



 **Snuffin's** 
Catering with sparkling style!

**HOLIDAY
MENU
COLLECTION**

FALL WINTER 2017



TOO BUSY TO PLAN OR COOK? YOU CAN STILL CELEBRATE THE SEASON IN STYLE WITH OUR CHEF CREATED HOLIDAY MENUS!

NOW AVAILABLE FOR PRE-ORDER BY CALLING 253.851.2900

It's that time of the year when the lights are twinkling and the holiday spirit is glimmering... Whether you will be celebrating at work, at home, or both, Snuffin's Catering has what you need for a stress-free Holiday gathering.

Something for everyone...

Our Chef has selected delicious menus with a special festive flair. One is sure to fit your holiday mood, or we would be happy to create one just for you. Both our *Classic* and *Seasonal Elegance* menus include a **FREE** passed appetizer and you may always choose additional appetizers from our Holiday Collection.

For the budget minded, check out our *Too Busy* menus, two menus to choose from and one awesome price.

Desiring lighter fare? Our *Happy Hour Appetizer* menu will easily satisfy those cravings for any crowd.

Last but not least, dessert! The finishing touch to any Holiday celebration. Ours are sweet, crispy, creamy, rich and irresistible!

WE WISH YOU A WARM AND JOYFUL HOLIDAY SEASON!

The Snuffin's Team



CLASSIC HOLIDAY MENU

OUR CHEF HAS PULLED TOGETHER THE PERFECT COMBINATION OF AMERICAN CLASSICS & NEW FAVORITES.

Cocktail Hour

Because it's the Holidays, you get **ONE free passed appetizer: Festive Warm Brie & Berry Tarts! Our gift to you!**

Add another hors d'oeuvre from from \$1.95 per guest (check page 10)

Build Your Perfect Holiday Buffet!

CHOOSE 2 SALADS

- Traditional Caesar Salad with House-made Herbed Croutons
- Crisp Baby Greens, Blue Cheese & Toasted Walnuts with a Tart Cranberry Vinaigrette
- Thai Noodle Salad with Julienned Carrots, Green Onions & Zucchini with a Sesame dressing
- Farfalle Pasta Salad with Roasted Vegetables & Italian Herb Dressing

CHOOSE 1 ENTRÉE

- Slow Roasted Breast of Turkey with Cranberry-Orange Relish & Pan Gravy
- Baked Boneless Ham with a Sweet & Savory Maple Glaze Served with Cinnamon Applesauce
- Pan Seared Boneless Chicken Breasts in a Colorful Tomato & Basil Sauce
- Porter Braised Beef Brisket. Perfectly Carved and Served with Caramelized Onions & Orange-Horseradish Glaze
- Chef carved Petite Baron of Beef with Pan Gravy & Zesty Horseradish (add \$ 1.50)

CHOOSE 2 SIDES

- Buttermilk or Garlic Mashed Potatoes
- White & Wild Rice Pilaf with Candied Pecans and Dried Fruits
- Penne Pasta with Tomato Pesto and Shaved Asiago Cheese
- Macaroni & Cheese with Rich and Creamy 4 Cheese Sauce
- Sautéed Petite Greens Beans with Bacon & Frizzled Onions

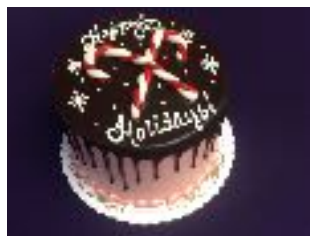
**Add a Dessert
from \$ 4.00 per guest**

*Check our Dessert Collection
page 11*

Prices are based on a minimum of 75 guests and subject to change and availability. Staff, China, Glassware, Flatware, Linens, Service Charge and Sales Tax are additional.

\$ 26.98

Includes Fresh Baked
Dinner Rolls, Coffee &
Tea and Seasonal Decor





SEASONAL ELEGANCE MENU



HOLIDAY FARE WITH A TOUCH OF THE ELEGANT.

Cocktail Hour

Because it's the Holidays, you get **ONE free passed appetizer: Festive Warm Brie & Berry Tarts! Our Gift to You!**

Add another hors d'oeuvre from \$1.95 per guest (check page 10)

Build Your Perfectly Elegant Holiday Buffet!

