

SNUFFIN'S HOLIDAY BUFFET MENUS

Traditional Holiday Dinner Buffet

Roast Breast of Turkey with
Traditional Stuffing,
Velvety Turkey Gravy and
Cranberry Sauce
Maple Glazed Ham with
Grainy Mustard to the side
Buttermilk Mashed Potatoes
Sautéed Petite Green Beans with
Frizzled Onions
Classic Caesar Salad with
Imported Parmesan and Herbed Croutons
An Assortment of Fresh Dinner Rolls,
Whipped sweet Butter
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Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

\$28.25/100 guests -or- \$29.92/ 50 guests

A Splendid Feast Dinner Buffet

Petite Baron of Beef Roast
Carved by our Uniformed Chef
With Zesty Horseradish Sauce and
Rich Beef Gravy
Chicken Piccata
Fresh Chive and Butter Mashed Potatoes
Sautéed Petite Green Beans with
Bacon and Frizzled Onions
A Refreshing Salad of Mixed Baby Greens and
Crisp Romaine Lettuce with WA Grown Apples,
Toasted Pecans, Asiago Cheese and
Raspberry Vinaigrette
Multi-Grain and French Dinner Rolls
Whipped Sweet Butter
~
Freshly Brewed Custom Coffee,
Assorted Herbal and English Teas

\$35.92/100 guests -or- \$38.25/ 50 guests

Harvest Comfort Dinner Buffet

Porter Braised Beef Brisket
Perfectly Carved and Served with
Caramelized Onions and
Orange-Horseradish Glaze
Oven Roasted Washington Chicken
With Basil-Butter 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

\$34.65/100 guests -or- \$36.95/ 50 guests

A Glamorous Evening Dinner Buffet

Fresh Salmon Side Fillets served with
Lemon-Almond Sauce to the Side
Braised Short Ribs of Beef in a Rich
Mushroom Demi-Glaze
Buttermilk Mashed Potatoes
Pearl Cous Cous and Seasonal
Roasted Vegetable Salad
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

\$44.35/100 guests -or- \$46.98/ 50 guests

Snuffin's Catering ~ www.snuffins.com ~ 253-851-2900

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

50 person minimum

Note: Vegetarian and Gluten Free Appetizers Always Available

Classic Appetizer Cheese Table Display Featuring Layered Tortas and 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

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
Bacon Parmesan Breadsticks ** 3.95
Smoked Mozzarella & Sun Dried Tomato Tarts** 3.25
Vegetarian Sushimarket price
Gorgonzola & Pistachio Crostini..... 3.25
Crab Stuffed Mushrooms ** 3.75
Spanakopita (flaky spinach filled phyllo pastry) with Tzatziki Sauce 3.50
Ocean Prawn Shooters with Horseradish Cocktail Sauce 4.50
Malaysian Prawns..... 4.50
Smoked Salmon and Cucumber Bites..... 3.25

** need oven

DESSERTS

Pumpkin Pie with Whipped Cream..... 5.55
Cheesecake with Raspberry Sauce 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..... 7.95

DETAILS:

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 \$90.00 per server.

Looking for gluten-free, vegetarian or allergy-friendly menus? Just ask your event planner for suggestions! We're always happy to customize our menus to make them just exactly what you want for your event.

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