PASSED HORS D'OEUVRES - MEAT**

**BAKED STUFFED MUSHROOM CAPS** with chorizo sausage and pepper confit

**MINI ROPA VIEJA EMPANADAS** offered with tomatillo dipping sauce

**THAI BEEF SATE** served with peanut sauce

**TEQUILA-LIME PULLED PORK** on crisp fried plantains topped with topped with a mango chipotle salsa

**MINIATURE BEEF WELLINGTON** puff pastry filled with beef tenderloin and wild mushrooms, with béarnaise sauce

**MINI GRILLED BEEF KABOBS** with peppers and onions

**MINI CHEESEBURGERS** served with tomato, pickle & mustard

**GRILLED BEEF ROLLS** wrapped around a julienne of red and yellow peppers, skewered and accompanied by scallion soy dipping sauce

**CARNE BRACIOLI PINWHEELS** tender beef rolls filled with basil pesto, Italian meats and cheeses, roasted peppers offered with a tomato ragout

**PEPPER BERRY CRUSTED LAMB CHOPS** with crimson reduction

(Continued)

**BUTLER PASSED HORS D'OEUVRES - SEAFOOD**

**MARYLAND CRAB CAKE TOWERS** pan seared and served with a Cajun rémoulade  
**CRISP RICE CRACKER WITH HONEY SMOKED SALMON MOUSSE** and topped with a wasabi pea  
**SHRIMP WELLINGTON** garlic buttered shrimp wrapped in a crispy puff pastry with garlic aioli  
**CAJUN GRILLED SHRIMP ON SPICY CUCUMBER SLAW** presented on a spoon  
**SCALLOPS WRAPPED IN BACON** served with an Asian plum sauce  
**COCONUT SHRIMP** with mango chutney  
**SNOW PEA WRAPPED SHRIMP BROCHETTES** in garlic butter  
**THAI SEARED SCALLOP BROCHETTE** with grape tomato and sweet chili sauce  
**SHRIMP CIGARS** whole shrimp and Asian spices in delicate wonton wrapper with ginger soy sauce  
**AHI TARTARE CRISPS** with ginger soy on five spiced wonton crisps finished with wasabi cream  
**LUMP CRAB ON HERBED POTATO CAKE** with artichokes, sautéed fresh spinach, and lemon beurre blanc  
**TROPICAL TUNA CEVICHE SHOT** with a brunoise of tropical fruit

**BUTLER PASSED HORS D'OEUVRES - POULTRY**

**CHICKEN ANA CAPRI** fresh herbs, Parmesan, and Italian breadcrumb coated chicken bites with cherry tomatoes and a creamy tomato pomodoro  
**CHIPOTLE CHURRASCO CHICKEN SKEWER** served with chipotle-cilantro sour cream  
**COCONUT CHICKEN BROCHETTES** skewered chicken breast coated in coconut served with tropical salsa  
**THAI CHICKEN SATE** with peanut sauce  
**ARUGULA AND SAGE CHICKEN CONFIT** presented on grilled Italian bread  
**ROASTED CHICKEN AND SMOKED GOUDA IN PHYLLO**  
**MINIATURE CHICKEN WELLINGTON** flakey puff-pastry stuffed with grilled chicken, boursin cheese and cognac sauce  
**SESAME SOY DUCK BREAST** with a candied & pickled ginger compote on a sesame rice cake

**BUTLER PASSED HORS D'OEUVRES - VEGETARIAN**

**SPANAKOPITA** phyllo pastries filled with spinach, toasted pine nuts and feta cheese  
**RUSTIC TOMATO & MOZZARELLA BRUSCHETTA** on grilled Italian bread  
**SUN DRIED TOMATO BOURSIN PUFFS**  
**BAKED STUFFED MUSHROOM CAPS** (choose):  
    Artichokes & sun-dried tomatoes  
    Spinach & feta  
    Creamy polenta & mascarpone  
**MINI BRIE EN CROUTE** garnished with fresh fruit filled with (choose one):  
    Raspberry Chambord with gingersnaps  
    New Orleans style - pecan praline with gingersnaps  
    House-made apricot & fig jam with gingersnaps  
    Mushroom & sun-dried tomato with crackers  
**WARM PHYLLO CUPS** (choose)  
    Brie and Chef Jimmy's house-made citrus honey  
    Brie, candied walnuts & pear  
    Gorgonzola, red onion & thyme confit  
**ANTIPASTO KABOB** grape tomato, fresh mozzarella ball, kalamata olive, and artichoke heart with aioli dip  
**WHOLE STRAWBERRIES** filled with sweet mascarpone cheese topped with toasted almonds  
**BABY ARTICHOKE HEARTS** topped with goat cheese, olive tapenade, and sun dried tomatoes presented on a bed of wheat grass

