

TABLE OF CONTENTS

Page 2

Create your own Lunch Buffet

- 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 **Create Your Own Lunch or Dinner Buffets** give you the ultimate in choices, including your selected menu, rolls with butter, iced tea, and dessert of the day.*

SALADS - SELECT ONE

- GARDEN SALAD** with tomatoes, carrots, cucumber, toasted sunflower seeds, house-made Parmesan croutons and balsamic vinaigrette dressing
- CLASSIC CAPRESE SALAD** sliced beefsteak tomatoes, mozzarella, and fresh basil drizzled with aged balsamic vinaigrette and extra virgin olive oil
- CLASSIC SPINACH SALAD** with apple wood smoked bacon, button mushrooms, purple onions, hard-boiled egg in a sweet poppy seed vinaigrette
- CAESAR SALAD** fresh lettuce tossed with house-made Parmesan croutons, fresh grated Parmesan cheese and a classic Caesar dressing
- PIÑA COLADA SALAD** mixed greens topped with toasted coconut, pineapple, and macadamia nuts with piña colada vinaigrette
- CLASSIC GREEK SALAD** with feta cheese, kalamata olives, tomatoes, pepperoncini, purple onions, cucumbers, and light vinaigrette
- FRESH SEASONAL FRUIT SALAD** tossed in a mango dressing

ENTREES - SELECT ONE, TWO OR THREE

- BAROLO BEEF TIPS** braised in rich red wine with vegetables
- APRICOT GLAZED HICKORY SMOKED BEEF BRISKET** with caramelized onions
- SLOW ROASTED PORK** with apples fennel jus and caramelized onions
- MAPLE GLAZED TURKEY ROULADE** filled with cornbread dressing and served with cranberry relish and pan gravy
- PAN-SEARED CHICKEN MARSALA** marinated chicken in a mushroom Marsala sauce
- PAN-SEARED BREAST OF CHICKEN PICCATA** served with a lemon caper sauce
- GRILLED CHICKEN BREAST** topped with Brie and mushroom duxelle then finished with a chardonnay
- CHICKEN SALTIMBOCCA** with prosciutto, roasted red pepper, and provolone with Madeira wine-sage sauce
- CHICKEN FRANZIA** with artichokes, mushrooms and lemon-white wine sauce
- GLAZED & GRILLED SALMON MARGARITA** with lime, tomato & garlic
- GLAZED & GRILLED MAHI MAHI** with wasabi-miso glaze with green onions, ginger & sesame seeds
- VEGETARIAN LASAGNA**
- OVEN ROASTED PORTABELLA MUSHROOM CANNELLONI** with creamy Alfredo sauce
- STUFFED SHELLS** in a la vodka cream sauce

ACCOMPANIMENTS - SELECT TWO

PASTA:

- Fresh herb orzo in a garlic olive oil
- Penne with basil cream
- Rigatoni a la vodka

RICE:

- Festive confetti
- Jasmine with red lentils
- Mediterranean basmati

POTATOES:

- Italian roasted red bliss roasted
- Garlic smashed
- Twice-baked with cheddar, chives, bacon, & sour cream

VEGETABLES-SELECT ONE

- HONEY GLAZED BABY CARROTS**
- FRESH GREEN BEANS** with almonds or with red pepper ribbons
- CHEF'S CHOICE OF FRESH SEASONAL VEGETABLES** in a lemon butter sauce
- ITALIAN ZUCCHINI & SUMMER SQUASH MEDLEY** with plum tomatoes
- BROCCOLINI WITH PROSCIUTTO**
- PARMESAN CRUSTED ROMA TOMATOS**
- BROCCOLI & CALIFLOWER GRATIN** with Gruyere and white cheddar cheese
- STIR FRY ASIAN VEGETABLES**