

KISSIMMEE CIVIC CENTER

presents
Catering
by

Puff 'n Stuff EVENTS | CATERING

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158 Lake Avenue
Maitland, Florida
32751

TEL:
(407) 629-7833

FAX:
(407) 629-6592

www.puffnstuff.cc

SERVICE PERSONNEL

Our staff is professionally trained to know the subtleties of proper service.

*We take care of setting up, serving at your event, and clean up at the end.
Our staff is the "frontline" of our service;
they are hard working skilled technicians...and our diplomats.*

Be assured that you'll feel like royalty!

An hourly charge of \$25.00 per hour will supply a professional server with a minimum charge of \$150.00; charges are incurred from arrival through the time of departure. Gratuity is always appreciated by our hard working team and is always left to your discretion. Your Puff'n Stuff Representative will be happy to assist with recommended gratuity. Delivery, set-up, and pick-up services are available.

Delivery, set-up and pick-up is available throughout Central Florida.
Prices vary from \$15 - \$60 each way
All charges are subject to 6.5% Florida State Sales Tax

A LA CARTE BREAKFAST

FRESHLY BAKED BREADS

MORNING BREADS, PASTRIES AND CROISSANTS offered with butter, cream cheese and jellies
ASSORTED MUFFINS cappuccino chocolate chunk, butter rum, bran, orange zest and blueberry
GOURMET BAGELS offered with a selection of cream cheese and whipped butter, accompanied by a toaster
ALMOND CRUSTED CROISSANTS offered with honey butter (Mini or Regular Size Available)
ASSORTMENT OF SLICED SWEETBREADS offered with whipped butter
HOME MADE BISCUITS with whipped butter, honey and assorted jellies
CINNAMON AND WALNUT SOUR CREAM COFFEE CAKE topped with a creamy vanilla icing

POTATO SIDES

POTATOES LYONNAISE offered with ketchup
BREAKFAST POTATOES with sweet bell peppers and onions, offered with ketchup
SMOKED SALMON HASH delicate hash featuring smoked salmon & red skinned potatoes, side of sour cream

MEATS

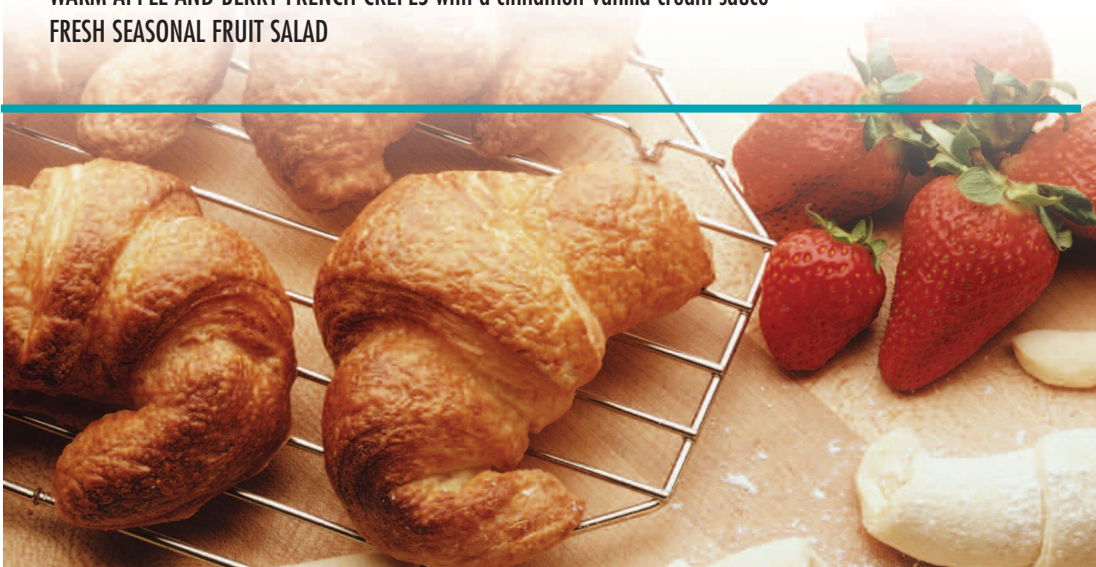
CRISP LEAN BACON
CHICKEN A LA KING served with buttermilk biscuits
SAUSAGE LINKS
GRILLED HONEY CURED HAM with a pineapple glaze
SIDE OF SMOKED SALMON served with dill cream cheese, red onion rings, plum tomatoes and capers, garnished with chopped hardboiled egg

EGG DISHES

CHEF ATTENDED OMELETTE STATION prepared to order with diced ham, bacon, peppers, onions, tomatoes, mushrooms, Swiss and cheddar cheeses
EGGS STRATA layers of bread, peppers, onions, Muenster and cheddar cheese baked in a casserole
FRENCH TOAST BREAD PUDDING
SLICED QUICHES Lorraine, Wild Mushroom & Sun Dried Tomato, Seafood, and/or Mushroom & Sautéed Onions
SOUTHERN STYLE CHEESE GRITS
FOLDED CHEESE OMELETTES with diced ham, peppers, onions, tomatoes, mushrooms, Swiss & cheddar
FLUFFY SCRAMBLED EGGS WITH CHEESE

FRUIT

LAYERED MIXED BERRY PARFAIT with granola, vanilla yogurt and seasonal berries
WARM APPLE AND BERRY FRENCH CREPES with a cinnamon vanilla cream sauce
FRESH SEASONAL FRUIT SALAD



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Catering Menu

**KISSIMMEE
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201 East Dakin Avenue
Kissimmee, FL 34741
Phone: (407) 935-1412
Fax: (407) 935-1437



Catering Menu

BREAKFAST / BRUNCH BUFFETS

ALL MENUS INCLUDE FRESHLY BREWED REGULAR & DECAFFEINATED COLUMBIAN COFFEE,
PITCHERS OF ORANGE & CRANBERRY JUICE.

You can upgrade to Individual Ocean Spray® 8oz Juice Bottles \$0.50 Per Guest

There is a \$3.00 Per Person Premium for All Breakfast Orders under 12 Guests

Additional \$1.00 Per Guest for China & Linen Service, Bottled Water can be added for \$1.25 each

- Option I\$10.50 per guest
FRESHLY BAKED MORNING BREADS, PASTRIES & CROISSANTS (Chef's Choice) offered with
butter, cream cheese and jellies
FRESH SEASONAL FRUIT SALAD
- Option II.....\$11.95 per guest
WHOLE LOTTA NUTS GRANOLA
CREAMY BERRY YOGURT presented in a large bowl on ice
BOWL OF FRESH MIXED BERRIES
MINI ORANGE BRAN MUFFINS served with orange zest butter
CHILLED MILK
- Option III\$12.95 per guest
FRESHLY BAKED MORNING BREADS, PASTRIES & CROISSANTS (Chef's Choice) offered with butter,
cream cheese and jellies
FLUFFY SCRAMBLED EGGS WITH CHEESE
CRISP LEAN BACON
FRESH FRUIT KABOBS with a berry yogurt dip
- Option IV\$13.25 per guest
FRESHLY BAKED MORNING BREADS, PASTRIES & CROISSANTS (Chef's Choice) offered with
butter, cream cheese and jellies
SLICED QUICHES choose from the following: lorraine, wild mushrooms & sundried tomato,
seafood or mushroom & sweet onions
BREAKFAST POTATOES with sweet bell peppers, offered with ketchup
FRESH SEASONAL FRUIT SALAD
- Option V\$13.95 per guest
FRESHLY BAKED MORNING BREADS, PASTRIES & CROISSANTS (Chef's Choice) offered with
butter, cream cheese and jellies
FOLDED CHEESE OMELETTES with diced ham, peppers, onions, tomatoes, mushrooms, Swiss & cheddar cheeses
BREAKFAST POTATOES with parmesan and parsley, offered with ketchup
FRESH SEASONAL FRUIT SALAD
- OPTION VI\$13.75 PER GUEST
MINI FRESHLY BAKED MUFFINS a selection of the following: cappuccino chocolate chip,
butter rum, bran, assorted fruit
HOME MADE BISCUITS with whipped butter, honey and assorted jellies
SLICED HONEY GLAZED HAM
LAYERED MIXED BERRY PARFAIT with granola, vanilla yogurt and seasonal berries
- OPTION VII\$14.95 PER GUEST
EGGS STRATA layers of bread, peppers, onions, muenster and cheddar cheese baked in a casserole
GRILLED HONEY CURED HAM with a pineapple glaze
SOUTHERN STYLE CHEESE GRITS
LAYERED MIXED BERRY PARFAIT with granola, vanilla yogurt and seasonal berries

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CHILLED LUNCHES AND BREAKS

SERVICE PRICING AND OPTIONS

- Boxed Lunches..... \$10.50 per guest
feature a Traditional Deli Favorite, condiments, bag of chips, cookie and mint
- Executive Boxed Lunches\$11.50 per guest
feature your choice of specialty sandwich, side salad, freshly baked pastry, cake, or brownie, mint and condiments
- Buffet Service.....\$11.95 per guest
features your choice of specialty sandwich, side salad, dessert, mint, condiments and is available with premium disposable plates, napkins, Reflections utensils and tablecloth

Upgrade to disposable Crystalware plates with Reflections utensils or china plates with stainless flatware rolled in a linen napkin and a linen buffet tablecloth at an additional.....\$1.50 per guest

A \$2.00 per person premium charge will be added to all luncheon orders under 10 guests.