CHOOSE 1 SALAD

- Mixed Winter Greens with Port-plumped Cranberries, Toasted Pecans & a Citrus Vinaigrette
- Traditional Caesar Salad with House-made Herbed Croutons
- Crisp Baby Greens with Blue Cheese & Toasted Walnuts with a Tart Cranberry Vinaigrette
- Thai Noodle Salad with Julienned Carrots, Green Onions & Zucchini with a Sesame dressing
- Farfalle Pasta Salad with Roasted Vegetables & Italian Herb Dressing
- Petite Pea Salad with Bay Shrimp & Water Chestnuts in a Flavorful Curry Dressing
- Rainbow Tortellini Salad with Sweet Red Peppers, Roasted Eggplant & Pesto Vinaigrette

CHOOSE 2 ENTRÉES

- Slow Roasted Breast of Turkey with Cranberry-Orange Relish & Pan Gravy
- Baked Boneless Ham with a Sweet & Savory Maple Glaze Served with Cinnamon Applesauce
- Chicken Marsala, Pan Seared Boneless Chicken Breasts in a Rich Wine-button Mushroom Sauce
- Beef Stroganoff with Tender Choice Beef Sautéed with Onions & Mushrooms in a Rich Sour Cream Sauce
- Chef Carved Petite Baron of Beef Roast with Pan Gravy & Horseradish
- Roast Prime Rib of Beef with Apple Sauce Horseradish & Dijon Mustard (+ \$ 4.50)
- Northwest Fresh Salmon Side Filets Garnished with Cucumber Dill Sauce to the Side (+ \$ 3.75)

CHOOSE 2 SIDES

- Buttermilk Mashed Potatoes
- White & Wild Rice Pilaf with Candied Pecans and Dried Fruits
- Penne Pasta with Tomato Pesto and Shaved Asiago Cheese
- Grilled Seasonal Vegetables with Truffle-infused Oil
- Macaroni & Cheese with Rich & Creamy 4 Cheese Sauce
- Baby Red Potato Salad with Roasted Peppers, Caramelized Onions & Fresh Chives with a Grain Mustard Vinaigrette & Cracked Pink Peppercorns

\$ 29.97

Includes Fresh Baked
Dinner Rolls, Coffee & Tea
and Seasonal Decor

Add a Dessert from \$ 4.00 per guest. Check our Dessert Collection page 11

Prices are based on a minimum of 75 guests and subject to change and availability. Staff, China, Glassware, Flatware, Linens, Service Charge & Tax are additional.



STRESS
FREE
HOLIDAY

I'M WAY TOO BUSY MENU

STRESS
FREE
HOLIDAY

NO THINKING TO DO, TWO MENUS TO CHOOSE FROM, ONE AWESOME PRICE

Add one or several passed appetizers from \$1.95 per guest (check page 10)

MENU 1

Porter Braised Beef Brisket, Perfectly Carved and Served with Caramelized Onions & Orange-Horseradish Glaze

Baked Potato Bar

Tender, Baked Washington Russet Potatoes Served with Choice of Toppings: Sour Cream, Real Bacon Bits, Shredded Tillamook Cheese, Salsa, Green Onions, Steamed Broccoli & Whipped Butter

A Winter Mixed Green Salad with a Creamy Italian Dressing

Tuxedo Pudding Station with Creamy Chocolate & Vanilla Pudding Served in Cosmos Glasses with an explosion of Toppers: Oreo Cookies Crumbles, Mini Marshmallows,, M&M's, Toffee Bits, Chopped Nuts and Silky Whipped Cream

MENU 2

Boneless Breast of Chicken in Tomato and Fresh Basil Sauce

Pasta Bar

Fusilli Pasta and Penne Pasta with Bacon & Basil Butter Sauce or Tuscan Red Sauce with Parmesan & Red Pepper Flakes

Mixed Lettuce Salad with Sliced Cucumbers, Grape Tomatoes, Scallions, Red Onions Rings with a Creamy Italian Dressing

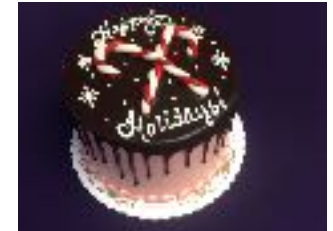
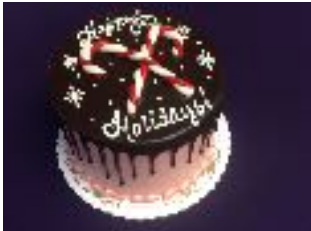
Tuscan Bean Salad with Kalamata Olives

\$ 21.55

Includes Fresh Baked Biscuits, Honey Butter, and Seasonal Decor

Prices are based on a minimum of 100 guests and subject to change and availability. Staff, China, Glassware, Flatware, Linens, Service Charge & Sales Tax are additional.





HAPPY HOUR APPETIZER MENU

PERFECT PARTY APPETIZERS, THE EASY WAY.

