

SNUFFIN'S CATERING 2010 WEDDING MENUS

Pasta Bravo Dinner Buffet

Tri-Colored Cheese Tortellini Pasta Bathed in a Rich & Creamy Garlic Sauce with Sautéed Mushrooms and Diced Sweet Red Peppers
Penne Pasta in Italian Sausage Marinara Sauce
Parmesan & Red Pepper Flakes to the Side
A Mixed Romaine & Iceberg Lettuce Salad with Scallions, Sliced Cucumbers, Black Olives and Creamy Italian Dressing
Northwest Smoked Salmon Pate' with Premium Cracker Assortment
Scissor Rolls, Soft & Crispy Breadsticks Displayed In Triangular Wire Baskets, Whipped Garlic Butter

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Custom Blend Coffee, Herbal and English Teas

15.98 to 17.78 per guest based on 100 guests

A Hot and Cold Deli Buffet

Crispy Sesame Chicken Drumettes
Swedish Meatballs
(Snuffin's secret recipe!)
Thinly Sliced Roast Beef, Ham and Turkey
Sliced Swiss and Cheddar Cheeses
Assorted Wheat and White Rolls
Mayonnaise, Mustard, Horseradish
Penne Pasta Primavera Salad Filled with Fresh Vegetables and Black Olives
Classic Caesar Salad with Imported Parmesan Cheese and Croutons
Garden Fresh Vegetable Basket with Ranch Dip in Carved Cabbages

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Custom Blend Coffee, Herbal and English Tea

17.89 to 19.62 per guest based on 100 guests

The Classic Dinner Buffet

Chicken Piccata
(plump boneless breasts in rich lemon-caper sauce)
Tender Rice Pilaf with Toasted Almonds
Butter Glazed Julienne Carrots
Traditional Caesar Salad with Imported Parmesan Cheese & Herbed Croutons
A Selection of Northwest and Imported Cheeses Garnished with Red Flame Grapes
Served with Baguettes and Crackers
Imported French Wicker Baskets Filled with Our Favorite Breads: French Scissor Rolls, Multigrain Rolls, Soft Italian Breadsticks
Whipped Sweet Butter

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Custom Blend Coffee, Herbal and English Teas

17.63 to 19.39 per guest based on 100 guests

A Tuscan Supper Buffet

Breast of Chicken Tuscany
(boneless breasts gently simmered with tomatoes, artichoke hearts and black olives)
Orzo Pasta with Sweet Pepper Confetti
Grilled Vegetables Topped with a Light Dusting of Crumbled Feta Cheese
A Still Life of Sliced Sweet Melons, Strawberries, Pineapple and Flame Red Grapes
Arranged on Imported White Italian Platters
A Salad of Baby Lettuces and Tender Greens with Crumbled Bleu Cheese, Toasted Pecans and Raspberry Vinaigrette
Crusty Scissor Rolls, Soft Herbed Breadsticks, Three Seeded Baguettes
Whipped Garlic Butter

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Custom Blend Coffee, Herbal and English Teas

20.96 to 23.15 per guest based on 100 guests

The Pan-Asian Dinner Buffet

Ginger Plum Chicken
(Chinese plum sauce, fresh ginger & sweet onions, garnished with scallions)
Tender Jasmine Rice with
Fragrant Toasted Coconut
Stir-Fried Asian Vegetables with Rich Soy Glaze
A Salad of Crisp Romaine Lettuce and Tender
Baby Greens with Sliced Water Chestnuts,
Slivered Almonds, Sliced Sweet Red Onions,
Honey-Lime Dressing
Seasonal Fresh Fruits, Melons & Strawberries
-Or- Garden Vegetables with Spicy Peanut Dip
Three Seeded Long Bread Loaves,
Whipped Butter
Baskets of Fortune Cookies

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Custom Blend Coffee, Herbal and English Teas

19.85 to 21.93 per guest based on 100 guests

The Pacific Rim Dinner Buffet

Sesame Ginger Northwest Salmon Side Filets
Garnished with Black and White Sesame Seeds
Ginger Plum Chicken
(boneless breasts in Asian plum sauce)
Fragrant Jasmine Rice Enhanced with
Toasted Almonds and
Diced Sweet Red Peppers
Thai Noodle Salad with Sesame Seed Dressing
Mixed Young Salad Greens with
Seasonal Fruit, Red Onion Rings and
Honey Lime Dressing
Imported Wire Baskets Overflowing with
Our Favorite Artisan Breads:
Roasted Garlic and Ciabatta Rustic Breads,
Crusty French Rolls, Triple Seeded Baguettes,
Whipped Sweet Butter

