

SNUFFIN'S VALUE DINNER BUFFET MENUS

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

Pasta Bravo Buffet:

Tender Cavatappi Corkscrew Pasta
Served in a Creamy Garlic and
Sautéed Button Mushroom Sauce and
Penne Pasta with Italian Sausage
Marinara Sauce
Imported Parmesan Cheese and
Red Pepper Flakes (to the side)
Classic Caesar Salad with
Parmesan Cheese & Herbed Croutons
Italian Soft Breadsticks with
Whipped Garlic Butter
Custom Coffee and Tea

17.79 to 19.99 each

Emerald Buffet:

Chicken Piccata
*(tender, gold browned boneless breasts
in rich lemon –butter sauce)*
Tender Rice Pilaf with Sweet Peppers &
Toasted Almonds
Butter Glazed Matchstick Carrots
Traditional Caesar Salad with
Parmesan Cheese & Herbed Croutons
Multigrain and Crusty French Rolls
Whipped Sweet Butter
Custom Coffee and Tea

18.95 to 20.15 each

Sapphire Buffet:

Chicken Cacciatore
*(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
Italian Soft Breadsticks
Whipped Sweet Butter
Custom Coffee and Tea

18.85 to 19.95 each

A Country-Style Dinner Buffet

Grilled, Cilantro-Herb Marinated
Chicken Breast topped with
Fresh Pineapple Salsa
Macaroni and Cheese with a
Toasted Crumb Crust
Aunt Millie's Coleslaw
Mixed Lettuce Salad with Scallions,
Sliced Cucumbers, Grape Tomatoes,
Red Onion Rings and
Creamy Italian Dressing
Fluffy Buttermilk Biscuits with
Whipped Butter & Honey
Custom Coffee and Tea

21.55 to 23.85 each

Enhance Your Buffet by Adding.....

Seasonal Fruit Trays	3.65 pp
Grilled Vegetables	3.85 pp
Broccoli & Bacon Salad	2.95 pp
Bow Tie Pasta Salad	2.50 pp
Black Bean and Corn Salad	2.50 pp
Caprese Salad	2.50 pp
Macaroni and Cheese	2.65 pp

Value Menus are as-is. 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 75.00 to 90.00
per server and bartender.*

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