



360-568-1277 - catering@ccrsnohomish.com

Welcome to Collectors Choice Catering

Collectors Choice Restaurant & Catering is honored to be one of the region's top choices for private, corporate, wedding & social events. Our commitment to creating unforgettable experiences begins with deep partnerships and a common goal: to exceed our clients' and their guests' expectations.

With 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 throughout the greater Seattle area. We are a full-service, mobile catering company - everything is cooked fresh on site when possible, depending on location and regulations.

We arrive 2-3 hours before your event to prepare, so you have peace of mind that everything will run smoothly and you can relax and enjoy. We take care of everything from start to finish: room and event setup, full service during your event, and complete cleanup when your event is done.

*Off-site catering prices range from \$18 up per person,
depending on menu choices and location.*



Appetizers & Hors d'Oeuvres*Choose 1 to 3***Hot Appetizers****Smoked Gouda Mac & Cheese**

With choice of three toppings: maple smoked bacon, Dr. Pepper pulled pork, honey baked ham, French's fried onions, or sliced jalapenos.

Artichoke Dip

Served warm with fresh sliced French bread.

Roasted Honey Legs and Wings

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

Meatballs

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

Cold Appetizers**Assorted Cold Sliders**

Trays of sliders with lettuce, tomato, ham, turkey & roasted prime rib. Served with condiments on the side.

Spinach Tortilla Roll Ups

Spinach tortilla with cream cheese, lettuce, tomato & onions, filled with ham, turkey, prime rib, cheddar, Swiss or pepperjack. Can make assorted.

Smoked Salmon Mousse

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

Jumbo Prawns

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

Trays & Platters**Fresh Fruit Tray**

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

Fresh Vegetable Tray

Classic crudite platter of fresh Northwest vegetables with a rich tomato & cream cheese dipping sauce.

Cheese with Crackers

Both hard and soft gourmet cheeses with gourmet crackers - perfect for socializing.

Meat, Cheese & Cracker Tray

An assortment of cured meats - salami, prosciutto and honey ham - paired with hard and soft gourmet cheeses and served with gourmet crackers.

Antipasto Tray

A Mediterranean-style spread of marinated olives, pepperoncini, crisp dill pickles, marinated artichoke hearts, roasted red peppers, salami and cubed cheeses.



Salads*Choose 1***Fresh Spring Greens**

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

Caesar Salad with Bay Shrimp

Crisp romaine, garlic Caesar dressing, bay shrimp, seasoned croutons, and Parmesan, tossed to perfection.

Tossed Mixed Green Salad

A variety of savory and sweet greens and tomatoes with our most popular house dressing.

Smoked Salmon Pasta Salad

Rigatoni, olives, roasted red peppers, artichoke hearts and savory smoked salmon, tossed with olive oil and Parmesan Reggiano.



Entrees*Choose 2***Beef****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, served with a smoky demi sauce.

Pork**Whole Roasted Pork Loin**

The tenderloin grilled then finished in the oven, served with a fresh pineapple honey glaze.

Chicken**Breast of Chicken**

Grilled and topped with a rich basil cream sauce - the moistest chicken our customers have had.

Breast of Chicken ala Marsala

With sliced mushrooms and a rich Marsala reduction.

Breast of Chicken Parmesan

In marinara sauce topped with Parmesan cheese.

Breast of Chicken Fettuccine

Chicken breast dredged in seasoned breading, sauteed, served over a rich garlic cream sauce and egg noodles.

Seafood**Fresh Alaskan Salmon**

Cooked on an open grill with dill butter.

Pasta & Vegetarian**Penne Pasta**

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

Fresh Vegetable Fettuccine Primavera

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



Sides, Vegetables & Breads*Choose 2***Potatoes & Rice****Sauteed Baby Red Potatoes**

Diced baby red potatoes sauteed in olive oil and roasted garlic.

Roasted Baby Bakers

Roasted baby bakers served in a garlic butter sauce.

Garlic Mashed Potatoes

Northwest russet potatoes with rich cream and whole roasted garlic.

Wild Rice

Cooked al dente and tossed with diced celery and carrots.

Vegetables**Sauteed Baby Carrots**

Savory seasoned carrots sauteed and glazed in honey.

Assorted Mixed Sauteed Vegetables

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

Special Request Vegetable

Vegetable in season.

Breads*Choose 1***Fresh Homemade Brioche Rolls**

Soft, buttery brioche rolls baked fresh and served warm with butter, where the venue provides an oven.

Assorted Rolls

Fresh rolls with butter, included where the venue does not have baking facilities.