CHILLED SANDWICH SELECTIONS

- TRADITIONAL DELI FAVORITES smoked turkey with gouda; roast beef with cheddar; honey glazed ham with Swiss; tuna or chunky chicken salad; on your choice of kaiser roll or croissant with lettuce and tomato
- CALIFORNIA TURKEY WRAP with apple wood smoked bacon, avocado and ranch dressing
- TURKEY CLUB a double-decker sandwich consisting of three slices of whole wheat between layers of applewood smoked bacon, lettuce and tomato
- GRILLED CHICKEN CAESAR WRAP
- GRILLED ROSEMARY CHICKEN ON FOCACCIA with roasted peppers and olive tapénade
- MESQUITE GRILLED CHICKEN IN A TORTILLA with a corn & tomato salad, manchego cheese and chipotle dressing
- ROAST BEEF WITH SWEET AND SOUR CARAMELIZED ONIONS, BLUE CHEESE and field greens on a multi-grain roll
- CLASSIC ITALIAN SUBMARINE honey ham, salami, capocola, provolone cheese, onions, tomatoes, lettuce and balsamic vinaigrette
- GRILLED VEGETABLE WRAP artichoke, cucumber and sautéed vegetables, finished with parmesan cheese
- GRILLED CHICKEN KAISER with smoked gouda, lettuce, tomato and sweet cabernet onions

ACCOMPANIMENTS

- THAI CABBAGE SALAD with a ginger sesame dressing and crispy wonton strips
- ITALIAN PASTA SALAD tossed in a confetti of zucchini and yellow squash with plum tomatoes, black olives and roasted red peppers with chef's choice of creamy parmesan or vinaigrette dressings
- TWO POTATO SALAD a special combination of sweet potatoes and new potatoes, folded into a dressing of finely diced celery, Dijon mustard and fresh lime
- CLASSIC HOMEMADE RED SKINNED NEW POTATO SALAD
- GARDEN SALAD romaine, iceberg and shredded red cabbage tossed with cherry tomatoes, carrots, cucumber, toasted sunflower seeds, house-made parmesan croutons, and a balsamic vinaigrette dressing
- CLASSIC CAESAR SALAD fresh romaine lettuce tossed with house-made parmesan croutons and freshly grated parmesan cheese, finished with a classic Caesar dressing
- FRESH SEASONAL FRUIT SALAD tossed in a mango dressing
- INDIVIDUAL BAGS OF POTATO CHIPS OR SUN CHIPS AVAILABLE\$1.00 EACH
- ADDITIONAL SIDE ITEMS AVAILABLE.....\$2.00 PER GUEST

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ENTRÉE SALAD SELECTIONS

All Entrée Salads are presented in a lunchbox or on premium disposable plates, with napkins, Reflections utensils, a roll and a selection of pastries, cakes, cookies and brownies fresh from our bakery.

DUAL SALAD PLATE	\$11.25 per guest
albacore tuna and chicken salads presented on a bed of romaine lettuce, garnished with tomatoes, olives, cucumbers and egg	
TENDERLOIN and SHRIMP	\$18.45 per guest
marinated beef tenderloin grilled medium, fanned over a bed of field greens, served with gulf shrimp, mushroom orzo pasta with olive oil, chives and a fresh fruit medley	
CHICKEN and SHRIMP	\$15.45 per guest
marinated chicken breast grilled and fanned over a bed of lettuce with gulf shrimp and a tomato vinaigrette, Italian pasta salad and fresh fruit medley	
CALYPSO CHICKEN SALAD	\$11.25 per guest
grilled chicken breast, pineapple, citrus fruits, lettuce, bell peppers, coconut and cucumber finished with strawberry vinaigrette	
MANHATTAN SALAD.....	\$17.95 per guest
grilled sliced tenderloin, crumbled bleu cheese, red onions, topped with handmade garlic croutons, offered with a zesty sun-dried tomato vinaigrette	
CHUNKY CHICKEN SALAD (Traditional or Curry)	\$13.50 per guest
served in a half-pineapple with walnuts, grapes and fresh fruit garnish; served with a blended wild rice salad	
CHICKEN OR SHRIMP CAESAR SALAD	\$11.45 chicken
romaine lettuce fanned with grilled chicken breast or gulf shrimp, croutons and a Classic Caesar dressing	
	\$11.50 shrimp
TUSCAN CHICKEN SALAD	\$13.50 per guest
chicken breast with parmesan, asiago and Romano cheese, roma tomatoes, topped with handmade garlic croutons, offered with a creamy Caesar dressing	
MEXICAN FIESTA SALAD.....	\$11.95 per guest
Mexican-seasoned ground beef with lettuce, tomato, diced onion, corn chips, sliced black olives, offered with a creamy fresh tomato and cilantro salsa dressing	
SANTA FE CHICKEN SALAD	\$13.50 per guest
grilled marinated chicken breast with bacon, Monterey cheese, red and green pepper rings, topped with handmade garlic croutons, offered with a honey mustard dressing	
ASIAN CHOP CHOP SALAD	\$13.50 per guest
crisp Asian greens with sesame ginger vinaigrette, Asian vegetables, peanuts, and five spiced wonton strips	
BISTRO SHRIMP SALAD	\$13.95 per guest
a low-fat combination of seasoned shrimp, marinated tomatoes, cucumbers and crispy greens, served with a light herb vinaigrette	
HERB CRUSTED SALMON SALAD	\$13.95 per guest
fresh herb crusted salmon served chilled on top of baby lettuces, tomatoes, julienne vegetables, tossed in a balsamic vinaigrette	
ADDITIONAL DESSERT PLATTERS.....	\$2.00 Per guest
GOURMET COOKIES chocolate chip, chocolate fudge brownie chunk, mini M&M, macadamia, oatmeal raisin, peanut butter and chocolate dipped sugar cookies	
FRESHLY BAKED BROWNIES peanut butter and cream cheese icing	
A SELECTION OF PASTRIES, CAKES, COOKIES and BROWNIES fresh from our bakery	
BEVERAGE SELECTIONS	
ASSORTED REGULAR AND DIET SOFT DRINKS	\$1.25 per can
BOTTLED SPRING WATER	\$1.25 per bottle
RASPBERRY, MANGO OR REGULAR ICED TEA WITH LEMON	\$1.00 per guest
CHILLED LEMONADE	\$1.00 per guest
PERRIER SPARKLING WATER	\$1.50 per guest

REFRESHMENT BREAKS

SERVICE OPTIONS

Refreshment Breaks include premium disposable napkins, cocktail plates, reflections utensils and disposable tablecloths

Upgrade to disposable Crystalware plates with Reflections utensils or china cocktail plates with stainless flatware rolled in a linen napkin and a linen buffet tablecloth at an additional \$1.50 per guest

A \$2.00 per person premium will be added to all luncheon orders under 10 Guests

- CHEESE and FRUIT BREAK\$9.25 per guest
imported and domestic cheese featuring cheddar, provolone, Swiss, havarti, bleu, muenster and jalapeno jack cheeses, with an assortment of fresh sliced fruits, berries, crackers and assorted soft drinks and bottled waters
- COOKIE PARADE\$6.50 per guest
assorted gourmet cookies to include chocolate chip, oatmeal raisin, chocolate butter toffee crunch, M&M, toffee pecan coconut, chocolate chunk and white chocolate macadamia nut, assorted soft drinks and bottled waters
- THE CHOCOLATE FACTORY\$8.25 per guest
mini chocolate éclairs, triple-dipped chocolate strawberries, white chocolate cream puffs, German chocolate cake bites, chocolate walnut brownies, assorted soft drinks and bottled waters
- AFTERNOON DRY SNACKS\$8.95 per guest
baskets of potato chips, Sun Chips and pretzels, assorted regular and diet soft drinks and bottled water
- THE HEALTH CONSCIOUS\$8.25 per guest
sliced fresh fruits, oatmeal cookies, granola bars, assorted individual yogurts, iced tea with lemon and bottled waters
- BREAD BOWL\$7.75 per guest
fresh seasonal vegetables to include broccoli, zucchini, yellow squash, tomatoes, radishes, celery, carrots and cauliflower, accompanied by chilled Mediterranean spinach dip, presented in a large bread round with assorted gourmet crackers; assorted soft drinks and bottled water

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DAILY LUNCH SPECIALS

*Daily Specials Are Offered At \$11.95 Per Guest, Plus Applicable Delivery Fees
Lunch Is Served From Disposable Foil Containers And Includes Premium Disposable Napkins, Plates, Reflections
Utensils, And Disposable Tablecloth*

SERVICE OPTIONS

Add SAUTÉED SEASONAL VEGETABLES or FRESH FRUIT to your Daily Special for an additional \$2.00 per person
Each menu is available daily; however please add \$3.00 per person if you select a special on an alternate day
Upgrade to disposable Crystalware with Reflections utensils or china plates with stainless flatware rolled in a
linen napkin and a linen buffet tablecloth at an additional \$1.50 per guest (requires delivery/
set-up/pick-up or service personnel)

THE DAILY SPECIAL THAT IS AVAILABLE EVERYDAY OF THE WEEK:

CREATE YOUR OWN CHICKEN FAJITA

fresh flour tortillas, cilantro grilled chicken breast, lettuce, onions, tomatoes, green peppers,
black olives, cheddar and monterey jack cheeses

FAJITA CONDIMENTS to include guacamole, sour cream, chunky salsa

MEXICAN RICE with colorful bell peppers

NINE LAYER TEX-MEX DIP offered with white corn tortilla chips

A SELECTION OF PASTRIES, CAKES, COOKIES and BROWNIES fresh from our bakery

MONDAY: CLASSIC CAESAR SALAD

fresh romaine lettuce tossed with house-made parmesan croutons and freshly grated parmesan
cheese and finished with a classic Caesar dressing

BEEF STROGANOFF tender cubes of beef with button mushrooms and onions in a cognac cream sauce

BUTTERED EGG NOODLES

FRESHLY BAKED ROLLS with whipped butter

A SELECTION OF PASTRIES, CAKES, COOKIES and BROWNIES fresh from our bakery

TUESDAY: THAI CABBAGE SALAD

with a ginger sesame dressing and crispy wonton strips

CASHEW CHICKEN stir-fried with bell peppers, onions, mushrooms and other seasonal vegetables in a
garlic soy sauce

VEGETABLE FRIED RICE

A SELECTION OF PASTRIES, CAKES, COOKIES and BROWNIES fresh from our bakery

WEDNESDAY: GARDEN SALAD

romaine, iceberg and shredded red cabbage tossed with cherry tomatoes, carrots, cucumber, toasted sunflower
seeds, house-made parmesan croutons and a balsamic vinaigrette dressing

CHICKEN MARSALA chicken breast cutlet with mushrooms and onions in a Marsala wine sauce

GARLIC SMASHED NEW POTATOES

FRESHLY BAKED ROLLS with whipped butter

A SELECTION OF PASTRIES, CAKES, COOKIES and BROWNIES fresh from our bakery

THURSDAY: CLASSIC CAESAR SALAD

fresh romaine lettuce tossed with house-made parmesan croutons and freshly grated parmesan cheese
and finished with a classic Caesar dressing

CHICKEN PARMESAN topped with melted cheese and marinara sauce

OVEN ROASTED NEW POTATOES with rosemary, garlic and olive oil

GARLIC PARMESAN BREADSTICKS

A SELECTION OF PASTRIES, CAKES, COOKIES and BROWNIES fresh from our bakery

FRIDAY: GARDEN SALAD

romaine, iceberg and shredded red cabbage tossed with cherry tomatoes, carrots, cucumber, toasted sunflower
seeds, house-made parmesan croutons and a balsamic vinaigrette dressing

ISLAND SPICED CHICKEN AND RICE marinated grilled chicken breast served over yellow rice with peas and
pimentos

