

SNUFFIN'S CATERING 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 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

The Classic Dinner Buffet

Chicken Piccata
*(tender, golden browned boneless breasts in
rich lemon-butter sauce)*
Tender Rice Pilaf with Toasted Almonds
Orange Ginger Glazed Julienne Carrots
Classic Caesar Salad with
Imported Parmesan Cheese and
Herbed Croutons and
Cardini's Original Caesar Dressing
A Selection of Cheeses & Artisan Tortas
Served with Baguettes and Crackers
Imported French Wire 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

17.93 to 19.76 per guest based on 100 guests

A Tuscan Dinner 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
Classic Caesar Salad with
Imported Parmesan Cheese and
Herbed Croutons and Caesar Dressing
Crusty Scissor Rolls, Soft Parmesan Breadsticks
Whipped Garlic Butter

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Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

20.99 to 23.58 per guest based on 100 guests

Traditional Roast Beef Dinner Buffet

Petite Baron of Beef Roast
Buffet Carved by our Uniformed Chef
With Horseradish Sauce and
Rich Beef Gravy
Fluffy Mashed Baby Red Potatoes
Sautéed Petite Green Beans
(cooked on-site)
Topped with Frizzled Sweet Onions
A Fresh, Crisp Mix of
Romaine & Iceberg Lettuce with
Scallions, Sliced Cucumbers, Black Olives and
Creamy Italian Dressing
Oatmeal Topped Wheat Rolls and
Diamond Dinner Rolls with
Whipped Sweet Butter

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Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

22.75 to 25.29 per guest based on 100 guests

SNUFFIN'S CATERING WEDDING MENUS

The Pan-Asian Dinner Buffet

Ginger Plum Chicken
(a delectable blend of boneless 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
Multigrain and Diamond Dinner Rolls
Paired with Whipped Butter
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Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

20.59 to 23.14 per guest based on 100 guests

The Pacific Rim Dinner Buffet

Sesame Ginger Northwest Salmon Side Filet
Garnished with Black and White Sesame Seeds
Asian Inspired Ginger Plum Chicken
(juicy, boneless breasts in plum sauce)
Tender Lemon Scented Rice Pilaf
Thai Noodle Salad with Julienned Vegetables and 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 served with Whipped Sweet Butter
~
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
~
Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

21.73 to 24.13 per guest based on 100 guests

The Groom's Choice Dinner Buffet

Dry-Rubbed California Beef Tri Tips,
Chef Grilled and Served with Velvety Beef Gravy
Breast of Chicken Marsala with Mushrooms & Artichokes
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
Oatmeal Topped Wheat Rolls
Whipped Butter
~
Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

24.99 to 27.57 per guest based on 100 guests

SNUFFIN'S CATERING WEDDING MENUS

A French Countryside Dinner Buffet

Savory Stuffed Mushrooms Provencal
Triple Cheese Toasts
Warm French Brie and NW Berry Tarts
5.45 per guest
~

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
~

Freshly Brewed French Roast Coffee,
Assorted Herbal and English Teas

27.94 to 30.99 per guest based on 100 guests

The Signature Dinner Buffet

Pan-Pacific Marinated King Salmon
Whole Side Filets
Breast of Chicken with Mushrooms & Artichokes
In a Rich Marsala 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 &
Multigrain Baguettes
Whipped Sweet Butter
~

Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

27.22 to 30.30 per person based on 100 guests

A Sumptuous Feast Dinner Buffet

Goat Cheese & Caramelized Onion Tarts
1.95 per guest
~

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
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
~

Freshly Brewed French Roast Coffee,
Assorted Herbal and English Teas

30.87 to 33.96 per person based on 100 guests

Alfresco Country Buffet

Tender & Juicy Roasted Loin of Pork with
Apple-Mango Chutney to the Side
Grilled Chicken Satays with
Piquant Peanut Sauce
Orzo Pasta with Roasted Squash,
Topped with Crumbled Gorgonzola Cheese
Baby Spinach and Greens 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 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
~

Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

27.65 to 30.50 per person based on 100 guests

SNUFFIN'S CATERING WEDDING MENUS

Father-of-the-Bride Dinner Buffet

Northwest Crab Cakes with
Sweet Chili Dipping Sauce
Bacon Wrapped Parmesan Breadsticks
(served on silver trays)
5.95 per guest

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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

~

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
preserved lemons, apricots, pine nuts,
sweet red onions & spices)*

Pearl Cous Cous with Toasted Almonds and
Minced Medjool 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

~

Freshly Brewed French Roast Coffee,
Assorted Herbal and English Teas

39.96 to 44.21 per guest based on 100 guests

Menu prices listed are per person, plus staff, service charge, rental items and/or paper goods and Washington State sales tax. Prices may fluctuate with seasonal availability and market prices.

