

ACTION STATIONS

Whether a cocktail party or wedding reception, your guests will enjoy the opportunity to participate in the **Action** of their food being prepared *right in front of their eyes!* The freshest ingredients, prepared to order by our trained culinary staff will be sure to please you and your guests.

Interactive food stations add excitement and flow to your event. Stations allow your guests to mingle and interact with our culinary specialists.

Choose three Action Stations to serve as a meal for your guests. Depending on how many guests you are anticipating, you may need more than one of the same station or you could add another station to the menu.

Two or three stations will accommodate your guest's appetites for a cocktail reception or a light supper -- add a few passed appetizers and your guests will be well satisfied.

One or two stations may be added to a traditional buffet to enhance a theme or to provide for dietary restrictions such as vegan or gluten-free diets.

Snuffin's Action Stations are designed for a minimum of 50 guests. Large groups can easily be accommodated by an increased number of stations and/or locations of stations.

Want something that you don't see in our stations menu? Just ask your event planner for more suggestions. We love to create new menus and dining experiences – just for you!

ACTION STATIONS

Chef Created Creamy Risotto Station:

Authentic Italian Risotto Featuring:
Caramelized Onions, Sautéed Mushrooms,
Roast Asparagus (seasonal)
Sweet Red Peppers, Petite Peas and
Aged Italian Parmesan Cheese
Crusty Ciabatta Bread with
Whipped Herb-Garlic Butter *-or-*
Kalamata Olive Tapenade
7.45 to 8.40 per guest
Add Grilled Chicken Breast
7.97 to 9.05 each

Pub-Style Beef Slider Station:

Grilled Beef Patties on Toasted Mini-Buns,
Creamy Bleu Cheese Sauce, Sautéed Onions,
Shredded Lettuce, Catsup & Mayonnaise
Snuffin's Famous Baked Potato Salad
*(baby red potatoes with bacon, scallions
and sour cream dressing)*
5.85 to 6.95 per guest

Sizzling Noodle Bar:

Yakisoba Noodles with Tender Breast of Chicken,
Stir Fried Bok Choy, Crimini Mushrooms,
Sweet Onions, Diced Sweet Peppers,
Zucchini, Slivered Scallions, and
Roasted Chopped Peanuts
Fortune Cookies
Served in Chinese Take Out Boxes with Chopsticks
6.95 to 7.75 per guest

Mac & Cheese Station:

"New" Fashioned Macaroni and Cheese:
Choice of Toppings: Apple Smoked Bacon,
Chopped Green Onions,
Buttered Bread Crumbs and
Cheddar and Asiago Cheeses
Grilled and Roasted Seasonal Vegetables
6.25 to 6.95 per guest

South of the Border Station:

Spicy Chicken Quesadillas
(chef sautéed at table), served with
Sour Cream and Salsa
Black Bean Salad with
Sweet Peppers, Cilantro and Roasted Corn
Mini-Corn Muffins
6.50 to 7.65 per guest

Tuscan Countryside Station:

A Many-Layered Display of Grilled Seasonal Vegetables:
Tender Zucchini, Sweet Peppers,
Sweet Onions, Crimini Mushrooms,
Roasted Garnet Yams Topped with Feta Crumbles
An Array of Artisan Breads: Crusty Ciabatta, Focaccia and
Roasted Garlic Breads with
Your Choice of Three Spreads:
Kalamata Olive Tapenade, Green Olive Tapenade,
Pineapple Onion Jam, Roasted Garlic Pesto,
Hummus *-or-* Extra Virgin Olive Oil
5.95 to 6.99 per guest

Argentinean Grill:

Argentinean Grilled Beef Skewers
(marinated and grilled flank steak)
Bright, Herb Chimichurri Sauce
Black Beans and Rice with Sweet Peppers
Garnet Yams Roasted with Garlic Pepper
8.95 to 9.98 per guest

Soft Taco Bar:

Featuring Warm Flour Tortillas,
Sonora-Style Shredded Beef *-or-*
Spicy Mesquite Chicken,
Shredded Cheddar and Pepper Jack Cheeses,
Scallions, Mild and Hot! Salsas, Sliced Black Olives,
Lettuce and Cilantro Sour Cream,
Blue and Yellow Corn Chips with Salsa
6.75 to 7.95 per guest

Bayou Country Station:

Andouille Sausage Skewers with
Sweet Onion Slices & Green Peppers
New Orleans "Dirty" Rice with Pecans
Red Beans Simmered with Smoked Ham
Mini-Corn Muffins
With Whipped Honey-Butter
8.90 to 9.97 per guest

Smashed Potato Martini Station:

Garlic or Regular Mashed Potatoes
Served in Stemmed Martini Glasses
With Your Choice of Three Condiments:
Velvety Shitake Mushroom Gravy
Chipotle Lime Butter,
Sour Cream, Bacon and Scallions
Roasted Garlic Pesto
5.95 to 6.85 per guest

ACTION STATIONS

Shake, Shake, Shake Salad Bar:

Cilantro- Lime Shrimptinis:

