

SNUFFIN'S CATERING WEDDING MENUS

A Tuscan Dinner Buffet

Breast of Chicken Tuscany
(*gently simmered with tomatoes,
artichoke hearts and black olives*)
Penne Pasta with a
Light Basil-Butter Sauce and
Sweet Red Pepper Confetti
Sliced Vine-Ripe Tomatoes and
Fresh Mozzarella Cheese Drizzled with
Basil Olive Oil & Balsamic Vinegar
Classic Caesar Salad with
Imported Parmesan Cheese and
Herbed Croutons and Caesar Dressing
Crusty Scissor Rolls, Soft Parmesan Breadsticks
Whipped Garlic Butter
~
Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

20.95 to 23.05 per guest based on 100 guests

The Cascade Dinner Buffet

Petite Baron of Beef Roast
Carved by our Uniformed Chef
With Zesty Horseradish Sauce and
Rich Beef Gravy
Chicken Piccata
(*tender, golden brown boneless breasts
in a rich lemon-butter sauce*)
Buttermilk Mashed Potatoes
Butter Glazed Matchstick Carrots
Classic Caesar Salad with
Parmesan Cheese and Herbed Croutons
Multi-Grain Rolls, French Baguettes,
Sesame Dinner Rolls
Whipped Sweet Butter
~
Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

23.75 to 26.25 per guest based on 100 guests

Pasta Bravo Dinner Buffet

Cheese Tortellini Alfredo with
Sautéed Mushrooms and
Diced Sweet Red Peppers
Penne in Italian Sausage Marinara Sauce
Caprese Salad:
Sliced Vine Ripe Tomatoes,
Mozzarella Cheese, Basil Oil and
A Drizzle of Aged Balsamic Vinegar
A Fresh, Crisp Mix of
Romaine & Iceberg Lettuce Salad with
Scallions, Sliced Cucumbers, Black Olives,
Creamy Italian Dressing
Scissor Rolls and Soft Breadsticks
Whipped Garlic Butter
~
Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

18.77 to 20.55 per guest based on 100 guests

A Vintage Dinner Buffet

Chicken Marsala
(*boneless breasts in a rich,
wine-buttom mushroom sauce*)
Buttered Orzo Pasta
Grilled Seasonal Vegetables Topped with a
Light Dusting of Crumbled Feta Cheese
A Salad of Crisp Romaine Lettuce and Tender
Baby Greens with Grape Tomatoes, Slivered
Almonds & Sweet Red Onions,
Honey-Lime Dressing
Blackberry-Almond Brie served with
Sliced Baguettes
Multi-Grain and Sesame Dinner Rolls
Whipped Sweet Butter
~
Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

23.85 to 26.47 per guest based on 100 guests

SNUFFIN'S CATERING WEDDING MENUS

The Pacific Rim Dinner Buffet

Sesame Ginger Fresh Salmon Side Filets
Garnished with Black and White Sesame Seeds
Asian Inspired Ginger Plum Chicken
(juicy, boneless breasts in plum sauce)
Fragrant, Lemon Scented Rice Pilaf
Romaine and Mixed Baby Greens with
Seasonal Fruit, Red Onion Rings and
Strawberry-Honey Dressing
Garden Fresh Vegetables with
Peanut Dip
Imported Wire Baskets Overflowing with
Our Favorite Rustic Breads and
Crusty French Rolls served with
Whipped Sweet Butter
~
Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

29.42 to 32.67 per guest based on 100 guests

A Sumptuous Feast Dinner Buffet

Bacon Parmesan Breadsticks
2.95 per guest
~
A Pacific Northwest Favorite:
Fresh 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 &
Fresh Strawberry Dressing
A Tiered Tabletop Display of
Ripe Cantaloupe, Honeydew and Watermelons,
Hawaiian Pineapple,
Seedless Grapes and Strawberries
Potato-Rosemary and Roasted Garlic
Rustic Breads, Sourdough Dinner Rolls,
Oatmeal Topped Wheat Rolls
Whipped Garlic Butter
~
Freshly Brewed French Roast Coffee,
Assorted Herbal and English Teas

33.61 to 36.97 per person based on 100 guests

Father-of-the-Bride Dinner Buffet

Northwest Crab Cakes with
Sweet Chili Dipping Sauce
Bacon "Tots" with Cool Ranch Dip
(served on silver trays)
7.20 per guest
~
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
Garnished with Chopped Fresh Chives
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
Rustic Artisan Breads and
Sourdough Dinner Rolls
Whipped Sweet Butter
~
Freshly Brewed French Roast Coffee,
Assorted Herbal and English Teas

34.93 to 38.48 per guest based on 100 guests

~
Dark Dipping Chocolate with Seasonal Fruit,
Marshmallows, Pretzels, Mini-Cream Puffs and
Everyone's Favorite Oreo Cookies!
3.95 per guest

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.

