

SNUFFIN'S CATERING MENUS

****Menu prices are based on 100 guests**

A Vintage Dinner Buffet

Chicken Marsala
*(boneless breasts in a rich,
wine-button mushroom sauce)*

Buttered Orzo Pasta

Grilled Seasonal Vegetables Topped with a
Light Dusting of Crumbled Feta Cheese

A Salad of Crisp Romaine Lettuce and Tender Baby
Greens with Grape Tomatoes, Sliced Almonds &
Sweet Red Onions,

Honey-Lime Dressing

Sliced Vine-Ripe Tomatoes and
Fresh Mozzarella Cheese Drizzled with
Basil Olive Oil & Balsamic Vinegar
Multi-Grain and French Dinner Rolls

Whipped Sweet Butter

~

Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

29.50 to 32.75 per guest

A South West Dinner Buffet

Pulled Spicy Mesquite Chicken and
Sonora-Style Ground Beef with
Warm Flour & Crispy Corn Tortillas
Pepper Jack and Cheddar Cheeses,
Scallions, Sliced Black Olives,
Shredded Lettuce, Sour Cream & Cilantro

Classic Spanish Rice

Traditional Refried Beans

Mixed Lettuce Salad with
Chili-Ranch Dressing

Crispy Blue and Yellow Corn Chips
Salsa and Tapatio

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Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

26.45 to 29.50 per guest

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

Sautéed Petite Green Beans

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

35.65 to 39.80 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

A Medley of Grilled & Roasted Vegetables

With Cremini Mushrooms

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

27.15 to 29.97 per guest

Looking for gluten-free, vegetarian, vegan or allergy-friendly menus? Just ask your event planner for suggestions!
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SNUFFIN'S CATERING MENUS

The Olympic Crest Dinner Buffet

Northwest Crab Cakes with
Sweet Chili Dipping Sauce
Bacon "Tots" with Cool Ranch Dip
(*passed on silver trays*)
9.20 per guest

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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

41.75 to 45.99 per guest

Late Night Snack:

Grilled Cheese Sammies with
Tomato Soup Shots
6.95 per guest

Menu prices listed are per person. Staff, service charge, rental items and/or paper goods and Washington State sales tax are not included in menu pricing. Prices may fluctuate with seasonal availability and market prices.

P.S. We always pack a beautiful basket for the happy couple to enjoy on their journey!

A Sumptuous Feast Dinner Buffet

Bacon "Tots" with Cool Ranch Dip
3.95 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 Couscous 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

~

Freshly Brewed French Roast Coffee,
Assorted Herbal and English Teas

43.35 to 47.89 per person

The Pacific Rim Dinner Buffet

Tamari Glazed Fresh Salmon Side Filets
Garnished with Black and White Sesame Seeds
Asian Inspired Ginger Plum Chicken
(*juicy, boneless breasts in plum sauce*)
Lemon Scented Rice Pilaf
Romaine and Mixed Baby Greens with
Seasonal Fruit, Red Onion Rings and
Strawberry-Honey Dressing
Sautéed Green Beans with
Toasted, Sliced Almonds
Imported Wire Baskets Overflowing with
Our Favorite Rustic Breads and
Crusty French Rolls served with
Whipped Sweet Butter

~

Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

36.95 to 40.80 per guest

SNUFFIN'S CATERING MENUS

The Signature Dinner Buffet

Basil Glazed Fresh Salmon
Whole Side Filets
Chicken Marsala
*(boneless breasts in a rich,
wine-button mushroom sauce)*
Rosemary Roasted Red Potatoes
A Salad of European Greens & Bleu Cheese
Crumbles Tossed with Raspberry Vinaigrette
A Tiered Display of
Fresh, Seasonal Melons, Hawaiian
Pineapple, Red Flame Grapes and
Red, Ripe Strawberries
Crusty Scissor Rolls, French Rolls &
Multi-Grain Baguettes
Whipped Sweet Butter

