

Est.



1983

COLLECTORS CHOICE

• RESTAURANT & CATERING

OFF-SITE CATERING MENU



Catering Director
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Our goal is create memories that last a lifetime.

Collectors Choice Restaurant & Catering is honored to be one of the region's top choices for private, corporate, weddings & events. Our commitment to create unforgettable experiences begins with our deep partnerships and with a common goal to exceed our client's, and their guest's, expectations.

Special attention to detail, seamless execution and stunning presentation - our experienced team of service staff and culinary professionals is dedicated to bringing your event vision to life.

Choose from a variety of menu and service options to experience Northwest casual elegance at its finest.

We are a family owned restaurant in Snohomish, Washington, serving weddings and other social and business events in the greater Seattle area. We also have a lounge and banquet rooms.

We would like this opportunity to be of service to you and your guests for your very special event.

We are a full service, mobile catering company. Everything is cooked fresh on site, when possible, depending on site location and regulations.

We arrive 2-3 hours before the event starts, to prepare, so that you have peace of mind that everything will run smoothly and that you can relax and enjoy your event.

We take care of everything for you from start to finish including room and event set up, full service during your event, and full clean up when your event is complete.

Our catering staff is very friendly and outgoing and will help with any special requests. Our off-site catering prices range from \$18.00- \$32.00 per person, depending menu choices and location.



Smoked Gouda Mac & Cheese

With choice of three toppings:
Maple Smoked Bacon, Dr. Pepper Pulled Pork, Honey Baked Ham, Frenches Fried Onions, or Sliced Jalapenos.

Fresh Mozzarella (Bruschetta)

Served in the classic caprese style of olive oil, chopped basil, garlic and roma tomatoes and served with fresh baked sour dough bread cooked semi-crisp with garlic and olive oil.

Tortilla Roll Up

Our own pesto cream cheese, spread on Mexican style flat bread, salami, and cheddar cheese.

Fresh Fruit Tray

Fruit cut and trimmed on site in a beautiful presentation accompanied with a honey lime dipping sauce.

Sautéed Mushrooms in Cream Sherry Wine Crimini mushrooms simmered in sherry wine, then finished with butter.

Dungeness Crab & Artichoke Dip

Served with fresh sliced French bread.

Fresh Vegetable Tray

Classic crudités platter of fresh northwest vegetables and a rich tomato & cream cheese dipping sauce.

Smoked Salmon Mousse

Savory smoked salmon prepared the traditional NW way, served with gourmet crackers.

Roasted Honey Legs and Wings

Presented with a teriyaki honey glaze and dusted with sesame seeds and a hoisin dipping sauce for a true Asian flare.

Jumbo Prawns

A Northwest favorite served with tangy cocktail sauce and lemon wedges.

Cheese with Crackers

Both hard and soft gourmet cheeses and gourmet crackers, perfect for socializing.

Meatballs

Your choice of style ranging from classic Italian marinara, traditional Swedish style, or a rich smoky BBQ style.



Fresh Spring Greens

With fresh pears, tomatoes, candied walnuts and raspberry vinaigrette.

Caesar Salad with Bay Shrimp

Everyone's favorite salad of crisp romaine, garlic Caesar dressing, bay shrimp, seasoned croutons, and Parmesan cheese tossed to perfection.

Tossed Mixed Green Salad

Variety of savory and sweet greens and tomatoes served with our most popular house dressing.

Smoked Salmon Pasta Salad

A true ensalada in the Italian tradition with rigatoni, olives, roasted red peppers, artichoke hearts and savory smoked salmon. Tossed with olive oil and Parmesan Reggiano cheese.

Penne Pasta

Grilled chicken breast with a pesto cream sauce topped with toasted hazelnuts & Parmesan cheese.

Fresh Vegetable Fettuccine Primavera

A true Mediterranean delight of garlic, olive oil, fresh tomatoes and a julienne of vegetables served over seasoned noodles.

Fresh Alaskan Salmon

You don't have to be from the Northwest to love this one as it is cooked on an open grill with dill butter.

Breast of Chicken

We are told this is the moistest chicken our customers have ever had, grilled and topped with a rich basil cream sauce.