SWEET HAWAIIAN ROLLS with whipped honey butter

A SELECTION OF PASTRIES, CAKES, COOKIES and BROWNIES fresh from our bakery



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COLD HORS D' OEUVRE SELECTIONS

POULTRY

SMOKED TURKEY & ASPARAGUS PINWHEEL SANDWICHES with herbed cream cheese
ROASTED BREAST OF TURKEY PLATTER sliced and offered with Dijon mustard, cranberry-orange chutney, silver dollar rolls and assorted sweet and savory rolls
CURRIED CHICKEN SALAD OR GRILLED CHICKEN SALAD PUFFS
SMOKED CHICKEN AND CARAMELIZED ONION BRUSCHETTA

MEATS

ASSORTED PINWHEEL SANDWICHES turkey and provolone, ham and Swiss, and vegetarian, with avocado, diced tomato and cream cheese rolled in a flour tortilla
SILVER DOLLAR ROLLS filled with sliced honey glazed ham, roast beef or smoked turkey and offered with grain mustard, mayonnaise, and horseradish sauces
SLICED BEEF TENDERLOIN ON SILVER DOLLAR ROLLS with Boursin cheese and caramelized onions
MINI HAWAIIAN ROLLS with smoked turkey and cranberry orange chutney and with smoked ham and peach relish
HERB CRUSTED TENDERLOIN OF BEEF PLATTER sliced and offered with horseradish cream, grain mustard, and silver dollar rolls
HONEY CURED HAM PLATTER sliced and offered with citrus cranberry chutney, spicy mustard, and silver dollar rolls
ANTIPASTO PRESENTATION white bean salad, prosciutto and melon, tomato, sliced Italian meats, marinated and grilled vegetables, gourmet cheeses and grilled Tuscan rounds

SEAFOOD

CALIFORNIA ROLL crab, avocado, wasabi, ginger, and cucumber and with a toasted sesame soy dipping sauce
AHI TUNA TARTARE with ginger soy on five spiced wonton crisps finished with wasabi cream
SEARED GINGER CRUSTED AHI TUNA served atop garlic toast and finished with wasabi cream
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
ASSORTMENT OF SASHIMI, SUSHI and CALIFORNIA ROLLS BBQ eel, spicy tuna, sea bass, salmon, and gulf shrimp offered with wasabi, pickled ginger and soy sauce. Additional selections available upon request.
For a personal touch, professional sushi chefs are available at \$300 per chef.
WHOLE POACHED AND DECORATED ALASKAN SALMON elegantly presented on a mirror with chopped red onion,
cucumbers, chopped egg, capers, dill cream cheese, plum tomatoes, mini black breads and bagels
\$250.00 per fish, serves approximately 40 guests
CAJUN GRILLED SHRIMP ON EUROPEAN CUCUMBER ROUNDS with a spicy Cajun cream cheese
CHILLED GULF SHRIMP presented in authentic clam shells with traditional cocktail and rémoulade sauces
Medium \$1.25 each, Large \$1.75 each, Jumbo \$2.50 each
**Be sure to ask about unique ice sculptures available to display your chilled shrimp*

CHEESES

PARMESAN CHEESE STRAWS
GOAT CHEESE LOLLY POPS whipped Goat Cheese mixed with mascarpone, sun-dried tomatoes and seasonings, coated with toasted almond and pistachio nuts
BRIE EN CROUTE filled with choice of raspberry Chambord, bosc pears, gorgonzola, and candied walnuts or New Orleans style pecan praline, garnished with fresh fruit, crisp ginger snaps and gourmet crackers
IMPORTED & DOMESTIC CHEESE DISPLAY including cheddar, provolone, Swiss, havarti, bleu, muenster and jalapeno jack cheeses, served with a selection of crisp gourmet crackers and garnished with fresh fruits
BUFFALO MOZZARELLA & GRAPE TOMATO PLATTER drizzled with pesto, olive oil and basil chiffonade

FRUITS

FRESH FRUIT BROCHETTES pineapple, cantaloupe, honeydew and strawberries presented on bamboo skewers and served with a mango citrus dipping sauce

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

STRAWBERRIES filled with creamy boursin cheese topped with toasted almonds

DIPS

NINE LAYER TEX MEX DIP offered with white corn tortilla chips

CHILI CON QUESO DIP offered with white corn tortilla chips

BLACK BEAN, TOMATO & CILANTRO SALSA offered with white tortilla chips

VEGETABLES

TAPENADE TRIO coarse chopped toppings including: Roma tomatoes with mozzarella; roasted pepper with egg plant, and kalamata olive tapenade, surrounded by grilled Tuscan rounds

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

BALSAMIC GRILLED ASPARAGUS SPEARS with roasted red and yellow peppers

FRESH VEGETABLE CRUDITÉ with peppercorn ranch dip

FARMER'S BREAD BOWL filled with a chilled Mediterranean spinach dip or sun-dried tomato & Boursin cheese served with artisan bread cubes and lavosh crackers

MEDITERRANEAN SAMPLER hummus, taboule, Greek olives, baba gannoujh, 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

TOMATO & BUFFALO MOZZARELLA SKEWERS marinated buffalo mozzarella skewered with cherry tomatoes and fresh basil

MUSHROOMS AND PROSCUITTO presented on a bamboo skewer



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HOT HORS D' OEUVRE SELECTIONS

POULTRY

- PAN SEARED CHICKEN & ARTICHOKE BROCHETTES in a chardonnay cream sauce
- CHICKEN ANA CAPRI fresh herbs, parmesan, and Italian bread crumb coated chicken bites with cherry tomatoes and a creamy tomato Pomodoro for dipping
- COCONUT CHICKEN BROCHETTES skewered chicken breast coated in coconut served with honey mustard sauce
- CHICKEN TENDER STRIPS southern style served with honey mustard sauce
- BUFFALO CHICKEN TENDER STRIPS served with bleu cheese and celery
- MINIATURE CHICKEN WELLINGTON flakey puff-pastry stuffed with grilled chicken, Boursin cheese and cognac sauce
- CHICKEN BREAST BROCHETTES served in (choose one) a shiitake mushroom bordelaise, Marsala wine with wild mushrooms, sun dried tomato cream or sesame Hoisin sauce
- ASIAN DUCK ROLL with Savoy cabbage and a sesame soy dipping sauce
- CHICKEN AND NAPA CABBAGE POT STICKERS

MEATS

- MINT & ROSEMARY RUBBED BABY LAMB CHOPS grilled and accompanied by a Dijon dipping sauce
- COCKTAIL MEATBALLS in one of the following sauces: mushroom Marsala, basil Pomodoro, Swedish, or Polynesian (sweet 'n sour) sauces
- MINIATURE BEEF WELLINGTON flakey puff-pastry filled with tender beef & wild mushrooms wrapped in pastry
- GRILLED BEEF SIRLOIN SATAY in a pinot noir demi-glaze
- GRILLED BEEF TENDERLOIN KABOBS with tomatoes, onions and a pinot noir demi-glaze
- PORK POTSTICKERS with chili sambal
- MINI BEEF EMPANADAS offered with mojo

SEAFOOD

- MINI MARYLAND CRAB CAKES pan seared and served with a spicy remoulade
- HOT PARMESAN CRAB DIP served with toasted baguette rounds
- SNOW PEA-WRAPPED GULF SHRIMP BROCHETTES in garlic butter
- COCONUT SHRIMP gulf shrimp hand dipped in a mild coconut batter, lightly fried, offered with fruit chutney
- SCALLOPS WRAPPED IN BACON served with an Asian plum sauce
- KEY WEST CONCH FRITTERS served with a Cajun remoulade sauce
- THAI GRILLED GULF SHRIMP BROCHETTES with sweet red chili sauce (2 shrimp per skewer)
- SHRIMP POTSTICKERS with chili sambal
- GRILLED SKEWERS OF SHRIMP SCAMPI with fresh lemon and garlic butter
- SHRIMP WELLINGTONS flakey puff pastry wrapped around garlic buttered Gulf shrimp
- COZY SHRIMP lightly seasoned Gulf shrimp wrapped in Phyllo pastry served with chili sambal sauce

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PASTA

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

PASTA AMATRICIANA parmesan, Parma ham, Vidalia onions, Roma tomatoes, and fresh herbs tossed with pipette pasta in a tomato ragout offered with shredded Asiago cheese

PENNE ARRABBIATA penne pasta tossed with spicy Italian sausage, and spinach in a spicy tomato sauce offered with shredded Asiago cheese

VEGETARIAN

ARTICHOKE BOTTOMS filled with apple-wood smoked bacon and saga blue, rolled in panko bread crumbs

HOT SPINACH & ARTICHOKE DIP served with tri-colored corn tortilla chips

BAKED STUFFED MUSHROOM CAPS filled with (choose one) artichokes & sun dried tomatoes; spinach & feta; crab mornay; or spicy Italian sausage

ASIAN SPRING ROLLS accompanied by a sweet chili sauce

VEGETABLE POTSTICKERS with chili sambal

ASIAGO STUFFED FRIED OLIVES

MINI QUICHE TARTLETS filled with a variety of fillings: spinach & feta cheese, Loraine, three cheese and vegetarian

MINI TWICE BAKED POTATOES crowned with crème fraiche and cheese

ARTICHOKE HEARTS filled with tomato, basil and cream cheese and coated with seasoned bread crumbs



**KISSIMMEE
CIVIC CENTER**

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TRAY PASSED HORS D'OEUVRES

These pop in your mouth delights provide a great way to begin your event.

We suggest selecting 2 – 4 different items.

A minimum order of two dozen is required per item ordered

- HERBED POTATO CAKE topped with lump crab, artichokes, sautéed fresh spinach, and lemon beurre blanc
- WARM PHYLLO CUPS filled with gorgonzola, brie, Bosc pears, and candied walnuts
- WARM PHYLLO CUPS filled with brie and tangerine honey
- BAKED STUFFED MUSHROOM CAPS filled with (choose one) artichokes & sun-dried tomatoes; spinach & feta; or crab mornay
- RUSTIC TOMATO & MOZZARELLA BRUSCHETTA on grilled Italian bread
- MARYLAND CRAB CAKES pan seared and served with a spicy rémoulade
- CHERRY TOMATOES filled with Boursin cheese
- QUESADILLA OF SPINACH & SHIITAKE MUSHROOMS with corn salsa
- AHI TUNA TARTARE with ginger soy on five spiced wonton crisps finished with wasabi cream
- GOAT CHEESE LOLLY POPS whipped Goat Cheese mixed with mascarpone, sun-dried tomatoes and seasonings, coated with toasted almond and pistachio nuts
- MINI BRIE EN CROUTE filled with choice of raspberry Chambord, bosc pears, gorgonzola, and candied walnuts or New Orleans style pecan praline
- CARNE BRACIOLI PINWHEELS tender beef rolls filled with Genoa salami, parmesan cheese and roasted peppers with a basil pesto sauce
- PAN SEARED SEA SCALLOP served atop sweet potato mash with caramelized onions and a merlot demi glace
- SNOW PEA-WRAPPED GULF SHRIMP BROCHETTES in garlic butter
- SPANOKIPITA phyllo pastries filled with spinach, toasted pine nuts and feta cheese
- ASIAN VEGETABLE SPRING ROLLS accompanied by a sweet chili sauce
- CAJUN GRILLED SHRIMP ON EUROPEAN CUCUMBER ROUNDS with a spicy Cajun cream cheese
- WILD MUSHROOM AND GOAT CHEESE TARTLETS topped with crème fraiche and chives
- ARTICHOKE AND PARMESAN TARTLETS topped with crème fraiche and chives



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HORS D'OEUVRE ACTION STATIONS

Pricing for Hors d'oeuvre Action Stations is based on a minimum of 50 guests.

