

**SNUFFIN'S CATERING WEDDING MENUS**  
**6/2010**

**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 Fresh, Crisp Mix of 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

~  
Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

15.98 to 17.85 per guest based on 100 guests

**An Italian Supper Buffet**

A Crowd Pleaser!

Penne Pasta in Garden Marinara Sauce with Italian-Style Meatballs  
*(Chef's secret recipe!)*  
Parmesan & Red Pepper Flakes to the Side  
Thinly Sliced Roast Beef, Ham and Turkey  
Sliced Swiss and Cheddar Cheeses  
Freshly Baked Grain and White Rolls  
Dijon-Mayonnaise  
Classic Caesar Salad with Imported Parmesan Cheese and Croutons  
Garden Fresh Vegetable Basket with Ranch Dip in Carved Cabbages

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Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

16.45 to 17.98 per guest based on 100 guests

**The Classic Dinner Buffet**

Chicken Piccata  
*(tender, golden browned boneless breasts in rich lemon butter-caper sauce)*  
Tender Rice Pilaf with Toasted Almonds  
Orange Ginger Glazed Julienne Carrots  
Classic Caesar Salad with Imported Parmesan Cheese & Herbed Croutons,  
Cardini's Original Caesar Dressing  
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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Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

17.63 to 19.64 per guest based on 100 guests

**A Tuscan Supper Buffet**

Breast of Chicken Tuscany  
*(plump boneless breasts gently simmered with tomatoes, artichoke hearts and black olives)*  
Orzo Pasta with Sweet Pepper Confetti  
Grilled Seasonal 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 Refreshing Mix 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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Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

21.29 to 23.85 per guest based on 100 guests

### **The Pan-Asian Dinner Buffet**

Ginger Plum Chicken  
*(a delectable blend of tender breasts, Chinese plum sauce, fresh ginger & sweet onions)*  
Fragrant Jasmine Rice with  
Toasted Coconut Flakes  
Stir-Fried Fresh 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  
An Array of Seasonal Fresh Fruits,  
Melons, Red Flame Grapes & Strawberries  
-Or- Garden Vegetables with Spicy Peanut Dip  
Three Seeded Long Bread Loaves,  
Paired with Whipped Butter  
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Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

19.99 to 21.95 per guest based on 100 guests

### **The Pacific Rim Dinner Buffet**

Sesame Ginger Northwest Salmon Side Filets  
Garnished with Black and White Sesame Seeds  
Asian Inspired Ginger Plum Chicken  
*(juicy, boneless breasts in 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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Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

23.87 to 26.73 per guest based on 100 guests

### **Northwest-Italiano Dinner Buffet**

Classic Northwest King Salmon Side Filets  
Offered with Cucumber Dill Sauce  
Bow Tie Pasta with Smoked Chicken &  
Sautéed Mushrooms  
In a Delicious Pesto Cream Sauce  
Penne Pasta in Our 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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Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

22.69 to 25.41 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  
Italy's Favorite Chicken Piccata  
Garlic Mashed New Crop Baby Red Potatoes  
Sautéed Green Beans Almondine  
A Refreshing Salad of Mixed Baby Greens and  
Crisp Romaine Lettuce & Vegetables  
Tossed with Creamy Italian Dressing  
A Selection of Cheeses and Artisan 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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Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

25.34 to 28.38 per guest based on 100 guests

**A French Countryside Dinner Buffet**

Savory Stuffed Mushrooms Provencale'  
Triple Cheese Toasts  
Warm French Brie and NW Berry Tarts  
5.45 per guest  
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Basil Glazed Northwest King Salmon Side Filets  
Dry-Rubbed Roast Loin of Pork with  
Flavorful Apricot Ginger Chutney  
Orzo Pasta Salad w/ Sweet Red Peppers  
Perfectly Ripened Tomatoes with  
Fresh Mozzarella Cheese and a  
Basil Leaf Chiffonade  
A Salad of European Greens & Bleu Cheese  
Crumbles Dressed with  
Our Own 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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Freshly Brewed French Roast Coffee,  
Assorted Herbal and English Teas

27.63 to 30.94 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 butter-caper sauce)*  
Rosemary Roasted Red Potatoes  
A Salad of European Greens & Bleu Cheese  
Crumbles Tossed with Raspberry Vinaigrette  
A Tiered Display of Whole and  
Sliced Fresh, Seasonal Melons, Hawaiian  
Pineapple, Red Flame Grapes and  
Red, Ripe Strawberries  
-Or- Crisp Garden Vegetables with  
Bleu Cheese Dip in Carved Cabbages  
Crusty Scissor Rolls, Honey Wheat Rolls &  
Crusty Baguettes  
Whipped Sweet Butter  
~

Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

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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A Pacific Northwest Favorite:  
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  
Kalamata Olive and Roasted Garlic  
Rustic Breads, Canlis Sourdough Rolls,  
Oatmeal Topped Wheat Rolls  
Whipped Garlic Butter  
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Freshly Brewed French Roast Coffee,  
Assorted Herbal and English Teas

30.87 to 33.96 per person based on 100 guests

**Alfresco Country Buffet**

Juicy & Tender Roasted Loin of Pork with  
Apple-Mango Chutney to the Side  
Grilled Chicken Satays with  
Piquant Peanut Sauce  
Orzo Pasta, Basil, Black Olive & Feta Salad  
Baby Spinach Salad Paired 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 Accompanied by  
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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Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

26.82 to 29.77 per person based on 100 guests

### **Father-of-the-Bride Dinner Buffet**

Aged Bleu Cheese and Toasted Walnut Crostini  
Northwest Crab Cakes with  
Sweet Chili Dipping Sauce  
*(served on silver trays)*  
5.90 per guest  
~

The Perfect Chef-Carved Prime Rib of Beef  
Served with Zesty Horseradish  
Breast of Chicken Tuscany  
*(tender boneless breasts 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, Melons, Pineapple,  
Seedless Grapes and Strawberries  
Artistically Displayed on Tiered  
French White Platters  
Canlis Sourdough Rolls, Honey Wheat Rolls  
Butter Flake Rolls, served with  
Whipped Butter  
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Freshly Brewed French Roast Coffee,  
Assorted 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 Pastry Cups  
*(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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Slow Roasted Tenderloin of Beef,  
Chef-Carved and Presented with  
Apricot Ginger Chutney or Horseradish Sauce  
Moroccan Chicken  
*(boneless breasts simmered with apricots,  
sultana raisins, sweet red onions &  
Dijon mustard)*

Lemon Scented Rice Pilaf  
Pearl Cous Cous with Toasted Almonds and  
Minced Dates  
Gingered Baby Green Beans  
A Refreshing 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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Freshly Brewed French Roast Coffee,  
Assorted Herbal and English Teas

39.96 to 44.21 per guest based on 100 guests

### The Mt. Rainier Dinner Buffet

Tequila Lime Prawn Shooters with  
Chipotle Lime Sauce  
Caramelized Onion & Goat Cheese Tarts  
(passed butler style on flower garnished trays)  
5.20 per guest  
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Baby Lettuce and Tender Field Greens Salad,  
Topped with Aged Bleu Cheese Crumbles,  
Toasted Pecans & 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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Freshly Brewed French Roast Coffee,  
Assorted Herbal and English Teas

39.65 to 43.90 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

Fabulous Portobello and Crimini Mushroom  
Bruchetta Topped with a  
Melted Mozzarella Cheese Crust  
Warm French Brie and Berry Tarts  
Bacon Wrapped Parmesan Breadsticks  
(*butler served on flower garnished silver trays*)  
6.00 per guest  
~

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  
~  
Freshly Brewed French Roast Coffee,  
Assorted Herbal and English Teas

30.48 to 33.73 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  
~

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

Sesame Ginger Northwest King Salmon Filets  
Garnished with Black and White Sesame Seeds  
Delicious Oven Roasted Tenderloin of Beef with  
Rich Shitake Madeira Sauce  
Garlic Chive Mashed Potatoes  
Grilled Seasonal Vegetables  
Rustic Olive Bread and Ciabatta Bread  
Sweet Butter Balls  
~  
Freshly Brewed French Roast Coffee,  
Assorted Herbal and English Teas

36.53 to 39.93 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  
~

Northwest King Salmon Side Filets Served with  
Lemon-Almond Sauce to the Side  
Marinated Flank Steak, Grilled on site, Carved &  
Served with Zesty Horseradish and  
Apricot Ginger Chutney  
Grilled Malaysian Prawns en Brochette  
Baby Red Potato and Cucumber Salad  
Vine Ripened Tomatoes Layered with  
Mozzarella Cheese & Basil Puree  
Tuscan White Bean Salad with Kalamata Olives  
An Abundance 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  
Crusty Canlis Sourdough Rolls,  
Roasted Garlic Bread, Ciabatta,  
Soft and Crispy Sesame Grissini  
Whipped Garlic Butter, Sweet Butter  
~

