SNUFFIN'S CATERING MENUS

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

The Pan Pacific Appetizer Buffet

Boneless Coconut Chicken Breasts with
Honey-Yogurt Dipping Sauce
Alder Smoked Salmon Sides served with
Mini-Bagels, Cream Cheese & Capers
Thinly Sliced Chinese Barbequed Pork with
Traditional Hot Mustard and
Black and White Sesame Seeds
Crab Stuffed Mushrooms
Bacon Parmesan Breadsticks
Mango Chutney Torta with
Sliced Baguettes
Vegetarian Roll Sushi with
Wasabi, Shoyu & Pickled Ginger
Crunchy Cauliflower and Sweet Carrots with
Spicy Peanut Dip

24.75 to 27.45 each

All American Appetizer Buffet

Snuffin's Handmade Swedish Meatballs
Served Piping Hot!
Chicken Drumettes Baked with
Crispy Sesame Crumbs
Smoked Salmon, Caper and Red Onion Terrine
Premium Cracker Assortment
Herb Roasted Red Potatoes with Bacon-Ranch Dip
Domestic and Imported Cheeses,
Accented with Seedless Red Grapes and
Served with Sliced Baguettes
Hot Crab & Artichoke Dip with Crackers
Blackberry Almond Brie with Baguettes
Crispy Fresh Vegetable Basket with
Country-Herb Dip

22.65 to 24.95 each

Want to make changes or substitutions to our menus?

Be our guest! We're always happy to customize our menus to make them just *exactly* what you want for your party!

The Pt. Defiance Appetizer Buffet

Fresh Goat Cheese & Caramelized Onion Tarts Toasted Walnut and Gorgonzola Crostini (passed on flower garnished trays)

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Grilled Beef Patties on Toasted Mini-Buns,
Bleu Cheese, Sautéed Onions,
Shredded Lettuce and Catsup
Ocean Prawns with Firecracker Cocktail Sauce
Presented on Ice in Pewter Clam Shells
Chinese Barbecued Pork accompanied by
Traditional Hot Mustard and Sesame Seeds
Dijon Roasted Chicken with Honey-Dijon Sauce
Smoked Salmon Terrine with
Capers & Sweet Red Onions,
Kahlua Pecan Glazed Brie Wheel
Sliced Baguettes
Crunchy Cauliflower and Carrots with
Red Pepper Hummus

26.75 to 29.50 each

The Salmon Beach Appetizer Buffet

Beef Tenderloin on Bruschetta with Horseradish Sauce, Roasted Red Pepper Sauce And Freshly Cracked Pepper Teriyaki Chicken Satays with Sesame Seeds And Spicy Peanut Sauce Alder Smoked Salmon Sides served with Sliced Mini-Bagels, Fluffy Cream Cheese, Imported Capers & Sweet Red Onions Hot Crab and Artichoke Dip Served with Premium Crackers Bacon-Parmesan Breadsticks Mushroom Stuffed Brie Baked in Puff Pastry and Sun-Dried Tomato & Pesto Torta in a Tiered Display of Northwest and Imported Cheeses Arranged on Natural Ceramic Tiles, Garnished with Red Flame Grapes, Served with Sliced Baguettes and Dark Breads

33.50 to 36.95 each

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APPETIZERS SUITABLE FOR TRAY-PASSED SERVICE:

(priced per person, designed to be added to an existing menu)

