

# SNUFFIN'S CATERING MENUS

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**\*\*Menu prices are based on 100 guests  
200+ guests ~ discounted pricing available**

## **A Vintage Dinner Buffet**

Chicken Marsala  
*(boneless breasts in a rich,  
wine-button mushroom sauce)*  
Buttered Orzo Pasta  
Grilled Seasonal Vegetables Topped with a  
Light Dusting of Crumbled Feta Cheese  
A Salad of Crisp Romaine Lettuce and Tender Baby  
Greens with Grape Tomatoes, Sliced Almonds &  
Sweet Red Onions,  
Honey-Lime Dressing  
Sliced Vine-Ripe Tomatoes and  
Fresh Mozzarella Cheese Drizzled with  
Basil Olive Oil & Balsamic Vinegar  
Multi-Grain and French Dinner Rolls  
Whipped Sweet Butter  
~  
Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

29.50 to 32.75 per guest

## **A South West Dinner Buffet**

Pulled Spicy Mesquite Chicken and  
Sonora-Style Ground Beef with  
Warm Flour & Crispy Corn Tortillas  
Pepper Jack and Cheddar Cheeses,  
Scallions, Sliced Black Olives,  
Shredded Lettuce, Sour Cream & Cilantro  
Classic Spanish Rice  
Traditional Refried Beans  
Mixed Lettuce Salad with  
Chili-Ranch Dressing  
Crispy Blue and Yellow Corn Chips  
Salsa and Hot Sauce  
~  
Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

26.45 to 29.50 per guest

## **The Cascade Dinner Buffet**

Petite Baron of Beef Roast  
Carved by our Uniformed Chef  
With Zesty Horseradish Sauce and  
Rich Beef Gravy  
Boneless Breast of Chicken in  
Tomato and Fresh Basil Sauce  
Buttermilk Mashed Potatoes  
Sautéed Petite Green Beans  
Classic Caesar Salad with  
Parmesan Cheese and Herbed Croutons  
Multi-Grain Rolls, Crusty Baguettes,  
French Dinner Rolls  
Whipped Sweet Butter  
~  
Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

35.65 to 39.80 per guest

## **A Tuscan Dinner Buffet**

Breast of Chicken Tuscany  
*(gently simmered with tomatoes,  
artichoke hearts and black olives)*  
Penne Pasta with a  
Light Basil-Butter Sauce and  
Sweet Red Pepper Confetti  
A Medley of Grilled & Roasted Vegetables  
With Cremini Mushrooms  
Classic Caesar Salad with  
Imported Parmesan Cheese,  
Herbed Croutons and Caesar Dressing  
Crusty Scissor Rolls, Soft Parmesan Breadsticks  
Whipped Garlic Butter  
~  
Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

27.15 to 29.97 per guest

Looking for gluten-free, vegetarian, vegan  
or allergy-friendly menus? Just ask  
your event planner for suggestions!

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## The Olympic Crest Dinner Buffet

Northwest Crab Cakes with  
Sweet Chili Dipping Sauce  
Bacon "Tots" with Cool Ranch Dip  
(passed on silver trays)  
9.20 per guest

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Perfect Chef-Carved Prime Rib of Beef  
Served with Zesty Horseradish  
Breast of Chicken Tuscany  
(tender boneless breasts slowly simmered with tomatoes,  
artichoke hearts & ripe black olives)  
Roasted Garlic Mashed Potatoes  
Garnished with Chopped Fresh Chives  
Traditional Caesar Salad with  
Imported Parmesan Cheese & Garlic Croutons  
Seasonal Fresh Fruit, Melons, Pineapple,  
Seedless Grapes and Strawberries  
Artistically Displayed on Tiered  
French White Platters  
Rustic Artisan Breads and  
Sourdough Dinner Rolls  
Whipped Sweet Butter

~  
Freshly Brewed French Roast Coffee,  
Assorted Herbal and English Teas

41.75 to 45.99 per guest

### Late Night Snack:

Grilled Cheese Sammies with  
Tomato Soup Shots  
6.95 per guest

Menu prices listed are per person, plus staff, service charge,  
rental items and/or paper goods and Washington State sales  
tax. Prices may fluctuate with seasonal availability and  
market prices.

