

# SNUFFIN'S SEATED DINNER MENUS

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**\*\*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

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## **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