

# SNUFFIN'S CATERING WEDDING MENUS

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## 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 23.15 per guest based on 100 guests

## Country-Style Dinner Buffet

Grilled, Cilantro-Herb Marinated  
Chicken Breast topped with  
Fresh Pineapple Salsa  
Macaroni and Cheese with a  
Toasted Crumb Crust  
Aunt Millie's Coleslaw  
Mixed Lettuce Salad with Scallions,  
Sliced Cucumbers, Grape Tomatoes,  
Red Onion Rings and  
Creamy Italian Dressing  
Fluffy Buttermilk Biscuits with  
Whipped Honey Butter

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Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

18.97 to 20.92 per guest based on 100 guests

Looking for Gluten-free, vegetarian or  
allergy-friendly menus? Just ask  
your event planner for suggestions!

## The Cascade Dinner Buffet

Petite Baron of Beef Roast  
Carved by our Uniformed Chef  
With Zesty Horseradish Sauce and  
Rich Beef Gravy  
Boneless Breast of Chicken in  
Tomato and Fresh Basil 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

24.25 to 26.70 per guest based on 100 guests

## A Vintage Dinner Buffet

Chicken Marsala  
*(boneless breasts in a rich,  
wine-button 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

23.95 to 26.50 per guest based on 100 guests

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## The Pacific Rim Dinner Buffet

Tamari Glazed Fresh Salmon Side Filets (GF)  
Garnished with Black and White Sesame Seeds

Asian Inspired Ginger Plum Chicken  
(juicy, boneless breasts in plum sauce)

Lemon Scented Rice Pilaf

Romaine and Mixed Baby Greens with  
Seasonal Fruit, Red Onion Rings and

Strawberry-Honey Dressing

Sautéed Green Beans with

Toasted, Sliced Almonds

Imported Wire Baskets Overflowing with

Our Favorite Rustic Breads and

Crusty French Rolls served with  
Whipped Sweet Butter

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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 "Tots" with Cool Ranch Dip  
2.95 per guest

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### *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

Pearl Cous Cous Salad with

Roasted Seasonal Vegetables

Tender European Greens Garnished with  
Caramelized Pecans, Red Onions and

Fresh Strawberry Dressing

Potato-Rosemary and Roasted Garlic

Rustic Breads, Sourdough Dinner Rolls,

Oatmeal Topped Wheat Rolls

Whipped Garlic Butter

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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  
(passed on silver trays)

7.20 per guest

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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

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Dark Dipping Chocolate with Seasonal Fruit,  
Marshmallows, Pretzels and Mini-Cream Puffs

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!

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## 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

31.47 to 33.97 per guest based on 100 guests

## The Groom's Choice Dinner Buffet

Grilled Beef Tri Tip Steak with  
Chimichurri Sauce  
Fresh Washington Grown Chicken,  
Roasted with Apricot Glaze  
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  
An Assortment of Dinner Rolls  
Whipped Sweet Butter  
~  
Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

28.95 to 31.85 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 Fresh 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  
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

## An Italian Countryside Dinner Buffet

Marinated Flank Steak, Grilled on site,  
Carved & Topped with  
Warm Parmesan-Basil Butter Sauce  
Grilled, Herb Marinated Chicken Breast  
Topped with Grape Tomatoes,  
Kalamata Olives and Feta Cheese  
Baked Mediterranean Potato Wedges  
A Medley of Grilled and Roasted Vegetables  
With Crimini Mushrooms  
Seasonal Fresh Fruits: Cantaloupe, Honeydew,  
Watermelon, Strawberries,  
Hawaiian Pineapple & Red Flame Grapes  
Roasted Garlic, Kalamata Olive and  
Ciabatta Rustic Breads  
Whipped Sweet Butter  
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Freshly Brewed French Roast Coffee,  
Assorted Herbal and English Teas

32.35 to 35.59 per guest based on 100 guests

# SNUFFIN'S CATERING WEDDING MENUS

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## The Mt. Rainier Dinner Buffet

Crab & Artichoke Soufflé in Fluted Phyllo Cups  
Bacon Parmesan Breadsticks  
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  
Orzo Salad with Fresh Basil,  
Baby Spinach and Ripe Olives

An Abundance of Grilled and Roasted Vegetables with  
Crimini Mushrooms  
Watermelon Salad with Fresh Mint,  
Black Pepper, Olive Oil and  
Crumbled Feta Cheese  
Crusty Canlis Sourdough Rolls,  
Roasted Garlic and Ciabatta Breads,  
Soft Parmesan & Sesame Breadsticks,  
Whipped Garlic Butter, Sweet Butter

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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:

Chocolate Mousse "Shots,"  
Mini Chocolate Éclairs,  
Raspberry Mousse Tarts, Brownie Bites,  
Lemon Curd Tarts, Caramel Cream Puffs  
9.55 per guest

Want to make changes or substitutions to our menus?

Be our guest! We're always happy to customize our menus to make them just *exactly* what you want for your special day.