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Custom Blend Coffee, Herbal and English Teas

22.75 to 25.15 per guest based on 100 guests

Northwest-Italiano Dinner Buffet

Northwest King Salmon Side Filets
Served with Cucumber Dill Sauce
Bow Tie Pasta with Smoked Chicken and
Sautéed Mushrooms in Pesto Cream Sauce
Penne Pasta in Garden Marinara Sauce
Red Pepper Flakes & Parmesan Cheese
(served to the side)
Classic Caesar Salad with
Imported Parmesan Cheese & Rustic Croutons
Garden Fresh Vegetables with
Spinach Dip Presented in Carved Cabbages
Triangular Wire Baskets filled with
Crusty French Scissor Rolls and
Soft & Crispy Breadsticks,
Whipped Garlic Butter

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Custom Blend Coffee, Herbal and English Teas

21.56 to 23.91 per guest based on 100 guests

The Groom's Choice Dinner Buffet

Dry-Rubbed California Beef Tri Tips,
Chef Grilled and Served with
Rich Mushroom Sauce
Chicken Piccata
Garlic Mashed Baby Red Potatoes
Sautéed Green Beans Almondine
A Salad of Mixed Baby Greens and
Crisp Romaine Lettuce
Tossed with Creamy Italian Dressing
A Selection of Cheeses and Layered Tortas
Tiered on Natural Stone Tiles, Garnished with
Red Flame Grapes,
Sliced Baguettes and Premium Crackers
Beautiful Garden Fresh Vegetables with
Country Herb Dip Presented in
Carved Cabbage Bowls
Oatmeal Topped Wheat Rolls, Whipped Butter

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Colombian Roast Coffee, Herbal & English Teas

24.89 to 27.57 per guest based on 100 guests

A French Countryside Dinner Buffet

Stuffed Mushrooms Provencale'
Triple Cheese Toasts
Warm Brie and Berry Tarts
5.45 per guest
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Basil Glazed Northwest King Salmon Side Filets
Marinated Roast Loin of Pork with
Savory Apricot Ginger Chutney
Orzo Pasta Salad w/ Sweet Red Peppers
Sliced Ripe Tomatoes with Fresh Mozzarella
Cheese and a Chiffonade of Fresh Basil
A Salad of European Greens & Bleu Cheese
Crumbles Dressed with
Fresh Strawberry-Honey Vinaigrette
A Bountiful, Multilevel Arrangement of Seasonal
Fresh Fruits, Cantaloupe, Honeydew,
Watermelons, Strawberries, Hawaiian
Pineapple & Red Flame Grapes
Sourdough Rolls, Crusty Rustic Baguettes,
Whipped Sweet Butter
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French Roast Coffee, Herbal and English Teas

26.28 to 28.91 per guest based on 100 guests

The Signature Dinner Buffet

Glazed King Salmon Sides Served With
Cucumber Dill Sauce
Breast of Chicken Piccata
(boneless breasts in lemon-caper sauce)
Rosemary Roasted Red Potatoes
A Salad of European Greens & Bleu Cheese
Crumbles Tossed with Raspberry Vinaigrette
A Cascading, Tabletop Display of Whole and
Sliced Fresh, Seasonal Melons, Pineapple,
Red Flame Grapes and Strawberries
-Or- Crisp Garden Vegetables with
Bleu Cheese Dip in Carved Cabbages
Braided Bread Wreaths Arranged with
Scissor Rolls, Honey Wheat Rolls &
Crusty Baguettes
Whipped Sweet Butter
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Custom Blend Coffee, Herbal and English Tea