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**CHEF ATTENDED ACTION STATIONS - MEAT**

**HERB CRUSTED TOP ROUND OF BEEF** with fresh baked silver dollar rolls, horseradish cream and spicy Creole mustard

**APPLE-WOOD SMOKED BACON WRAPPED PORK TENDERLOIN** on garlic smashed potatoes with broccolini and finished with Dijon-apple cream sauce

**FLATBREADS** fresh baked with baby mixed greens and house vinaigrette (select two)

**MARE e MONTI** baby shrimp, mushrooms, garlic and mozzarella cheese

**BIANCA SUPREME** ricotta, mozzarella, Fontina, Romano, sautéed onions and spinach

**MILANO** artichokes, sautéed onions, basil, mozzarella and Parmesan cheese

**TOSCANA** grilled chicken, garlic, Fontina, pine nuts, fresh thyme, and mozzarella

**QUESADILLAS** mojo roasted pulled pork, chipotle grilled chicken, grilled slices of steak, balsamic roasted vegetables, pepper jack and cheddar cheeses, pico de gallo, tomatillo salsa, sour cream, and guacamole made to order and grilled up fresh

**"SOUP & SANDWICH"** fresh grilled panini on focaccia with a shooter of Chef Paul's Creamy Tomato Basil Soup (select three)

Smoked Chicken - caramelized onions, fresh rosemary and jack cheese

American Classic – apple wood smoked bacon, sharp cheddar, and tomatoes

Italian Classic – prosciutto, hard salami, capicoli, pepperoncini, roasted red pepper, and provolone

Fig & Prosciutto – with Gorgonzola

Bianco – mozzarella, sweet onion, fresh tomatoes, arugula, Gorgonzola, and e.v.o.o.

Portobello – with roasted red onion, spinach, and feta

Cuban – sliced roast pork, ham, provolone, and pickles

**ASIAN STYLE MARINATED FLANK STEAK** carved and served with wasabi mashed potatoes and vegetable stir-fry

**CARNE BRACOLI** carved roulades of seasoned prime beef rolled with Italian meats & cheese, roasted peppers, garlic & fresh basil served with a mushroom and tomato ragout accompanied by a herbed orzo

**"ON A STICK"** fresh skewers grilled to order (outdoors) and served with rice pilaf

Thai Sate – Asian-infused chicken with peanut sauce

Moroccan – beef spiced with ras al hanut served with traditional cumin yogurt

Orange Caribbean Jerk – shrimp with peppers and served with mojo

**ROASTED RACK OF LAMB** with pepper berry crust, crimson reduction, grilled asparagus spears, over Dijon-Yukon gold mash

**PORCHETTA** pork loin stuffed with fennel and sausage served with Dijon jus over fresh herb orzo

**ROASTED BEEF TENDERLOIN** carved and accompanied by freshly baked silver dollar rolls, sautéed onions, crumbled gorgonzola, horseradish cream and spicy Creole mustard served with a Parmesan crusted Roma tomato

**CARVED TENDERLOIN CHIMICHURRI** with tomatillo salsa, frizzled leeks, pink peppercorns, and drizzled olive oil over white truffle mashed potatoes

**STEAK DIANE** thin-sliced beef tenderloin sautéed with shallots and mushrooms in burgundy demi-glaze, finished with cream, served over mashed potatoes with French baguettes

(Continued)

**CHEF ATTENDED ACTION STATIONS - SEAFOOD**

**MAHI MAHI SAUTÉ** Cajun dusted bites seared in cast iron skillets, over garlic smashed potatoes, finished with crab and smoked corn succotash

