**All menu pricing is based on 100 guests
200+ guests ~ discounted pricing available**

**Pub-Style Beef Slider Station:**
Grilled Beef Patties on Mini-Buns,
Creamy Bleu Cheese Sauce, Sautéed Onions,
Shredded Lettuce, Catsup & Mayonnaise
Snuffin’s Famous Baked Potato Salad
(baby red potatoes with bacon, scallions
and sour cream dressing)

*Appetizer:* 6.95 to 7.85 per guest
*Dinner:* 7.95 to 8.95 per guest

**Sizzling Noodle Bar:**
Yakisoba Noodles with Tender Breast of Chicken,
Stir Fried Bok Choy, Crimini Mushrooms,
Sweet Onions, Diced Sweet Peppers,
Zucchini, Slivered Scallions, and
Roasted Chopped Peanuts
Fortune Cookies
*Served in Chinese Take Out Boxes w/ Chopsticks*

*Appetizer:* 7.70 to 8.50 per guest
*Dinner:* 8.95 to 9.90 per guest

**Mac & Cheese Station:**
“New” Fashioned Macaroni and Cheese:
Choice of Toppings: Apple Smoked Bacon,
Chopped Green Onions, Truffle Oil,
Buttered Bread Crumbs and
Cheddar and Asiago Cheeses

*Appetizer:* 6.25 to 6.95 per guest
*Dinner:* 6.95 to 7.95 per guest

**South of the Border Station:**
Spicy Chicken Quesadillas
(Chef sautéed at table), served with
Sour Cream and Salsa
Black Bean Salad with
Sweet Peppers, Cilantro and Roasted Corn
Mini-Corn Muffins

*Appetizer:* 6.95 to 7.95 per guest
*Dinner:* 7.95 to 8.95 per guest

**Soft Taco Bar:**
Featuring Warm Flour Tortillas,
Sonora-Style Shredded Beef -or-
Spicy Mesquite Chicken,
Shredded Cheddar and Pepper Jack Cheeses,
Scallions, Mild and Hot! Salsas, Sliced Black Olives,
Lettuce and Cilantro Sour Cream,
Blue and Yellow Corn Chips with Salsa

*Appetizer:* 6.75 to 7.65 per guest
*Dinner:* 8.95 to 9.85 per guest

**Tuscan Countryside Station:**
A Many-Layered Display of Grilled Seasonal Vegetables:
Tender Zucchini, Sweet Peppers,
Sweet Onions, Crimini Mushrooms,
Roasted Garnet Yams Topped with Feta Crumbles
An Array of Artisan Breads: Crusty Ciabatta, Focaccia and
Roasted Garlic Breads with
Roasted Red Pepper Hummus
Green Olive Tapenade & Extra Virgin Olive Oil

*Appetizer:* 6.25 to 6.95 per guest
*Dinner:* 7.50 to 8.45 per guest

**Chef Created Creamy Risotto Station:**
Authentic Italian Risotto Featuring:
Caramelized Onions, Sautéed Mushrooms,
Roast Asparagus (seasonal)
Sweet Red Peppers, Petite Peas and
Aged Italian Parmesan Cheese
Crusty Ciabatta Bread with
Whipped Herb-Garlic Butter

*Appetizer:* 7.25 to 7.95 per guest
*Dinner:* 8.25 to 8.99 per guest

Add Grilled Chicken Breast

*Appetizer:* 7.95 to 8.75 per guest
*Dinner:* 9.25 to 9.95 per guest

Please Note:
Quantities are planned for three stations or
to be added to a buffet menu.
Shake, Shake, Shake Salad Bar:

- **Cilantro - Lime Shrimptinis:**
  Asian Slaw Salad Topped with Cilantro-Lime Prawns, Black Sesame Seeds, Honey Lime Dressing
- **BLTinis:**
  Chopped Romaine, Ripe Tomatoes, Crunchy Bacon, Grated Parmesan Cheese, Herbed Croutons, Caesar Dressing
  ~Made to Order in Martini Shakers & Served in Stemmed Glasses~
  *Appetizer: 7.95 to 8.85 per guest*
  *Dinner: 8.95 to 9.85 per guest*

‘Tis the Season:

- Chef Carved Natural Turkey Breast (moist and oh-so-tender)
- Fluffy Mashed Potatoes and Rich Turkey Gravy
- Traditional Seasoned Bread Stuffing
  - Cranberry Sauce
  *Appetizer: 9.99 to 10.95 per guest*
  *Dinner: 11.95 to 12.99 per guest*