27.94 to 30.93 per person based on 100 guests

A Sumptuous Feast Dinner Buffet

Gorgonzola & Pistachio Lollipops
2.50 per guest
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Northwest King Salmon Side Filets served with
Lemon-Almond Sauce to the Side
Marinated Flank Steak, Grilled on site,
Carved & Topped with
Warm Parmesan-Basil Butter Sauce
Bleu Cheese Roasted Baby Red Potatoes
Tortellini Alfredo Pasta Salad
Tender European Greens Garnished with
Caramelized Pecans, Red Onions and
Fresh Strawberry Dressing
A Spectacular Tabletop Display of
Whole and Sliced Cantaloupe, Honeydew and
Watermelons, Hawaiian Pineapple,
Seedless Grapes and Strawberries
Braided Poppyseed and Sesame Bread Wreaths
Displayed with Canlis Sourdough Rolls,
Roasted Garlic Bread, Honey Wheat Rolls
Whipped Garlic Butter
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French Roast Coffee, Herbal and English Tea

28.98 to 32.07 per person based on 100 guests

Alfresco Country Buffet

Roasted Boneless Loin of Pork with
Apple-Mango Chutney to the Side
Grilled Chicken Satays with
Creamy Peanut Sauce
Orzo Pasta, Basil, Black Olive & Feta Salad
Baby Spinach Salad with
Mandarin Oranges, Slivered Almonds,
Red Onion Rings, Raspberry Dressing
Seasonal Fresh Fruits, Melons & Strawberries
Crudite' Nouveau: Tiered Levels of Living Wheat
Grass with Galvanized and Glass Vessels
Filled with Colorful Vegetables with Spinach,
Curry and Country Herb Dips
Imported Wire Baskets Brimming with
Old World Breads and Flatbreads
Whipped Sweet and Sun-Dried Tomato Butter
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Custom Blend Coffee, Herbal and English Tea

26.82 to 29.70 per person based on 100 guests

Father-of-the-Bride Dinner Buffet

Bleu Cheese and Toasted Walnut Crostini
NW Crab Cakes with Sweet Chili Sauce
(served on silver trays)
5.90 per guest

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Succulent Chef-Carved Prime Rib of Beef
Served with Zesty Horseradish
Boneless Breast of Chicken Tuscany
*(slowly simmered with tomatoes,
artichoke hearts & ripe black olives)*
Roasted Garlic Mashed Potatoes
Fragrant Basmati Rice Pilaf with
Toasted Almonds and Diced Sweet Peppers
Traditional Caesar Salad with
Imported Parmesan Cheese & Garlic Croutons
Seasonal Fresh Fruit and Melons
Artistically Displayed on French White Platters
Braided Bread Wreaths Arranged with
Canlis Sourdough Rolls, Honey Wheat Rolls
Butter Flake Rolls, served with
Whipped Butter

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French Roast Coffee, Herbal and English Teas

32.10 to 35.39 per guest based on 100 guests

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Dark Dipping Chocolate with Seasonal Fruit,
Marshmallows, Pretzels, Mini-Cream Puffs and
Snuffin's Homemade Biscotti
3.50 per guest

Gibraltar Dinner Buffet

Caprese Salad on Bamboo Skewers
Bacon Wrapped Spiced Yams
A Medley of Wild Mushrooms in Petite Pastry
(passed butler-style by uniformed wait staff)
6.45 per guest

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A Composed Salad of Crisp Romaine Lettuce,
Bleu Cheese and Ruby Red Grapefruit Sections,
A "Shot" of Vibrant Blueberry Vinaigrette
(served as separate salad course)

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Oven Roasted Tenderloin of Beef
Carved and Presented with
Apricot Ginger Chutney or Horseradish Sauce
Moroccan Chicken
*(boneless breasts simmered with apricots,
sultana raisins, sweet red onions & Dijon)*
Lemon Scented Rice Pilaf
Cous Cous with Almonds and Dates
Gingered Baby Green Beans
A Quartet of Melons:
Crenshaw, Cantaloupe, Honeydew,
Seedless Watermelon Drizzled with
Fresh Citrus Sauce
Crusty Rustic Breads & Nine Grain Dinner Rolls
Sweet Whipped Butter

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French Roast Coffee and a Selection of Teas

37.35 to 40.20 per guest based on 100 guests

The Mt. Rainier Dinner Buffet

Tequila Lime Prawn Shooters with
Chipotle Lime Sauce
Gorgonzola and Pistachio Crostini
(passed butler style on flower garnished trays)
4.90 per guest

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Baby Lettuce and Tender Field Greens Salad,
Bleu Cheese Crumbles, Toasted Pecans and
Strawberry-Honey Vinaigrette
(plated and served at table)