~
Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

37.89 to 41.75 per guest

Northwest Comfort Dinner Buffet

Porter Braised Beef Brisket
Perfectly Carved and Served in a
Rich, Demi-Glace Sauce with
Sautéed Mushrooms
Fresh Washington Bone-in Chicken
In Barbecue Sauce
Home-Style Macaroni and Cheese with
A Toasted Crumb Crust
Mixed Lettuce Salad with
Sliced Cucumbers, Grape Tomatoes,
Scallions, Red Onion Rings and
Creamy Italian Dressing
Fluffy Buttermilk Biscuits
Whipped Butter & Honey

~
Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

34.65 to 38.30 per guest

An Italian Countryside Dinner Buffet

Marinated Flank Steak, Grilled on site,
Carved & Topped with
Warm Parmesan-Basil Butter Sauce
Grilled, Herb Marinated Chicken Breast
Topped with Grape Tomatoes,
Kalamata Olives and Feta Cheese
Baked Mediterranean Potato Wedges
A Medley of Grilled and Roasted Vegetables
With Crimini Mushrooms
Seasonal Fresh Fruits: Cantaloupe, Honeydew,
Watermelon, Strawberries,
Hawaiian Pineapple & Red Flame Grapes
Roasted Garlic, Kalamata Olive and
Ciabatta Rustic Breads
Whipped Sweet Butter

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Freshly Brewed French Roast Coffee,
Assorted Herbal and English Teas

38.25 to 42.35 per guest

The Diamond Dinner Buffet

A Refreshing Salad of Mixed Lettuces,
WA Grown Apples, Toasted Pecans,
Asiago Cheese & Raspberry Vinaigrette
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Braised Short Ribs of Beef in a Rich
Mushroom Demi-Glace
Chicken Piccata
*(tender, golden brown boneless breasts
in rich lemon-butter and caper sauce)*
Fresh Chive and Butter Mashed Potatoes
An Abundance of Grilled and
Roasted Vegetables with Mushrooms
A Tiered Display of
Fresh, Seasonal Melons, Pineapples,
Berries and Red Flame Grapes
Multi-Grain and French Dinner Rolls
Whipped Sweet Butter

~
Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

42.78 to 47.47 per guest

SNUFFIN'S CATERING MENUS

The Mt. Rainier Dinner Buffet

Crab & Artichoke Soufflé in Fluted Phyllo Cups
Bacon Parmesan Breadsticks
Sweet Mini-Peppers Stuffed with
Goat Cheese and Toasted Pecans
(passed on flower garnished silver trays)
10.70 per guest

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Sesame Ginger Fresh Salmon Side Filets
Garnished with Black and White Sesame Seeds
Marinated Flank Steak, Chef Grilled & Carved,
Served with Zesty Horseradish and
Apricot Ginger Chutney
Baby Red Potato and Cucumber Salad
Orzo Salad with Fresh Basil,
Baby Spinach and Ripe Olives
An Abundance of Grilled and Roasted Vegetables with
Crimini Mushrooms
Watermelon Salad with Fresh Mint,
Black Pepper, Olive Oil and
Crumbled Feta Cheese
Crusty Sourdough Rolls,
Roasted Garlic and Ciabatta Breads,
Multi-Grain Dinner Rolls,
Whipped Garlic Butter & Sweet Butter

~

Fresh Brewed French Roast Coffee,
Assorted Herbal and English Teas

45.10 to 49.85 per guest

A Simply Elegant Dessert Table:

An Assortment of Finger Desserts that may include:
Mini-Cheesecakes, Petite Éclairs,
Petits Fours, Chocolate Tortes,
Lemon Mousse Tarts, Caramel Cream Puffs
10.95 per guest

We're committed to using locally sourced meats and fresh NW salmon as well as fresh herbs and flowers from our organic gardens.

Our kitchens collect vegetable & fruit trimmings to be composted for our organic gardens.

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

~

Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

36.35 to 39.97 per guest

Snuffin's Family-Style Salad Course:

Family Style service is a continuing trend in wedding menus. The reality of this type of service is that wedding tables with décor and full place settings just don't leave enough room to hold multiple serving dishes. Our answer – combine family style and buffet service to offer the best of both worlds!

