

SNUFFIN'S CATERING APPETIZER MENUS

All American Appetizer Buffet

Snuffin's Handmade Swedish Meatballs
Served Piping Hot!
Chicken Drumettes baked with
Crispy Sesame Crumbs
Smoked Salmon, Caper and Red Onion Terrine
Premium Cracker Assortment
Herb Roasted Red Potatoes with Bacon Ranch Dip
Domestic and Imported Cheeses,
Accented with Seedless Red Grapes and
Served with Sliced Baguettes
Crab & Artichoke Dip with Crackers
Blackberry Almond Brie with Baguettes
Crispy Fresh Vegetable Basket with
Country-Herb Dip

22.17 to 24.49 each based on 100 guests

The Pan Pacific Appetizer Buffet

Boneless Coconut Chicken Breasts with
Honey-Yogurt Dipping Sauce
Alder Smoked Salmon Sides served with
Mini-Bagels, Cream Cheese & Capers
Thinly Sliced Chinese Barbequed Pork with
Traditional Hot Mustard and
Black and White Sesame Seeds
Crab Stuffed Mushrooms
Bacon Parmesan Breadsticks
Mango Chutney Torta with
Sliced Baguettes
California Roll Sushi (vegetarian) with
Wasabi, Shoyu & Pickled Ginger
Crunchy Cauliflower and Sweet Carrots with
Spicy Peanut Dip

23.47 to 25.97 each based on 100 guests

The Pt Defiance Appetizer Buffet

Savannah Sweet Onion Corn Cakes
Gorgonzola and Pistachio Crostini
(passed on flower garnished trays)
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Grilled Beef Patties on Toasted Mini-Buns,
Bleu Cheese, Sautéed Onions,
Shredded Lettuce and Catsup
Ocean Prawns with Firecracker Cocktail Sauce
Presented on Ice in White Clam Shells
Chinese Barbecued Pork accompanied by
Traditional Hot Mustard and Sesame Seeds
Dijon Roasted Chicken with Honey-Dijon Sauce
Smoked Salmon Terrine with
Capers & Sweet Red Onions,
Kahlua Pecan Glazed Brie Wheel
Sliced Baguettes
Crunchy Cauliflower and Carrots with
Red Pepper Hummus

25.43 to 27.99 each based on 100 guests

The Salmon Beach Appetizer Buffet

Beef Tenderloin on Bruschetta with
Horseradish Sauce, Roasted Red Pepper Sauce
And Freshly Cracked Pepper
Teriyaki Chicken Satays with Sesame Seeds
And Spicy Peanut Sauce
Alder Smoked Salmon Sides served with
Sliced Mini-Bagels, Fluffy Cream Cheese,
Imported Capers & Sweet Red Onions
Hot Crab and Artichoke Dip
Served with Premium Crackers
Bacon Parmesan Breadsticks
Mushroom Stuffed Brie Baked in Puff Pastry and
Sun-Dried Tomato & Pesto Torta in a
Tiered Display of Northwest and Imported Cheeses
Arranged on Natural Ceramic Tiles,
Garnished with Red Flame Grapes, Served with
Sliced Baguettes and Dark Breads

31.96 to 35.26 each based on 100 guests

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The Widbey Islander Appetizer Buffet

Penn Cove Mussels Marinated in White Wine with
Red and Yellow Pepper Confetti
Fragrant Steamed Manila Clams
Almond Chicken Salad nesting on a
Porcelain Spoon, served in a Three Tiered Display
Roast Loin of Pork on Multigrain Rolls with
Red Onion Merlot Marmalade
Roasted Red Potatoes with Bacon & Sour Cream
Smoked Salmon Terrine with Multigrain Baguettes
Brie Cheese Topped with Raspberry Preserves
Served with Sliced Baguettes
A Crostini Bar Featuring Kalamata Olive,
Fresh Pesto and Hummus Spreads on
Crusty Ciabatta, Focaccia and
Roasted Garlic Breads
Glass Vessels of Fresh Broccoli, Zucchini and
Cucumber Slices and a
Light Curry Dip

35.67 to 39.33 each based on 100 guests

Tropical Fusion Appetizer Buffet

Tequila Lime Prawns with Chipotle Sauce
Marinated Pulled Pork on Island Rolls
Sesame Ginger Salmon Sides
Striped with Black and White Sesame Seeds
Onion Roasted Red Potato Coins with Bacon Dip
Kahlua Pecan Glazed Brie
Caribbean Mango Chutney Torta served with
Sliced and Toasted Bread Rounds
Crab and Artichoke Dip with Crackers
Maki and Ngiri Sushi with
Wasabi, Shoyu & Pickled Ginger
Grilled Fresh Vegetables with a
Chiffonade of Basil and a Dusting of
Crumbled Feta Cheese

33.57 to 36.94 each based on 100 guests

"Monkey Tails"

Skewered Bananas, Dipped in
Warm Chocolate Sauce, Rolled in
Chopped Peanuts or Toasted Coconut

5.95 per person