

# SNUFFIN'S HOLIDAY BUFFET MENUS

## **Traditional Holiday Dinner Buffet**

Roast Breast of Turkey with  
Traditional Stuffing,  
Velvety Turkey Gravy and  
Cranberry Sauce  
Maple Glazed Ham with  
Grainy Mustard to the side  
Buttermilk Mashed Potatoes  
A Medley of Oven Roasted  
Seasonal Root Vegetables  
Classic Caesar Salad with  
Imported Parmesan and Herbed Croutons  
An Assortment of Fresh Dinner Rolls,  
Whipped sweet Butter  
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Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

\$25.50/100 guests -or- \$27.82/ 50 guests

## **A Splendid Feast Dinner Buffet**

Petite Baron of Beef Roast  
Carved by our Uniformed Chef  
With Zesty Horseradish Sauce and  
Rich Beef Gravy  
Chicken Piccata  
Fresh Chive and Butter Mashed Potatoes  
Sautéed Petite Green Beans with  
Bacon and Frizzled Onions  
A Refreshing Salad of Mixed Baby Greens and  
Crisp Romaine Lettuce with WA Grown Apples,  
Toasted Pecans, Asiago Cheese and  
Raspberry Vinaigrette  
Multi-Grain and French Dinner Rolls  
Whipped Sweet Butter  
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Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

\$28.95/100 guests -or- \$30.50/ 50 guests

## **Harvest Comfort Dinner Buffet**

Porter Braised Beef Brisket  
Perfectly Carved and Served with  
Caramelized Onions and  
Orange-Horseradish Glaze  
Oven Roasted Washington Chicken  
With Basil-Butter 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  
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Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

\$24.95/100 guests -or- \$26.35/ 50 guests

## **A Glamorous Evening Dinner Buffet**

Fresh Salmon Side Fillets served with  
Lemon-Almond Sauce to the Side  
Braised Short Ribs of Beef in a Rich  
Mushroom Demi-Glaze  
Buttermilk Mashed Potatoes  
Pearl Cous Cous and Seasonal  
Roasted Vegetable Salad  
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  
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Freshly Brewed French Roast Coffee,  
Assorted Herbal and English Teas

\$31.90/100 guests -or- \$33.35/ 50 guests

**Snuffin's Catering ~ [www.snuffins.com](http://www.snuffins.com) ~ 253-851-2900**

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## **ADDITIONAL ITEMS:** (priced per person, designed to be added to an existing menu)

50 person minimum

**Note: Vegetarian and Gluten Free Appetizers Always Available**

Classic Appetizer Cheese Table Display Featuring Layered Tortas and Blackberry- Almond Brie, Premium Crackers Tiered on Natural Ceramic Tiles, Garnished with Red Flame Grapes and Cascading Ivy.....4.95

Antipasto Appetizer Table Display with Domestic and Imported Cheeses, Italian Salami, Pepperoncini, Assorted Olives, Marinated Vegetables & Premium Crackers with Red Flame Grapes & Cascading Ivy.....6.95

Crab & Artichoke Soufflé in Fluted Phyllo Cups \*\* .....2.65  
Bacon "Tots" with Cool Ranch Dip \*\* .....2.95  
Warm Brie and Blackberry Tarts \*\* .....2.10  
Savory Goat Cheese & Caramelized Onion Tarts \*\* .....2.10  
Bacon Parmesan Breadsticks \*\* .....2.95  
Smoked Mozzarella & Sun Dried Tomato Tarts .....2.10  
Vegetarian Sushi .....3.50  
Gorgonzola & Pistachio Crostini .....2.10  
Crab Stuffed Mushrooms \*\* .....2.45  
Spanakopita (flaky spinach filled phyllo pastry) with Tzatziki Sauce.....2.45  
Ocean Prawn Shooters with Horseradish Cocktail Sauce.....3.45  
Guacamole Shrimp Tostadas on Blue Corn Chips .....3.45  
Malaysian Prawns.....3.45  
Smoked Salmon and Cucumber Bites .....1.95  
Caprese Salad on a Bamboo Skewer .....2.50

\*\* need oven

## **DESSERTS**

Pumpkin Pie with Whipped Cream .....3.75  
Cheesecake with Raspberry Sauce.....4.75  
Marionberry Cobbler with Ice Cream.....5.95  
Petite Dessert Assortment starting at.....6.95  
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.....5.95

## **DETAILS:**

**Menu prices listed are per person, plus staff, service charge, rental items and/or paper goods and Washington State sales tax. Prices may fluctuate with seasonal availability and market prices. Staff gratuities are left to your discretion and average \$60.00 to \$75.00 per server.**

**Looking for gluten-free, vegetarian or allergy-friendly menus? Just ask your event planner for suggestions! We're always happy to customize our menus to make them just exactly what you want for your event.**

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