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

SNUFFIN'S CATERING WEDDING MENUS

The Signature Dinner Buffet

Basil Glazed Fresh Salmon
Whole Side Filets
Chicken Marsala
*(boneless breasts in a rich,
wine-button mushroom sauce)*
Rosemary Roasted Red Potatoes
A Salad of European Greens & Bleu Cheese
Crumbles Tossed with Raspberry Vinaigrette
A Tiered Display of
Fresh, Seasonal Melons, Hawaiian
Pineapple, Red Flame Grapes and
Red, Ripe Strawberries
Crusty Scissor Rolls, Honey Wheat Rolls &
Multi-Grain Baguettes
Whipped Sweet Butter
~
Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

30.75 to 33.88 per guest based on 100 guests

Northwest Comfort Dinner Buffet

Porter Braised Beef Brisket.
Perfectly Carved and Served with
Caramelized Onions and
Orange-Horseradish Glaze
Barbecued Washington Grown Chicken
Home-Style Macaroni and Cheese with
A Toasted Crumb Crust
Mixed Lettuce Salad with
Sliced Cucumbers, Grape Tomatoes,
Scallions, Red Onion Rings and
Creamy Italian Dressing
Ripe Watermelon Wedges
Fluffy Buttermilk Biscuits
Whipped Honey Butter
~
Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

25.95 to 28.88 per guest based on 100 guests

The Groom's Choice Dinner Buffet

Grilled Beef Tri Tip Steak with
Velvety Beef Gravy
Chicken Piccata
*(tender, golden brown boneless breasts
in a rich lemon-butter sauce)*
Garlic Mashed Potatoes
Sautéed Green Beans with
Frizzled Onions and Crispy Bacon
A Refreshing Salad of Mixed Baby Greens and
Crisp Romaine Lettuce & Vegetables
Tossed with Creamy Italian Dressing
Sliced Vine-Ripe Tomatoes and
Fresh Mozzarella Cheese Drizzled with
Basil Olive Oil & Balsamic Vinegar
Oatmeal Topped Wheat Rolls
Whipped Sweet Butter
~
Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

28.85 to 31.75 per guest based on 100 guests

An Italian Countryside Dinner Buffet

Marinated Flank Steak, Grilled on site,
Carved & Topped with
Warm Parmesan-Basil Butter Sauce
Boneless Breast of Chicken in
Tomato and Fresh Basil Sauce
Roasted Red Potatoes with
Caramelized Onions and Herbs
A Medley of Grilled and Roasted Vegetables
With Crimini Mushrooms
Seasonal Fresh Fruits: Cantaloupe, Honeydew,
Watermelon, Strawberries,
Hawaiian Pineapple & Red Flame Grapes
An Assortment of Rustic Breads
Whipped Sweet Butter
~
Freshly Brewed French Roast Coffee,
Assorted Herbal and English Teas

31.57 to 34.89 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
Sweet Mini-Peppers Stuffed with
Goat Cheese and Toasted Pecans
(passed on flower garnished silver trays)
7.20 per guest

~
Northwest Fresh Salmon Side Filets Served with
Lemon-Almond Sauce to the Side
Marinated Flank Steak, Chef Grilled & Carved
Served with Zesty Horseradish and
Apricot Ginger Chutney
Baby Red Potato and Cucumber Salad
Tuscan White Bean Salad with Kalamata Olives
An Abundance of Grilled and Roasted
Vegetables with Crimini Mushrooms
A Snuffin's Signature Display of
Ripe Cantaloupe, Honeydew and Watermelons,
Hawaiian Pineapple, Strawberries &
Red Flame Grapes
Crusty Canlis Sourdough Rolls,
Roasted Garlic and Ciabatta Breads,
Soft Parmesan & Sesame Breadsticks,
Whipped Garlic Butter, Sweet Butter