Menus are based on a minimum number of 100 guests. If you have fewer than 100 guests, menu prices will be adjusted as appropriate.

Service charge covers operational costs such as food and bar liability insurance, van insurance and maintenance, administration costs, etc.

Staff gratuities are left to your discretion and average 60.00 to 70.00 per server.

P.S. We always pack a beautiful basket of goodies for the Bride and Groom!

SNUFFIN'S CATERING WEDDING MENUS

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
~

A Wedge of Crisp Romaine Lettuce with
Grape Tomatoes and Smoky Bacon,
Crumbled Gorgonzola Cheese and
Creamy Bleu Dressing
~

Succulent Chef Carved Prime Rib of Beef
Served with Zesty Horseradish
Northwest King Salmon Side Filets with
Cucumber Dill 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
French Wire Baskets of Rustic Peasant Breads
Scissor Rolls and Honey Wheat Rolls
Whipped Garlic Butter and Sweet Butter
~
Freshly Brewed French Roast Coffee,
Assorted Herbal and English Teas

38.85 to 42.83 per guest based on 100 guests

What makes Snuffin's Catering different?

Flexibility & Attention to Detail!

Just tell us your wishes and dreams for your
wedding reception – together we will create the
perfect menu for your day.

We will take care of ordering and set up of your
rentals, communication with your venue and
coordination with your other vendors. You can
just relax have a glorious wedding day!

Milano Seated Dinner

Fabulous Portobello and Crimini Mushroom
Bruschetta 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
~

Basil Glazed King Salmon Side Filets
Pecan Chicken Breasts Drizzled with
Gorgonzola Cream Sauce
Garlic Mashed Yams
Roasted Fresh Asparagus
Crusty Rustic Breads, Sweet Butter Balls
~

Freshly Brewed French Roast Coffee,
Assorted Herbal and English Teas

31.48 to 33.73 per guest based on 100 guests

Surf and Turf Seated Dinner

Portobello and Asiago Cheese Quesadillas
Wonton Cups with Roasted Vegetables
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

37.10 to 39.93 per guest based on 100 guests

SNUFFIN'S CATERING WEDDING MENUS

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, 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 and Ciabatta Breads,
Soft Parmesan Breadsticks and
Crispy Sesame Grissini
Whipped Garlic Butter, Sweet Butter

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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 "Cosmos,"
Chocolate Mousse "Shots,"
Cassis Mousse Tarts, Raspberries Romanoff,
Lemon Curd Tarts, Petite Cream Puffs
7.50 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 *exactly* what you
want for your special day.

Sharon's Fantasy Wedding Supper Buffet

*"If I were to choose all my very favorite foods
for the perfect wedding supper, this is 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
(artfully arranged appetizers 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
Pan-Pacific Marinated King Salmon
Whole Side Filets

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 & 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

A Tuxedo Pudding Station- Sheer Whimsey!

Creamy Chocolate & Vanilla Pudding
Served in Cosmos Glasses with
Tons of Toppers: Oreo Cookie Crumbles,
Mini Marshmallows, Mini M&M's,
Toffee Bits, Chopped Nuts and
Silky Whipped Cream
5.95 per guest

SNUFFINS CATERING WEDDING MENUS

ADDITIONAL ITEMS (priced per person, designed 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 Authentic Peanut Sauce (2 each)	4.95
Our own handmade 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 – French Roast85
Sparkling Citrus (or) Cranberry Bliss Punch.....	1.00
Sparkling Citrus (or) Cranberry Bliss Punch...(as only beverage)	1.75
Fresh Lemonade.....	1.95

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).....	1.95
Savory Goat Cheese & Caramelized Onion Tarts (need oven)	1.95
Northwest Crab Cakes w/ Sweet Chili Sauce	3.95
Chicken-Almond Asian Salad Nesting on a Porcelain “Fish” Spoon	2.25
Sautéed Portobello & Crimini Mushroom Tartlets.....	1.95
Kefta (Moroccan Meatballs) in a Pool of Tzatziki	2.25
Vindaloo Salmon Skewers with Raita	2.35
Sweet Chili-Lime Salmon Bites	2.35
Smoked Mozzarella & Sun Dried Tomato Tarts	1.95
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 Topping in Tiny Tart Shells	2.25
Porcini & Crimini Mushroom Mozzarella Bruschetta (need oven)	1.95
Kalamata Olive & Pesto Crostini	1.95
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 Provencal (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

SNUFFINS CATERING WEDDING MENUS

SIGNATURE ITEMS: *(priced per person, designed 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
Made-to-Order Pasta Station: Your Choice of Three Pastas And Three Fresh Sauces.....	(beginning at 6.95)

