



Catering MENU

10 PERSON MINIMUM

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

Monday - Friday 7:00 a.m. - 6:00 p.m.
Saturday 8:00 a.m. - 5:00 p.m.
Breakfast & Lunch served until 2:30 p.m.

229 Franklin Road, Brentwood, TN 37027
(615) 373-2741

Make Your Event Stress-Free!
www.puffymuffin.com/catering

Find us on social media

@ThePuffyMuffin

BREAKFAST (10 person minimum)

Assorted Muffins, Danish with Seasonal Fresh Fruit	\$7.5 / person
Lynda's Granola, Yogurt with Fresh Berries	\$9.75 / person
Gluten Sensitive Blueberry Muffin & Fresh Fruit	\$8 / person
Country Breakfast - Scrambled Eggs. Choice of bacon, ham or sausage. Choice of potato casserole or fresh cut fruit. Biscuits & gravy, butter & jelly.	\$13 / GS \$15
Breakfast Casserole - Spinach, sausage, ham or bacon egg casserole. *Order in 15 person increments only	\$4 / person
Quiche by the Slice - Choice of ham, bacon, sausage, spinach, mushroom, asparagus, artichoke, broccoli, chicken curry, southwest chicken or combination. Order in 5 person increments, minimum 10 people.	\$7 / person
Sides - Potato casserole, cheese grits, baked apples, or fresh fruit	\$3.5 / person

BREAKFAST SANDWICHES (10 person minimum)

Small Ham Roll - \$2 each Large Sausage or Ham Roll \$3.50 each

Egg Sandwiches - served with American cheese & choice of bacon, sausage or grilled ham on the following:	
Small English muffin, biscuit or yeast roll	\$6 each
Large croissant, bagel, wheat or sourdough toast	\$8 each
GS sourdough or multigrain toast	\$7 each

BAKERY ITEMS

Muffins	\$3 each
GS Blueberry Muffin	\$4 each
Danish/Cinnamon Rolls	\$4.5 each
Bagel with cream cheese	\$2.75 each
Sweet Breads - Poppy seed, apple caramel, pumpkin, banana nut, zucchini	\$3.5 / serving

DESSERTS (10 person minimum)

Priced per serving. Tray charges will apply. 72 hour advance notice required. Please ask about our large assortment of Gluten Sensitive Desserts available! GS

Assorted Mini Desserts (3 pieces)	\$6 / serving
Assorted Cakes Slices (per serving)	\$6 each
Assorted Pie Slices (per serving)	\$4 each

Cookie and Brownie Trays

Sm (serves 10-15) \$39	Med (serves 20-25) \$57	Lg (serves 30-35) \$75
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BEVERAGES

Ginger Tea	\$7 / Half Gallon	\$13 / Gallon
Sweet/Unsweet Tea	\$4 / Half Gallon	\$6 / Gallon

CATERING FEES

- Delivery Fees starting from \$25
- Set Up Fee - 10% of food & beverage total
- 15% gratuity will be added on all catering orders

Puffy Muffin is known for excellent service & good eats! This is our commitment to you. We have a team of professional delivery staff who are reliable, dependable, and take special care to arrive on time with quality product & presentation. Our delivery team will set up your entire buffet and take care of all the details so that you may enjoy a stress free experience.

CATERED EVENTS

We offer full service catering for onsite as well as offsite events. We deliver, set up, serve your guests, AND clean up so that you can relax & enjoy. Puffy Muffin also is available for after hours private event building rental, rates starting from \$350/hour with a 4 hour minimum. Additional fees and 20% gratuity apply to all catered events. Please email brentwoodgm@puffymuffin.com.

ENTRÉE (All entrees are 10 person minimum)

Poppy Seed Chicken Casserole - Includes rice, 1 side & roll	\$12 / person
Crunchy Chicken Casserole - Includes 2 sides & a roll	\$12 / person
Fried Chicken Tenderloins - 3 hand-breaded tenders, 2 sides & roll	\$12 / person
Grilled Chicken Breast - Includes 2 sides & roll	\$13 / person GS
Fajita Bar - Beef or chicken, salsa, house fried corn tortilla chips, & flour tortillas. Refried beans or Spanish rice, lettuce, tomato, sour cream	\$13.5 / person GS
Chicken Enchiladas - covered in creamy poblano sauce. Served with black beans & Spanish rice	\$13.5 / person
Lasagna - grilled chicken, Italian sausage, beef or spinach. Served with Caesar salad & garlic roll *10 - 12 person increments only	\$12 / person

