

SNUFFIN'S MEMORIAL RECEPTION MENUS

Menu 1:

Silver Dollar Finger Sandwiches in French Wicker Baskets
Domestic and Imported Cheeses, garnished with Grapes,
Served with Sliced Baguettes or Crackers
Herb Roasted Potatoes with Bacon-Sour Cream Dip
Garden Fresh Vegetable Basket with
Country Herb Dip
Snuffin's Specialty Cookies and
Petite Puffs Drizzled with Caramel
Custom Blend Decaf Coffee, Herbal and English Tea

815.00/ 50 guests ~ 1275.00/ 100 guests
(plus delivery & set up)

Menu 2:

Silver Dollar Finger Sandwiches in French Wicker Baskets
Pasta Primavera Salad
Domestic and Imported Cheeses, garnished with Grapes,
Served with Sliced Baguettes or Crackers
Garden Fresh Vegetable Basket with
Country Herb Dip
Snuffin's Specialty Cookies and
Double Chocolate Brownies
Sparkling Citrus Punch

875.00/ 50 guests ~ 1365.00 / 100 guests
(plus delivery & set up)

Menu 3:

Teriyaki Chicken Satays with Peanut Sauce
Herb Roasted Potatoes with Bacon-Sour Cream Dip
Seasonal Fresh Fruit Trays including
Red Flame Grapes and Strawberries
Garden Fresh Vegetable Basket with
Country Herb Dip
Snuffin's Specialty Desserts to include:
Lemon Squares, Designer Brownies and
Petite Cream Puffs Drizzled with Caramel
Custom Blend Decaf Coffee, Herbal and English Tea

875.00/ 50 guests ~ 1385.00/ 100 guests
(plus delivery & set up)

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MORE SUBSTANTIAL RECEPTION MEALS

These two menus are suitable for a hearty lunch or simple supper. They do require staff to set up and serve. They are not available for pick up or delivery.

Menu 4:

Thinly Sliced Roast Beef, Ham and Turkey
Sliced Swiss and Cheddar Cheeses
Freshly Baked Multi-Grain & French Rolls
Dijon-Mayonnaise
Snuffin's Famous Baked Potato Salad
(baby red potatoes, bacon, scallions & sour cream)
Classic Caesar Salad with
Imported Parmesan Cheese & Herbed Croutons
Garden Fresh Vegetable Basket with
Country Herb Dip
Custom Blend Coffee, Herbal and English Teas

950.00/ 50 guests ~ 1395.00/ 100 guests
(plus staff & service charge)

Menu 5:

Snuffin's Own House-made Swedish Meatballs
Thinly Sliced Roast Beef, Ham and Turkey
Sliced Swiss and Cheddar Cheeses
Freshly Baked Oatmeal-Wheat & White Rolls
Mayonnaise, Mustard & Horseradish
Bow Tie Pasta Primavera Salad
With Fresh Vegetables and Black Olives
Classic Caesar Salad with
Imported Parmesan Cheese and Croutons
Garden Fresh Vegetable Basket with
Country Herb Dip
Custom Blend Coffee, Herbal and English Tea

1030.00/ 50 guests ~ 1695.00/ 100 guests
(plus staff & service charge)

Prices given are for menu items only. Delivery or serving staff, linens, paper products or china, table linens, service charge and sales tax are additional. Suggested gratuity is \$60-75.00 per staff person.

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DINNER RECEPTIONS: These menus are full meals and do require service staff. We will help you with all the details such as dishes and flatware, beverages, perhaps linens.

Menu 6:

Classic Fresh Salmon Side Fillets
Offered with Cucumber Dill Sauce
Bow Tie Pasta with Smoked Chicken &
Sautéed Mushrooms
In a Delicious Pesto Cream Sauce
Penne Pasta in Our Garden Marinara Sauce
Red Pepper Flakes & Parmesan Cheese
Classic Caesar Salad with
Imported Parmesan Cheese & Rustic Croutons
Garden Fresh Vegetables with
Savory Spinach Dip
Triangular Wire Baskets filled with
Crusty French Rolls and
Soft & Crispy Breadsticks,
Whipped Garlic Butter
Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

1450.00/ 50 guests ~ 2895.00/ 100 guests
(plus staff & service charge)

Menu 7:

Sesame Ginger Fresh Salmon Side Fillets
Garnished with Black and White Sesame Seeds
Asian Inspired Ginger Plum Chicken
(*juicy, boneless breasts in plum sauce*)
Fragrant Lemon Scented Rice Pilaf
Mixed Young Salad Greens with
Seasonal Fruit, Red Onion Rings and
Honey Lime Dressing
Imported Wire Baskets Overflowing with
Our Favorite Artisan Breads:
Roasted Garlic and Ciabatta Rustic Breads,
Crusty French Rolls, Triple Seeded Baguettes,
Whipped Sweet Butter
Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

1675.00/ 50 guests ~ 2945.00/ 100 guests