## 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 and Cascading Ivy.....4.95

Antipasto Appetizer Table Display with Domestic and Imported Cheeses, Italian Salami, Pepperoncini, Assorted Olives, Marinated Vegetables & Premium Crackers 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

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

Cheeseburger Sliders w/ Chips & Bacon Dip.....5.65  
Mac & Cheese with an Array of Toppings.....4.95  
Grilled Cheese Sammies w/ Tomato Soup Shots.....4.50  
BBQ Pork Sliders with Toasted Pecan Coleslaw.....5.95  
Warm Cookies with Milk .....4.25

## DESSERTS

Chocolate Fondue with Ripe Strawberries.....2.95  
Dark Dipping Chocolate w/ Fruit, Marshmallows,  
Pretzels & Mini Cream Puffs.....3.95  
Strawberry Shortcake: Fluffy Buttermilk Biscuits,  
Ripe Strawberries and Whipped Cream.....5.95  
Bananas Foster over Dark Chocolate Brownie, 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  
Marionberry Cobbler with Ice Cream.....5.95  
Petite Dessert Assortment starting at.....5.75

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## Milano Seated Dinner

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

~  
A Plated Salad of Baby Bell Iceberg Lettuces,  
Grape Tomatoes, Pancetta, and  
Bleu Cheese Crumble Dressing

~  
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 Coffee and Tea

40.55 to 45.78 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  
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 Coffee and Tea

46.73 to 51.50 per guest based on 100 guests

## Single Entrée Seated Dinner

Kalamata Olive & Pesto Crostini  
Crab & Artichoke Soufflé in Fluted Pastry Cups  
4.75 per guest

~  
A Composed Salad of European Greens,  
Fresh Blueberries, Toasted Walnuts  
Raspberry Vinaigrette

~  
Oven-Roasted Chicken Breast filled with  
Artichoke Hearts,

Sun-Dried Tomatoes and Ricotta Cheese

On a bed of Sautéed Greens and

Topped with Red Pepper Coulis

Rice Pilaf with Roasted Seasonal Vegetables

Crusty Rustic Breads

Whipped Garlic Butter

~  
Freshly Brewed Coffee and Tea

22.79 to 24.85 per person based on 100 guests

## FORMAL, SEATED DINNER MENUS

Each of our plated dinner menus are **custom designed**  
using the freshest seasonal ingredients to perfectly fit  
your tastes and preferences.

If your venue does not have a full kitchen, we can order  
commercial ovens and/or warmers from our rental  
company.

Prices for plated and served meals will vary by menu,  
seasonality and market prices.

### 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!

# SNUFFIN'S CATERING WEDDING MENUS

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## **BEVERAGES** (priced per person, designed to be added to an existing menu)

Sparkling Citrus (or) Cranberry Bliss Punch .....	1.50
Fresh Lemonade Sparkling Punch .....	1.95
Sparkling Citrus (or) Cranberry Bliss Punch (as only beverage).....	2.25
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

## **APPETIZERS SUITABLE FOR TRAY-PASSED SERVICE:** (priced per person)

*Note: Vegetarian and Gluten Free Appetizers Available*

Crab & Artichoke Soufflé in Fluted Phyllo Cups ** .....	2.65
Bacon "Tots" with Cool Ranch Dip ** .....	2.95
Warm Brie and Blackberry Tarts ** .....	2.10
Savory Goat Cheese & Caramelized Onion Tarts **.....	2.10
Sweet Mini Peppers Stuffed with Goat Cheese and Toasted Pecans .....	2.45
Bacon Parmesan Breadsticks ** .....	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
Vegetarian Sushi .....	3.50
Gorgonzola & Pistachio Crostini .....	2.10
French Brie Cheese with Crimini Mushroom Topping in Savory Tart Shells.....	2.45
Fresh Goat Cheese, Cantaloupe & Prociutto Bruschetta ** .....	2.95
Kalamata Olive & Pesto Crostini .....	2.10
Mushrooms Stuffed with Bleu Cheese & Toasted Walnuts ** .....	2.25
Crab Stuffed Mushrooms ** .....	2.45
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 Spoon .....	2.45
Portobello Mushroom & Roasted Red Pepper Quesadillas .....	2.25
Smoked Salmon and Cucumber Bites.....	1.95
Caprese Salad on a Bamboo Skewer.....	2.50

**\*\* Item requires an oven**

# SNUFFIN'S CATERING WEDDING MENUS

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## 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  
Vegetarian Sushi 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 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 Pt. Defiance Appetizer Buffet

Fresh Goat Cheese & Caramelized Onion Tarts  
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 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

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## 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

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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!

Debi and Brian Hall, Historic 1625 Tacoma Place

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"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

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"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

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"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



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## 2018 RENTAL OPTIONS

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

#1	Compostable square plates, disposable flatware & cake plates, paper buffet & cake napkins, disposable coffee cups	2.25 pp
#2	Scalloped-edge 10" clear acrylic plates, paper buffet & cake napkins, fancy acrylic flatware, disposable cake plates & coffee cups	2.95 pp
#3	China buffet plates, flatware for buffet, water goblet, cloth napkins, disposable cake & coffee service. Tables are "set".	4.65 pp
#4	China buffet plates, glass coffee cups, water goblets, cloth napkins, flatware for buffet, disposable cake service. Tables are "set"	5.50 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"	6.95 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, full color range	21.00
Bistro table linens to floor, full color range	15.95-17.95
Linen napkins, full color range	.79
Satin linens, 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 & sales tax added.*