# SNUFFIN'S VALUE DINNER BUFFET MENUS

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

#### Pasta Bravo Buffet:

Cavatappi Corkscrew Pasta
In a Creamy Garlic-Mushroom Sauce
Penne in Italian Sausage Marinara Sauce,
Parmesan Cheese and
Red Pepper Flakes
-to the sideClassic Caesar Salad with
House-made Herbed Croutons
Italian Soft Breadsticks with
Whipped Garlic Butter

15.99 to 17.75 each

## **Emerald Buffet:**

Chicken Piccata
(tender, gold browned boneless breasts
in rich lemon –butter sauce)
Tender Rice Pilaf with Toasted Almonds
Butter Glazed Matchstick Carrots
Classic Caesar Salad with
Parmesan Cheese and Herbed Croutons
Multigrain Rolls and Sesame Rolls
Whipped Sweet Butter

16.65 to 18.60 each

### Sapphire Buffet:

Chicken Cacciatorre
(tender and flavorful, boneless thighs in
tomato-mushroom wine sauce)
Bow Tie Pasta w/ Sweet Red Peppers &
Parmesan-Butter Cheese
Sautéed Petite Green Beans with
Crispy Onion Topping
Classic Caesar Salad with
Parmesan & Herbed Croutons
Soft Breadsticks
Whipped Sweet Butter

16.95 to 18.75 each

#### A South West Dinner Buffet

Pulled Spicy Mesquite Chicken and Sonora-Style Ground Beef with Warm Flour Tortillas and Crispy Corn Shells Shredded Pepper Jack and Cheddar Cheeses, Scallions, Sliced Black Olives, Shredded Lettuce, Cilantro, Sour Cream Classic Spanish Rice Traditional Refried Beans Mixed Lettuce Salad with Honey-Lime Dressing Crispy Blue and Yellow Corn Chips Salsa and Hot Sauce

17.95 to 19.75 each

# Enhance Your Buffet by Adding.....

3.75 pp
3.95 pp
2.95 pp
2.50 pp
2.50 pp
2.50 pp
2.50 pp

At these Value Prices, no substitutions. You are welcome to make any additions to your menu.

Menu prices are plus staff, service charge, rentals and/or paper goods and state sales tax.

Staff gratuities are left to your discretion and average 60.00 to 75.00 per server.

Service charge covers operations costs such as food and bar liability insurance, van insurance & maintenance, administration costs, etc.