Family Style Salad Choices:

Mixed Lettuce Salad

(WA grown apples, toasted pecans,
asiago cheese & raspberry vinaigrette)

Italian Chopped Salad

(pepperoncini, olives, garbanzo beans,
fresh vegetables)

Classic Caesar Salad

(asiago cheese & herbed croutons)

Baby Spinach Salad

(mushrooms, water chestnuts,
bacon and red onion rings)

SNUFFIN'S CATERING MENUS

APPETIZERS SUITABLE FOR TRAY-PASSED SERVICE:

(priced per person, designed to be added to an existing menu)

Note: Vegetarian and Gluten Free (GF) Appetizers Available

Crab & Artichoke Soufflé in Fluted Phyllo Cups **	3.50
Bacon "Tots" with Cool Ranch Dip **	3.95
Warm Brie and Blackberry Tarts **	3.25
Savory Goat Cheese & Caramelized Onion Tarts **	3.25
Sweet Mini Peppers Stuffed with Goat Cheese and Toasted Pecans	3.25
Bacon Parmesan Breadsticks **	3.95
Northwest Crab Cakes w/ Sweet Chili Sauce	5.25
Kefta (Moroccan Meatballs) in a Pool of Tzatziki	3.75
Smoked Mozzarella & Sun Dried Tomato Tarts	3.25
Soup Sips (seasonal choices) Served in Clear Vessels	2.85
Smoked Salmon Hash on Rice Crisps with Wasabi Crème (GF)	3.25
Vegetarian Sushi	market price
Gorgonzola & Pistachio Crostini	3.25
French Brie Cheese with Cremini Mushroom Topping in Savory Tart Shells	3.50
Fresh Goat Cheese, Cantaloupe & Prosciutto Bruschetta	3.75
Kalamata Olive & Pesto Crostini	3.25
Crab Stuffed Mushrooms (GF) **	3.75
Spanakopita (flaky spinach filled phyllo pastry) with Tzatziki Sauce	3.50
Tequila-Lime Prawn Shooters with Chipotle Lime Sauce	4.50
Ocean Prawn Shooters with Horseradish Cocktail Sauce (GF)	4.50
Guacamole Shrimp Tostadas on Blue Corn Chips	4.25
Malaysian Prawns (GF)	4.50
Smoked Salmon and Cucumber Bites (GF)	3.25
Caprese Salad on a Bamboo Skewers (GF)	3.25
Cambozola & Rosemary-Pear Chutney Crostini	3.25

**** Item requires an oven**

LATE NIGHT SNACKS:

(priced per person, designed to be added to an existing menu)

50 person minimum

Cheeseburger Sliders with Chips & Bacon Dip	7.45
Mac & Cheese with an Array of Toppings	6.95
Grilled Cheese Sammies with Tomato Soup Shots	6.95
BBQ Pork Sliders with Toasted Pecan Coleslaw	7.25
Cereal Bar- Assorted Choices	4.90
Warm Chocolate-Chip Cookies with Milk "Shots"	4.50

SNUFFIN'S CATERING MENUS

DISPLAYS:

(priced per person, designed to be added to an existing menu)
50 person minimum

<u>Classic Appetizer Cheese Table Display</u> Featuring Layered Tortas, Blackberry- Almond Brie & Premium Crackers Tiered on Natural Ceramic Tiles, Garnished with Red Flame Grapes and Cascading Ivy	6.95
<u>Antipasto Appetizer Table Display</u> with Domestic and Imported Cheeses, Italian Salami, Pepperoncini, Assorted Olives, Marinated Vegetables & Premium Crackers with Red Flame Grapes & Cascading Ivy	8.95
<u>Premium Charcuterie Table Display</u> with Domestic and Imported Cheeses, Sliced Italian Meats, Caramelized Nuts, Figs or Medjool Dates (seasonal), Dried Fruit, Assorted Fancy Olives, Premium Crackers & Grissini, Garnished with Red Flame Grapes & Cascading Ivy	12.95

DESSERTS

(priced per person, designed to be added to an existing menu)