**PAN SEARED SEA SCALLOPS** on wasabi mash, finished with wilted scallions, peanuts and miso-soy glaze

**SPANISH PAELLA VALENCIA** served from an authentic paella skillet with striped clams, saffron rice, shrimp, sea scallops, grilled chicken and chorizo sausage tossed with capers, roasted peppers, artichoke hearts and spring peas with Manchego cheese toast

**CHEF'S CHOICE OF FRESH SASHIMI, SUSHI & ROLLS** is created from our freshest seasonal availability and may include: unagi, spicy tuna, yellowtail, crab, sea bass, fresh or smoked salmon, scallops, or shrimp with wasabi, pickled ginger and soy sauce *\*For a personal touch, professional sushi chefs are available*

**SAN FRANCISCO CIOPPINO** an amazing seafood stew made with a variety of the freshest seafood and shellfish served from an oversized pan into large mugs over orzo pasta and topped with peasant croutons

**FRUTTI DEL MAR DIABLO** fresh shrimp, scallops and seasonal fish in a spicy tomato ragu served over seasoned farfalle

**ASIAN SEARED TUNA** sesame crusted with sautéed bok choy and napa cabbage

**JUMBO LUMP CRAB CAKES** sautéed to order then presented over field greens with Cajun rémoulade dressing

**ELEGANT STUFFED PASTA TRIO** artichoke & mascarpone agnolotti with gorgonzola, artichokes and roasted red pepper cream sauce; black & white striped lobster hexagon with crabmeat saffron cream sauce; and beef ravioli with bolognese sauce cooked to order and tossed fresh

**FRICASSEE OF LOBSTER AND ASPARAGUS** tender medallions of Maine lobster, asparagus, pearl onions and grapes brought together with a champagne-vanilla beurre blanc, served in a vol-au-vent pastry shell

**CHEF ATTENDED ACTION STATIONS - POULTRY**

**FRENCH CREPES** filled tableside with an assortment of fillings and mesclun greens tossed in house vinaigrette (choose three)

Chicken & Broccoli

Seafood in Brandied Cream Sauce

Creamed Spinach with Wild Mushrooms

Asparagus & Ham

**PAN-SEARED AIRLINE BREAST OF FREE RANGE CHICKEN** with fennel, carrots, figs, cipollinis, pears and pan gravy

**TURKEY ROULADE** boneless turkey wrapped around our signature cranberry-apple stuffing with a wedge of roasted acorn squash and pan gravy

**SPECIALTY PASTA STATION WITH OAK GRILLED CHICKEN AND ITALIAN SAUSAGE** featuring gemelli and pipette pastas, tri-colored cheese tortellini, offered with a roasted red pepper cream, carbonara, or marinara sauces; cooked to order with sun-dried tomatoes, roasted peppers, artichoke hearts, toasted pine nuts, Mediterranean olives, caramelized onions, mushrooms, freshly shredded Parmesan and Romano cheeses

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**CHEF ATTENDED ACTION STATIONS - VEGETARIAN**

**COUSCOUS BAR** dried cranberries, feta, olives, capers, mission figs, fresh mint, radish, parsley, oregano and champagne vinaigrettes, chopped tomatoes, toasted pine nuts and almonds, tossed to order and served chilled in a cosmo with a spicy bread straw

**ASIAN CHOP CHOP SALAD** crisp Asian greens tossed to order in sesame ginger vinaigrette with Asian vegetables, peanuts, and five spiced wonton strips presented in pagoda pails with chop sticks

**GOURMET MASHED POTATO BAR** creamy Yukon gold mash, garlic smashed red skins, and sweet potatoes topped and baked with pecans and marshmallows; presented in martini glasses and offered with a variety of toppings to include crisp apple-wood smoked bacon, sour cream, caramelized Vidalia onions, cheddar cheese, marshmallows, whipped butter, chives, and cinnamon sugar dust

**ORIENTAL WOK** cooked to order with bok choy, straw mushrooms, water chestnuts, bean sprouts, baby corn, bamboo shoots, shitake, Savoy cabbage stir-fried in a ginger garlic sauce served over house-made vegetable fried rice in pagoda pails with chop sticks

**CHEF ATTENDED RISOTTO BAR** creamy risotto with your choice of ingredients to include: fresh mushrooms, fire roasted tomato, asparagus tips, artichoke hearts, pea puree, fennel puree, cauliflower & sweet corn puree, pesto, truffle oil drizzle