~
Starbuck's Fresh Brewed French Roast Coffee,
Assorted Herbal and English Teas

40.85 to 44.95 per guest based on 100 guests

A Simply Elegant Dessert Table

Strawberry & Grand Marnier Crème "Cosmos,"
Chocolate Mousse "Shots,"
Cassis Mousse Tarts, Raspberry Mousse Tarts
Lemon Curd Tarts, Petite Cream Puffs
9.55 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 Supper Buffet

*"If I were to choose all my very favorite foods
for the perfect wedding supper....."*

~
Bacon Parmesan Breadsticks
Warm French Brie and Blackberry Tarts
Tequila Lime Prawn Shooters with
Chipotle Lime Sauce
Maki Sushi Presented with Pickled Ginger,
Wasabi & Shoyu
(artfully arranged appetizers garnished with
fresh flowers & passed by uniformed staff)
12.50 per guest

~
Bleu Lu Salad Plated & Served as First Course:
Tender Baby Euro Greens with Blueberries,
Crumbled Bleu Cheese, Caramelized Pecans,
Fresh Strawberry-Honey Vinaigrette "Shots"

~
Grilled Flank Steak: Chef Carved, Served with
Warm Basil-Parmesan Butter Drizzle
Pan-Pacific Glazed Fresh Salmon
Whole Side Filets
Bleu Cheese Roasted Baby Red Potatoes
Fresh Asparagus w/ Ribbons of Curry Crème
Sliced Vine Ripe Tomatoes with
Fresh Mozzarella Cheese & Basil Oil
A Medley of Grilled and Roasted Vegetables
With Crimini Mushrooms
Minted Watermelon Salad with Feta Cheese
Kalamata Olive and Roasted Garlic
Rustic Breads

Whipped Sweet Butter & Extra Virgin Olive Oil
~
A Specialty Coffee Bar Featuring

French Roast Coffee, Whipped Kahlua Cream
Assorted Herbal Teas

43.45 to 47.95 each based on 100 guests

A Make-Your-Own Ice Cream Sundae Bar

Vanilla Ice Cream, Chocolate, Strawberry &
Caramel Sauce, Chopped Peanuts,
Sprinkles, Oreo Crumbles,
Maraschino Cherries and
Silky Whipped Cream
5.95 per guest

SNUFFIN'S CATERING WEDDING MENUS

The Mt. Rainier Dinner Buffet

Guacamole Shrimp Tostadas on
Corn Chip Triangles
Caprese Salad on a Bamboo Skewer
(passed butler style on flower garnished trays)
5.95 per guest

~

A Wedge of Crisp Romaine Lettuce with
Grape Tomatoes, Smoky Bacon and
Creamy Bleu Dressing
(served as a first course)

~

Succulent Chef Carved Prime Rib of Beef
Served with Zesty Horseradish
Northwest Fresh 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 Cascading Arrangement of
Ripe 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

43.25 to 47.60 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 and have a glorious wedding day!

Milano Seated Dinner

Sautéed Portobello & Crimini Medley with
Melted Mozzarella on Crostini
Warm French Brie and Berry Tarts
Bacon Wrapped Parmesan Breadsticks
(butler served on flower garnished silver trays)
7.20 per guest

~

A Composed Salad of European Baby Greens,
Sliced Strawberries, Red Onion Rings,
Toasted Walnuts, & Raspberry Vinaigrette

~

Basil Glazed Fresh Salmon Filets
Moroccan Chicken
(simmered with preserved lemons,
apricots, pine nuts & spices)
Lemon Infused Rice Pilaf
Roasted Fresh Asparagus
Crusty Rustic Breads, Sweet Butter

~

Freshly Brewed French Roast Coffee,
Assorted Herbal and English Teas

36.75 to 40.55 per guest based on 100 guests

Surf and Turf Seated Dinner

Crab Stuffed Mushrooms
Caprese Salad on a Bamboo Skewer
4.95 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 Fresh Salmon Filets
Garnished with Black and White Sesame Seeds
Delicious Oven Roasted Tenderloin of Beef with
Rich, Shitake Madeira Sauce
Garlic Chive Mashed Potatoes
Roasted Sweet Mini-Peppers
Rustic Peasant Breads
Sweet Butter