Chocolate Fondue with Ripe Strawberries	3.25
Dark Dipping Chocolate w/ Fruit, Marshmallows, Pretzels & Mini Cream	4.95
Strawberry Shortcake: Fluffy Buttermilk Biscuits with Ripe Strawberries and Whipped Cream	7.95
Bananas Foster over Dark Chocolate Brownie with Whipped Cream (Chef Station)	8.95
A Make-Your-Own Ice Cream Sundae Bar: Vanilla Ice Cream, Chocolate, Strawberry & Caramel Sauce, Chopped Peanuts, Sprinkles, Oreo Crumbles, Maraschino Cherries and Whipped Cream	7.95
S'Mores Station	4.95

BEVERAGES

(priced per person, designed to be added to an existing menu)

Sparkling Citrus (or) Cranberry Bliss Punch	2.25
Fresh Lemonade Sparkling Punch	2.75
Sparkling Citrus (or) Cranberry Bliss Punch (as only beverage)	3.50
Made-To-Order Seltzer Bar	4.15
Fresh Lemonade Station decorated with living greenery	3.25
Strawberry Lemonade Station decorated with living greenery	3.25

SNUFFIN'S CATERING MENUS

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)
10.45 per guest

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

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Basil Glazed Fresh Salmon Filets
Moroccan Chicken
*(simmered with preserved lemons,
apricots, pine nuts & spices)*

Lemon Infused Rice Pilaf
Roasted Fresh Asparagus
Crusty Rustic Breads, Sweet Butter

~
Freshly Brewed Coffee and Tea

46.72 to 51.65 per guest

Surf and Turf Seated Dinner

Crab Stuffed Mushrooms
Caprese Salad on a Bamboo Skewer

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

~
Freshly Brewed Coffee and Tea
52.45 to 57.89 per guest

Single Entrée Seated Dinner

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

~
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

~
Freshly Brewed Coffee and Tea

29.35 to 32.50 per person

FORMAL, SEATED DINNER MENUS

Each of our plated dinner menus are carefully curated using the freshest seasonal ingredients to perfectly fit your tastes and preferences.

If your venue does not have a full kitchen, we will order commercial ovens and/or warmers from a rental company. Rental equipment costs will be quoted with your estimate.

Prices for plated and served meals will vary by menu, seasonality and market prices.

FLEXIBILITY & ATTENTION TO DETAIL!

Just tell us your wishes and dreams for your wedding reception – together we will create the perfect menu for your day. We will take care of ordering and set up of your rentals, communication with your venue and coordination with your other vendors. You can just relax and have a glorious wedding day.

SNUFFIN'S CATERING MENUS

**Menu prices are based on 100 guests

The Pan Pacific Appetizer Buffet

Boneless Coconut Chicken Breasts with
Honey-Yogurt Dipping Sauce
Alder Smoked Salmon Sides served with
Mini-Bagels, Cream Cheese & Capers
Thinly Sliced Chinese Barbequed Pork with
Traditional Hot Mustard and
Black and White Sesame Seeds
Crab Stuffed Mushrooms
Bacon Parmesan Breadsticks
Mango Chutney Torta with
Sliced Baguettes
Vegetarian Roll Sushi with
Wasabi, Shoyu & Pickled Ginger
Crunchy Cauliflower and Sweet Carrots with
Spicy Peanut Dip

31.45 to 34.70 per person

All American Appetizer Buffet

Snuffin's Housemade 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
Crisp Fresh Vegetable Basket with
Country-Herb Dip

25.35 to 27.90 per person

The Pt. Defiance Appetizer Buffet

Fresh Goat Cheese & Caramelized Onion Tarts
Toasted Walnut and Pistachio Crostini
(passed on flower garnished trays)
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Grilled Beef Patties on Toasted Mini-Buns,
Bleu Cheese, Sautéed Onions,
Shredded Lettuce and Catsup
Ocean Prawns with Cocktail Sauce
Presented on Ice in White Clam Shells
Chinese Barbecued Pork accompanied by
Traditional Hot Mustard and Sesame Seeds
Dijon Roasted Chicken with Honey-Dijon Sauce
Smoked Salmon Terrine with
Capers & Sweet Red Onions,
Kahlua Pecan Glazed Brie Wheel
Sliced Baguettes
Crunchy Cauliflower and Carrots with
Red Pepper Hummus