Please add \$150.00 per chef for a sushi chef based on a 3hr event.

MEATS

- ROASTED BEEF TENDERLOIN carved and accompanied by freshly baked silver dollar rolls, horseradish cream and spicy Creole mustard
- STEAK DIANE STATION thin-sliced beef tenderloin sautéed with shallots, mushrooms in a burgundy demi-glaze, finished with cream and served over mashed potatoes accompanied by French baguettes
- HERB CRUSTED TOP ROUND OF BEEF accompanied by freshly baked silver dollar rolls, horseradish cream and spicy Creole mustard
- 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
- SAUTEED VEAL MEDALLIONS with truffled parmesan polenta, marinated shiitake mushrooms, sautéed spinach, and an oven dried tomato demi-glaze

PORK

- APPLE-WOOD SMOKED BACON WRAPPED PORK TENDERLOIN carved to order and presented atop garlic smashed potatoes and broccolini then finished with a Dijon apple cream sauce and habanero butter sauce
- BOURBON GLAZED VIRGINIA HAM with tart pear chutney, spiced honey mustard, mini buttermilk biscuits, and silver dollar rolls

SEAFOOD

- MAHI MAHI SAUTÉ' Cajun dusted Mahi Mahi chunks are seared to order in cast iron skillet then presented over garlic smashed potatoes and finished with a crab and smoked corn succotash
- 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
- SPANISH PAELLA VALENCIA served from an authentic paella skillet with striped clams, saffron rice, gulf shrimp, sea scallops, grilled chicken and chorizo sausage tossed with capers, roasted peppers, artichoke hearts and spring peas
- SHRIMP SCAMPI gulf shrimp sautéed with garlic lemon butter and diced Roma tomatoes, accompanied by white rice and garlic toast rounds
- SASHIMI, SUSHI and CALIFORNIA ROLLS BBQ eel, spicy tuna, sea bass, salmon, and gulf shrimp offered with wasabi, pickled ginger and soy sauce

POULTRY

- DELICATE STRUDEL STATION carved to order featuring roasted peppers, Chevre, zucchini, squash; smoked chicken and sun-dried cranberries; and duck confit with shiitake mushrooms
- ORIENTAL WOK STATION cooked to order with boneless breast of chicken and beef with Oriental vegetables stir-fried in a ginger garlic sauce served over vegetable fried rice
- BONELESS ROASTED PAPA-J TURKEY these beautifully presented large boneless turkeys are seasoned with fresh herbs and spices then roasted to perfection. It's then carved to order and served with silver dollar rolls, cranberry orange chutney, and grain mustards
- 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 pinenuts, Mediterranean olives, caramelized onions, mushrooms, freshly shredded Parmesan and Romano cheeses and freshly baked garlic breadsticks

FRENCH CREPE STATION

- crepes filled tableside with an assortment of fillings to include chicken with broccoli; mixed seafood in a brandied cream sauce; and creamed spinach with wild mushrooms

VEGETARIAN

- MASHED POTATO STATION creamy horseradish and Yukon gold mash, garlic smashed red skins, and almond infused sweet potatoes topped and baked with pecans and marshmallows; presented in martini glasses and offered with a variety of toppings to include crisp bacon, sour cream, caramelized Vidalia onions,

wild

- mushroom pan roast, cheddar cheese, whipped butter, chives, and cinnamon sugar dust

Puff'nStuff
EVENTS CATERING

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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 boxes

HORS D' OEUVE MENU PACKAGES

These menus feature bite sized items ideal for a light dinner or early evening cocktail party. If you intend to create a menu filling enough to replace dinner, we suggest adding additional items from another menu or from our enclosed hot and cold selections. Chef Attended Action Stations add interest and create personal interaction through the creation of freshly prepared dishes right before your eyes. They also help encourage movement at your event and provide additional substance to your menu.

Our Buffets and Stations are beautifully appointed with special linens and props to enhance your theme. Our packages also include a complete buffet set-up with white china cocktail plates, stainless cocktail forks, cocktail napkins, votive candles, fresh greenery and all necessary serving equipment. We can also assist with providing chairs, tables, entertainment and much, much more to make your party the one to remember.

PRICING INFORMATION

Pricing for our Hors d'oeuvre Menu packages are based on a minimum 50 guests in attendance. If you are hosting an event with less than 50 guests expected, please consult your Puff'n Stuff Sales Representative for customized pricing. Price considerations may be extended for large groups.

- HAPPY HOUR HORS D' OEUVE\$12.95 per guest
 - IMPORTED & DOMESTIC CHEESE DISPLAY including cheddar, provolone, Swiss, havarti, bleu, muenster and jalapeno jack cheeses, served with a selection of crisp gourmet crackers served with a selection of crisp gourmet crackers and garnished with fresh fruits
 - FRESH VEGETABLE CRUDITÉ with peppercorn ranch dip
 - HOT PARMESAN CRAB DIP served with lahvosh crackers
 - NINE LAYER TEX-MEX DIP with corn tortilla chips
 - HOT ASIAGO STUFFED OLIVES
 - GOURMET MEATBALLS in your choice of Swedish, pomodoro or Polynesian (sweet n' sour) sauce

- Menu 1\$16.85 per guest
 - ASSORTED PINWHEEL SANDWICHES turkey & provolone, ham & Swiss, and vegetarian, with avocado, diced tomato & cream cheese rolled in a flour tortilla
 - SUNDRIED TOMATO AND BOURSIN CHEESE PUFFS
 - PENNE ARRABBIATA penne pasta tossed with spicy Italian sausage, and spinach in a spicy tomato sauce
 - CHICKEN TENDER STRIPS served with honey mustard and BBQ dipping sauces
 - KEY WEST CONCH FRITTERS served with a Cajun remoulade
 - FARMER'S BREAD BOWL filled with a creamy spinach dip with dewy fresh crudités & artisan bread cubes

- Menu 2\$18.50 per guest
 - SMOKED CHICKEN AND CARAMELIZED ONIONS BRUSHETTA
 - GOURMET MEATBALLS in your choice of Swedish, pomodoro or Polynesian (sweet n' sour) sauce
 - HOT SPINACH & ARTICHOKE DIP served with white corn tortilla chips
 - PASTA PAGLIAFINO spring peas, mushrooms, asparagus spears, and cherry tomatoes tossed with gemelli pasta in a chardonnay cream sauce
 - SHRIMP POTSTICKERS with chili sambal
 - OAK GRILLED VEGETABLE DISPLAY eggplant, summer squash, zucchini, asparagus, purple onion, Portobello mushrooms, bell peppers, artichoke hearts and other seasonal vegetables rubbed with balsamic and olive oil, then grilled over an oak fire
 - IMPORTED & DOMESTIC CHEESE DISPLAY including cheddar, provolone, Swiss, havarti, bleu, muenster and

jalapeno jack cheeses, served with a selection of crisp gourmet crackers served with a selection of crisp gourmet crackers and garnished with fresh fruits

Menu 3.....\$20.25 per guest

- GEMELLI PASTA TWISTS tossed with artichoke hearts, spring peas, and prosciutto in a four cheese sauce
- MINI HAWAIIAN ROLLS filled with smoked turkey & cranberry orange chutney and smoked ham & peach relish
- CHICKEN ANA CAPRI fresh herbs, parmesan, and Italian bread crumb coated chicken bites with cherry tomatoes and a creamy tomato Pomodoro for dipping
- PORK POTSTICKERS with chili sambal
- BRUSCHETTA TRIO coarse chopped toppings including: Roma tomatoes with mozzarella; roasted peppers with eggplant, and kalamata olive tapenade, surrounded by grilled Tuscan rounds
- HOT PARMESAN CRAB DIP served with lahvosh crackers
- BRIE EN CROUTÉ filled with choice New Orleans style pecan praline and caramel, garnished with fresh fruit and served with crisp ginger snaps and gourmet crackers

Menu 4.....\$23.85 per guest

- CHILLED GULF SHRIMP presented in oversized authentic clam shells with traditional cocktail and rémoulade sauces
- ASIAN SPRING ROLLS with sweet chili sauce
- HOT PARMESAN CRAB DIP served with lahvosh crackers
- PAN SEARED CHICKEN & ARTICHOKE BROCHETTES in a chardonnay cream sauce
- OAK GRILLED VEGETABLE DISPLAY eggplant, summer squash, zucchini, asparagus, purple onion, Portobello mushrooms, bell peppers, artichoke hearts and other seasonal vegetables rubbed with balsamic and olive oil, then grilled over an oak fire
- GRILLED BEEF SIRLOIN SATAY with pinot noir demi-glaze
- MINI TWICE BAKED POTATOES

Menu 5.....\$26.80 per guest

- CHICKEN ANA CAPRI fresh herbs, parmesan, and Italian bread crumb coated chicken bites with cherry tomatoes and a creamy tomato Pomodoro for dipping
- COCONUT SHRIMP gulf shrimp hand dipped in a mild coconut batter, lightly fried, offered with fruit chutney
- HERB CRUSTED TENDERLOIN OF BEEF PLATTER sliced and offered with horseradish cream, grain mustard, and silver dollar rolls
- PASTA AMATRICIANA parmesan, Parma ham, Vidalia onions, Roma tomatoes, and fresh herbs tossed with pipette pasta in a tomato ragout
- SLICED 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
- OAK GRILLED VEGETABLE DISPLAY eggplant, summer squash, zucchini, asparagus, purple onion, Portobello mushrooms, bell peppers, artichoke hearts and other seasonal vegetables rubbed with balsamic and olive oil, then grilled over an oak fire
- BRIE EN CROUTE filled with New Orleans style pecan praline, garnished with fresh fruit, crisp ginger snaps and gourmet crackers