**PORTOBELLO CANNELLONI** with Parmesan-porcini broth, grilled asparagus and caramelized pearl onions and shaved Parmesan

**CHEF ATTENDED ACTION STATIONS - DESSERT**

**CHERRIES JUBILEE FLAMBÉ** Bing cherries sautéed with brandy and served over vanilla bean ice cream

**CRÈME BRULEE** a delicious assortment of traditional, coconut, amaretto, milk chocolate, and citrus, caramelized to order

**FRENCH DESSERT CREPES** filled tableside 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

**WARM CHOCOLATE TRUFFLE CAKE** with a peanut butter center finished with hot caramelized bananas and whipped cream

**TRADITIONAL BANANAS FOSTER FLAMBÉ** warm butter & rum sautéed bananas served over vanilla bean ice cream with a cinnamon crisp

**CANNOLI STATION** dark, milk, and white chocolate dipped cannoli shells will be filled to order with the following variety of fillings: Amerena cherry, Ricotta with chocolate chips, and candied apricot & mascarpone offered with crushed pistachios, hazelnuts, and almonds

**TROPICAL FOSTER FLAMBÉ** warm butter & rum sautéed pineapple, mango, and papaya served over vanilla bean ice cream with toasted coconut

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**COLD HORS D'OEUVRES SELECTIONS - CHEESE**

**LOLLY POP TRIO** goat cheese & mascarpone with sun-dried tomatoes coated in pistachios; Saga blue & grape covered in walnuts; port wine cheddar rolled in toasted almonds

**FRESH MOZZARELLA & GRAPE TOMATO PLATTER** drizzled with pesto, olive oil and basil chiffonade

**IMPORTED & DOMESTIC CHEESE DISPLAY** cheddar, provolone, Swiss, havarti, bleu, Muenster and jalapeno jack cheeses, with crisp gourmet crackers and garnished with fresh fruits

**ARTISANAL CHEESE PRESENTATION** hand-picked seasonal cheese assortments from small independent farms complimented by dried fruits, nuts, breads, and crackers; each platter features a well-rounded selection of cheeses that represent a variety of flavors, textures and milk types.

**BRIE EN CROUTE WHEEL** garnished with fresh fruit filled with (choose one):

Raspberry Chambord with gingersnaps

New Orleans style - pecan praline with gingersnaps

House-made apricot & fig jam with gingersnaps

Mushroom & sun-dried tomato with crackers

**COLD HORS D'OEUVRES SELECTIONS - FRUIT**

**FRESH FRUIT BROCHETTES** pineapple, cantaloupe, honeydew & strawberries presented on bamboo skewers, served with mango citrus dip sauce

**PINA COLADA ON A STICK** cream of coconut soaked pineapple rolled in toasted coconut

**WHOLE STRAWBERRIES** filled with sweet mascarpone cheese topped with toasted almonds

**FRUITS OF THE SEASON** displayed and offered with a berry yogurt dip

**COLD HORS D'OEUVRES SELECTIONS - VEGETABLE**

**TOMATO & FRESH MOZZARELLA SKEWERS** marinated fresh mozzarella skewered with cherry tomatoes and fresh basil

**ANTIPASTO KABOB** grape tomato, mozzarella ball, kalamata olive, and artichoke heart with aioli dip

**ARUGULA PESTO CROSTINI** with Gorgonzola and chopped walnuts

**CHERRY TOMATOES** filled with Boursin cheese and toasted almonds

**TAPENADE TRIO** coarse chopped toppings include: Roma tomatoes & mozzarella; roasted pepper & eggplant; and kalamata olive tapenade, with grilled Tuscan rounds

**BALSAMIC GRILLED ASPARAGUS SPEARS** with roasted red and yellow peppers

**FRESH VEGETABLE CRUDITÉS** with a creamy peppercorn ranch dip

**BABY ARTICHOKE HEARTS** topped with goat cheese, olive tapenade, and sun dried tomatoes presented on a bed of wheat grass

**MEDITERRANEAN SAMPLER** hummus, tabouleh, Greek olives, baba ghanouj, and tzatziki sauce with crisp pita chips and flatbread crackers

