

# SNUFFIN'S REHEARSAL DINNER MENUS

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## COUNTRY COOKOUT BUFFET

Barbecued Washington Grown Chicken  
Meaty Pork Ribs Bathed in Zesty Barbecue Sauce  
Old Fashioned Picnic Potato Salad  
Bar-B-Q Baked Beans  
Creamy Coleslaw  
Seasonal Fresh Fruits, Melons,  
Grapes & Strawberries Arranged on  
Imported White Italian Platters  
Crusty French Scissor Rolls, Sweet Butter

28.70/ 30-50 guests ~27.65/ 55-75 guests ~ 25.39 80-100 guests

Double Chocolate Brownies with Toasted Almonds  
Old Fashioned Lemon Bars with Raspberry Drizzle  
Decaf Colombian Coffee, English Tea

3.95 per guest

## PAN ASIAN DINNER BUFFET

Ginger Plum Chicken  
*(Chinese plum sauce, fresh ginger &  
sweet onions, garnished with scallions)*  
Coconut and Toasted Almond Rice Pilaf  
Sauteed Baby Green Beans with Lemon Zest  
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 and Strawberries  
Assorted Crusty French and Multi-Grain Rolls,  
Whipped Sweet Butter

25.62/ 30-50 guests ~ 23.75/ 55-75 guests ~ 21.45/ 80-100 guests

Key Lime Pie  
Topped with Fluffy Whipped Cream  
Decaf Colombian Coffee, English Tea

4.95 per guest

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## **TROPICAL FUN DINNER BUFFET**

Melt-in-Your-Mouth Tender Kahlua Pulled Pork  
Served on Petite Sweet Island Buns  
Coconut Chicken with Honey-Yogurt Sauce  
Polynesian Rice Salad with Pineapple and Sweet Peppers  
Thai Noodle Salad with Toasted Sesame Seeds  
Big Platters of Watermelon, Honeydew, Cantaloupe,  
Flame Red Grapes and Strawberries  
Mango Chutney Torta with  
Sliced Bread Rounds

26.95/ 30-50 guests ~ 25.25/ 55-75 guests ~ 23.45/ 80-100 guests

Bananas Sautéed in a Light Rum Glaze  
Over a Deep Chocolate Brownie  
Topped with Whipped Cream  
Decaf Colombian Coffee, English Tea

6.95 per guest

## **PACIFICA**

Sesame Ginger Salmon Side Filets with  
Black and White Sesame Garnish  
Coconut Chicken served with Coconut Yogurt Sauce  
Basmati Rice Enhanced by Sweet Peppers & Toasted Almonds  
Sautéed Baby Green Beans with  
Caramelized Onions and Pecans  
Tender Baby Greens and Crisp Romaine with  
Feta cheese, Toasted Almonds,  
Raspberry Dressing  
Multigrain Baguettes with Sweet Butter

31.95/ 30-50 guests ~ 29.82/ 55-75 guests ~ 28.65/80-100 guests

New York Cheesecake Topped with Northwest  
Berry Compote and Mascarpone Triple Cream  
Decaf Colombian Coffee, English Tea

7.25 per guest

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## **AL FRESCO ADVENTURE**

Tuscan Chicken  
*(tender boneless breasts with artichoke hearts,  
mushrooms & black olives in a rich Italian sauce)*  
Orzo Pasta Salad with Sweet Yellow and Red Peppers  
Tuscan White Bean & Kalamata Olive Salad  
Caprese Salad:  
Sliced Tomatoes, Fresh Mozzarella Cheese  
Dressed with Basil Vinaigrette  
White Italian Platters of Seasonal Fresh Fruits,  
Melons and Strawberries  
Imported Wire Baskets filled with  
Rustic Olive and Roasted Garlic Breads, Sweet Butter

25.95/ 30-50 guests ~ 23.95/ 55-75 guests ~ 20.77/ 80-100 guests

New York Cheesecake with Fresh Berries  
Decaf Colombian Coffee, English Tea

6.95 per guest

## **SNUFFIN'S SIGNATURE SELECTION**

Garlic and Pepper Roasted Beef Tenderloin with  
Roasted Garlic Mayonnaise & Zesty Horseradish Sauce  
Served on Petite Onion Rolls  
Basil Glazed King Salmon Side Filets with  
Lemon-Almond Sauce  
Oven Roasted Red Potatoes with  
Caramelized Onions and Green Scallions  
Wild & White Rice Salad with Artichoke Hearts,  
Sweet Bell Peppers & Toasted Pecans  
Grilled Vegetables Topped with Feta Cheese  
Mango Chutney Torta Served with  
Triple Seeded Baguettes, Sweet Butter

38.88/ 30-50 guests ~ 35.99/ 55-75 guests ~ 34.55/ 80-100 guests

Deep Chocolate Mousse Cake on a Puddle of Raspberry Coulis,  
Topped with Grand Marnier Creme and Dusted with Dutch Cocoa  
French Roast Coffee and a Selection of Herbal Teas

8.95 per guest