

SNUFFIN'S CATERING FORK SUPPERS

What's a Fork Supper? A term we learned from a friend in South Carolina – it's a full dinner for times when you just don't have seating for everyone. Easy to eat from your lap.

PACIFICA

Sesame Ginger Salmon Side Filets with
Black and White Sesame Garnish
Coconut Chicken served with Coconut Yogurt Sauce
Basmati Rice Enhanced by Sweet Peppers & Toasted Almonds
Sautéed Baby Green Beans with
Caramelized Onions and Bacon Crisps
Tender Baby Greens and Crisp Romaine with
Feta Cheese, Toasted Pecans,
Raspberry Vinaigrette
Rosemary Rustic Bread with Sweet Butter
38.65 to 42.50 per person
Ultimate Chocolate Nut Tart Topped with
Whipped Cream
French Roast Coffee and a Selection of Herbal Teas
7.95 per person

NORTHWEST BOUNTY

Chef Carved Natural Turkey Breast -or-
Boneless Black Oak Smoked Ham served with
Raspberry and Dijon Mustards
Fresh Salmon Whole Side Filets with
Cucumber -Lemon Dill Sauce to the side
Buttered Orzo Pasta
Grilled and Roasted Seasonal Vegetables
Classic Caesar Salad with
Garlic Croutons and Imported Parmesan Cheese
Petite Rolls, Sweet Butter
37.75 to 41.40 per person
Sherry Pound Cake Triangles Served with
A Comfiture of Mixed Berries and Topped with
Vanilla Crème Chantilly
French Roast Coffee and a Selection of Herbal Teas
6.95 per person

Fork Supper menu prices are based on a minimum of 30 guests. Staff, service charge and any rentals additional.

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MEDITERRANEAN NIGHTS

Marinated Roast Loin of Pork with
Orange-Ginger Marmalade Glaze
Moroccan Chicken
*(boneless breasts simmered with
preserved lemons, apricots, pine nuts,
sweet red onions & spices)*
Cous Cous with Almonds and Craisins
Tuscan White Bean, Tomato & Kalamata Olive Salad
Mixed European Salad Greens Tossed with
Red Onion Rings & Seasonal Fruit,
Served with Champagne Vinaigrette
Grilled Seasonal Vegetables with Feta Cheese
Rustic Olive Bread and Sweet Butter
38.55 to 41.75 per person

Bananas Foster Ladled over a Deep
Chocolate Brownie and French Vanilla Ice Cream
French Roast Coffee and a Selection of Herbal Teas
7.50 per person

SNUFFIN'S FAVORITE

Marinated Flank Steak, Grilled on site,
Carved & Topped with
Warm Parmesan-Basil Butter Sauce
Pecan Roasted Boneless Breast of Chicken with
Gorgonzola Cream Sauce
Garlic Mashed Potatoes
Sautéed Seasonal Vegetables
European Baby Greens, Caramelized Pecans, Craisins,
Dressed with Raspberry Vinaigrette
Crunchy Ciabatta Bread, Sweet Butter
46.25 to 49.10 per person

The Ultimate Chocolate Nut Tart with
Caramel and Chocolate Sauces &
A Scoop of French Vanilla Ice Cream
French Roast Coffee and a Selection of Herbal Teas
8.95 per person

Menu prices listed are per person. Staff, service charge, rental items and/or paper goods and Washington State sales tax are additional. Prices may fluctuate with seasonal availability and market prices.

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SNUFFIN'S SIGNATURE SELECTION

Garlic Pepper Roasted Beef Tenderloin with
Red Pepper Aioli & Zesty Horseradish Sauce
Served on Petite Rolls

Basil Glazed Fresh Salmon Side Filets
Wild & White Rice Salad with Artichoke Hearts,
Sweet Bell Peppers & Toasted Pecans
Grilled Vegetables Topped with Feta Cheese
Mango Chutney Torta Served with
Sliced Baguettes

47.25 to 49.95 per person

Fresh Berry & Grand Marnier Martini topped with
White Chocolate Mousse -or-
White Chocolate Yogurt (fat free)
French Roast Coffee and a Selection of Herbal Teas

7.25 per person

GIBRALTAR

Oven Roasted Tenderloin of Beef
On Petite Rolls with
Apricot Ginger Chutney or Horseradish Sauce
Fragrant Lemon & Caper Simmered Chicken
Wild and White Rice Pilaf
Sautéed Mini Sweet Peppers
Mixed Greens, Toasted Pecans & Ruby Red Grapefruit,
Honey-Lime Vinaigrette
Crusty Country Breads, Sweet Butter

46.95 to 49.10 per person

Chocolate Ganache Brownie Wedge
Topped with Grand Marnier Crème and Raspberry Coulis,
French Roast Coffee and a Selection of Herbal Teas

7.95 per person

A few savory appetizers passed before dinner is always a nice touch.