~

Freshly Brewed French Roast Coffee,
Assorted Herbal and English Teas

46.73 to 51.50 per guest based on 100 guests

SNUFFIN'S CATERING WEDDING MENUS

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

23.49 to 25.97 each based on 100 guests

All American Appetizer Buffet

Snuffin's Handmade Swedish Meatballs
Served Piping Hot!
Chicken Drummettes 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 Pt. Defiance Appetizer Buffet

Savannah Sweet Onion Corn Cakes
Gorgonzola and Pistachio Crostini
(passed on flower garnished trays)
~
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 Barbequed 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

SNUFFIN'S CATERING WEDDING MENUS

ADDITIONAL ITEMS *(priced per person, designed to be added to an existing menu)*

Classic Appetizer Cheese Table Display Featuring Layered Tortas and Blackberry- Almond Brie & Premium Crackers Tiered on Natural Ceramic Tiles, Garnished with Red Flame Grapes & Cascading Ivy.....	4.95
Antipasto Appetizer Table Display with Domestic and Imported Cheeses, Italian Salami, Pepperoncini, Assorted Olives, Marinated Vegetables & Premium Crackers, Garnished with Red Flame Grapes & Cascading Ivy.....	6.95
Premium Appetizer Table Display with Domestic and Imported Cheeses, Sliced Italian Meats, Caramelized Nuts, Figs or Medjool Dates (seasonal), Dried Fruit, Assorted Fancy Olives, Premium Crackers & Grissini, Garnished with Red Flame Grapes & Cascading Ivy.....	8.95
Broccoli, Bacon and Sunflower Seed Salad	2.95
Sparkling Citrus (or) Cranberry Bliss Punch	1.25
Sparkling Citrus punch (or) Basil-Lime Spritzer...(as only beverage)	1.95
Fresh Berry Lemonade	1.95

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
*Sweet Mini 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 Rice Crisps 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
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

SNUFFIN'S CATERING WEDDING MENUS

LATE NIGHT SNACKS *(priced per person, designed to be added to an existing menu)*

Cheeseburger Sliders with Assorted Chips & Bacon Dip	5.65
Mac & Cheese with an Array of Toppings	4.95
Grilled Cheese Sammies with Tomato Soup Shots	4.50
BBQ Pork Sliders with Toasted Pecan Coleslaw	5.95

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.....	3.95
Crudite' Nouveau: Tiered Levels of Living Wheat Grass with Galvanized and Glass Vessels Filled with Colorful Vegetables with Spinach, Curry and Country Herb Dips	3.95
Garlic & Pepper Roasted Beef Tenderloin, with Petite Onion Rolls, Roasted Red Pepper Mayonnaise	market price
Made-to-Order Pasta Station: Your Choice of Three Pastas And Three Fresh Sauces.....	(beginning at 6.95)
A Tuxedo Pudding Station- Creamy Chocolate & Vanilla Pudding Served in Cosmos Glasses with Tons of Toppers: Oreo Cookie Crumbles, Mini Marshmallows, M&M's, Toffee Bits, Chopped Nuts and Silky Whipped Cream	5.95
Chocolate Fondue with Juicy, Ripe Strawberries (seasonal).....	2.95
Dark Dipping Chocolate with Seasonal Fruit, Marshmallows, Pretzels, Mini Cream Puffs and Oreo Cookies	3.95
Strawberry Shortcake: Fluffy Buttermilk Biscuits, Ripe Strawberries and Lots of Whipped Cream	5.75
Bananas Foster over Dark Chocolate Brownie, Topped with Whipped Cream (Chef Station)	5.95
A Make-Your-Own Ice Cream Sundae Bar: Vanilla Ice Cream, Chocolate, Strawberry & Caramel Sauce, Chopped Peanuts, Sprinkles, Oreo Crumbles, Maraschino Cherries and Whipped Cream.....	5.95
Made-To-Order Seltzer Bar	2.50
Fresh Lemonade Station decorated with ivy and baskets of lemons	2.50
Strawberry Lemonade Station decorated with ivy and baskets of lemons	2.65

SNUFFIN'S CATERING WEDDING MENUS

A FEW THANK YOU NOTES FROM HAPPY CLIENTS...