Build Your Perfectly Elegant Holiday 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

Add additional appetizers from \$1.95 per guest (check page 10)

Add a Dessert from \$4.00 per guest

Check our Dessert Collection page 11

\$ 22.50

PASSED APPETIZERS COLLECTION

SEAFOOD

Crab & Artichoke Soufflé in Fluted Phyllo Cups	2.65
Northwest Crab Cakes w/ Sweet Chili Sauce	4.25
Crab Stuffed Mushrooms	2.45
Alder Smoked Salmon & Cream Cheese Stuffed Mushrooms Dusted with Parsley	3.25
Smoked Salmon and Cucumber Bites	1.95
Smoked Salmon Hash on Rice Crisps w/ Wasabi Crème	2.75
Tequila-Lime Prawn Shooters w/ Chipotle Lime Sauce	3.45
Prawn Shooters w/ Horseradish Cocktail Sauce	3.45
Guacamole Shrimp Tostadas on Blue Corn Chips	3.45
Malaysian Prawns	3.45
California Roll Sushi	3.25

MEAT

Bacon "Tots" with Cool Ranch Dip	2.95
Bacon Parmesan Breadsticks	2.95
Chicken-Almond Asian Salad Nesting on a Porcelain "Fish" Spoon	2.45
Kefta (Moroccan Meatballs) in a Pool of Tzatziki	2.75

VEGETARIAN

Caprese Salad on a Bamboo Skewer	2.50
Savannah Sweet Onion Corn Cakes	2.10
Sautéed Portobello & Crimini Mushroom Tartlets	2.15
Porcini & Crimini Mushroom Mozzarella Bruschetta	2.15
Portobello Mushroom & Roasted Red Pepper Quesadillas	2.25
Soup Sips Served in Clear Vessels	Starting at 1.95
California Roll Sushi (vegetarian)	3.25
Kalamata Olive & Pesto Crostini	2.10
Spanakopita with Tzatziki Sauce	2.45

CHEESE

Warm Brie and Blackberry Tarts (need oven)	2.10
Savory Goat Cheese & Caramelized Onion Tarts	2.10
Mini Sweet Peppers Stuffed w/ Goat Cheese & Toasted Pecans	2.45
Smoked Mozzarella & Sun Dried Tomato Tarts	2.10
Gorgonzola & Pistachio Crostini	2.10
French Brie Cheese w/ Crimini Mushroom Topping in Savory Tart Shells	2.45
Mushrooms Stuffed with Bleu Cheese & Toasted Walnuts	2.25

Prices are based on a minimum of 100 guests and subject to change and availability. Service Charge & Sales Tax are additional.



DESSERT COLLECTION

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| House-Baked Holiday Bars
Lemon Bars, Orange Pecan Bars, S'Mores
& Petite Puffs | 4.95 |
| Frangelico Chocolate Mousse
Shooters with Cookie Straw | 5.95 |
| Pecan Pie
With Whipped Cream Topping | 6.95 |
| Cranberry & Apple Crisp
Add Ice Cream for \$1.00 | 4.95 |
| Decadent Designer Brownies
With Chocolate & Peppermint Confetti | 4.75 |
| Coconut Macaroon Bars
Rich & Gluten Free | 4.75 |
| Holiday Cookie Trays
Best Holiday Cookies Ever! | 5.50 |

Prices are based on a minimum of 75 guests and subject to change and availability. Staff, China, Glassware, Flatware, Linens, Service Charge & Sales Tax are additional.



ANY QUESTIONS?

WANT A CUSTOM MENU?

CALL US AT 253.851.2900

OR EMAIL: INFO@SNUFFINS.COM

ADDITIONAL INFORMATION

FINAL GUEST COUNT

Your final guest count is required 7 business days in advance. This number may not be decreased after that date.

INITIAL PAYMENT

An initial payment of 50% is requested to reserve your date. The final invoice will be sent to you after the event and due within 14 days of invoice date. Accounts over 30 days will accrue interest at one and one half percent per month.

CANCELLATION

If cancellation occurs within 30 days after booking, the full initial payment will be refunded. Events cancelled less than 60 days prior to the event will forfeit all payments unless the event is rescheduled within 6 months.

STAFF

Staff hours are estimated and billed portal to portal. If your event should run longer or shorter than anticipated, your invoice will be adjusted accordingly.

GUARANTEES

Our quoted menu prices reflect current market conditions. Menu substitutions may be made of equal or superior quality without notice due to product availability.

REQUIRED FOOD SAFETY NOTIFICATION

Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

GRATUITIES

Gratuities are not automatically added to your invoice unless we are specifically instructed to do so. They are left to your discretion and average \$60 to \$75 per server.

USE OF KITCHEN FACILITIES

Catering staff must have access to hot water for proper hand washing. If hot water is not available on-site, we will rent a hand washing station to provide adequate sanitation practices.

MISCELLANEOUS

All food for the event must be supplied by Snuffin's Catering or a licensed vendor approved by Snuffin's Catering.