Starbuck's Fresh Brewed French Roast Coffee,  
Assorted Herbal and English Teas

43.83 to 48.25 per guest based on 100 guests

#### A Simply 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 French Brie and Blackberry Tarts  
Coconut Prawns with Apricot Ginger Chutney  
Maki Sushi Presented with Pickled Ginger,  
Wasabi & Shoyu  
(appetizers will be artfully arranged on  
our unique serving trays, garnished with  
fresh flowers & passed by uniformed staff)  
9.50 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-Honey Vinaigrette "Shots"  
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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 Vine Ripe Tomatoes with  
Fresh Mozzarella Cheese & Basil Vinaigrette  
A Medley of Grilled and Roasted Vegetables  
With Portobello Mushrooms  
Minted Watermelon Salad with Feta Cheese  
Kalamata Olive and Roasted Garlic  
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 to be added to an existing menu\*\*

Premium Prawns with Cocktail Sauce (3 each) .....	4.50
Malaysian Prawns (3 each) .....	4.50
Fresh Northwest Salmon Sides – Fabulous!.....(approx. market rate)...	ASK
Thai Chicken Satays with Peanut Sauce (2 each).....	4.95
Crispy Chicken Drummettes.....	3.25
Meatballs, Your Choice of Sauce (four each) .....	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 .....	3.25
Ocean Prawn Shooters with Horseradish Cocktail Sauce .....	3.25
Guacamole Shrimp Tostadas on Blue Corn Chips.....	3.25
Malaysian Prawns .....	3.25
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
<b>SIGNATURE ITEMS:</b> (priced per person)	
**These items are priced to be added 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

**A FEW THANK YOU NOTES FROM HAPPY CLIENTS:**

“The wedding was just wonderful. Everything we could have hoped for. Snuffin’s was wonderful! The tent, the food stations, the delicious food, the wonderful glasses of lemonade to start out with and, of course, your professional, smiling staff. We were all so happy with the beautiful tent and the way the tables looked. For me it was wonderful that I never considered worrying about any of the details because I was so confident in your management of the details. And in the end we were blessed with sunshine!

Please relay my sincere gratitude to all of your staff.”

Linda Remsberg, Thornewood Castle

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“I thought your team did a fantastic job! The food was fabulous and we received raves from the guests about the appetizers and the dinner buffet. I also have to admit, the staff was all super professional and I couldn’t have asked for better service and support. They were dressed nicely, very courteous to our guests and they did a perfect job on the catering. They worked hard and were absolutely what we were expecting (only better).

They also dealt with a few wrinkles quite nicely I might add. First, we had forgotten the liquor license at home and we had to run into Poulso and get another one. Second, we had to delay the ceremony by an hour as the ferries were backed up and guests came late. Despite this, your team adapted well, kept the food warm and what they served was just right and not dried out from sitting too long. It was just superbly run and I am so grateful to you and your team for that. It could have been a disaster and probably would have been with another caterer with less experience. Considering we were the first wedding in the new building, your team ran it like they had been doing it for years.

One other comment: The salmon was outstanding. I don't know where you get such fresh fish or how you prepared it but it was out of this world good. I will gladly recommend you to anyone else considering an event in the future. Aside from all that, you guys were also just good people. You helped me so much after my health problem and I never felt any kind of pressure or stress as a result. You guys put the human in humanity. We love Snuffins!”

Sharon and Dan Chastain, Port Gamble Vista Pavilion

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“Annie, everything was perfect. I planned for so long and finally the moment came. The presentation of the food was wonderful and was equally tasteful. I loved the basket we received right before we left the reception. It was so good to see you even though it was for a brief moment. Thank you so much for making a special trip to see me. Monica was very attentive to our needs. Will and I felt like royalty. The staffing was very pleasant and professional. Loved it!!!

I knew from the day we met back in June 2008 I was in good hands. Here we are 14 months later. I developed a strong trust in you and not once did I doubt your judgment. Your wisdom and experience provided guidance when I felt lost and helped me find my way. You and your staff ensured every detail was fine tuned to my specification. Words cannot express my deepest gratification. I hold a special place in my heart for you. All your efforts and hard work was noticed. It was truly magical.”

Pendora Shumate, Lacey Community Center

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