

For a more elegant atmosphere, consider our **Plated & Served Lunches**.
Each entrée includes our Chef's selection accompaniments, fresh baked breads from our bakery, dessert,
fresh brewed Columbian coffee, iced tea and ice water with lemon and lime wheels.
Packages also include white china dinner plates, stainless flatware, and linen napkins.

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	<ul style="list-style-type: none"> • 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 \$150.00 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: <ul style="list-style-type: none"> ○ 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.

SALAD COURSE SELECTIONS *(included with entrée)*

CAESAR SALAD lettuce tossed with house-made Parmesan croutons, fresh grated Parmesan cheese, Asiago tuille and classic Caesar dressing
GARDEN SALAD with tomatoes, carrots, cucumber, toasted sunflower seeds, house-made Parmesan croutons and balsamic vinaigrette dressing
CLASSIC SPINACH SALAD with apple wood smoked bacon, button mushrooms, purple onions, hard-boiled egg in a sweet poppy seed vinaigrette
ASIAN CITRUS SALAD fresh greens, peas, shitake mushrooms, mandarin segments, with ginger vinaigrette and sesame twist
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
ITALIAN PASTA SALAD confetti of zucchini, yellow squash, plum tomatoes, black olives, red peppers and house-made creamy Parmesan dressing
CHEF'S CHOICE FRESH SEASONAL FRUIT PLATE with mango dressing

SALAD COURSE UPGRADE SELECTIONS

AVOCADO SALAD fanned avocado, plum tomatoes, field greens, red onions, crumbled bleu cheese, topped with balsamic basil vinaigrette
CLASSIC CAPRESE SALAD sliced beefsteak tomatoes, mozzarella, and fresh basil drizzled with aged balsamic vinaigrette and extra virgin olive oil
CUCUMBER RING SALAD filled with mesclun greens, pickled beets, red onion, shaved Parmesan, Asiago chip & champagne vinaigrette
MARINATED TOMATO & ARTICHOKE SALAD with country olives, cucumber, red onion, and feta cheese in a fresh herb vinaigrette, topped with shaved Parmesan

ADDITIONAL COURSE UPGRADE SELECTIONS

SEARED SHRIMP ON CORN CAKES with avocado, smoky tomato salsa, drizzled cilantro oil, finished with micro-greens
FRESH MOZZARELLA TOWER with plum tomatoes, basil chiffonade, e.v.o.o., aged balsamic, fresh cracked pepper and sea salt
"FRUITS OF THE FORREST" wild mushroom confit in a crepe served atop truffle-infused beluga lentils with grain mustard vinaigrette
"PIGS IN A BLANKET" salsify wrapped Parma ham in phyllo served atop fennel puree with raspberry balsamic vinaigrette
JUMBO SHRIMP COCKTAIL served in cosmo glass with cocktail sauce and lemon wedge **(4 shrimp per cocktail)**

SALAD ENTREES

DUAL SALAD PLATE house-made albacore tuna and chicken salads on romaine, with tomatoes, olives, cucumbers and egg
TRIO SALAD PLATE house-made shrimp, albacore tuna and chicken salads on romaine, with tomatoes, olives, cucumbers and egg
CHICKEN CAESAR SALAD fresh tossed with house-made croutons, fresh grated Parmesan cheese and classic Caesar dressing
COBB SALAD sliced turkey, ham, bacon, blue cheese, tomato, and egg over fresh greens with a Dijon vinaigrette
GRILLED CHICKEN & SHRIMP over a bed of lettuce with tomato vinaigrette, Italian pasta salad and fresh fruit medley
HERB CRUSTED SALMON SALAD grilled salmon on baby lettuces, tomatoes, grilled asparagus, tossed in balsamic vinaigrette
GRILLED SURF & TURF SALAD marinated tenderloin and gulf shrimp, field greens, with mushroom orzo pasta & fruit medley

CHILLED SANDWICH & WRAP ENTREES

GRILLED & SLICED TENDERLOIN WITH CARAMELIZED ONIONS & GORGONZOLA with baby greens on artisan bread, with classic potato salad
BALSAMIC GRILLED VEGETABLE WRAP artichoke, cucumber and grilled vegetables finished with Parmesan cheese in a spinach wrap, with fruit salad
GRILLED ROSEMARY CHICKEN ON FOCACCIA with roasted peppers and olive tapenade, with Chef Jimmy's two-potato salad
IMPORTED ITALIAN DELI WRAP honey ham, salami, capocola, provolone cheese, onions, tomatoes, lettuce and balsamic vinaigrette, with Italian pasta salad
GRILLED CHICKEN CAESAR WRAP grilled chicken strips, shredded romaine, and asiago cheese in a Caesar dressing, with orzo & portabella pasta salad
BALSAMIC GRILLED CHICKEN WRAP grilled chicken strips, roasted red peppers, romaine, and provolone with mango couscous salad
CALIFORNIA TURKEY WRAP with bacon, avocado and ranch dressing with fruit salad

ADDITIONAL SERVICE OPTIONS:

- *Add INDIVIDUAL BAG OF POTATO CHIPS OR SUN CHIPS*
- *Add ASSORTED SOFT DRINKS*
- *Add BOTTLED SPRING WATER*
- *Add PERRIER SPARKLING WATER*