PREMIUM ENTRÉE - Premium entrées include 2 side items & a roll

Chicken Marsala - Chicken breast with mushroom marsala wine	\$15 / person
Marinated Pork Tenderloin - Pineapple teriyaki sauce with white rice	\$15 / person GS
Chicken Cordon Bleu - Breaded chicken breast with swiss cheese, ham in creamy wine sauce	\$15 / person
Lemon Artichoke Chicken - Chicken breast & artichokes in lemon sauce	\$15 / person

SIDES \$3.5 / person

Macaroni & Cheese, Twice Baked Potato, Pasta Salad, Potato Salad, Cranberry Congealed Salad. The following sides can be made gluten sensitive - Grilled Asparagus, Vegetable Medley, Brussel Sprouts, Seasoned Green Beans, Rosemary New Potatoes, Baby Bleu Salad (add 1.5), Tossed Salad (add 1), Caesar Salad (add 1), or Fruit.

SALADS (10 person minimum)

Tossed or Caesar Salad GS - Sm \$40 (serves 10) Med \$77 (serves 22) Lg \$112 (serves 32)

Baby Bleu Salad GS - Baby spinach, bleu cheese, mandarin oranges, strawberries, red onion & spiced pecans with balsamic vinaigrette on the side.
 Sm \$50 (serves 10) Med \$99 (serves 22) Lg \$135 (serves 32)

Premium Salad Bar \$15 / person GS

Salad bar includes cucumbers, tomatoes, shredded cheese, rice noodles, & assorted dressings.

- Choose 1: romaine lettuce, mixed greens, or baby spinach.
 Choose 3: mandarin oranges, almonds, spiced pecans, strawberries, red onion, feta or bleu cheese
 Choose 1: grilled chicken, beef tenderloin, fried chicken tenders, chicken salad or tuna salad. Sauteed shrimp available (add \$3)

PLATTERS (10 person minimum)

Sm (10 ppl) / Med (20 ppl) / Lg (30 ppl) - Tray charges will apply for platters priced per person.

Vegetable Platter	Sm \$40	Med \$65	Lg \$85
Add house-made hummus GS	Sm (1/2 lb) \$6	Lg (1 lb) \$10	
Fruit Platter (seasonal assortment) GS	Sm \$40	Med \$65	Lg \$85
Fruit & Cheese Platter	Sm \$45	Med \$75	Lg \$95

Meat & Cheese Platter -Turkey, ham, roast beef, American, provolone, swiss & cheddar cheeses. Assorted bread & condiments. \$8 / person GS

Cut Fruit Bowl - Seasonal Fresh Cut Fruit \$3.5 / person GS

Sandwich Platter \$7.5 for each croissant
 Chicken or tuna salad, pimento cheese, ham or turkey. \$6.5 for each wheat bread

Club Croissant Platter \$8 / person
 Choose chicken salad or ham & turkey, with provolone, bacon, lettuce & tomato

Roll Platter Party rolls \$2 / roll
 Chicken or tuna salad, pimento cheese, ham or turkey Dinner rolls \$4 / roll

Gluten Sensitive Sandwich Platter GS - multi-grain or sourdough bread \$7.5 / person

APPETIZERS & SNACKS

10 person minimum for the following:

Spinach Artichoke Dip - Served with house-made tortilla chips	\$4.5 / person GS
Spinach Pinwheels - Spinach, artichokes & red peppers layered with herbed cream cheese, rolled in a spinach flour tortilla.	\$4 / person (3 piece serving)
Smoked Salmon Pinwheels - Smoked salmon & asparagus layered with herb dill cream cheese, rolled in sun-dried tomato flour tortilla.	\$5 / person (3 piece serving)
House-made Hummus GS - Served with Naan bread, peppers, cucumbers, carrots & grape tomatoes	\$5 / person

10 person minimum for the following:

Mini Quiche (3 pieces)	\$2.5
Italian Meatballs (3 pieces)	\$3
Chicken Salad Pate Choux Puffs (3 pieces)	\$3.5
Spanakopita (3 pieces)	\$3.5
Spinach Stuffed Mushrooms (3 pieces)	\$3.5
Fried Chicken or Burger Sliders (2 pieces)	\$5 (add cheese \$.50)
Beef Tenderloin Rolls (1 piece)	\$6
Shrimp Cocktail GS (5 pieces)	\$6.5
Bacon Wrapped Scallops GS (3 pieces)	\$6.5
Filet Mignon & Shitake Puff Pastry (3 pieces)	\$6.5

GS - Denotes this item can be modified as gluten sensitive. When placing your order, please let us know that you would like the Gluten Sensitive option. (Additional charges may apply)