Staff gratuities are left to your discretion and average  
75.00 to 95.00 per server.

P.S. We always pack a beautiful basket for the happy couple  
to enjoy on their journey!

## A Sumptuous Feast Dinner Buffet

Bacon "Tots" with Cool Ranch Dip  
3.95 per guest

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### *A Pacific Northwest Favorite:*

Fresh Salmon Side Fillets served with  
Lemon-Almond Sauce to the Side  
Marinated Flank Steak, Grilled on site,  
Carved & Topped with  
Warm Parmesan-Basil Butter Sauce  
Buttermilk Mashed Potatoes  
Pearl Cous Cous Salad with  
Roasted Seasonal Vegetables  
Tender European Greens Garnished with  
Caramelized Pecans, Red Onions and  
Fresh Strawberry Dressing  
Potato-Rosemary, Roasted Garlic and  
Kalamata Olive Rustic Breads,  
Sourdough Dinner Rolls  
Whipped Sweet Butter

~

Freshly Brewed French Roast Coffee,  
Assorted Herbal and English Teas

43.35 to 47.89 per person

## The Pacific Rim Dinner Buffet

Tamari Glazed Fresh Salmon Side Fillets (GF)  
Garnished with Black and White Sesame Seeds  
Asian Inspired Ginger Plum Chicken  
(juicy, boneless breasts in plum sauce)  
Lemon Scented Rice Pilaf  
Romaine and Mixed Baby Greens with  
Seasonal Fruit, Red Onion Rings and  
Strawberry-Honey Dressing  
Sautéed Green Beans with  
Toasted, Sliced Almonds  
Imported Wire Baskets Overflowing with  
Our Favorite Rustic Breads and  
Crusty French Rolls served with  
Whipped Sweet Butter

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Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

36.95 to 40.80 per guest

# SNUFFIN'S CATERING MENUS

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## The Signature Dinner Buffet

Basil Glazed Fresh Salmon  
Whole Side Fillets  
Chicken Marsala  
*(boneless breasts in a rich,  
wine-button mushroom sauce)*  
Rosemary Roasted Red Potatoes  
A Salad of European Greens & Bleu Cheese  
Crumbles Tossed with Raspberry Vinaigrette  
A Tiered Display of  
Fresh, Seasonal Melons, Hawaiian  
Pineapple, Red Flame Grapes and  
Red, Ripe Strawberries  
Crusty Scissor Rolls, French Rolls &  
Multi-Grain Baguettes  
Whipped Sweet Butter  
~  
Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

37.89 to 41.75 per guest

## Northwest Comfort Dinner Buffet

Porter Braised Beef Brisket  
Perfectly Carved and Served in a  
Rich, Demi-Glaze Sauce with  
Sautéed Mushrooms  
Fresh Washington Bone-in Chicken  
In Barbecue Sauce  
Home-Style Macaroni and Cheese with  
A Toasted Crumb Crust  
Mixed Lettuce Salad with  
Sliced Cucumbers, Grape Tomatoes,  
Scallions, Red Onion Rings and  
Creamy Italian Dressing  
Fluffy Buttermilk Biscuits  
Whipped Butter & Honey  
~  
Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

34.65 to 38.30 per guest

## An Italian Countryside Dinner Buffet

Marinated Flank Steak, Grilled on site,  
Carved & Topped with  
Warm Parmesan-Basil Butter Sauce  
Grilled, Herb Marinated Chicken Breast  
Topped with Grape Tomatoes,  
Kalamata Olives and Feta Cheese  
Baked Mediterranean Potato Wedges  
A Medley of Grilled and Roasted Vegetables  
With Crimini Mushrooms  
Seasonal Fresh Fruits: Cantaloupe, Honeydew,  
Watermelon, Strawberries,  
Hawaiian Pineapple & Red Flame Grapes  
Roasted Garlic, Kalamata Olive and  
Ciabatta Rustic Breads  
Whipped Sweet Butter  
~  
Freshly Brewed French Roast Coffee,  
Assorted Herbal and English Teas