Menu 6.....\$34.95 per guest

- MINT & ROSEMARY RUBBED BABY LAMB CHOPS grilled and accompanied by a Dijon dipping sauce
- AHI TARTARE tossed in a chili ginger soy with 5-spice wonton crisps
- GOAT CHEESE LOLLY POPS whipped Goat cheese mixed with mascarpone, sun-dried tomatoes and seasonings, coated with toasted almond and pistachio nuts
- PAN SEARED CHICKEN & ARTICHOKE BROCHETTES in a chardonnay cream sauce
- MINIATURE BEEF WELLINGTON flakey puff-pastry filled with beef tenderloin & wild mushrooms wrapped in pastry, accompanied by béarnaise sauce
- GRILLED SKEWERS OF SHRIMP SCAMPI With artichokes & fresh lemon

Puff 'n Stuff
EVENTS CATERING

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MINI MARYLAND CRAB CAKES pan seared and served with a Vidalia onion rémoulade
MARINATED ARTICHOKE HEARTS, SPANISH OLIVES, AND ROASTED PEPPERS olive oil drizzle and feta cheese
crumbles

SIGNATURE LUNCH/DINNER BUFFETS

ALL MENUS INCLUDE CHOICE OF SOUP OR SALAD, ENTRÉE, DESSERT
AND FRESHLY BAKED ROLLS WITH BUTTER

There is a \$3.00 per guest premium for all orders under 15 Guests
For served entrees add \$5.00 per entrée

SOUPS

- Chilled Gazpacho
- Cream Of Artichoke with gorgonzola croutons
- Three Butternut Squash Soup

SALADS

- Asparagus Salad with fresh tomatoes, artichokes, roasted peppers, prosciutto, roasted red onion, garlic herb oil
- Field Greens with grilled artichoke hearts, plum tomatoes, walnuts, roasted peppers, cracked black pepper, balsamic vinaigrette
- Caesar Salad with garlic croutons, parmesan cheese, classic caesar dressing
- Gourmet Greens including belgium endive, watercress, radicchio and arugula, topped with crumbled goat cheese, raspberry vinaigrette dressing

ENTREES

- Grilled Pork Loin..... \$20.25 Lunch; \$21.25 Dinner
with oregano and lemon; garlic smashed potatoes; baked tomato halves or creamed spinach
- Tuscan Grilled Breast Of Chicken.....\$23.90 Lunch; \$24.90 Dinner
topped with green olives, golden raisins, currants, finished with balsamic vinegar and fresh thyme;
roasted new potatoes; zucchini baked and stuffed with italian vegetables and herbs
- Pan Seared Mahi Mahi\$31.35 Lunch; \$33.35 Dinner
with artichokes, capers and mushrooms in lemon butter; blended wild rice with early peas; buttered
broccoli florets
- Peppercorn Crusted Filet.....\$30.60 Lunch; \$36.80 Dinner
with Stilton butter and merlot reduction; potatoes au gratin; matchstick vegetable medley
- Sugar Cane Marinated Chateaubriand.....\$31.10 Lunch; \$37.30 Dinner
carved and served over chipotle mashed potatoes and finished with crushed tomatoes and roasted
peppers; balsamic asparagus spears
- Salmon Coulibiac\$25.10 Lunch; \$28.90 Dinner
salmon fillet seared with fresh dill, topped with duxelle stuffing and cream cheese wrapped in
puff pastry, laced with a palma rosa sauce; mélange of fresh vegetables with lemon butter; parsley
buttered new potatoes

DESSERTS

ASSORTED INDIVIDUAL DESSERTS - Chef's Selection of the following: key lime tarts, banana and chocolate
cheesecakes, granny smith apple pies, chocolate chunk & walnut brownies with cream cheese icing, bourbon

pecan pies, chocolate éclairs, traditional and cappuccino cannolis, french frangipan with amaretto mousse and fresh strawberries, fresh fruit tarts with apricot glaze, and sacher tortes with apricots covered in ganache.

SPECIALTY LUNCH OR DINNER BUFFETS

SERVICE OPTIONS

Buffet Service features your selected menu with all serving and heating equipment, condiments, premium disposable napkins, plates, reflections utensils and disposable tablecloths
Upgrade to disposable Crystalware with Reflections utensils or china plates with stainless flatware rolled in a linen napkin and a linen buffet tablecloth at an additional \$1.50 per guest

A \$2.00 per person premium will be added to all luncheon orders under 10 guests.

CLASSIC BBQ\$14.50 per guest for one entrée or \$18.25 per guest for both entrées
BARBEQUE CHICKEN QUARTERS with zesty BBQ sauce ~OR~ PULLED PORK offered with our zesty BBQ sauce and soft hoagie rolls
SOUTHERN-STYLE BOURBON BAKED BEANS
CREAMY PASTA SALAD tossed with fresh vegetables
CREAMY PINEAPPLE COLESLAW
POTATO CHIPS
ASSORTED GOURMET COOKIES and BROWNIES fresh from our bakery

THE DELI BUFFET.....\$15.95 per guest
GARDEN SALAD romaine, iceberg and shredded red cabbage tossed with cherry tomatoes, carrots, cucumber, toasted sunflower seeds, house-made parmesan croutons and a balsamic vinaigrette dressing
CREATE YOUR OWN SANDWICH with honey wheat and rye breads, croissants, Kaiser rolls, honey cured ham, smoked turkey, roast beef, lettuce, tomato, pickles, mayonnaise, mustard and assorted cheeses
CLASSIC NEW POTATO SALAD ~OR~ ITALIAN PASTA SALAD tossed in a confetti of zucchini and yellow squash with plum tomatoes, black olives and roasted red peppers with chef's choice of creamy parmesan or vinaigrette dressings
FRESH FRUIT SALAD tossed in a mango dressing
A SELECTION OF GOURMET COOKIES and BROWNIES fresh from our bakery

THE TRADITIONAL BUFFET\$16.50 per guest for one entrée or \$18.50 per guest for both entrées
CLASSIC CAESAR SALAD fresh romaine lettuce tossed with house-made parmesan croutons and freshly grated parmesan cheese, finished with a classic Caesar dressing
FRESHLY BAKED ROLLS with whipped butter
MAPLE GLAZED TURKEY ROULADE filled with cornbread, apple, walnut dressing with cranberry relish and pan gravy ~OR~ HONEY SEARED PORK LOIN MEDALLIONS with sautéed apples and caramelized onions
RED SKINNED SMASHED POTATOES
FRESH SEASONAL VEGETABLE MEDLEY in light lemon butter
A SELECTION OF PASTRIES, CAKES, COOKIES and BROWNIES fresh from our bakery

THE ITALIAN BUFFET\$18.50 per guest for one entrée or \$20.50 per guest for both entrées
CLASSIC ITALIAN SALAD with romaine, roasted peppers, marinated artichoke hearts, pearl tomatoes, crumbled gorgonzola and oregano vinaigrette
GARLIC BREADSTICKS
CHICKEN SALTIMBOCCA chicken breast topped with prosciutto and provolone cheese, sautéed with a mushroom marsala sauce ~OR~ GRILLED CHICKEN BREAST topped with smoked mozzarella and sliced tomatoes with a Cognac cream sauce
GEMELLI PASTA TWISTS with wild mushrooms, asparagus and Romano

Puff'n Stuff
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MÉLANGE OF FRESH VEGETABLES WITH ITALIAN HERBS

A SELECTION OF PASTRIES, CAKES, COOKIES and BROWNIES, fresh from our bakery

CREATE YOUR OWN LUNCH OR DINNER BUFFET

SERVICE OPTIONS

Buffet Service features your selected menu with all serving and heating equipment, condiments, premium disposable napkins, plates, Reflections utensils and disposable tablecloths
Upgrade to disposable Crystalware with Reflections utensils or china plates with stainless flatware rolled in a linen napkin and a linen buffet tablecloth at an additional \$1.50 per guest

A \$2.00 per person premium will be added to all luncheon orders under 10 Guests.

Lunch:

One Entree\$14.95 per guest
Two Entrees\$18.95 per guest
Additional Accompaniment or Vegetable\$2.50 per guest

Dinner:

One Entrée\$15.95 Per Guest
Two Entrees\$19.95 Per Guest
Additional Accompaniment or Vegetable\$2.50 per guest

SALADS-SELECT ONE

GARDEN SALAD romaine, iceberg and shredded red cabbage tossed with cherry tomatoes, carrots, cucumber, toasted sunflower seeds, house-made parmesan croutons and a balsamic vinaigrette dressing
CLASSIC CAPRESE SALAD sliced beefsteak tomatoes, mozzarella cheese, fresh basil drizzled with aged balsamic vinaigrette and extra virgin olive oil
ITALIAN PASTA SALAD pipette pasta shells tossed in a confetti of zucchini and yellow squash with plum tomatoes, black olives and roasted red pepper tossed in chef's choice vinaigrette
CLASSIC SPINACH SALAD tossed with applewood smoked bacon, button mushrooms, Swiss cheese, purple onions, in a sweet poppyseed vinaigrette
CAESAR SALAD fresh romaine lettuce tossed with house-made parmesan croutons and shredded parmesan cheese, finished with a classic Caesar dressing

ENTREES-SELECT ONE OR TWO

BEEF STROGANOFF tender chunks of beef with button mushrooms and onions in a cognac cream sauce
HONEY-SEARED PORK LOIN MEDALLIONS with sautéed apples and caramelized onions
CASHEW CHICKEN stir-fried with bell peppers, onions, mushrooms and other seasonal vegetables in a garlic soy sauce
MAPLE-GLAZED TURKEY ROULADE filled with cornbread dressing with cranberry relish and pan gravy
GRILLED CHICKEN BREAST topped with brie and mushroom duxelle then finished with a chardonnay cream
GRILLED, BROILED ~OR~ BLACKENED MAHI MAHI OR SALMON with choice of toppings: capers and tomatoes in a lemon butter sauce ~OR~ citrus mango salsa ~OR~ lime, tomato and garlic sauce
MEAT ~OR~ VEGETARIAN LASAGNA seasoned beef and Italian sausage or vegetables and three cheeses layered with pasta with a spicy marinara sauce
PAN-SEARED CHICKEN MARSALA marinated chicken in a mushroom Marsala sauce
PAN-SEARED BREAST OF CHICKEN PICCATA served with a lemon caper sauce
BAKED PENNE PASTA with plum tomatoes and sweet peppers, in a tomato Florentine sauce
OVEN ROASTED PORTABELLA MUSHROOM CANNELLONI with creamy Alfredo sauce