29.85 to 32.90 per person

The Salmon Beach Appetizer Buffet

Beef Tenderloin on Bruschetta with
Horseradish Sauce, Roasted Red Pepper Sauce
And Freshly Cracked Pepper
Teriyaki Chicken Satays with Sesame Seeds
And Spicy Peanut Sauce
Alder Smoked Salmon Sides served with
Sliced Mini-Bagels, Fluffy Cream Cheese,
Imported Capers & Sweet Red Onions
Hot Crab and Artichoke Dip
Served with Premium Crackers
Bacon Parmesan Breadsticks
Mushroom Stuffed Brie Baked in Puff Pastry and
Sun-Dried Tomato & Pesto Torta in a
Tiered Display of Northwest and Imported Cheeses
Arranged on Natural Ceramic Tiles,
Garnished with Red Flame Grapes, Served with
Sliced Baguettes and Breads

36.95 to 40.89 per person

SNUFFIN'S CATERING MENUS

A FEW THANK YOU NOTES FROM HAPPY CLIENTS:

We selected Snuffin's Catering for our magnificent wedding at Thornewood Castle. It was truly the most amazing day of our lives and at the center of it all was Snuffin's. I cannot adequately express my appreciation for all that they did to make it a truly perfect event. The food was absolutely delicious and fresh despite temperatures in the 90's. The drinks were cold, glasses were kept full, guests were happy and everything went better than I ever imagined. I especially want to recognize **Jennifer with Snuffin's - she was so responsive to all of my "But what about this?" emails and I felt she was just as excited about our wedding as we were.** Save yourself the time and don't bother shopping around. Snuffin's and Jennifer are the best and you will be thrilled that you went with them for your special day too. Thank you, Snuffin's!

Layla & Ruben Obregon, Thornewood Castle

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Thank you so much for everything you did to make our wedding a huge success. Kathy was awesome, the staff and bartenders impeccable, and the food delicious (so I'm told by many; we didn't get to taste ours until breakfast the next morning and it was still good). Thank goodness for the bridal basket!

It was a magical evening, full of love and goodness!

Debi and Brian Hall, Historic 1625 Tacoma Place

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"I just had an outdoor wedding at our house and we used Snuffin's. From the beginning it was nice working with Sharon and everyone at Snuffin's. I could tell that they were very knowledgeable and that we were in good hands. When Snuffin's arrived they came in and started doing their work and **they were like the magical elves that you barely knew existed but were busy working, right there if you needed them and always pleasant.** I did not need to interrupt my wedding to give any direction at all and everything was done perfectly. They cut the cake, poured for the toast, walked around our large yard serving appetizers and left my kitchen cleaner than when they got there!

But most importantly I had a lot of guests go out of their way to tell me how great the food was! It really was great. When you eat from large buffets the food can be kind of bland, but their food was delicious! We had salmon and chicken Marsala and they were reasonably priced and great! I would recommend Snuffin's to anyone. They are very experienced, which allows you to relax, the servers could not have been better and the food is great tasting!

Susan and David, Private Home

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"Someone long ago coined the phrase, **"you only get one chance to make a first impression"** and the Snuffin's crew not only delivered an outstanding first impression, you created wonderful life long memories for us.

You and the Snuffin's crew were efficient and courteous from the very moment you arrived, until we cleaned up and departed. We could not have made a better choice. From the quality of the food - to the presentation - to the service from yourself, the wait staff and bartender, Snuffin's exceeded our expectations."

Mike and Lois Umpstead, Laurel Creek Manor

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"Here is the Caterer to choose for ease of planning, exceptional service and delicious food!! The catering service at our event could not have been more wonderful! Annie, the GM, is wonderful to work with! Right from the start, her menus and ideas were utilized with what we desired to blend into the perfect execution of service on wedding day! We are so pleased with Kathy and the staff who served the guests the delicious food we chose with perfect professionalism! Thank you, Snuffin's, for your part in making our event so special!"

Parents Bridgette & Paul, Environmental Services Building