Heavy Hors d'Oeuvres / Appetizers / Reception

We provide wait staff, plates, flatware, glasses, buffet setup and food equipment. China rental available through AA Party Rental on request. (Entree items below are prepared in appetizer portions.)

Hot Appetizers

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.

Sauteed Mushrooms

In sherry wine.

Roasted Chicken Thighs and Wings

With a honey glaze.

Swedish Meatballs

Cold Appetizers

Smoked Salmon Mousse

Served with gourmet crackers.

Caesar or Tossed Mixed Green Salad

With house dressing.

Trays & Platters

Jumbo Prawn Tray

Served with cocktail sauce & lemon.

Fresh Fruit Tray

With honey-lime dipping sauce.

Fresh Vegetable Tray

With sun-dried tomato dressing.

Breads

Fresh Homemade Brioche Rolls

Baked fresh and served warm with butter.



Bar & Beverages

Every event deserves its own bar. Our team will work with you to curate a beverage selection your guests will love - beer, wine, and signature cocktails tailored to your taste, theme and budget.

Available Selections

Red Wine

A selection of light to full-bodied reds.

White Wine

Crisp whites and rosés to complement your menu.

Hard / Seltzers

Light, refreshing seltzers for any season.

Bottled Beer

Domestic and imported favorites.

Select Kegs

Draft service available for larger gatherings.

Desserts

Oreo Cheesecake

Traditional Key Lime Pie

Frosted Double Chocolate Brownie

Apple Crisp

Coconut Cream Pie

Other dessert (please describe):



Recommended Selections

Not sure how much to order? Here is a well-rounded menu for most events - mix and match to fit your group and budget.

1 to 3 Appetizers or Hors d'Oeuvres

A nice variety to greet your guests.

Your Choice of Salad

Up to 2 Sides or Starches

2 Main Entrees

Give your guests a couple of options.

1 Dessert

This is just a starting point - our catering team will help you tailor the perfect menu for your event, guest count and budget.

Wedding & Event Planning Checklist

Planning a big event? Keep every detail on track. We will handle the food and service - and help you think through the rest. Let us handle the details.

The Essentials

- ☐ Set your date _____
- ☐ Choose and book your venue _____
- ☐ Set your budget _____
- ☐ Build your guest list and final count _____

Your Vendors

- ☐ Caterer (that's us - Collectors Choice!) _____
- ☐ Wedding coordinator / planner _____
- ☐ Officiant _____
- ☐ Photographer _____
- ☐ Videographer _____
- ☐ DJ, band or ceremony music _____
- ☐ Florist / flowers _____
- ☐ Baker / wedding cake _____
- ☐ Hair and makeup _____
- ☐ Transportation _____
- ☐ Event rentals (tables, chairs, tent, dance floor) _____

Attire, Paper & Details

- ☐ Wedding attire and rings _____
- ☐ Save-the-dates and invitations _____
- ☐ RSVPs and seating chart _____
- ☐ Decor, colors and centerpieces _____
- ☐ Guest favors and guestbook _____
- ☐ Day-of timeline and schedule _____

Don't Forget

- ☐ Marriage license _____
- ☐ Confirm final headcount with your caterer _____
- ☐ Final vendor payments _____
- ☐ Assign a day-of point person _____

Table & Service Details

Let us set your table. Check off the styling and service details so everything looks - and flows - just right.

Place Settings

- ☐ China / dishware style _____
- ☐ Flatware _____
- ☐ Charger plates _____

Glassware

- ☐ Water glasses _____
- ☐ Wine glasses (red / white) _____
- ☐ Champagne flutes _____
- ☐ Coffee cups and saucers _____

Linens & Color

- ☐ Tablecloths (color) _____
- ☐ Napkins (color) _____
- ☐ Table skirting _____
- ☐ Overlays / table runners _____
- ☐ Your event colors / theme _____

Beverage Service

- ☐ Water service _____
- ☐ Coffee and tea _____
- ☐ Red and white wine _____
- ☐ Champagne toast _____
- ☐ Hosted or no-host bar _____

Layout & Style

- ☐ Serving style (plated / buffet / family) _____
- ☐ Head table _____
- ☐ Cake and gift tables _____
- ☐ Centerpieces and decor _____
- ☐ Special dietary needs _____



EST. 1983

COLLECTORS CHOICE

RESTAURANT & CATERING

Full-Service Restaurant, Lounge & Off-Site Catering.
Catering for weddings, corporate events, and private parties.
Large banquet rooms with complete audio and video.

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