38.25 to 42.35 per guest

## The Diamond Dinner Buffet

A Refreshing Salad of Mixed Lettuces,  
WA Grown Apples, Toasted Pecans,  
Asiago Cheese & Raspberry Vinaigrette  
~  
Braised Short Ribs of Beef in a Rich  
Mushroom Demi-Glaze  
Chicken Piccata  
*(tender, golden brown boneless breasts  
in rich lemon-butter sauce)*  
Fresh Chive and Butter Mashed Potatoes  
An Abundance of Grilled and  
Roasted Vegetables with Mushrooms  
A Tiered Display of  
Fresh, Seasonal Melons, Pineapples,  
Berries and Red Flame Grapes  
Multi-Grain and French Dinner Rolls  
Whipped Sweet Butter  
~  
Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

42.78 to 47.47 per guest

# SNUFFIN'S CATERING MENUS

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## The Mt. Rainier Dinner Buffet

Crab & Artichoke Soufflé in Fluted Phyllo Cups  
Bacon Parmesan Breadsticks  
Sweet Mini-Peppers Stuffed with  
Goat Cheese and Toasted Pecans  
*(passed on flower garnished silver trays)*  
10.70 per guest

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Sesame Ginger Fresh Salmon Side Fillets  
Garnished with Black and White Sesame Seeds  
Marinated Flank Steak, Chef Grilled & Carved,  
Served with Zesty Horseradish and  
Apricot Ginger Chutney  
Baby Red Potato and Cucumber Salad  
Orzo Salad with Fresh Basil,  
Baby Spinach and Ripe Olives  
An Abundance of Grilled and Roasted Vegetables with  
Crimini Mushrooms  
Watermelon Salad with Fresh Mint,  
Black Pepper, Olive Oil and  
Crumbled Feta Cheese  
Crusty Sourdough Rolls,  
Roasted Garlic and Ciabatta Breads,  
Multi-Grain Dinner Rolls,  
Whipped Garlic Butter & Sweet Butter

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Starbuck's Fresh Brewed French Roast Coffee,  
Assorted Herbal and English Teas

45.10 to 49.85 per guest

### A Simply Elegant Dessert Table:

An Assortment of Finger Desserts such as:  
Mini-Cheesecakes, Petite Éclairs,  
Petits Fours, Chocolate Tortes,  
Lemon Mousse Tarts, Caramel Cream Puffs  
10.95 per guest

**We're committed to using locally sourced meats and fresh NW salmon as well as fresh herbs and flowers from our organic gardens.**

**Our kitchens collect all vegetable & fruit trimmings to be composted for our gardens.**

## A Classic Dinner Buffet

Grilled Beef Tri Tip Steak with  
Chimichurri Sauce  
Fresh Washington Bone-in Chicken,  
Roasted with Apricot Glaze  
Garlic Mashed Potatoes  
Sautéed Green Beans with  
Frizzled Onions and Crispy Bacon  
A Refreshing Salad of Mixed Baby Greens and  
Crisp Romaine Lettuce & Vegetables  
Tossed with Creamy Italian Dressing  
Sliced Vine-Ripe Tomatoes and  
Fresh Mozzarella Cheese Drizzled with  
Basil Olive Oil & Balsamic Vinegar  
An Assortment of Dinner Rolls  
Whipped Sweet Butter

~

Freshly Brewed Custom Coffee,  
Assorted Herbal and English Teas

36.35 to 39.97 per guest

### **Snuffin's Family-Style Salad Course:**

Family Style service is a continuing trend in wedding menus. The reality of this type of service is that wedding tables with décor and full place settings just don't leave enough room to hold multiple serving dishes. Our answer – combine family style and buffet service to offer the best of both worlds!