Breast of Chicken ala Marsala

With sliced mushrooms and a rich Marsala reduction.

Breast of Chicken Parmesan

In marinara sauce topped with Parmesan cheese.

WholeRoastedPorkLoin

The filet mignon of pork, the tenderloin is grilled then finished in the oven and served with a Fresh pineapple honey glaze.

Breast of Chicken Fettuccine

Tender and moist chicken breast dredged in seasoned breading, sautéed and served over a rich garlic cream sauce and egg noodles.

Prime Rib of Beef

Seasoned, seared and slow roasted, served with au-jus and horseradish sauce.

Marinated London Broil

Char-grilled flank steak thinly sliced and served with a smoky demi sauce.



Sautéed Baby Red Potatoes

Large diced baby red potatoes that are sautéed in olive oil and roasted garlic.

Wild Rice

Rice cooked al dente and tossed with diced celery and carrots.

Garlic Mashed Potatoes

Northwest russet potatoes prepared with rich cream and whole roasted garlic.

Sautéed Baby Carrots

Savory seasoned carrots sautéed and glazed in honey.

Assorted Mixed Sautéed Vegetables

Cut fresh on site, sautéed in olive oil and butter, and tossed with fresh basil.

Special Request Vegetable

Vegetable in season.



Included

Fresh Baked Sourdough Bread and Butter

A customer favorite, sourdough bread is included with each menu where the venue provides an oven.

Or

Assorted Rolls

An assortment of fresh rolls served with butter is included with each menu where the venue does not have baking facilities.



Our goal is create memories that last a lifetime.

We provide wait staff, plastic or paper plates, flatware, glasses, buffet set-up and food equipment. We also offer the option of renting plates for you from AA party rental if you would like China instead.

Fresh Alaskan Salmon

Basted with dill butter.

Breast of Chicken

Topped with basil cream sauce.

Breast of Chicken ala Marsala

With sliced mushrooms.

Breast of Chicken Parmesan

In marinara sauce with Parmesan cheese.

(The above prepared in appetizer portions)

Sautéed Mushrooms

In sherry wine.

Caesar Salad or Tossed Mixed Green Salad

With House Dressing.

Jumbo Prawn Tray

Served with cocktail sauce & lemon.

Fresh Fruit Tray

With honey lime dipping sauce.

Fresh Vegetable Tray

With sun dried tomato dressing.

Smoked Salmon Mousse

Served with gourmet crackers.

Roasted Chicken Thighs and Wings

With a honey glaze.

Swedish Meat Balls

Other...

Fresh Baked Sour Dough Bread and Butter

A customer favorite, sourdough bread is included with each menu where the venue provides an oven.



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All of our wine and beer are sold by the case only.
Please ask about all of our bar packages and signature drinks.

Red Wine

14Hands Merlot
14Hands Cabernet
Blackstone Pinot Noir
Argento Malee
Chateau St. Michelle Syrah
Cupcake Red Velvet
Charles and Charles Blend
Renwood BBQ Zinfandel

White Wine

14Hands Chardonnay
Chateau St. Michelle Riesling
Chateau St. Riesling
Vino Pinot Grigio
Bernard Griffin Sauvignon Blanc



Hard Drinks

Mike's Hard Lemonade
Mike's Hard Mango
Mike's Hard Black
Cherry

Bottled Beer

Budweiser
Budweiser Light
Bud Light Lime
Coors light
MGD
Corona Light
Mirror Pond Red
Hook ESB
Heineken
Michelob Ultra
Kaliher (Non-Alcoholic)

Draft Beer and Kegs To-Go

Mac and Jack's
Manny's
Guinness
Stella
Budweiser & Budweiser Light
Diamond Knot IPA
Widmer Hefeweizen
Shock Top
Irish Death
Plus ... Seasonal Choices

Dessert Buffet

select three

Oreo Cheesecake

Traditional Key Lime Pie

Frosted Double Chocolate Brownie

Apple Crisp

Coconut Cream Pie



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• RESTAURANT & CATERING •

Full Service Restaurant, Lounge & Off-Site Catering Services.
Full Service Catering for Weddings, Corporate Events and Private Parties.
Large Banquet Rooms for Private Gatherings and Meetings
with Complete Audio and Video.



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