Asian Slaw Salad Topped with Cilantro-Lime Prawns,
Black Sesame Seeds, Honey Lime Dressing

BLTinis:

Chopped Romaine, Ripe Tomatoes, Crunchy Bacon,
Grated Parmesan Cheese, Herbed Croutons, Caesar Dressing
~Made to Order and Individually Shaken in Martini Shakers
& Poured into Stemmed Glasses~

8.10 to 9.50 per guest

Grilled Petite Beef Loin Sliders:

Grilled Petite Beef Loin
Seasoned with Snuffin's Signature Dry Rub,
Chef Grilled and Sliced to Order with
Onion Spiked Small Rolls,
Sautéed Onions, Gorgonzola and
Zesty Horseradish Crème Dressings,
Snuffin's Famous Baked Potato Salad
9.65 to 10.95 per guest

Eastern European:

Hungarian Goulash:

Tender, Braised Strips of Sirloin Steak
Simmered in Smoky-Sweet Hungarian Paprika
Served over Buttered Curly Egg Noodles
Sautéed Petite Green Beans with
Lemon Zest and Garlic
Dark Russian Rye Bread with Herb Butter
6.50 to 7.95 per guest

Prime Rib Stack:

Prime Rib of Beef, Roasted to Perfection,
Chef-Carved at Table and
Served over Garlic Mashed Potatoes
Rich Beef Gravy
Zesty Horseradish Sauce or
Wow! Hot Horseradish
10.75 to 11.89 per guest

'Tis the Season:

Chef Carved Natural Turkey Breast
(moist and oh-so-tender)
Fluffy Mashed Potatoes and
Rich Turkey Gravy
Traditional Seasoned Bread Stuffing
Orange-Cranberry Compote
9.65 to 10.99 per guest

Baked Potato Bar:

Tender, Baked Washington Russet Potatoes
Served with Sour Cream, Real Bacon Bits,
Shredded Tillamook Cheddar Cheese,
Salsa, Green Onions, Steamed Broccoli, and
Whipped Butter
(Gluten free. Can be vegetarian and/or
lactose free with adjustments)
5.75 to 6.50 per guest

Deep South Holiday:

Country Smoked Ham, Shaved onto
Petite Onion Rolls with Grainy Mustards to the side
Wild Rice and Toasted Pecan Salad
Grilled Green Zucchini and
Roasted Garnet Yams
8.50 to 9.70 per guest

Appetizer Steamed Clam Station

Locally Sourced Manila Clams,
Steamed in their own Juices in
Giant Pots right in front of your Guests!
Served with Drawn Butter and
Crusty French Bread
4.25 to 4.75 per guest

DESSERT STATIONS

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
4.25 to 4.95 per guest

Bananas Foster Station #1:

Bananas Sautéed in Brown Sugar, Butter,
And a Splash of Rum!
Served over Deep Chocolate Brownies
With a Scoop of French Vanilla Ice Cream
5.25 to 5.85 per guest

Winter Dessert Station:

Warm Amaretto-Poppyseed Bread Pudding
Served with Amaretto Sauce
Brandied Apple, Raisin and Walnut Cake
With Whipped Cream
Bourbon Street Bars
Banana Cream Tarts topped with
Toasted Coconut
6.95 to 8.25 per guest
Add Passed Option: Snuffin's Famous Polar Bears!
2.25 additional per guest

European Sweets Station:

(Some Possible Choices)

Dark Chocolate Mousse topped w/ Oreo Crumbs
Lemon Curd Tartlets
Chocolate Dipped Strawberries
Brandied Apple Cake w/ Whipped Cream
Bourbon Street Bars
Raspberry Mousse in Chocolate Cups
White Chocolate Tarts
Petite Macaroons
Brownie Bites with Marshmallow Fluff Tops
"Bedazzle My Bon-Bons"
Milk Shots w/ Warm Cookies
Tiny Pecan Pie Tassies
9.95 to 11.65 per guest

Strawberry Shortcake Station:

Ripe and Juicy Sliced Strawberries
Over Fluffy Biscuits -or-
Sherry Pound Cake Fingers and
Clouds of Whipped Cream
Served in a Footed Cosmos Glass
4.50 to 5.25 per guest

Bananas Foster Station #2:

Bananas Sautéed in Brown Sugar and Rum,
Served over Pound Cake Fingers with
Fluffy Whipped Cream,
Presented in a Stemmed Glass
5.65 to 6.25 per guest

Flowing and Glowing Chocolate River:

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 to 7.75 per guest

Chocolate Fondue Station

Dark Dipping Chocolate with Seasonal Fruit,
Marshmallows, Pretzels, Oreo Cookies and
Mini-Cream Puffs
3.50 to 3.95 per guest

Do-It-Yourself Ice Cream Sundae Bar:

Chocolate and Vanilla Ice Cream with
All the Trimmings:
Chocolate, Caramel and Strawberry Sauces,
Chopped Nuts, Toasted Coconut,
Sprinkles, Oreo Cookie Crumbs,
Maraschino Cherries and
Lots of Whipped Cream
4.95 to 5.50 per guest