Risotto & Sizzle Wok Stations: See Action Stations (attached) for more choices

A Tuxedo Pudding Station- Creamy Chocolate & Vanilla Pudding Served in Cosmos Glasses with Tons of Toppers: Oreo Cookie Crumbles, Mini Marshmallows, Mini M&M's, Toffee Bits, Chopped Nuts and Silky Whipped Cream	5.95
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
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

SNUFFINS CATERING WEDDING MENUS

A FEW THANK YOU NOTES FROM HAPPY CLIENTS:

“We are thrilled with the delicious food and impeccable service you provided at Katie and Seth's wedding. Many guests made it a point to tell us how much they enjoyed the food and I was so happy that we had plenty for all! People raved about the cheese spreads and how they were presented. Everything on the menu was cooked to perfection and the flavors were outstanding. Thank you very much for helping to make the day so perfect.

Thank you again for everything.”

Linda Derrig, Pt. Gamble Pavilion, 7/2011

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“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 Remsburg, Thornewood Castle,

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“Someone long ago coined the phrase, "you only get one chance to make a first impression" and the Snuffin’s crew not only delivered an outstanding first impression, you created wonderful life long memories for us.

From the very first meeting Melissa and Eric felt a connection and a commitment to deliver from you, that was not evident with others they interviewed. Your assistance in guiding our thoughts and ideas put an outstanding touch of detail to Melissa and Eric's vision of their wedding

You and the Snuffin’s crew were efficient and courteous from the very moment you arrived, until we cleaned up and departed. We could not have made a better choice. From the quality of the food - to the presentation - to the service from yourself, the wait staff and bartender, Snuffin’s exceeded our expectations.”

Mike and Lois Umpstead, Laurel Creek Manor, 8/2011

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“We were and are delighted with Snuffin’s food and service. Thank you and your very competent staff for making Sarah’s wedding reception such a joyful occasion.

The bartenders, servers and captain were terrific. The Wild Salmon was super! We are satisfied customers!”

Marilouise Peterson, The Union Station Rotunda, 8/2011

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“We would like to thank you for the wonderful job you did for our daughter Katie’s wedding on June 12. The food was excellent and the service was outstanding. Thank you for make Katie and James’ special day extra special.”

Tina & Gene Royer, Pt. Gamble Pavilion, 6/2011

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# SNUFFINS CATERING WEDDING MENUS

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## 2011 RENTAL OPTIONS

### TABLEWARE (based on our rental china, etc.)

|    |                                                                                                                                                                                            |         |
|----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| #1 | Chinet dinner plates, fancy plastic flatware, paper cake plates, paper buffet & cake napkins, disposable coffee cups                                                                       | 1.80 pp |
| #2 | Scalloped-edge 10" acrylic plates, paper buffet & cake napkins, paper cake plates, fancy plastic flatware, disposable coffee cups                                                          | 2.85 pp |
| #3 | China buffet plates, stainless flatware for buffet, cloth napkins, disposable cake & coffee service, flutes for toast. <u>Tables not "set"</u>                                             | 3.55 pp |
| #4 | China buffet plates, glass coffee cups, water goblets, cloth napkins, flatware for buffet, disposable cake service. <u>Tables are "set"</u>                                                | 4.35 pp |
| #5 | China for buffet and cake, glass coffee cups, flatware, water goblets, cloth napkins, paper cake napkins, salt & peppers and water carafes on each table. <u>Tables are formally "set"</u> | 5.25 pp |

Bar glassware & flutes: 18.00/ case of 36. Allow 2-3 glasses per guest

### LINENS (each)

|                                                              |       |
|--------------------------------------------------------------|-------|
| Rectangular banquet cloth (60 x 120 inches) full color range | 10.25 |
| Round 90" cloth (drops to chair seat) full color range       | 10.75 |
| Round 120" cloth (floor length), full color range            | 14.75 |
| Buffet linen to floor, choice of colors                      | 20.00 |
| Linen napkin, full color range                               | .65   |
| Sheer 80" x 80" overlays, choice of colors                   | 11.00 |

### **Sheer chair ties and specialty linens - ask for pricing**

### TABLES & CHAIRS (each)

|                                                       |       |
|-------------------------------------------------------|-------|
| 60" round or square table, seats 8-10                 | 11.50 |
| Rectangular and serpentine serving tables             | 11.50 |
| All-white or black samsonite folding chairs           | 1.00  |
| White or natural wood folding chairs with padded seat | 2.95  |
| Bamboo folding chairs                                 | 2.95  |
| Gold, silver or mahogany ballroom chairs with cushion | 9.00  |

*Note: Delivery and labor charges will be quoted with each individual order.*