BEEF ENTREES

PEPPER & ROSEMARY CRUSTED BEEF TENDERLOIN with cherry-port reduction butter accompanied by Dijon mashed potatoes and braised endive

TOURNEDOS OF BEEF TENDERLOIN MILANO petite filet atop eggplant crouton with wild mushroom-tomato ragu accompanied by creamy risotto and broccolini with prosciutto

VEAL SALTIMBOCCA topped with prosciutto, sage, and mozzarella with Madeira wine sauce accompanied by herbed orzo and served atop eggplant croutons

VEAL OSCAR veal medallions topped with crabmeat and fresh asparagus, finished with sauce béarnaise accompanied by trio of roasted potatoes

POULTRY ENTREES

PAN-SEARED AIRLINE BREAST OF FREE RANGE CHICKEN with fennel, carrots, figs, cipollinis, pears, and pan gravy accompanied by leek bread pudding

GRILLED CHICKEN BREAST topped with Brie and mushroom duxelle then finished with a chardonnay cream accompanied by herb roasted potatoes

STUFFED CHICKEN ROULADE CAPRESE stuffed with tomato, mozzarella, basil, pesto and pomodoro sauce accompanied by herbed orzo and ratatouille

INSIDE OUT CHICKEN OSCAR ROULADE jumbo lump crab, asparagus and hollandaise accompanied by two potato gratin and roasted red & golden beets

PORK ENTREES

PORCHETTA pork loin stuffed with fennel and sausage served with Dijon jus accompanied by fresh herb orzo and broccolini with prosciutto

HONEY SEARED PORK LOIN MEDALLIONS with sautéed apples and caramelized onions accompanied by red skinned garlic smashed potatoes and fresh seasonal vegetable mélange in light lemon butter

"PIG IN PIG" pork loin wrapped in apple wood smoked bacon with Dijon apple cream accompanied by Dijon garlic mash and gingered carrots

SEAFOOD ENTREES

MARGARITA GLAZED & GRILLED SALMON with lime, tomato & garlic accompanied by chipotle-mashed potatoes and sweet plantains

WASABI-MISO GLAZED & GRILLED MAHI MAHI with green onions, ginger & sesame seeds accompanied sugar snap peas with ginger and wasabi-infused mashed potatoes

JUMBO LUMP CRAB CAKES pan seared and served with a Cajun rémoulade accompanied by roasted beets and twice baked sweet potato

DUAL ENTREES

- PETITE BEEF TENDERLOIN & BALSAMIC GRILLED SALMON** accompanied by truffle mashed potatoes and green & white asparagus bundles
- JUMBO LUMP CRAB CAKE & CHICKEN ONASIS ROULADE** chicken stuffed with shrimp, fire roasted tomatoes, and feta with lemon butter-caper sauce accompanied by roasted beets and twice baked sweet potato
- HORSERADISH CRUSTED SALMON ROULADE FLORENTINE & CORNISH GAME HEN** half hen stuffed with wild rice, dried apricots and pine nuts, laced with a blackberry buerre blanc accompanied by haricot vert
- PAN-SEARED AIRLINE BREAST OF FREE RANGE CHICKEN & "PIG IN PIG"** chicken with fennel, carrots, figs, cipollinis, pears, and pan gravy, and pork loin wrapped in apple wood smoked bacon with Dijon apple cream accompanied by Dijon garlic mash
- BEEF TENDERLOIN MILANO & JUMBO PRAWNS** petite filet atop eggplant crouton with wild mushroom-tomato ragu, and two prawns stuffed with fresh lump crabmeat, finished with lime buerre Blanc accompanied by creamy risotto and broccolini with prosciutto

VEGETARIAN ENTREES

- EGGPLANT ROLLATINI FLORENTINE** with ricotta, spinach, fire roasted tomatoes, and Fontina cheese with creamy Alfredo sauce with Chef's choice accompaniment
- EGGPLANT & PORTOBELLO MUSHROOM NEOPOLEAN** eggplant crouton, grilled Portobello mushroom, layered with fire-roasted tomatoes and fresh mozzarella with Chef's choice accompaniment
- OVEN ROASTED PORTABELLA MUSHROOM CANNELLONI** with creamy Alfredo sauce with Chef's choice accompaniment

ADDITIONAL SERVICE OPTIONS:

- *Add ASSORTED SOFT DRINKS*
- *Add BOTTLED SPRING WATER*
- *Add PERRIER SPARKLING WATER*

DESSERT COURSE *(included with entrée price)*

CHEF'S CHOICE OF FRESH GOURMET COOKIES

TRADITIONAL OR TROPICAL FLAN creamy custard served traditional or infused with tropical flavors

TRADITIONAL ENGLISH TART filled with custard and fresh fruit, topped with an apricot glaze

TIRAMISU traditional espresso soaked ladyfingers with mascarpone crème

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

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

CHEF'S CHOICE OF FRESH FRUIT COBBLER with whipped cream

SORBET TRIO – mango, lemon and wild berry sorbet

CHOCOLATE TRIPLE LAYER COINTREAU MOUSSE CAKE with orange compote