**MARINATED ARTICHOKE HEARTS, SPANISH OLIVES, AND ROASTED PEPPERS** olive oil drizzle and feta cheese crumbles

**OAK GRILLED VEGETABLE DISPLAY** eggplant, summer squash, zucchini, asparagus, purple onion, Portobello's, bell peppers, artichoke hearts and other seasonal vegetables rubbed with balsamic and olive oil, then grilled over an oak fire served with an aioli dip

**CHILLED GAZPACHO** served in cucumber cups

**COLD HORS D'OEUVRES SELECTIONS - POULTRY**

**GRILLED CHICKEN SALAD BOUCHÉE** with grapes

**SMOKED CHICKEN, CRANBERRY, AND CARAMELIZED ONION BRUSCHETTA**

**WINE POACHED CHICKEN** with apple wood smoked bacon on brioche toast

**ROASTED BREAST OF TURKEY PLATTER** sliced with Dijon mustard, cranberry-orange chutney, and assorted silver dollar rolls

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**COLD HORS D'OEUVRES SELECTIONS - MEAT**

**ASSORTED PINWHEEL SANDWICHES** turkey & provolone; ham & Swiss; and grilled vegetarian with herbed cream cheese; rolled in a assorted tortillas

**ASSORTED DELI SANDWICHES** filled with sliced honey glazed ham, roast beef or smoked turkey and offered with grain mustard, mayonnaise, and horseradish sauces

**MINI HAWAIIAN ROLLS** filled with smoked turkey, provolone, & cranberry orange chutney and smoked ham, Swiss, & peach relish

**ASPARAGUS WRAPPED IN PROSCIUTTO DE PARMA** with truffle cream cheese

**HONEY CURED HAM PLATTER** sliced and offered with citrus cranberry chutney, spicy mustard, and silver dollar rolls

**PEPPERED BEEF TENDERLOIN CROSTINI** with caramelized onions and horseradish

**ANTIPASTO PRESENTATION** sliced Italian meats, white bean salad, prosciutto wrapped melon, tomato, marinated and grilled vegetables, Italian cheeses and grilled Tuscan rounds

**HERB CRUSTED BEEF TENDERLOIN PLATTER** sliced and offered with crumbled Gorgonzola, horseradish cream, grain mustard, and silver dollar rolls

**COLD HORS D'OEUVRES SELECTIONS - SEAFOOD**

**CLASSIC CHILLED SHRIMP** presented on ice in oversized clamshells with traditional cocktail and rémoulade sauces *\*Be sure to ask about unique ice sculptures available to display your chilled shrimp*

**CAJUN GRILLED SHRIMP ON EUROPEAN CUCUMBER ROUNDS** with a spicy Cajun cream cheese

**CALIFORNIA ROLL** crab, avocado, wasabi, ginger, and cucumber and with a toasted sesame soy dipping sauce

**SEARED GINGER CRUSTED AHI** served atop garlic toast and finished with wasabi cream

**CHEF'S CHOICE OF FRESH SASHIMI, SUSHI & ROLLS** is created from our freshest seasonal availability and may include: unagi, spicy tuna, yellowtail, crab, sea bass, fresh or smoked salmon, scallops, or shrimp with wasabi, pickled ginger and soy sauce

**AHI TARTARE** with wasabi cream and ginger soy accompanied by five spiced wonton crisps

**SMOKED SALMON TARTARE IN CUCUMBER ROLL**

**TUNA TARTARE IN GLISTENING CUCUMBER CUPS** finished with wasabi caviar

**"NAKED SCALLOP"** scallop ceviche with kiwi-mango relish and tobiko served on a scallop half-shell *\*Be sure to ask about unique ice sculptures available\**

**HONEY SMOKED SALMON PLATTER** beautifully decorated and offered with chopped red onion, cucumbers, chopped egg, capers, dill cream cheese, plum tomatoes, mini black breads and bagels

**JUMBO SHRIMP COCKTAIL** served in cosmo glass with cocktail sauce and lemon wedge

**CRAB COCKTAIL** with caviar, avocado, scallion and a lemon verbena vinaigrette on baby greens served in a cosmo

**LOBSTER MARTINI** delicate Maine lobster salad tossed in crème fraîche on a bed of mesclun greens served in a cosmo

**WHOLE POACHED AND DECORATED ALASKAN SALMON** elegantly presented with chopped red onion, cucumbers, chopped egg, capers, dill cream cheese, plum tomatoes, mini black breads and bagels (head and tail present)