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Succulent Chef Carved Prime Rib of Beef
Served with Zesty Horseradish
Northwest King Salmon Side Filets with
Lemon Almond Sauce to the Side
Roasted Garlic Mashed Red Potatoes
A Medley of Grilled and Roasted Vegetables
Garnished with a Chiffonade of Fresh Basil
A Snuffin's Signature Display:
A Bountiful, Cascading Arrangement of
Whole and Sliced Cantaloupe, Honeydew and
Watermelon, Hawaiian Pineapple, Seedless
Grapes and Ripe Strawberries
Crispy Garden Vegetables with
Spinach Dip Presented in Carved Cabbages
French Wire Baskets of Rustic Peasant Breads
Scissor Rolls and Honey Wheat Rolls
Whipped Garlic Butter and Sweet Butter

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Decaf French Roast Coffee, Herbal Teas

36.62 to 39.96 per guest based on 100 guests

What makes Snuffin's Catering different?

OUR PRESENTATION !

Our servers are trained to cater to your every need – they're there for you and your guests from start to finish of your special day. And our food presentation.....
The most elegant in the Pacific Northwest!

Milano Seated Dinner

Portobello and Crimini Mushroom Bruchetta
With Melted Mozzarella Cheese Crust
Warm Brie and Berry Tarts
Bacon Parmesan Breadsticks
(butler served on flower garnished silver trays)
6.00 per guest

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A Composed Salad of European Baby Greens,
Sliced Strawberries, Red Onion Rings,
Toasted Walnuts, & Raspberry Vinaigrette

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Basil Glazed King Salmon Side Filets
Pecan Chicken Breasts Drizzled with
Gorgonzola Cream Sauce
Garlic Mashed Yams
Emerald Green Beans with Red Pepper Dice
Crusty Rustic Breads, Sweet Butter Balls

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Regular French Roast Coffee,
Assorted Herbal Teas

29.60 to 32.66 per guest based on 100 guests

Surf and Turf Seated Dinner

Portobello and Asiago Cheese Quesadillas
Wonton Cups with Roasted Vegetables
(butler passed on silver trays)
4.50 per guest

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A Plated Salad of Baby Lettuces and Tender
Field Greens, Gorgonzola Cheese Crumbles,
Caramelized Pecans, Blueberries and
Fresh Strawberry Vinaigrette

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Sesame Ginger Northwest King Salmon Filets
Garnished with Black and White Sesame Seeds
Oven Roasted Tenderloin of Beef with
Shitake Madeira Sauce
Garlic Chive Mashed Potatoes
Grilled Seasonal Vegetables
Rustic Olive Bread and Ciabatta Bread
Sweet Butter Balls

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Decaf and Regular French Roast Coffee,
Assorted Herbal Teas

35.47 to 39.25 per guest based on 100 guests

Our Bride's Favorite Buffet

Crab & Artichoke Soufflé in Fluted Phyllo Cups
Savannah Sweet Onion Corn Cakes
Spanakopita with Tzatziki Sauce
(passed on flower garnished silver trays)
6.15 per guest

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Northwest King Salmon Side Filets Served with
Lemon-Almond Sauce to the Side
Marinated Flank Steak, Grilled on site, Sliced &
Served with Zesty Horseradish and
Apricot Ginger Chutney
Grilled Malaysian Prawns en Brochette
Baby Red Potato and Cucumber Salad
Sliced Tomatoes w/ Mozzarella Cheese & Basil
Tuscan White Bean Salad with Kalamata Olives
A Medley of Grilled and Roasted Vegetables
With Portobello Mushrooms
A Sumptuous Snuffin's Signature Display of
Whole and Sliced Cantaloupe, Honeydew and
Watermelons, Hawaiian Pineapple, Seedless
Grapes and Strawberries

Braided Poppyseed and Sesame Bread Wreaths
Displayed with Crusty Sourdough Rolls,
Roasted Garlic Bread, Ciabatta,
Soft and Crispy Sesame Grissini
Whipped Garlic Butter, Sweet Butter

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Starbucks French Roast Coffee and Herbal Teas

43.55 to 47.95 per guest based on 100 guests

An Elegant Dessert Table:

Strawberry & Grand Marnier Crème Martinis,
Chocolate Mousse "Shots",
Cassis Mousse Tarts, Raspberries Romanoff
Lemon Curd Tarts, Petite Cream Puffs
6.99 per guest

Want to make changes or substitutions to our menus? No problem! We're always happy to customize our menus to make them just perfect for you!