Deep South Holidaze:

- Country Smoked Ham, Shaved onto Petite Rolls with Grainy Mustards to the side
- Wild Rice and Toasted Pecan Salad
- Grilled Green Zucchini and Roasted Garnet Yams
  *Appetizer: 9.45 to 10.50 per guest*
  *Dinner: 11.95 to 12.99 per guest*

Grilled Petite Beef Loin Sliders:

- Grilled Petite Beef Loin
  Seasoned with Snuffin’s Signature Dry Rub, Chef Grilled and Sliced to Order on Parisian Rolls,
  Sautéed Onions, Gorgonzola and Zesty Horseradish Crème Dressings,
  Snuffin’s Famous Baked Potato Salad
  *Appetizer: 10.55 to 11.45 per guest*
  *Dinner: 12.50 to 13.75 per guest*

Baked Potato Bar:

- Tender, Baked Washington Russet Potatoes
  Served with Sour Cream, Real Bacon Bits, Shredded Tillamook Cheddar Cheese, Salsa, Green Onions, Steamed Broccoli, and Whipped Butter
  *(Gluten free. Can be vegetarian and/or lactose free with adjustments)*
  *Appetizer: 5.95 to 6.95 per guest*
  *Dinner: 6.99 to 7.69 per guest*

Smashed Potato Martini Station:

- Garlic or Regular Mashed Potatoes
  Served in Stemmed Martini Glasses
  With Your Choice of Three Condiments:
  - Velvety Shiitake Mushroom Gravy
  - Chipotle Lime Butter
  - Sour Cream, Bacon and Scallions
  - Roasted Garlic Pesto
  *Appetizer: 5.95 to 6.85 per guest*
  *Dinner: 6.99 to 7.85 per guest*

Prime Rib Stack:

- Prime Rib of Beef, Roasted to Perfection, Chef-Carved at Table and Served over Garlic Mashed Potatoes
  - Rich Beef Gravy
  - Zesty Horseradish Sauce or Wow! Hot Horseradish
  *Appetizer: 13.98 to 15.65 per guest*
  *Dinner: call for current pricing*

Appetizer Steamed Clam Station

- Locally Sourced Manila Clams, Steamed in their own Juices in Giant Pots right in front of your Guests!
  Served with Drawn Butter and Crusty French Bread
  *Appetizer only: 4.95 to 5.35 per guest*

Snuffin’s Action Stations are designed for a minimum of 50 guests.
DESSERT STATIONS

Strawberry Shortcake Station:
Ripe and Juicy Sliced Strawberries
Over Fluffy Biscuits -or-
Sherry Pound Cake Fingers and
Clouds of Whipped Cream
Served in a Footed Cosmos Glass
4.95 to 5.55 per guest

Bananas Foster Station:
Bananas Sautéed in Brown Sugar, Butter,
And a Splash of Rum!
Served over Deep Chocolate Brownies
With a Scoop of French Vanilla Ice Cream
5.25 to 5.85 per guest

European Sweets Station:
(Choose 5 items)
Assorted Mini-Cheesecakes
“Chocolate Mousse Shots” topped with
Oreo Crumbs
Lemon Curd Tartlets
Bourbon Street Bars
Raspberry Mousse in Chocolate Cups
Decorated Petit Fours
Petite Macaroons
Banana Cream Tarts topped with
Toasted Coconut
Frosted Brownie Bites
Milk Shots with Warm Cookies
Tiny Pecan Pie Tassies
Chocolate Dipped Strawberries
(seasonal)
9.95 to 11.65 per guest

Do-It-Yourself Ice Cream Sundae Bar:
Chocolate and Vanilla Ice Cream with
All the Trimmings:
Chocolate, Caramel and Strawberry Sauces,
Chopped Nuts, Toasted Coconut,
Sprinkles, Oreo Cookie Crumbs,
Maraschino Cherries and
Lots of Whipped Cream
4.95 to 5.50 per guest

Chocolate Fondue Station:
Dark Dipping Chocolate with Seasonal Fruit,
Marshmallows, Pretzels, Oreo Cookies and
Mini-Cream Puffs
3.50 to 3.95 per guest

A Tuxedo Pudding Station:
Creamy Chocolate & Vanilla Pudding
Served in Cosmos Glasses with
Tons of Toppers: Oreo Cookie Crumbles,
Mini Marshmallows, Mini M&M’s,
Toffee Bits, Chopped Nuts and
Silky Whipped Cream
4.50 to 4.95 per guest