ACCOMPANIMENTS-SELECT ONE

GARLIC AND ROSEMARY ROASTED NEW POTATOES
TWICE-BAKED POTATO CASSEROLE with cheddar cheese, chives, bacon and sour cream
GARLIC SMASHED POTATOES
CLASSIC SCALLOPED POTATOES with gruyere cheese and herbs de Provence
FESTIVE CONFETTI RICE PILAF ~OR~ FLUFFY WHITE RICE ~OR~ VEGETABLE FRIED RICE

VEGETABLES-SELECT ONE

HONEY GLAZED BABY CARROTS
GREEN BEANS ALMANDINE
SAUTÉED FRENCH CUT GREEN BEANS with red pepper ribbons
FRESH SEASONAL VEGETABLE MEDLEY in a lemon butter sauce
PARMESAN BAKED TOMATO HALVES
ZUCCHINI AND SQUASH MEDLEY

CREAMED SPINACH with parmesan
DESSERT

A SELECTION OF PASTRIES, CAKES, COOKIES and BROWNIES fresh from our bakery

DINNER BUFFET MENU PACKAGES

ALL DINNER BUFFETS INCLUDE FRESHLY BAKED BREADS WITH WHIPPED BUTTER AND FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

DINNER BUFFET SELECTION A\$36.50 per guest

FIELD GREENS COMPOSE Belgium endive, watercress, radicchio and arugula, topped with crumbled goat cheese and a raspberry vinaigrette dressing

CARVED AND ROASTED CHATEAUBRIAND beef tenderloin marinated with garlic and fresh herbs, accompanied by horseradish and béarnaise sauces

SALMON COULIBIAC salmon filet seared with fresh dill, topped with duxelle stuffing and sour cream, wrapped in puff pastry, laced with lobo sauce

ASPARAGUS SPEARS accompanied by an orange hollandaise

MELANGE OF FRESH VEGETABLES with lemon butter

PARSLEY BUTTERED NEW POTATOES

LEMON MOUSSE PARFAIT finished with fresh fruit garnish

DINNER BUFFET SELECTION B\$30.50 per guest

FRESH SPINACH SALAD spinach leaves accompanied by sliced mushrooms, egg, and bacon served with a sweet poppyseed dressing

CARVED PRIME RIB OF BEEF with spicy peppercorn cream and horseradish

CHICKEN WELLINGTON boneless breast of chicken, mushrooms and herbs, wrapped in puff pastry finished with a creamy cognac sauce

PROVENÇAL VEGETABLE GRATIN accompanied by an orange hollandaise

CONFETTI RICE

OVEN ROASTED NEW POTATOES

KEY LIME CHEESECAKE key lime topped on a New York style cheesecake, with whipped cream and lime slices

DINNER BUFFET SELECTION C\$28.50 per guest

CAESAR SALAD fresh romaine lettuce tossed with garlic croutons and shredded parmesan cheese, with a classic caesar dressing

CARVED MARINATED PORK LOIN finished with tarragon orange cranberry sauce

STUFFED CHICKEN BREAST filled with Prosciutto, ricotta cheese and basil served with a roasted red pepper cream

BAKED TOMATOES GRATIN stuffed with cheese

CREAMED GARLIC SPINACH

WILD RICE PILAF with scallions and mandarins

ASSORTED MINI PASTRIES to include a selection from the following: key lime tarts, pineapple and chocolate cheesecakes, granny smith apple pies, peanut butter brownies, white chocolate cream puffs, chocolate pecan pies, napoleon, peanut butter pies, fruit marble tortes, éclairs, gourmet cookies, cannoli, carrot cake, chocolate decadent brownies and fresh fruit tarts

DINNER BUFFET SELECTION D\$27.50 per guest

FRESH GARDEN SALAD garnished with tomato, cucumber, carrots and radishes, served with a herbed vinaigrette

CARVED PRIME RIB OF BEEF with spicy peppercorn cream and horseradish

MEDITERRANEAN SALMON with capers and tomatoes

MÉLANGE OF FRESH VEGETABLES in a lemon butter sauce

FRESH CUT GREEN BEANS with roasted red pepper ribbons

GARLIC & ROSEMARY ROASTED NEW POTATOES

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CARAMEL PECAN CHEESECAKE baked cheesecake with French pecans, chocolate chips, drizzled with caramel sauce

SERVED DINNER SELECTIONS

Dinner entrees include our chef's selection of fresh seasonal vegetables, starch accompaniments, freshly baked rolls with whipped butter; fresh brewed regular and decaffeinated Colombian coffee, iced tea and iced water with lemon and lime wheels

Split Entrees, Vegetarian Meals and Multiple Dinner Entrees are Available.

APPETIZERS

SCOTTISH SMOKED SALMON ROSES presented with a dill cucumber sauce, watercress, capers, tomatoes and diced onions

FRENCH ESCARGOT en CROUTE accompanied by roasted red peppers, garlic and a tomato concasse

SEAFOOD STRUDEL delightful combination of crab meat, gulf shrimp and sea scallops stuffed into a delicate phyllo pastry, presented atop a lobo dill sauce

ITALIAN EGGPLANT ROULADES stuffed with ground pork, roasted garlic and spinach, finished with tomato coulis

JUMBO GOURMET MUSHROOMS stuffed with Italian gorgonzola and fresh herbs baked to a bubbly light brown,

served with toast points

ASPARAGUS FEUILLETTE served on a tarragon mustard sabayon

SOUPS

ACORN SQUASH WITH DARK RUM fresh pumpkin soup served in a baked acorn squash shell with a side of dark

rum, garnished with crème fraiche

BLUE CRAB AND CORN CHOWDER

BEEF CONSOMMÉ with julienne of mushrooms and pasta

VICHYSOISE

SOUTHWESTERN-STYLE BLACK BEAN SOUP topped with crème fraiche

SWISS ONION SOUP with garlic croutons

SPICY TOMATO GAZPACHO

MINTED MELON CHAMPAGNE SOUP

WARM TOMATO SOUP with chopped spinach and cheese croutons

SALADS

SALAD OF COLOR field greens accompanied by an almond coated chevre medallion and a granny smith apple compote finished with a champagne vinaigrette dressing

FIELD GREENS COMPOSE Belgium endive, watercress, radicchio and arugula, topped with crumbled goat cheese and a raspberry vinaigrette dressing

FLORIDA AVOCADO SALAD fanned avocado with blanched plum tomatoes, field greens, red onions and crumbled bleu cheese, topped with balsamic basil vinaigrette

CITRUS SPINACH SALAD fresh spinach with sliced mushrooms, chopped bacon and citrus segments, with an orange citrus vinaigrette

FRESH SPINACH SALAD spinach leaves accompanied by sliced mushrooms, egg, and bacon, served with a sweet poppyseed or hot bacon dressing

MÉLANGE OF SEASONAL FRESH FRUITS garnished with fresh mint and a raspberry papaya puree

CAESAR SALAD fresh romaine lettuce tossed with garlic croutons and shredded parmesan cheese, with a classic caesar dressing

FRESH GARDEN SALAD mixed greens garnished with tomato, cucumber, carrot and radish, served with an herbed vinaigrette

INTERMEZZO

CITRUS SORBET served smoking with dry ice and a miniature bottle of Absolut Citron Vodka

WILD BERRY SORBET presented on a sculpted ice shell

PINK GRAPEFRUIT AND BANANA SORBET

LEMON SORBET WITH CITRUS GRANITE

BEEF ENTREES

BEEF TENDERLOIN WELLINGTON stuffed with a mushroom duxelle wrapped in a puff pastry; served with a madeira wine sauce

TWIN Tournedos OF BEEF TENDERLOIN finished with a port demi glaze and topped with stilton bleu cheese

8 oz. NEW YORK SIRLOIN STEAK served with mushrooms, caramelized onions and maitre'd butter
BEEF BRACIOLA top round of beef rolled with garlic, parsley, genoa salami and parmesan cheese, braised in a red wine reduction
HERB CRUSTED PRIME RIB OF BEEF 8 oz. serving; served with horseradish sauce

POULTRY

DUCK BREAST A L'ORANGE broiled boneless and skinless breast of duck finished with a classic orange demi glaze
CORNISH GAME HEN stuffed with wild rice, dried apricots and pine nuts, laced with a blackberry buerre blanc
CHICKEN EMPRESS stuffed with asparagus spears and gulf shrimp, finished with a sun-dried tomato cream sauce
CHICKEN CORDON BLEU boneless chicken breast stuffed with imported ham and swiss cheese, with a creamy white wine sauce
ROASTED CHICKEN ROULADE stuffed with gourmet mushrooms, brie, and spinach, finished with a roasted red pepper cream
CHICKEN SALTIMBOCCA chicken breast topped with prosciutto and provolone cheese, sautéed with a mushroom marsala sauce
CHICKEN ROULADE stuffed with fontina cheese and roasted red peppers, served on a bed of sautéed escarole with a light sherry wine sauce
GRILLED CHICKEN MEDALLIONS topped with artichoke hearts and provolone cheese, finished with a spicy peppercorn cream

PORK

GRILLED PORK TENDERLOIN MEDALLIONS finished with green peppercorn sauce or braised apples and a calvados cream
CENTERCUT PORK CHOPS finished with cider cream sauce and braised apples

SEAFOOD

FRESH FLORIDA LOBSTER TAILS finished with a chardonnay peppercorn glaze
SALMON COULIBIAC salmon filet seared with fresh dill, topped with duxelle stuffing and sour cream, wrapped in puff pastry, laced with lobo sauce
GRILLED JUMBO PRAWNS stuffed with fresh lump crab meat, finished with lime buerre blanc
SALMON PESCADOR poached salmon topped with crab meat and served with dill lemon butter
PAN SEARED RED SNAPPER accompanied by toasted almonds and an amaretto cream sauce
SEARED SWEET SEA SCALLOPS served with a peppery kiwi coulis over angel hair pasta

LAMB

FRENCH BABY LAMB CHOPS covered with dijon mustard and hazelnut crumbs, baked and served with a mint jelly

VEAL

VEAL CHOP stuffed with spinach, prosciutto and fontina cheese, finished with a barolo wine sauce
VEAL OSCAR veal medallions topped with crab meat and fresh asparagus, finished with sauce béarnaise
VEAL FORESTIERE veal loin steaks sautéed with an assortment of shallots, wild and domestic mushrooms, finished with a creamy demi glaze
VEAL CHAYOTTE scaloppini topped with sliced chayotte and provolone cheese, finished with dill cream sauce
BRAISED VEAL TENDERLOIN NOISSETTES with candied shallots and a merlot demi glaze