Sharon's Fantasy Wedding Supper Buffet

"If I were to choose all my very favorite foods for the perfect wedding supper, this would be it!"

Bacon Wrapped Spiced Yams
Warm Brie and Blackberry Tarts
Coconut Prawns with Apricot Ginger Chutney
Maki Sushi with Pickled Ginger,
Wasabi & Shoyu
(appetizers will be artfully arranged on our unique serving trays, garnished with fresh flowers & passed by uniformed staff)
9.20 per guest

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Bleu Lu Salad Plated & Served as First Course:
Tender Baby Euro Greens with Blueberries,
Crumbled Bleu Cheese, Caramelized Pecans,
Fresh Strawberry Vinaigrette

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Grilled Flank Steak: Chef Carved, Served with
Warm Basil-Parmesan Butter Drizzle
Sesame Ginger Northwest Salmon Side Filets
Garnished with Black and White Sesame Seeds
Bleu Cheese Roasted Baby Red Potatoes
Baked Orzo Pasta with Spinach & Bleu Cheese,
Dusted with Toasted Walnuts
Fresh Asparagus w/ Ribbons of Curry Crème
Sliced Ripe Specialty Tomatoes with
Fresh Mozzarella Cheese & Basil Vinaigrette
A Medley of Grilled and Roasted Vegetables
With Portobello Mushrooms
Minted Watermelon Salad with Feta Cheese
Braided Poppyseed and Sesame Bread Wreaths
Displayed with a Variety of Rustic Breads
Whipped Sweet Butter and Extra Virgin Olive Oil

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A Specialty Coffee Bar Featuring
French Roast Coffee, Whipped Kahlua Cream
Assorted Herbal Teas

38.73 to 42.75 each based on 100 guests

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Snuffin's Unique "Chocolate River" Station:
Rich, Dark Dipping Chocolate with
Strawberries or Bananas (seasonal availability)
Marshmallows, Pretzels, Chopped Nuts,
Baby Cream Puffs
Illuminated by Shimmering Votive Candles
6.95 per guest

ADDITIONAL ITEMS (priced per person)

These items are priced as an addition to an existing menu

Premium Prawns with Cocktail Sauce (3 each).....	3.95
Malaysian Prawns (3 each)	3.95
Fresh Northwest Salmon Sides – Fabulous!.....(approx. market rate).....	6.80
Thai Chicken Satays with Peanut Sauce (2 per person)	4.95
Crispy Chicken Drumettes	3.25
Meatballs, Your Choice of Sauce (four per person)	3.25
Fresh, Seasonal Fruit and Melon Trays.....	3.35
Snuffin’s Famous Baked Potato, Bacon & Sour Cream Salad	2.15
Oriental Pea and Chilean Shrimp Salad	2.25
Broccoli, Bacon and Sunflower Seed Salad	2.25
Grilled and Roasted Vegetables with a Dusting of Feta Cheese.....	3.25
Ripe Tomatoes w/ Fresh Mozzarella Cheese & Basil (seasonal)	2.25
Blackberry and Toasted Almond Brie w/ Sliced Baguettes.....	1.95
Mushroom Stuffed Brie Wrapped in Puff Pastry w/ Sliced Baguettes.....	2.25
Starbucks Coffee.....	.65
Sparkling Citrus (or) Cranberry Bliss Punch.....	1.00
Sparkling Citrus (or) Cranberry Bliss Punch....(as only beverage).....	1.75

APPETIZERS SUITABLE FOR BUTLER SERVICE: (priced per person)