**RAW BAR** (subject to seasonal availability) oysters, clams, and mussels on the half shell; crab claws, shrimp *\*Be sure to ask about unique ice sculptures available to display your raw bar*

**COLD HORS D'OEUVRES SELECTIONS - DIP**

**BLACK BEAN, TOMATO & CILANTRO SALSA** offered with tri-color tortilla chips

**TRIO OF GOURMET SALSAS** avocado lime salsa verde; shrimp salsa, black bean and grilled corn salsa with gold tortilla triangles

**SUN-DRIED TOMATO CANELLINI BEAN DIP** with herbed pita crisps

**ROASTED RED PEPPER HUMMUS** with herbed pita crisps

**NINE LAYER TEX MEX DIP** offered with tri-color tortilla chips

**FARMER'S BREAD BOWL** filled with creamy spinach dip with dewy fresh crudités & artisan bread cubes

**COLD SMOKED FISH DIP** with flatbread crackers

**HOT HORS D'OEUVRES SELECTIONS - POULTRY**

**CHICKEN TENDER STRIPS** with honey mustard dipping sauce  
**BUFFALO CHICKEN TENDER STRIPS** served with bleu cheese and celery  
**ASIAN GRILLED CHICKEN SATÉ** seared with Thai spices and peanut dipping sauce  
**CHIPOTLE CHURRASCO CHICKEN SKEWER** served with cilantro sour cream  
**CHICKEN ANA CAPRI** fresh herbs, Parmesan, and Italian breadcrumb coated chicken bites with cherry tomatoes and a creamy tomato Pomodoro  
**COCONUT CHICKEN BROCHETTES** skewered chicken breast coated in coconut served with tropical salsa  
**CHICKEN BREAST BROCHETTES** in mushroom Marsala sauce  
**SMOKED CHICKEN & GOUDA PHYLLO**  
**MINIATURE CHICKEN WELLINGTON** flakey puff-pastry stuffed with grilled chicken, Boursin cheese and cognac sauce  
**PAN SEARED CHICKEN & ARTICHOKE BROCHETTES** in a chardonnay cream sauce  
**DUCK ROPA VIEJA WONTONS** with calabaza squash, Napa cabbage, and a rioja demi sauce

**HOT HORS D'OEUVRES SELECTIONS - MEAT**

**COCKTAIL MEATBALLS** in one of the following sauces: mushroom Marsala, tomato alla vodka, Swedish, or Polynesian  
**BAKED STUFFED MUSHROOM CAPS** filled with Portuguese chorizo and pepper confetti  
**PORK POTSTICKERS** with ginger soy dipping sauce  
**ASSORTED MINI QUICHE LORRAINE TARTLETS** in a phyllo cup (choose)  
**THAI BEEF SATE** served with peanut sauce  
**ROPA VIEJA EMPANADAS** offered with tomatillo dipping sauce  
**MOROCCAN BEEF KABOB** spiced with ras al hanut served with traditional cumin yogurt  
**MINIATURE BEEF WELLINGTON** puff pastry filled with beef tenderloin and wild mushrooms, with béarnaise sauce  
**MINT & ROSEMARY RUBBED BABY LAMB CHOPS** grilled and accompanied by a minted Dijon dipping sauce  
**PEPPER BERRY CRUSTED LAMB CHOPS** with crimson reduction

**HOT HORS D'OEUVRES SELECTIONS - SEAFOOD**

**KEY WEST CONCH FRITTERS** with Cajun rémoulade  
**SHRIMP POTSTICKERS** with ginger soy sauce  
**BAKED STUFFED MUSHROOM CAPS** filled with crab mornay  
**SCALLOPS WRAPPED IN BACON** served with an Asian plum sauce  
**COCONUT SHRIMP** with mango chutney  
**MINI MARYLAND CRAB TOWERS** pan-seared and served with Cajun rémoulade  
**SNOW PEA WRAPPED SHRIMP BROCHETTES** in garlic butter  
**SHRIMP WELLINGTON** garlic buttered shrimp wrapped in a crispy puff pastry with garlic aioli  
**GRILLED ORANGE CARRIBEAN JERK SHRIMP SKEWERS** with mojo dipping sauce

