

SNUFFIN'S CATERING FORK SUPPERS

What's a Fork Supper? A term we learned from a friend in South Carolina – it's a full dinner for times when you don't have seating for all the guests. Easy to eat from your lap.....or sitting on the stairs!

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 Bacon Crisps Tender Baby Greens and Crisp Romaine with Feta Cheese, Toasted Pecans, Raspberry Vinaigrette Rosemary Rustic Bread with Sweet Butter	36.60 per person
"Stars" Almond Tart Topped with Silky Whipped Cream French Roast Coffee and a Selection of Herbal Teas	7.25 per person

NORTHWEST BOUNTY

Chef Carved Natural Turkey Breast -or- Boneless Black Oak Smoked Ham served with Raspberry and Dijon Mustards Fresh Salmon Whole Side Filets with Cucumber - Fennel Sauce to the side Buttered Orzo Pasta Grilled and Roasted Seasonal Vegetables Classic Caesar Salad with Garlic Croutons and Imported Parmesan Cheese Petite Rolls, Sweet Butter	33.55 per person
Sherry Pound Cake Triangles Served with A Comfiture of Mixed Berries and Topped with Vanilla Crème Chantilly French Roast Coffee and a Selection of Herbal Teas	6.95 per person

Fork Supper menu prices are based on a minimum of 25 guests.

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MEDITERRANEAN NIGHTS

Marinated Roast Loin of Pork with Orange-Ginger Marmalade Glaze Moroccan Chicken <i>(boneless breasts simmered with preserved lemons, apricots, pine nuts, sweet red onions & spices)</i> Cous Cous with Almonds and Craisins Tuscan White Bean, Tomato & Kalamata Olive Salad Mixed European Salad Greens Tossed with Red Onion Rings & Seasonal Fruit, Served with Champagne Vinaigrette Grilled Seasonal Vegetables with Feta Cheese Rustic Olive Bread and Sweet Butter	34.47 per person
Bananas Foster Ladled over a Deep Chocolate Brownie and French Vanilla Ice Cream French Roast Coffee and a Selection of Herbal Teas	6.95 per person

SHARON'S FAVORITE

Marinated Flank Steak, Grilled on site, Carved & Topped with Warm Parmesan-Basil Butter Sauce Pecan Roasted Boneless Breast of Chicken with Gorgonzola Cream Sauce Garlic Mashed Potatoes Sautéed Seasonal Vegetables European Baby Greens, Caramelized Pecans, Craisins, Dressed with Raspberry Vinaigrette Crusty Ciabatta Bread, Sweet Butter	39.90 per person
The Ultimate Chocolate Nut Tart with Plate Painting of Caramel and Chocolate Sauces & A Scoop of French Vanilla Ice Cream French Roast Coffee and a Selection of Herbal Teas	7.95 per person

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.

Staff gratuities are left to your discretion and average 60.00 to 75.00 per server.

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SNUFFIN'S SIGNATURE SELECTION

Garlic Pepper Roasted Beef Tenderloin with Roasted Garlic Mayonnaise & Zesty Horseradish Sauce Served on Petite Rolls Basil Glazed Fresh Salmon Side Filets 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	40.77 per person
Fresh Berry & Grand Marnier Martini topped with White Chocolate Mousse -or- White Chocolate Yogurt (fat free) French Roast Coffee and a Selection of Herbal Teas	6.95 per person

GIBRALTAR

Oven Roasted Tenderloin of Beef On Petite Rolls with Apricot Ginger Chutney or Horseradish Sauce Fragrant Lemon & Caper Simmered Chicken Wild and White Rice Pilaf Sautéed Mini Sweet Peppers Mixed Greens, Toasted Pecans & Ruby Red Grapefruit, Honey-Lime Vinaigrette Crusty Country Breads, Sweet Butter	37.30 per person
Deep Chocolate Mousse Cake on a Puddle of Raspberry Coulis, Topped with Grand Marnier Crème and Dusted with Dutch Cocoa French Roast Coffee and a Selection of Herbal Teas	7.95 per person

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 event!

Call us at 523-851-2900 or email at info@snuffins.com - we'll get right back to you!

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You might want to serve a few appetizers during the social or cocktail hour. Here are some of our most popular choices:

APPETIZERS SUITABLE FOR BUTLER SERVICE: (priced per person)

Crab & Artichoke Soufflé in Fluted Phyllo Cups (need oven)	2.65
*Bacon "Tots" with Cool Ranch Dip (need oven)	2.95
Savannah Sweet Onion Corn Cakes (need oven)	2.10
Warm Brie and Blackberry Tarts (need oven).....	2.10
Savory Goat Cheese & Caramelized Onion Tarts (need oven).....	2.10
*Mini Sweet Peppers Stuffed with Goat Cheese and Toasted Pecans	2.45
Bacon Parmesan Breadsticks (need oven).....	2.95
Northwest Crab Cakes w/ Sweet Chili Sauce	4.25
Sautéed Portobello & Crimini Mushroom Tartlets	2.15
*Kefta (Moroccan Meatballs) in a Pool of Tzatziki	2.75
Smoked Mozzarella & Sun Dried Tomato Tarts.....	2.10
*Soup Sips (seasonal choices) Served in Clear Vessels.....	1.95-2.25
*Smoked Salmon Hash on Wonton Triangles with Wasabi Crème	2.75
*California Roll Sushi (vegetarian)	3.25
Gorgonzola & Pistachio Crostini	2.10
French Brie Cheese with Crimini Mushroom Topping in Savory Tart Shells ...	2.45
Porcini & Crimini Mushroom Mozzarella Bruschetta (need oven).....	2.15
Kalamata Olive & Pesto Crostini	2.10
*Mushrooms Stuffed with Bleu Cheese & Toasted Walnuts (need oven).....	2.25
*Crab Stuffed Mushrooms (need oven)	2.45
*Stuffed Mushrooms Provencal (need oven)	2.15
Triple Cheese Toasts (need oven).....	1.95
Spanakopita (flaky spinach filled phyllo pastry) with Tzatziki Sauce	2.45
*Tequila-Lime Prawn Shooters with Chipotle Lime Sauce.....	3.45
*Ocean Prawn Shooters with Horseradish Cocktail Sauce.....	3.45
*Guacamole Shrimp Tostadas on Blue Corn Chips.....	3.45
*Malaysian Prawns	3.45
*Chicken-Almond Asian Salad Nesting on a Porcelain "Fish" Spoon	2.45
Portobello Mushroom & Roasted Red Pepper Quesadillas	2.25
*Smoked Salmon and Cucumber Bites.....	1.95
*Chocolate Dipped Strawberries (seasonal)	2.75
*Caprese Salad on a Bamboo Skewer	2.50

* **Can be prepared gluten-free**