Crab & Artichoke Soufflé in Fluted Phyllo Cups (need oven)	2.25
Savannah Sweet Onion Corn Cakes (need oven).....	1.95
Warm Brie and Blackberry Tarts (need oven)	1.75
Savory Goat Cheese & Caramelized Onion Tarts (need oven).....	1.95
Northwest Crab Cakes w/ Sweet Chili Sauce.....	3.95
Curried Almond Chicken Nesting on a Porcelain “Fish” Spoon.....	2.25
Sautéed Crimini & Portobello Mushroom Tartlets	1.95
Kefta (Moroccan Meatballs) in a Pool of Tzatziki	2.25
Daikon Beef with Roasted Garlic & Chives on a Porcelain “Fish” Spoon	2.50
Soup Sips (seasonal choices) Served in Clear Vessels.....	1.95-2.25
Smoked Salmon Hash on Wonton Triangles with Wasabi Crème	2.50
California Roll Sushi (vegetarian).....	2.95
Gorgonzola & Pistachio Crostini.....	1.95
Gorgonzola Lollipops	2.50
French Brie Cheese with Crimini Mushroom Confit in Tiny Tart Shells	2.25
Portobello & Crimini Mushroom Bruchetta Topped with Melted Mozzarella Cheese (need oven)	1.95
Kalamata Olive & Pesto Crostini	1.75
Mushrooms Stuffed with Bleu Cheese & Toasted Walnuts (need oven)	1.95
Triple Cheese Toasts (need oven).....	1.75
Crab Stuffed Mushrooms (need oven).....	2.25
Stuffed Mushrooms Provencale’ (need oven).....	1.95
Spanakopita (flaky filled phyllo pastry) with Tzatziki Sauce.....	1.95
Tequila-Lime Prawn Shooters with Chipotle Lime Sauce	2.95
Ocean Prawn Shooters with Horseradish Cocktail Sauce.....	2.95
Guacamole Shrimp Tostadas on Blue Corn Chips.....	2.75
Malaysian Prawns	2.95
Portobello Mushroom & Roasted Red Pepper Quesadillas	2.00
Bacon Parmesan Breadsticks (need oven)	2.00
Smoked Salmon and Cucumber Bites	1.75
Chocolate Dipped Strawberries (seasonal)	2.50
Caprese Salad on a Bamboo Skewer.....	2.50

SIGNATURE ITEMS: (priced per person)

These items are priced as additions to an existing menu

A Multi-level Tabletop Display of Seasonal Fresh Fruits, Sweet Melons, Red Flame Grapes, and Ripe Strawberries.....	3.85
Appetizer Cheese Table Display Tiered on Natural Ceramic Tiles, Garnished with Flame Red Grapes, Cascading Ivy, Sliced Baguettes & Crackers	3.95
Crudite' Nouveau: Tiered Levels of Living Wheat Grass with Galvanized and Glass Vessels Filled with Colorful Vegetables with Spinach, Curry and Country Herb Dips	3.50
Thai Chicken Satays with Peanut Sauce (cooked on site)	4.65
Prime Rib of Beef, Carved Tableside.....	market price
Garlic & Pepper Roasted Beef Tenderloin, with Petite Onion Rolls, Roasted Red Pepper Mayonnaise	market price
Roasted Pork Loin with Apple-Mango Chutney.....	4.95
Bread Display with Braided Sesame Bread Wreaths with Flavored Breadsticks, Soft & Crusty Rolls, Garlic Butter & Sun Dried Tomato Butter.....	3.25
Made-to-Order Pasta Station: Your Choice of Three Pastas And Three Fresh Sauces.....	(beginning at 6.50)
Risotto Station: Chef Station with assorted toppings, cooked on site	(beginning at 4.50)
Sizzle Wok! Chicken & Vegetable Saute' Station...(beginning at).....	3.95
Chocolate Fondue with Juicy, Ripe Strawberries (seasonal)	2.50
Dark Dipping Chocolate with Seasonal Fruit, Marshmallows, Pretzels, Mini Cream Puffs and Snuffin's Own Biscotti	3.50
Snuffin's Unique "Chocolate River" Station: Rich, Dark Dipping Chocolate with Strawberries or Bananas (seasonal availability) Marshmallows, Pretzels, Chopped Nuts, Baby Cream Puffs Illuminated by Shimmering Votive Candles	6.95
Bananas Foster over Dark Chocolate Brownie, Topped with Whipped Cream (Chef Station).....	4.95
A Make-Your-Own Ice Cream Sundae Bar.....	4.50
Double Chocolate Brownie Sundae Bar.....	4.50
Made-To-Order Seltzer Bar	2.25
Fresh Lemonade Station decorated w/ ivy and baskets of lemons.....	2.25
Strawberry Lemonade Station (seasonal).....	2.50

VISIT OUR WEB SITE AT www.snuffins.com FOR INFORMATION ON:

- Recommended vendors and links
- Costs for rental equipment
- Photos of our exceptional food styling and presentation
- Reception location information, links and photos