

SNUFFIN'S BUFFET DINNER MENUS

****All menu pricing is based on 100 guests
200+ guests ~ discounted pricing available**

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, Crusty Baguettes,
French Dinner Rolls
Whipped Sweet Butter

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Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

24.25 to 26.70 per guest

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,
Herbed Croutons and Caesar Dressing
Crusty Scissor Rolls, Soft Parmesan Breadsticks
Whipped Garlic Butter

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Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

20.95 to 23.15 per guest

SNUFFIN'S BUFFET DINNER MENUS

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 Fillets served with
Lemon-Almond Sauce to the Side
Marinated Flank Steak, Grilled on site,
Carved & Topped with
Warm Parmesan-Basil Butter Sauce
Buttermilk Mashed Potatoes
Pearl Cous Cous Salad with
Roasted Seasonal Vegetables
Tender European Greens Garnished with
Caramelized Pecans, Red Onions and
Fresh Strawberry Dressing
Potato-Rosemary, Roasted Garlic and
Kalamata Olive Rustic Breads,
Sourdough Dinner Rolls
Whipped Sweet Butter

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Freshly Brewed French Roast Coffee,
Assorted Herbal and English Teas

33.61 to 36.97 per person

A Classic Dinner Buffet

Grilled Beef Tri Tip Steak with
Chimichurri Sauce
Fresh Washington Bone-in 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

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Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

28.95 to 31.85 per guest

SNUFFIN'S BUFFET DINNER MENUS

The Olympic Crest 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

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Freshly Brewed French Roast Coffee,
Assorted Herbal and English Teas

34.93 to 38.48 per guest

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