

SNUFFIN'S SEATED DINNER MENUS

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

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

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

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

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Freshly Brewed Coffee and Tea

40.55 to 45.78 per guest

Surf and Turf Seated Dinner

Crab Stuffed Mushrooms
Caprese Salad on a Bamboo Skewer
4.95 per guest

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A Plated Salad of Baby Lettuces and
Tender Field Greens, Gorgonzola Cheese Crumbles,
Caramelized Pecans, Blueberries and
Fresh Strawberry Vinaigrette "Shots"

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Oven Roasted Tenderloin of Beef with
Rich Shiitake-Madeira Sauce
Sesame Ginger Fresh Salmon Side Fillets
Garnished with Black and White Sesame Seeds
Garlic Chive Mashed Potatoes
Roasted Sweet Mini-Peppers
Rustic Peasant Breads
Sweet Butter

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Freshly Brewed Coffee and Tea

46.73 to 51.50 per guest

SNUFFIN'S SEATED DINNER MENUS

Single Entrée Seated Dinner

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

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

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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
Assorted Dinner Rolls
Whipped Sweet Butter

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Freshly Brewed Coffee and Tea

22.79 to 24.85 per person