

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

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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

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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

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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

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.