DESSERT

AMARETTO POACHED PEARS drizzled with chocolate and almond cream served on a bed of chocolate and caramel sauces
CHOCOLATE BREAD PUDDING AND CARAMELIZED BANANAS

**KISSIMMEE
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FLOURLESS HAZELNUT CHOCOLATE TORTE presented on a raspberry coulis
TRADITIONAL or APPLE CINNAMON CREME BRULEE served warm; accompanied by fresh fruit
TRADITIONAL ENGLISH TART filled with custard and fresh fruit, topped with an apricot glaze

DESSERTS & COFFEE SERVICE

*In addition to the listed price per person, please add \$25.00 per hour per chef. Gratuity is always appreciated by our hard working team and is always left to your discretion. Your Puff'n Stuff Representative will be happy to assist with recommended gratuity. *Please note, there will NOT be an additional charge for a chef if another Chef Attended Station has been ordered.*

DESSERT SELECTIONS

GOURMET PETITE PASTRIES a selection of the following favorites: assorted fruit cheesecakes, chocolate covered passion fruit spheres, chocolate cups filled with Amerena cherry mousse, bourbon pecan pies, assorted chocolate petit fours, tiramisu, chocolate éclairs, profiteroles, fruit tarts, cranberry apple pies, sacher tortes, chocolate truffles, mocha cakes, coconut macaroons, creamed horns and chocolate dipped strawberries

RICH CHOCOLATE FONDUE offered with marshmallows, pretzels, pound cake, cream puffs, graham cracker sticks, seasonal fruit and brownie bites and coconut macaroons and authentic bamboo skewers for dipping

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

CHEF ATTENDED DESSERT PRESENTATIONS

TRADITIONAL BANANAS FOSTER FLAMBÉ warm butter & rum sautéed bananas served over vanilla bean ice-cream

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

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

GOURMET COFFEE SERVICE

Our gourmet coffee stations offer freshly brewed Columbian regular and decaffeinated coffee from elegant urns with assorted sweeteners, cream, chocolate curls; rock candy; cinnamon whipped cream; and footed glass mugs



WEDDING PACKAGES 2006

Thank you for considering Puff 'n Stuff Catering for your wedding day. Puff 'n Stuff has been owned and operated by the same family for 25 years – which means we have the knowledge and experience to coordinate every detail to make your wedding reception a dream come true.

Our Wedding Packages include everything you need to get started – from butler-passed Hors d' Oeuvres during your cocktail hour to your Dinner or Hors d' Oeuvre Buffet, linens on your guest seating tables, the necessary serviceware including china, flatware and glassware as well as a butter cream wedding cake. The menus and services contained in this portfolio are simply a place to begin, so consult your Puff 'n Stuff Event Planner for assistance with modifying our packaged menus or to totally customize your ideal menu.

We look forward to fulfilling your wishes and making your reception a celebration to remember!

ALL WEDDING PACKAGES INCLUDE THE FOLLOWING:

- Serviceware (China, Flatware and Glassware) and Station Set-Up
- All Necessary Presentation Tables (Cake, DJ, Gift, Placecard, etc.)
- White or Ivory Poly-Cotton Floor-Length Linens for Guest Seating (Tables and Chairs typically provided by location - if not, we can supply what is needed)
- Gourmet Butter Cream Wedding Cake

(Please see following pages for detailed information for each of the above items.)

**Menu prices are based on 100 guests, please consult with your Puff 'n Stuff Event Manager for prices on smaller groups.



Puff 'n Stuff
EVENTS | CATERING

Catering Menu

**KISSIMMEE
CIVIC CENTER**

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DETAILED PACKAGE INFORMATION

Serviceware and Station Set-Up

Multi-level buffet stations are draped with linens, accented with votive candles and fresh greenery, buffet enhancements including appropriate props and decor including:

- votive candles
- china buffet and cake plates
- elegant silk buffet centerpieces
- all necessary serving equipment
- chafing dishes
- columns
- stemmed glassware
- greenery
- stainless flatware
- silver trays

All Necessary Presentation Tables

Draped with linen, accented with votive candles and fresh greenery Tables include:

- gift table
- disc jockey table
- guest book table
- placecard table
- cake table

Guest Seating (tables and chairs provided by venue location)

Head table draped with linen accented with votive candles and fresh greenery, white or ivory linens to cover guest seating tables. For dinner buffets, all tables will be set with:

- stainless flatware
- mirror tiles and votive candles optional
- linen napkins
- water glasses

Butter Cream Wedding Cake

Your wedding cake reflects your exquisite taste. Let Puff 'n Stuff assist with designing the cake of your dreams. Our custom designed cakes are artistically decorated to coordinate with your wedding and offer gourmet and specialty flavors baked with the finest ingredients. Careful construction of tiered cakes ensures a sturdy, level cake regardless of the flavor or number or tiers selected. Make your wedding cake the best it can be by choosing a "Puff 'n Stuff" custom designed wedding cake.



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CUSTOM CAKE FLAVORS

- orange pineapple with cherry brandy
- rum nut spice
- chocolate cake with chocolate mousse and raspberry chambord filling
- carrot cake with pineapple and walnuts
- white amaretto chocolate chip

ICING SELECTIONS

- butter cream
- whipped cream
- cream cheese

GOURMET CAKE FLAVORS

- butter vanilla
- marble
- amaretto
- butter rum
- orange
- lemon
- chocolate
- spice

FILLINGS

- strawberry
- pineapple
- raspberry
- lemon
- coconut cream
- cherry
- Bavarian cream
- Bavarian custard
- chocolate
- chantilly crème (whipped cream)

SUGGESTED CAKE SIZES

- Up to 60 guests - two tiers
- 60-150 guests - three tiers
- 151-300 guests - four tiers

*Menu prices are based on 100 guests, please consult with your Puff 'n Stuff Event Planner for prices on smaller groups.



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EVENTS | CATERING

Catering Menu

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201 + Guests:\$6.00 per Guest
*Please add a \$25.00 Bartender Fee per bar, per bartender, per hour.

WEDDING HORS D' OEUVRE & STATION SELECTIONS

SELECTION I:\$36.89 PER GUEST

BUTLER-PASSED HORS 'D OEUVRES

- Tomato Pesto Toasts topped with shaved parmesan cheese
- Pan Seared Crab Cakes served with a caper mayonnaise
- Buffalo Mozzarella and Cherry Tomato Skewers marinated with basil

STATION I

Chef Attended Elaborate Pasta Station featuring pipette and gemelli pastas, asiago cheese ravioli, tossed with sun dried tomatoes, roasted peppers, Italian sausage, Mediterranean olives, caramelized onions and mushrooms in a variety of sauces & flavored olive oils, crumbled Gorgonzola, Chevre, Fontina, Parmesan & Romano cheeses

STATION II

- Chicken Brochettes in Marsala Wine Sauce
- Chilled Gulf Shrimp presented with cocktail and remoulade sauces
- Hot Parmesan Crab Dip served with seasoned toasted French baguette rounds
- Tomato Basil Pinwheels filled with turkey, ham and vegetarian with avocado and tomato
- Imported and Domestic Cheese Display with Fresh Fruit Presentation and gourmet crackers

Selection II:\$38.00 Per Guest

BUTLER-PASSED HORS 'D OEUVRES

- Sweet Corn Cakes topped with grilled salmon and chive mayonnaise; or served with a sweet chili sauce
- Artichoke Tartlets topped with crème fraiche and chives
- Thai Chicken Cakes served with a cucumber dipping sauce

STATION I

Chef Attended Pan Seared Mahi-Mahi served with garlic smashed potatoes and lobster succotash

STATION II

Chili Prawn Skewers gulf shrimp marinated and skewered in a sweet chili sauce (*three per skewer*)



Evening Menu

Sliced Crusted Top Sirloin of Beef with freshly baked rolls, horseradish and béarnaise sauces
Spinach and Feta Stuffed Mushroom Caps
Italian Antipasto Presentation with thinly sliced Italian meats, marinated vegetables, specialty cheeses, breads and salami trumpets
Fresh Fruit Presentation with honey rum dip

Selection III:\$38.85 Per Guest

BUTLER-PASSED HORS 'D OEUVRES

Spinach and Feta Phyllo Triangles
Shrimp Vol-au-Vents shrimp sautéed with chopped chives & spices, baked in a pastry vol-au-vent shell
Goat Cheese Stuffed Cherry Tomatoes

STATION I

Steak Diane Sauté Station features thinly sliced tenderloin with shallots, mushrooms, burgundy demi glaze and baked baguette slices

STATION II

Coconut Chicken Brochettes served with honey Dijon
Hot Parmesan Crab Dip with seasoned toasted French baguette rounds
Imported and Domestic Cheese Display with gourmet crackers
Mushroom & Parsley Pasta Purses mini pasta purses filled with mushrooms, in a shitake mushroom cream
Miniature Silver Dollar Sandwiches with sliced ham, roast beef, or smoked turkey
Fresh Fruit Presentation with honey rum dip

Selection IV:\$35.75 Per Guest

BUTLER-PASSED HORS 'D OEUVRES

Spinach and Feta Phyllo Triangles
Wild Mushroom Tartlets with goat cheese
Sun dried Tomato & Calamata Olive Crostini

STATION I

Hand Crafted Chicken Ballotines select from: St. Andrew-wild mushrooms, veal, red peppers, spinach, artichokes, zucchini, chives and fresh herbs; or Reggiano-Spinach sautéed with onions, garlic, olive oil, pimientos, cilantro, toasted almonds, Reggiano parmesan & goat cheese. Ballotines will be carved to order and offered with a selection of sauces and freshly baked silver dollar rolls

STATION II

Hot Artichoke and Spinach Dip with herbed lavache crackers



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- Pan Seared Crab Cakes served with a caper mayonnaise
- Tomato Basil Pinwheels including turkey, ham and vegetarian with avocado and tomato
- Chili Prawn Skewers gulf shrimp skewered in a sweet chili sauce (three per skewer)
- Gourmet Bruschetta Presentation including tomato basil, mushroom and parsley, calamata olives & herbs
- Fresh Fruit Presentation with honey rum dip

WEDDING HORS D' OEUVRE BUFFET SELECTIONS

SELECTION I:\$41.15 PER GUEST

BUTLER PASSED HORS 'D OEUVRES

- Pan Seared Crab Cakes with a caper mayonnaise
- Artichoke Tartlets topped with crème fraiche and chives
- Buffalo Mozzarella and Cherry Tomato Skewers marinated with basil