### **Family Style Salad Choices:**

#### Mixed Lettuce Salad

(WA grown apples, toasted pecans,  
asiago cheese & raspberry vinaigrette)

#### Italian Chopped Salad

(pepperoncini, olives, garbanzo beans,  
fresh vegetables)

#### Classic Caesar Salad

(asiago cheese & herbed croutons)

#### Baby Spinach Salad

(mushrooms, water chestnuts,  
bacon and red onion rings)

# SNUFFIN'S CATERING MENUS

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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 (GF) Appetizers Available*

Crab & Artichoke Soufflé in Fluted Phyllo Cups **	3.50
Bacon "Tots" with Cool Ranch Dip **	3.95
Warm Brie and Blackberry Tarts **	3.25
Savory Goat Cheese & Caramelized Onion Tarts **	3.25
Sweet Mini Peppers Stuffed with Goat Cheese and Toasted Pecans	3.25
Bacon Parmesan Breadsticks **	3.95
Pickled Strawberry & Goat Cheese Toasts (seasonal)	3.25
Northwest Crab Cakes w/ Sweet Chili Sauce	5.25
Sautéed Portobello & Cremini Mushroom Tartlets	3.25
Kefta (Moroccan Meatballs) in a Pool of Tzatziki	3.75
Smoked Mozzarella & Sun Dried Tomato Tarts	3.25
Soup Sips (seasonal choices) Served in Clear Vessels	2.60-2.85
Smoked Salmon Hash on Rice Crisps with Wasabi Crème (GF)	3.25
Vegetarian Sushi	market price
Gorgonzola & Toasted Walnut Crostini	3.25
French Brie Cheese with Cremini Mushroom Topping in Savory Tart Shells	3.50
Fresh Goat Cheese, Cantaloupe & Prosciutto Bruschetta	3.75
Kalamata Olive & Pesto Crostini	3.25
Crab Stuffed Mushrooms (GF) **	3.75
Spanakopita (flaky spinach filled phyllo pastry) with Tzatziki Sauce	3.50
Tequila-Lime Prawn Shooters with Chipotle Lime Sauce	4.50
Ocean Prawn Shooters with Horseradish Cocktail Sauce (GF)	4.50
Guacamole Shrimp Tostadas on Blue Corn Chips	4.25
Malaysian Prawns (GF)	4.50
Smoked Salmon and Cucumber Bites (GF)	3.25
Caprese Salad on a Bamboo Skewers (GF)	3.25
Cambozola & Rosemary-Pear Chutney Crostini	3.25

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

## **LATE NIGHT SNACKS:**

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

50 person minimum

Cheeseburger Sliders with Chips & Bacon Dip	7.45
Mac & Cheese with an Array of Toppings	6.95
Grilled Cheese Sammies with Tomato Soup Shots	6.95
BBQ Pork Sliders with Toasted Pecan Coleslaw	7.25
Warm Chocolate-Chip Cookies with Milk "Shots"	4.50

# SNUFFIN'S CATERING MENUS

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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 .....6.95

Antipasto Appetizer Table Display with Domestic and Imported Cheeses,  
Italian Salami, Pepperoncini, Assorted Olives, Marinated Vegetables &  
Premium Crackers with Red Flame Grapes & Cascading Ivy .....8.95

Premium Charcuterie 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 .....12.95

## **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 .....4.95  
Strawberry Shortcake: Fluffy Buttermilk Biscuits with Ripe Strawberries and  
Whipped Cream .....7.95  
Bananas Foster over Dark Chocolate Brownie with Whipped Cream  
(Chef Station) .....8.95  
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 .....7.95  
S'Mores Station .....4.95

## **BEVERAGES**

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

Sparkling Citrus (or) Cranberry Bliss Punch .....2.25  
Fresh Lemonade Sparkling Punch .....2.75  
Sparkling Citrus (or) Cranberry Bliss Punch (as only beverage) .....3.50  
Made-To-Order Seltzer Bar .....4.15  
Fresh Lemonade Station decorated with living greenery .....3.25  
Strawberry Lemonade Station decorated with living greenery .....3.25

# SNUFFIN'S CATERING MENUS

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## Milano Seated Dinner

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

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

~

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

~

Freshly Brewed Coffee and Tea

46.72 to 51.65 per guest

## Surf and Turf Seated Dinner

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

~

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

~

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

~

Freshly Brewed Coffee and Tea

52.45 to 57.89 per guest

## Single Entrée Seated Dinner

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

~

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

~

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

~

Freshly Brewed Coffee and Tea

29.35 to 32.50 per person

## FORMAL, SEATED DINNER MENUS

Each of our plated dinner menus are **carefully curated** 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. Rental equipment costs will be quoted with your estimate.