We selected Snuffin's Catering for our magnificent wedding at Thornewood Castle. It was truly the most amazing day of our lives and at the center of it all was Snuffin's. I cannot adequately express my appreciation for all that they did to make it a truly perfect event. The food was absolutely delicious and fresh despite temperatures in the 90's. The drinks were cold, glasses were kept full, guests were happy and everything went better than I ever imagined. I especially want to recognize **Jennifer with Snuffin's - she was so responsive to all of my "But what about this?" emails and I felt she was just as excited about our wedding as we were.** Save yourself the time and don't bother shopping around. Snuffin's and Jennifer are the best and you will be thrilled that you went with them for your special day too. Thank you, Snuffin's!

Layla & Ruben Obregon, Thornewood Castle



Thank you so much for everything you did to make our wedding a huge success. Kathy was awesome, the staff and bartenders impeccable, and the food delicious (so I'm told by many; we didn't get to taste ours until breakfast the next morning and it was still good). Thank goodness for the bridal basket!

It was a magical evening, full of love and goodness!
Place

Debi and Brian Hall, Historic 1625 Tacoma



"I just had an outdoor wedding at our house and we used Snuffin's. From the beginning it was nice working with Sharon and everyone at Snuffin's. I could tell that they were very knowledgeable and that we were in good hands. When Snuffin's arrived they came in and started doing their work and **they were like the magical elves that you barely knew existed but were busy working, right there if you needed them and always pleasant.** I did not need to interrupt my wedding to give any direction at all and everything was done perfectly. They cut the cake, poured for the toast, walked around our large yard serving appetizers and left my kitchen cleaner than when they got there!

But most importantly I had a lot of guests go out of their way to tell me how great the food was! It really was great. When you eat from large buffets the food can be kind of bland, but their food was delicious! We had salmon and chicken Marsala and they were reasonably priced and great! I would recommend Snuffin's to anyone. They are very experienced, which allows you to relax, the servers could not have been better and the food is great tasting!

Susan and David, Private Home



"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.

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



"Here is the Caterer to choose for ease of planning, exceptional service and delicious food!! The catering service at our event could not have been more wonderful! Annie, the GM, is wonderful to work with! Right from the start, her menus and ideas were utilized with what we desired to blend into the perfect execution of service on wedding day! We are so pleased with Kathy and the staff who served the guests the delicious food we chose with perfect professionalism! Thank you, Snuffin's, for your part in making our event so special!"

Parents Bridgette & Paul, Environmental Services Building

SNUFFIN'S CATERING WEDDING MENUS

2017 RENTAL OPTIONS

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

#1	Chinet dinner plates, fancy acrylic flatware, paper cake plates, paper buffet & cake napkins, disposable coffee cups	2.00 pp
#2	Scalloped-edge 10" acrylic plates, paper buffet & cake napkins, paper cake plates, fancy acrylic flatware, disposable coffee cups	2.50 pp
#3	China buffet plates, flatware for buffet, cloth napkins, disposable cake & coffee service. Tables not "set"	4.25 pp
#4	China buffet plates, glass coffee cups, water goblets, cloth napkins, flatware for buffet, disposable cake service. Tables are "set"	5.25 pp
#5	China for buffet and cake, china coffee cups, flatware, water goblets, cloth napkins, paper cake napkins, salt & peppers and water carafes on each table. Tables are formally "set"	6.50 pp

Bar glassware & flutes: \$22.00/ case of 36. Allow 2-3 glasses per guest

LINENS *(each)*

Rectangular banquet cloths (60 x 120 inches) full color range	11.25
Round 90" cloth, (drops to chair seat) full color range	11.95
Round 120" cloth (floor length), full color range	15.95
Buffet linens to floor, choice of colors	21.00
Bistro table linens to floor	15.95 - 17.95
Linen napkins, full color range	0.79
Sheer chair ties and specialty linens, <i>ask for pricing</i>	

TABLES, CHAIRS *(each)*

60" round table, seats 8-10	12.25
Rectangular and serpentine serving tables	12.00 - 13.50
30" round bistro tables	12.50
All-white Samsonite folding chair	1.45
White folding chair with padded seat	3.45
Natural or black wood folding chair with padded seat	3.45 - 3.95
Gold, silver or mahogany ballroom chairs with cushion	9.95

Note: Outside rental company's prices are required to have delivery and sales tax added.