

# SNUFFIN'S CATERING MENUS

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**\*\*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

25.95 to 28.85 each

## **All American Appetizer Buffet**

Snuffin's Handmade Swedish Meatballs  
Served Piping Hot!  
Chicken Drumettes Baked with  
Crispy Sesame Crumbs  
Smoked Salmon, Capers 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

24.15 to 26.75 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 Barbequed 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

28.50 to 31.75 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

35.25 to 38.95 each

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## The Widbey Islander Appetizer Buffet

Penn Cove Mussels Marinated in White Wine with  
Red and Yellow Pepper Confetti  
Fragrant Steamed Manila Clams  
Almond Chicken Salad nesting on a  
Porcelain Spoon, served in a Three-tiered Display  
Roast Loin of Pork on Multigrain Rolls with  
Red Onion Merlot Marmalade  
Roasted Red Potatoes with Bacon & Sour Cream  
Smoked Salmon Terrine with Multigrain Baguettes  
Brie Cheese Topped with Raspberry Preserves  
Served with Sliced Baguettes  
A Crostini Bar Featuring Kalamata Olive,  
Fresh Pesto and Hummus Spreads on  
Crusty Ciabatta, Focaccia and  
Roasted Garlic Breads  
Glass Vessels of Fresh Broccoli, Zucchini and  
Cucumber Slices and a  
Light Curry Dip

38.85 to 42.50 each

## Tropical Fusion Appetizer Buffet

Tequila Lime Prawns with Chipotle Sauce  
Marinated Pulled Pork on Island Rolls  
Sesame Ginger Salmon Sides  
Striped with Black and White Sesame Seeds  
Onion Roasted Red Potato Coins with Bacon Dip  
Kahlua Pecan Glazed Brie  
Caribbean Mango Chutney Torta served with  
Sliced and Toasted Bread Rounds  
Crab and Artichoke Dip with Crackers  
Maki and Ngiri Sushi with  
Wasabi, Shoyu & Pickled Ginger  
Grilled Fresh Vegetables with a  
Chiffonade of Basil and a Dusting of  
Crumbled Feta Cheese

34.85 to 37.99 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 **	3.00
Bacon "Tots" with Cool Ranch Dip **	3.50
Warm Brie and Blackberry Tarts **	2.95
Savory Goat Cheese & Caramelized Onion Tarts **	2.95
Sweet Mini Peppers Stuffed with Goat Cheese and Toasted Pecans	2.95
Bacon Parmesan Breadsticks **	3.50
Northwest Crab Cakes w/ Sweet Chili Sauce	4.75
Sautéed Portobello & Crimini Mushroom Tartlets	2.95
Kefta (Moroccan Meatballs) in a Pool of Tzatziki	3.25
Smoked Mozzarella & Sun Dried Tomato Tarts	2.95
Soup Sips (seasonal choices) Served in Clear Vessels	2.25-2.50
Smoked Salmon Hash on Rice Crisps with Wasabi Crème	2.95
Vegetarian Sushi	3.75
Gorgonzola & Toasted Walnut Crostini	2.75
French Brie Cheese with Crimini Mushroom Topping in Savory Tart Shells	2.95
Fresh Goat Cheese, Cantaloupe & Prociutto Bruschetta	3.25
Kalamata Olive & Pesto Crostini	2.75
Crab Stuffed Mushrooms **	3.00
Spanakopita (flaky spinach filled phyllo pastry) with Tzatziki Sauce	2.95
Tequila-Lime Prawn Shooters with Chipotle Lime Sauce	3.95
Ocean Prawn Shooters with Horseradish Cocktail Sauce	3.95
Guacamole Shrimp Tostadas on Blue Corn Chips	3.75
Malaysian Prawns	3.95
Chicken-Almond Asian Salad Nesting on a Spoon	2.75
Portobello Mushroom & Roasted Red Pepper Quesadillas	2.95
Smoked Salmon and Cucumber Bites	2.75
Caprese Salad on a Bamboo Skewers	2.95
Cambazola & Rosemary-Pear Chutney Crostini	2.95

**\*\* Item requires an oven**

## **LATE NIGHT SNACKS:**

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

50 person minimum

Cheeseburger Sliders w/ Chips & Bacon Dip	5.95
Mac & Cheese with an Array of Toppings	5.25
Grilled Cheese Sammies w/ Tomato Soup Shots	5.50
BBQ Pork Sliders with Toasted Pecan Coleslaw	6.50
Warm Chocolate-Chip Cookies with Milk	4.25

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## **DISPLAYS:**

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

50 person minimum

Classic Appetizer Cheese Table Display Featuring Layered Tortas,  
Blackberry- Almond Brie & Premium Crackers Tiered on  
Natural Ceramic Tiles, Garnished with Red Flame Grapes and  
Cascading Ivy .....5.65

Antipasto Appetizer Table Display with Domestic and Imported Cheeses,  
Italian Salami, Pepperoncini, Assorted Olives, Marinated Vegetables &  
Premium Crackers with Red Flame Grapes & Cascading Ivy .....7.95

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,  
Garnished with Red Flame Grapes & Cascading Ivy .....10.25

## **DESSERTS**

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

Chocolate Fondue with Ripe Strawberries .....3.25  
Dark Dipping Chocolate w/ Fruit, Marshmallows, Pretzels & Mini Cream .....4.50  
Strawberry Shortcake: Fluffy Buttermilk Biscuits with Ripe Strawberries and  
Whipped Cream .....6.50  
Bananas Foster over Dark Chocolate Brownie with Whipped Cream  
(Chef Station) .....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 .....6.50  
Marionberry Cobbler with Ice Cream .....6.50  
Petite Dessert Assortment starting at .....7.75

## **BEVERAGES**

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

Sparkling Citrus (or) Cranberry Bliss Punch .....1.95  
Fresh Lemonade Sparkling Punch .....2.35  
Sparkling Citrus (or) Cranberry Bliss Punch (as only beverage) .....2.75  
Made-To-Order Seltzer Bar .....3.50  
Fresh Lemonade Station decorated with living greenery .....2.95  
Strawberry Lemonade Station decorated with living greenery .....2.95