(Continued)

**HOT HORS D'OEUVRES SELECTIONS - PASTA**

**PENNE CARCIOFO** artichokes and roasted red peppers in basil cream sauce

**PENNE AGLIO E OLIO** e.v.o.o., whole roasted garlic cloves, sun-dried tomatoes and broccolini

**PENNE ALLA VODKA** penne pasta with sweet Italian sausage tossed in a creamy vodka-tomato sauce offered with shredded Asiago cheese

**GEMELLI PAGLIAFINO** spring peas, mushrooms, asparagus spears, and cherry tomatoes tossed in a chardonnay cream sauce offered with shredded Asiago cheese

**PIPETTE AMATRICIANA** Parmesan, Parma ham, Vidalia onions, Roma tomatoes, and fresh herbs tossed in a tomato ragout offered with shredded Asiago cheese

**LO MEIN CHICKEN** sesame chicken, bean sprouts, black mushrooms, bok choy, carrots, celery, egg noodles, garlic, green onion sticks, and yellow onions in a classic dark sauce garnished with crisp sesame sticks served in pagoda pails with chopsticks

**FARFALLE GIADI** bowtie pasta with mushrooms, artichokes, spring peas and grape tomatoes in a three cheese cream sauce

**ASIAGO RAVIOLI CARBONARA** with mushrooms and prosciutto

**HOT HORS D'OEUVRES SELECTIONS - VEGETARIAN**

**ASIAGO STUFFED FRIED OLIVES** with Parmesan aioli dip

**SWEET CORN & RICOTTA FRITTERS**

**BAKED STUFFED MUSHROOM CAPS** (choose)

Artichokes & sun-dried tomatoes

Spinach & feta

Creamy polenta & mascarpone

**ASIAN SPRING ROLLS** accompanied by a sweet chili sauce

**VEGETABLE POTSTICKERS** with chili sambal

**ASSORTED MINI QUICHE TARTLETS** in a phyllo cup (choose)

Spinach & feta cheese

Three cheese

Broccoli & cheddar

Gorgonzola with red onion & thyme confit

**RATATOILLE STUFFED NEW POTATOES**

**MINI TWICE BAKED POTATOES** with chives, crowned with crème fraiche and cheese

**QUESADILLA OF SPINACH & SHIITAKE MUSHROOMS** offered with corn salsa and dollop of cilantro sour cream

**HOT HORS D'OEUVRES SELECTIONS - DIPS**

**HOT SPINACH & ARTICHOKE DIP** with tri-color tortilla chips

**CHILI CON QUESO** with roasted poblano peppers and offered with tri-color tortilla chips

**WARM ONION SOUFFLE** with garlic pita points

**SMOKED BACON & CHEDDAR DIP** with garlic pita points

**OUR SIGNATURE PARMESAN CRAB DIP** served with toasted baguette rounds

### DESSERT SELECTIONS

**FRESH BAKED BROWNIE ASSORTMENT** peanut butter-chocolate swirl; chocolate-cream cheese; and classic chocolate frosted with walnuts

#### **CHEF'S CHOICE OF ASSORTED PASTRIES, CAKES & BROWNIES**

**CHEF'S CHOICE OF GOURMET PETITE DESSERTS** a selection of the following favorites: rum soaked pineapple in toasted coconut, house made chocolate & dipped marshmallow s'mores, strawberry cream tarts, fruit cheesecakes, chocolate cups filled with Amarena cherry mousse, chocolate pecan pies, tiramisu, chocolate éclairs, profiteroles, fruit tarts, sacher tortes, chocolate truffles, mocha cakes, coconut macaroons, creamed horns and chocolate dipped strawberries, chocolate dipped cheesecake lollipops coated with crunchy ground pistachio

**THE CHOCOLATE FACTORY** mini chocolate éclairs, triple-dipped chocolate strawberries, white chocolate cream puffs, German chocolate cake bites, chocolate walnut brownies

**ASSORTED GOURMET CHEESECAKE LOLLIPOPS** house made cheesecake fresh dipped milk, dark, and white chocolate then crunchy pistachios

