

# **SNUFFIN'S MEMORIAL RECEPTION MENUS**

## **Menu 1:**

Assorted Petite Sandwiches in French Wicker Baskets  
Domestic and Imported Cheeses, garnished with Grapes,  
Served with Premium Crackers  
Herb Roasted Potatoes with Bacon-Sour Cream Dip  
Garden Fresh Vegetable Basket with  
Country Herb Dip  
Snuffin's Specialty Cookies and  
Petite Puffs Drizzled with Caramel  
Custom Blend Decaf Coffee, Herbal and English Tea

875.00/ 50 guests ~ 1345.00/ 100 guests  
(plus delivery & set up)

## **Menu 2:**

Assorted Petite Sandwiches in French Wicker Baskets  
Pasta Primavera Salad  
Domestic and Imported Cheeses, garnished with Grapes,  
Served with Premium Crackers  
Garden Fresh Vegetable Basket with  
Country Herb Dip  
Snuffin's Specialty Cookies and  
Double Chocolate Brownies  
Sparkling Citrus Punch

955.00/ 50 guests ~ 1465.00 / 100 guests  
(plus delivery & set up)

## **Menu 3:**

Teriyaki Chicken Satays with Peanut Sauce  
Herb Roasted Potatoes with Bacon-Sour Cream Dip  
(Seasonal) Fresh Fruit Trays including  
Red Flame Grapes and Strawberries  
Garden Fresh Vegetable Basket with  
Country Herb Dip  
Snuffin's Specialty Desserts to include:  
Lemon Squares, Designer Brownies and  
Petite Cream Puffs Drizzled with Caramel  
Custom Blend Decaf Coffee, Herbal and English Tea

995.00/ 50 guests ~ 1515.00/ 100 guests  
(plus delivery & set up)

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## MORE SUBSTANTIAL RECEPTION MEALS

These two menus are suitable for a hearty lunch or simple supper. They require staff to set up, serve and clean up. They are not available for pick up or delivery.

### **Menu 4:**

Thinly Sliced Roast Beef, Ham and Turkey  
Sliced Swiss and Cheddar Cheeses  
Dijon-Mayonnaise & Freshly Baked Rolls  
Snuffin's Famous Baked Potato Salad  
(baby red potatoes, bacon, scallions & sour cream)  
Classic Caesar Salad with  
Imported Parmesan Cheese & Herbed Croutons  
Garden Fresh Vegetable Basket with  
Country Herb Dip  
Custom Blend Coffee, Herbal and English Teas

995.00/ 50 guests ~ 1495.00/ 100 guests  
(plus staff & service charge)

### **Menu 5:**

Snuffin's Own House-made Swedish Meatballs  
Thinly Sliced Roast Beef, Ham and Turkey  
Sliced Swiss and Cheddar Cheeses  
Freshly Baked Rolls  
Mayonnaise, Mustard & Horseradish  
Bow Tie Pasta Primavera Salad  
With Fresh Vegetables and Black Olives  
Classic Caesar Salad with  
Imported Parmesan Cheese and Croutons  
Garden Fresh Vegetable Basket with  
Country Herb Dip  
Custom Blend Coffee, Herbal and English Tea

1060.00/ 50 guests ~ 1775.00/ 100 guests  
(plus staff & service charge)

Prices given are for menu items only. Delivery or serving staff, linens, paper products or china, table linens, service charge and sales tax are additional. Suggested gratuity is \$60-75.00 per staff person.

## SNUFFIN'S MEMORIAL RECEPTION MENUS

**DINNER RECEPTIONS:** These menus are full meals and require service staff. We will help you with all the details such as dishes and flatware, beverages, perhaps linens.

### **Menu 6:**

Classic Fresh Salmon Side Fillets  
Offered with Cucumber Dill Sauce  
Bow Tie Pasta with Smoked Chicken &  
Sautéed Mushrooms  
In a Delicious Pesto Cream Sauce  
Penne Pasta in Our Garden Marinara Sauce  
Red Pepper Flakes & Parmesan Cheese  
Classic Caesar Salad with  
Imported Parmesan Cheese & Rustic Croutons  
Garden Fresh Vegetables with  
Savory Spinach Dip  
Triangular Wire Baskets filled with  
Crusty French Rolls and  
Soft & Crispy Breadsticks,  
Whipped Garlic Butter  
Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

1450.00/ 50 guests ~ 2895.00/ 100 guests  
(plus staff & service charge)

### **Menu 7:**

Sesame Ginger Fresh Salmon Side Fillets  
Garnished with Black and White Sesame Seeds  
Asian Inspired Ginger Plum Chicken  
(*juicy, boneless breasts in plum sauce*)  
Fragrant Lemon Scented Rice Pilaf  
Mixed Young Salad Greens with  
Seasonal Fruit, Red Onion Rings and  
Buttermilk-Ranch Dressing  
Imported Wire Baskets Overflowing with  
Our Favorite Artisan Breads:  
Roasted Garlic and Ciabatta Rustic Breads,  
Crusty French Rolls, Triple Seeded Baguettes,  
Whipped Sweet Butter  
Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

1675.00/ 50 guests ~ 2945.00/ 100 guests