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!

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\*\*Menu prices are based on 100 guests

## **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

31.45 to 34.70 per person

## **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  
Crab & Artichoke Dip with Crackers  
Blackberry Almond Brie with Baguettes  
Crispy Fresh Vegetable Basket with  
Country-Herb Dip

25.35 to 27.90 per person

## **The Pt. Defiance Appetizer Buffet**

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

29.85 to 32.90 per person

## **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

36.95 to 40.89 per person



# SNUFFIN'S CATERING MENUS

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## A FEW THANK YOU NOTES FROM HAPPY CLIENTS:

We selected Snuffin's Catering for our magnificent wedding at Thornewood Castle. It was truly the most amazing day of our lives and at the center of it all was Snuffin's. I cannot adequately express my appreciation for all that they did to make it a truly perfect event. The food was absolutely delicious and fresh despite temperatures in the 90's. The drinks were cold, glasses were kept full, guests were happy and everything went better than I ever imagined. I especially want to recognize **Jennifer with Snuffin's - she was so responsive to all of my "But what about this?" emails and I felt she was just as excited about our wedding as we were.** Save yourself the time and don't bother shopping around. Snuffin's and Jennifer are the best and you will be thrilled that you went with them for your special day too. Thank you, Snuffin's!

Layla & Ruben Obregon, Thornewood Castle

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Thank you so much for everything you did to make our wedding a huge success. Kathy was awesome, the staff and bartenders impeccable, and the food delicious (so I'm told by many; we didn't get to taste ours until breakfast the next morning and it was still good). Thank goodness for the bridal basket!

It was a magical evening, full of love and goodness!

Debi and Brian Hall, Historic 1625 Tacoma Place

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"I just had an outdoor wedding at our house and we used Snuffin's. From the beginning it was nice working with Sharon and everyone at Snuffin's. I could tell that they were very knowledgeable and that we were in good hands. When Snuffin's arrived they came in and started doing their work and **they were like the magical elves that you barely knew existed but were busy working, right there if you needed them and always pleasant.** I did not need to interrupt my wedding to give any direction at all and everything was done perfectly. They cut the cake, poured for the toast, walked around our large yard serving appetizers and left my kitchen cleaner than when they got there!

But most importantly I had a lot of guests go out of their way to tell me how great the food was! It really was great. When you eat from large buffets the food can be kind of bland, but their food was delicious! We had salmon and chicken Marsala and they were reasonably priced and great! I would recommend Snuffin's to anyone. They are very experienced, which allows you to relax, the servers could not have been better and the food is great tasting!

Susan and David, Private Home

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"Someone long ago coined the phrase, "**you only get one chance to make a first impression**" and the Snuffin's crew not only delivered an outstanding first impression, you created wonderful life long memories for us.

You and the Snuffin's crew were efficient and courteous from the very moment you arrived, until we cleaned up and departed. We could not have made a better choice. From the quality of the food - to the presentation - to the service from yourself, the wait staff and bartender, Snuffin's exceeded our expectations."

Mike and Lois Umpstead, Laurel Creek Manor

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"Here is the Caterer to choose for ease of planning, exceptional service and delicious food!! The catering service at our event could not have been more wonderful! Annie, the GM, is wonderful to work with! Right from the start, her menus and ideas were utilized with what we desired to blend into the perfect execution of service on wedding day! We are so pleased with Kathy and the staff who served the guests the delicious food we chose with perfect professionalism! Thank you, Snuffin's, for your part in making our event so special!"

Parents Bridgette & Paul, Environmental Services Building