**CHEF'S CHOICE OF FRESH GOURMET COOKIES** a selection of the following favorites: Italian amaretto, Mexican wedding, petite lemon curd cookies, homemade milano, biscotti, meringue coconut macaroons and apricot honey filled cookies and other homemade creations

**"DESSERT CIGARS"** are decorated to look like smoldering cigars with crepes filled with assorted mousses and dipped in chocolate

#### **ASSORTED GOURMET TRUFFLES**

**EVERYBODY LOVES CHOCOLATE!** chocolate fondue offered with marshmallows, pretzels, pound cake, cream puffs, graham cracker sticks, seasonal fruit, brownie bites, coconut macaroons and authentic bamboo skewers for dipping

**ASSORTED GOURMET MINI CHEESECAKES** individual sized in traditional graham cracker crust

**FRESH STRAWBERRY FIELDS DIPPING STATION** large plump fresh strawberries to dip in a variety of sweet & savory coatings featuring: brown sugar, sweet mascarpone cream, cinnamon whipped cream, chopped peanuts, milk & white chocolate, slivered almonds, mini chocolate chips, rainbow sprinkles and authentic bamboo skewers for dipping

**CRÈME BRULEE** a delicious assortment of traditional, coconut, amaretto, milk chocolate, and citrus

**FRENCH DESSERT CREPES** filled tableside 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

**CHEF'S CHOICE OF LITTLE LUXURIES** unique desserts presented in a variety of stemware: fresh fruit compote layered with vanilla cream, chocolate bananas foster, red velvet, pecan pie, carrot cake, lemon blueberry cheesecake, tiramisu, key lime with crushed graham crackers, Boston crème pie, chocolate peanut butter

### WHOLE CAKES

**CAPPUCCINO WALNUT TORTE** three layers of yellow and chocolate cake flavored with cappuccino, filled with a thin layer of ganache and a layer of cappuccino walnut butter cream, iced and decorated with cappuccino butter cream and trimmed with walnuts and chocolate

**CARROT CAKE** delicious, moist three layer cake filled and decorated with traditional cream cheese frosting

**CHOCOLATE BANANA SIN CAKE** flourless chocolate torte topped with caramelized bananas and garnished with crushed macadamias

**CHOCLOATE KAHLUA TORTE** three layers of chocolate cake flavored with Kahlúa filled with a thin layer of ganache and Kahlua mousse. The top of the cake is iced with chocolate ganache. The sides and top are decorated with whipped cream, chocolate shavings, and pirouette cookies

**GERMAN CHOCOLATE LACE** three chocolate layer cake with coconut pecan filling inside and out, finished with chocolate curls

**ITALIAN RUM DELIGHT** three layer white cake flavored with rum, filled with Bavarian rum custard and frosted with whipped cream, finished with sliced almonds and cherries

**LUCIOUS LEMON MOUSSE CAKE** three layers of moist yellow cake filled with a thin layer of tart lemon filling and creamy lemon mousse iced with lemon mousse and decorated with whipped cream and fresh lemon slices

**MIDNIGHT BLACK FOREST CAKE** three layer chocolate cake filled with whipped cream and cherries, topped with maraschino cherries and chocolate curls

**REESES PEANUT BUTTER CUP CAKE** three layer chocolate cake, peanut butter mousse, topped with chocolate ganache and finished with mini peanut butter cups

**RUM NAPOLEAN TORTE** three layers of yellow cake flavored with rum and filled with a pineapple rum Bavarian cream, iced and decorated with whipped cream and trimmed with a flakey puff pastry, maraschino cherries and powdered sugar

**STRAWBERRY AMARETTO ROYALE** three layers of amaretto cake with Bavarian cream and strawberry filling, whipped cream, fresh strawberries and slivered almonds

**TIRAMISU CAKE** inspired from traditional tiramisù with coffee flavoring, mascarpone cheese and chocolate

### COFFEE & TEA

**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

**DESSERT LIQUORS** Amaretto, Frangelico, Kaluha, Bailey's, Sambuca are available for your guests to mix in their coffee

*Consult your Puff 'n Stuff Catering Special Event Planner about upgrading coffee service presentations with elegant, silver urns.*