Note: Vegetarian and Gluten Free Appetizers Available

Crab & Artichoke Soufflé in Fluted Phyllo Cups **	2.85
Bacon "Tots" with Cool Ranch Dip **	3.15
Warm Brie and Blackberry Tarts **	2.45
Savory Goat Cheese & Caramelized Onion Tarts **	2.45
Sweet Mini Peppers Stuffed with Goat Cheese and Toasted Pecans	
Bacon-Parmesan Breadsticks **	3.15
Northwest Crab Cakes w/ Sweet Chili Sauce	4.25
Sautéed Portobello & Crimini Mushroom Tartlets	2.45
Kefta (Moroccan Meatballs) in a Pool of Tzatziki	2.95
Smoked Mozzarella & Sun Dried Tomato Tarts	2.45
Soup Sips (seasonal choices) Served in Clear Vessels	1.95-2.25
Smoked Salmon Hash on Rice Crisps (GF) with Wasabi Crème	2.75
Vegetarian Sushi	3.50
Gorgonzola & Toasted Walnut Crostini	2.25
French Brie Cheese with Crimini Mushroom Topping in Savory Tart Shells	2.65
Fresh Goat Cheese, Cantaloupe & Prosciutto Bruschetta **	2.95
Kalamata Olive & Pesto Crostini	2.25
Crab Stuffed Mushrooms **	2.65
Spanakopita (flaky spinach filled phyllo pastry) with Tzatziki Sauce	2.45
Tequila-Lime Prawn Shooters with Chipotle Lime Sauce	3.50
Ocean Prawn Shooters with Horseradish Cocktail Sauce	3.50
Guacamole Shrimp Tostadas on Blue Corn Chips	3.50
Malaysian Prawns	3.50
Chicken-Almond Asian Salad Nesting on a Spoon	2.65
Portobello Mushroom & Roasted Red Pepper Quesadillas	2.25
Smoked Salmon and Cucumber Bites (GF)	2.10
Caprese Salad on a Bamboo Skewers	2.65

** Item requires an oven

LATE NIGHT SNACKS:

(priced per person, designed to be added to an existing menu) 50 per person minimum

Cheeseburger Sliders w/ Chips & Bacon Dip	5.65
Mac & Cheese with an Array of Toppings	4.95
Grilled Cheese Sammies w/ Tomato Soup Shots	
BBQ Pork Sliders with Toasted Pecan Coleslaw	
Warm Cookies with Milk	4.25

SNUFFIN'S CATERING MENUS

DISPLAYS:	
(priced per person, designed to be added to an existing menu)	
50 per person minimum	
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<u>Classic Appetizer Cheese Table Display</u> Featuring Layered Tortas,	
Blackberry- Almond Brie & Premium Crackers Tiered on	
Natural Ceramic Tiles, Garnished with Red Flame Grapes and	
Cascading Ivy	4 95
Caseading 17y	1.23
Antipasto Appetizer Table Display with Domestic and Imported Cheeses,	
Italian Salami, Pepperoncini, Assorted Olives, Marinated Vegetables &	
Premium Crackers with Red Flame Grapes & Cascading Ivy	6.05
Trenium Crackers with Red France Grapes & Caseading Tvy	0.33
Pramium Annatizar Table Display with Demostic and Imported Chances	
Premium Appetizer Table Display with Domestic and Imported Cheeses,	
Sliced Italian Meats, Caramelized Nuts, Figs or Medjool Dates (seasonal),	
Dried Fruit, Assorted Fancy Olives, Premium Crackers & Grissini,	9.05
Garnished with Red Flame Grapes & Cascading Ivy	8.95
DEGGEDÆG	
<u>DESSERTS</u>	
(priced per person, designed to be added to an existing menu	
	2.05
Chocolate Fondue with Ripe Strawberries	
Dark Dipping Chocolate w/ Fruit, Marshmallows, Pretzels & Mini Cream	3.95
Strawberry Shortcake: Fluffy Buttermilk Biscuits with Ripe Strawberries and	
Whipped Cream	5.95
Bananas Foster over Dark Chocolate Brownie with Whipped Cream	
(Chef Station)	5.95
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
Marionberry Cobbler with Ice Cream	
Petite Dessert Assortment starting at	
BEVERAGES	
(priced per person, designed to be added to an existing menu	
(priced per person, designed to be daded to an existing menu	
Sparkling Citrus (or) Cranberry Bliss Punch	1.75
Fresh Lemonade Sparkling Punch	
Sparkling Citrus (or) Cranberry Bliss Punch (as only beverage)	
Made-To-Order Seltzer Bar	
Fresh Lemonade Station decorated with living greenery	
Strawberry Lemonade Station decorated with living greenery	
SHAWOCH & PEHIOHAGE STATIOH ACCOLATED WITH HALL STEELEN	4.13