

SNUFFIN'S SEATED DINNER MENUS

Milano Seated Dinner

Sautéed Portobello & Cremini Medley with
Melted Mozzarella on Crostini
Warm French Brie and Berry Tarts
Bacon Wrapped Parmesan Breadsticks
(tray passed on flower garnished silver trays)
9.40 per guest

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A Plated Salad of Baby Bell Iceberg Lettuces,
Grape Tomatoes, Pancetta, and
Bleu Cheese Crumble Dressing

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Basil Glazed Fresh Salmon Fillets
Moroccan Chicken

*(simmered with preserved lemons,
apricots, pine nuts & spices)*

Lemon Infused Rice Pilaf
Roasted Fresh Asparagus
Crusty Rustic Breads, Sweet Butter

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Freshly Brewed Coffee and Tea

42.95 to 47.35 per guest

Surf and Turf Seated Dinner

Crab Stuffed Mushrooms
Caprese Salad on a Bamboo Skewer
5.95 per guest

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A Plated Salad of Baby Lettuces and Tender Field
Greens, Gorgonzola Cheese Crumbles,
Caramelized Pecans, Blueberries and
Fresh Strawberry Vinaigrette "Shots"

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Sesame Ginger Fresh Salmon Fillets
Garnished with Black and White Sesame Seeds
Oven Roasted Tenderloin of Beef with

Rich Shiitake-Madeira Sauce
Garlic Chive Mashed Potatoes
Roasted Sweet Mini-Peppers
Rustic Peasant Breads

Sweet Butter

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Freshly Brewed Coffee and Tea

48.90 to 53.75 per guest

Single Entrée Seated Dinner

Kalamata Olive & Pesto Crostini
Crab & Artichoke Soufflé in Fluted Pastry Cups
5.75 per guest

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A Composed Salad of European Greens,
Fresh Blueberries, Toasted Walnuts
Raspberry Vinaigrette

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Oven-Roasted Chicken Breast filled with
Artichoke Hearts,
Sun-Dried Tomatoes and Ricotta Cheese
On a bed of Sautéed Greens and
Topped with Red Pepper Coulis
Rice Pilaf with Roasted Seasonal Vegetables
Assorted Dinner Rolls
Whipped Sweet Butter

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Freshly Brewed Coffee and Tea

26.25 to 28.95 per person

FORMAL, SEATED DINNER MENUS

Each of our plated dinner menus are **custom designed** using the freshest seasonal ingredients to perfectly fit your tastes and preferences.

If your venue does not have a full kitchen, we will order commercial ovens and/or warmers from a rental company.

Prices for plated and served meals will vary by menu, seasonality and market prices.

Flexibility & Attention to Detail!

Just tell us your wishes and dreams for your wedding reception – together we will create the perfect menu for your day. We will take care of ordering and set up of your rentals, communication with your venue and coordination with your other vendors. You can just relax and have a glorious wedding day!

SNUFFIN'S CATERING MENUS

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 & Procuitto 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

SNUFFIN'S SEATED DINNER MENUS

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 Ivy5.65

Antipasto Appetizer Table Display with Domestic and Imported Cheeses,
Italian Salami, Pepperoncini, Assorted Olives, Marinated Vegetables &
Premium Crackers with Red Flame Grapes & Cascading Ivy7.95

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 Ivy10.25

DESSERTS

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

Chocolate Fondue with Ripe Strawberries3.25
Dark Dipping Chocolate w/ Fruit, Marshmallows, Pretzels & Mini Cream4.50
Strawberry Shortcake: Fluffy Buttermilk Biscuits with Ripe Strawberries and
Whipped Cream6.50
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 Cream6.50
Marionberry Cobbler with Ice Cream6.50
Petite Dessert Assortment starting at7.75

BEVERAGES

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

Sparkling Citrus (or) Cranberry Bliss Punch1.95
Fresh Lemonade Sparkling Punch2.35
Sparkling Citrus (or) Cranberry Bliss Punch (as only beverage)2.75
Made-To-Order Seltzer Bar3.50
Fresh Lemonade Station decorated with living greenery2.95
Strawberry Lemonade Station decorated with living greenery2.95