BUFFET STATION

- Sliced Herb Crusted Tenderloin of Beef with freshly baked rolls, horseradish cream, spicy mustard
- Hot Artichoke and Spinach Dip with herbed lavache crackers
- Chili Prawn Skewers gulf shrimp marinated and skewered in a sweet chili sauce (three per skewer)
- Imported and Domestic Cheese Display garnished with fresh fruit, served with gourmet crackers
- Gourmet Bruschetta Presentation including tomato basil, mushroom & parsley, calamata olive & herbs
- Roasted Vegetable Strudel with smoked corn and tomato salsa
- Chicken Brochettes in Marsala Wine Sauce

SELECTION II:\$29.40 PER GUEST

BUTLER PASSED HORS 'D OEUVRES

- Shrimp Salad Bouchees
- Goat Cheese Stuffed Cherry Tomatoes
- Mushroom Crostini sautéed wild mushrooms with fresh parsley and thyme on toasted baguettes

BUFFET STATION

- Miniature Silver Dollar Sandwiches with sliced ham, roast beef, or smoked turkey
- Mushroom and Parsley Pasta Purses finished with a shiitake mushroom sauce
- Hot Parmesan Crab Dip with seasoned toasted baguette rounds
- Fresh Fruit Presentation with berry yogurt dip
- Baked Brie and Raspberry en Croute offered with ginger snaps
- Chicken Tender Strips with honey mustard

SELECTION III:\$42.55 PER GUEST

BUTLER PASSED HORS 'D OEUVRES

- Shrimp Vol-au-Vents gulf shrimp baked with herbs in a delicate pastry shell
- Thai Chicken Cakes served with a cucumber mayonnaise
- Spinach Veloute in a phyllo pastry shell

BUFFET STATION

- Tandori Prawn Skewers grilled shrimp, seasoned with coriander and ginger (three per skewer)
- Sliced Herb Crusted Tenderloin of Beef with freshly baked rolls, horseradish cream and mustard
- Imported and Domestic Cheese Presentation with Baked Brie and Raspberry en Croute
- Italian Sausage Stuffed Mushroom Caps
- Chicken and Artichoke Brochettes in a chardonnay sauce
- Gourmet Bruschetta Presentation including tomato basil, mushroom & parsley, calamata olive & herbs
- Fresh Fruit Presentation with honey rum dip

SELECTION IV:\$27.85 PER GUEST

BUTLER PASSED HORS 'D OEUVRES

- Artichoke Tartlets with crème fraiche and chives
- Goat Cheese Stuffed Cherry Tomatoes
- Sweet Corn Cakes topped with grilled salmon and chive mayonnaise

BUFFET STATION

Coconut Shrimp with fruit chutney
 Chicken Brochettes in a garlic tomato concasse
 Baked Praline Brie en Croute presented with ginger snaps
 Tomato Basil Pinwheels filled with turkey, ham and vegetarian with avocado and tomato
 Hot Artichoke and Spinach Dip with herbed lavache crackers
 Mushroom Crostini sautéed wild mushrooms with fresh parsley and thyme on toasted baguettes

WEDDING DINNER BUFFET SELECTIONS

SELECTION I:\$41.00 Per Guest

BUTLER PASSED HORS 'D OEUVRES

Pan Seared Crab Cakes served with a caper mayonnaise
 Artichoke Tartlets topped with crème fraiche and chives
 Buffalo Mozzarella & Cherry Tomato Skewers marinated with basil & extra virgin olive oil

DINNER BUFFET

Classic Caesar Salad with Parmesan croutons
 Peppercorn Crusted Carved Tenderloin* presented with horseradish and bordelaise sauces
 Boneless Breast of Chicken stuffed with prosciutto and Fontina cheese served with a chardonnay cream sauce
 Potatoes au Gratin or Rosemary & Garlic Roasted New Potatoes
 Fresh Seasonal Vegetable Medley in light lemon butter
 Freshly Baked Rolls with whipped butter
 *Top Sirloin may be substituted for Tenderloin, less \$4.00 per guest

SELECTION II:\$40.25 Per Guest

BUTLER PASSED HORS 'D OEUVRES

Shrimp Vol-au-Vents gulf shrimp baked with herbs in a delicate pastry shell
 Olive and Sundried Tomato Crostini
 Spinach Veloute in a phyllo pastry shell

DINNER BUFFET

Crisp Field Greens with grilled artichokes, roasted peppers, crumbled feta, candied walnuts & grape tomatoes in a zucchini dressing
 Boneless Breast of Chicken stuffed with wilted spinach and Boursin cheese finished with a sweet Madeira reduction
 Peppercorn Crusted Filet Mignon offered with Stilton butter
 Twice Baked Potatoes or Garlic Smashed Potatoes
 Fresh Seasonal Vegetable Medley in light lemon butter
 Freshly Baked Rolls with whipped butter

SELECTION III:\$40.45 Per Guest

BUTLER PASSED HORS 'D OEUVRES

Artichoke Tartlets topped with crème fraiche and chives
 Tomato and Basil Bruschetta
 Smoked Beef Tartlets with Parmesan cream, chunked artichoke and tomatoes

DINNER BUFFET

Field Greens Topped with Crumbled Bleu Cheese served with berry vinaigrette
 Boneless Breast of Chicken artichoke and goat cheese, finished with chardonnay sauce
 Pan Seared Red Snapper finished with an amaretto cream sauce
 Blended Wild Rice or Rice Pilaf with bell peppers
 Baked Tomato Halves
 Freshly Baked Rolls with whipped butter

Selection IV:\$29.95 Per Guest

HORS D' OEUVRE PRESENTATION

Imported and Domestic Cheese Display with gourmet crackers

DINNER BUFFET

Mixed Greens Salad with tomato, cucumber, carrots and radishes, citrus vinaigrette

Puff 'n' Stuff
 EVENTS CATERING

Catering Menu

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Catering Menu

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minimum order of 40 guests required

TRADITIONAL COFFEE SERVICE

Our traditional coffee stations offer freshly brewed Columbian regular and decaffeinated coffee from elegant urns with assorted sweeteners, cream, and footed glass mugs
minimum order of 40 guest required

BEVERAGE PACKAGES

Beverage Packages are created for groups of 25 guests or more. Our beverage bars will include a bar station complete with themed linens to compliment your event, name brand liquor or premium liquor, imported and domestic beers, chardonnay, merlot and white zinfandel, assorted regular and diet soft drinks, sparkling and bottled water, pineapple, cranberry, orange and grapefruit juices, tonic and club soda, ginger ale, sour mix, drink garnishes including cherries, olives, lemons and limes, cocktail napkins, assorted glassware, ice, ice down tubs and all serving equipment.

The following brands will usually be found on a **Premium Brand Bar**, however may occasionally be substituted for an equal or greater quality brand: Absolut Vodka, Jack Daniels, Crown Royal, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Dewar's White Label, Jose Cuervo Tequila, Imported and Domestic Beers, Bell Arbor Chardonnay, White Zinfandel, and Merlot Wines

The following brands will usually be found on a **Name Brand Bar**, however may occasionally be substituted for an equal or greater quality brand: Smirnoff Vodka, Jim Beam, Bombay Gin, Seagram's 7, Ballentines Scotch, Bacardi Rum, Imported and Domestic Beers, Bell Arbor Chardonnay, White Zinfandel, and Merlot Wines.

* Add Margarita's for \$1.25 per guest for first two hours and \$.50 each additional hour.

BARS BY THE HOUR

The amount charged is based on a Per Guest basis in accordance with the guaranteed attendance or actual attendance.

HOURLY RATE	FULL BAR – PREMIUM	FULL BAR – NAME BRAND	BEER/WINE/SODA
1 Hour.....	\$ 9.50 per guest.....	\$ 8.50 per guest.....	\$ 7.50 per guest
1.5 Hours	\$13.25 per guest	\$12.25 per guest	\$ 10.25 per guest
2 Hours	\$16.50 per guest.....	\$15.50 per guest	\$11.75 per guest
Each Additional Hour	\$ 5.00 per guest	\$ 4.00 per guest	\$ 3.00 per guest

**Please add a \$25.00 Bartender Fee per bar, per bartender, per hour.*

BARS BASED ON CONSUMPTION

Our bars will feature name brands or premium brands, imported or domestic beers, house wines, assorted soft drinks and bottled waters. Charges will be based on the actual consumption of beverages.

**\$300.00 Minimum Drink Consumption, \$150.00 Per Bar Set-Up AND \$25.00 Bartender Fee Per Bar,

Per Bartender, Per Hour**

Drink Pricing

Premium Brand Cocktails	\$ 6.50 each+
Name Brand Cocktails.....	\$ 6.00 each+



Catering Menu

Imported Beer	\$ 5.00 each+
Domestic Beer	\$ 4.00 each+
House Wines	\$ 4.00 each+
Soft Drinks.....	\$ 2.00 each+
Bottled Waters	\$ 2.00 each+

CASH BARS

Cash bars will feature name brands or premium brands, imported or domestic beers, house wines, assorted soft drinks and bottled waters. Cash bar prices are inclusive of sales tax.

\$300.00 Minimum Drink Consumption, \$150.00 Per Bar Set-Up AND \$25.00 Bartender Fee Per Bar, Per Bartender, Per Hour

Drink Pricing

Premium Brand Cocktails	\$ 6.00 each
Name Brand Cocktails.....	\$ 5.00 each
Imported Beers.....	\$ 4.00 each
Domestic Beers	\$ 3.00 each
House Wines.....	\$ 3.00 each
Soft Drinks	\$ 1.50 each
Bottled Water	\$ 1.50 each
**Cordials.....	\$ 6.50 each
**Champagne by the Glass	\$ 5.50 each

BEER AND WINE BAR SET-UPS

Puff'n Stuff will supply a beverage station with themed linens to compliment your event, assorted regular and diet soft drinks, sparkling and bottled water, ice, wine and pilsner glasses, cocktail napkins and all serving equipment.

40-75 Guests:.....	\$7.25 per Guest
75-100 Guests:.....	\$6.75 per Guest
101-200 Guests:.....	\$6.00 per Guest
201 + Guests:	\$5.00 per Guest

*Please add a \$25.00 Bartender Fee per bar, per bartender, per hour.

FULL BAR SET-UPS

A beverage station draped with themed linens that compliment your event, assorted diet and regular soft drinks, sparkling and bottled water, pineapple, cranberry, orange and grapefruit juices, tonic and club soda, ginger ale, sour mix, drink garnishes including cherries, olives, lemons and limes, cocktail napkins, assorted glassware including wine, martini, cocktail and pilsner, ice, ice down tubs and all serving equipment

40-75 Guests:.....	\$8.45 per Guest
75-100 Guests:.....	\$7.75 per Guest
101-200 Guests:.....	\$6.95 per Guest

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