



TRAILS END

Catering



BANQUET ROOM

ABOUT US

Established in 2012, Trails End currently caters weddings & events at venues in Snohomish, King, and Skagit Counties. In addition to weddings, we would love to be a part of your rehearsal dinner, corporate events, auctions, team dinners, and any other array of event. We have a beautiful banquet room on site that can accommodate parties up to 50 guests and are also a preferred vendor at multiple wedding & event venues.

At Trails End, we offer exceptional service that is only matched by the quality of our fare. Our expansive, customizable menu allows each of our unique clients to enhance their celebration with cuisine & service that complements their distinct taste & style. Our genuine, caring approach to every event provides us the opportunity to meet your needs & exceed your expectations with each service that we provide. We love what we do and who we serve, and we look forward to working with you!

SERVICES WE OFFER

- **SET UP AND CLEAN UP OF YOUR EVENT**

Whether you want to use your own decorations or use ours, we will set up each table however you would like it plus plates, silverware and your customized menu.

- **BUFFET OR RESTAURANT STYLE**

Your choice of menu that fits the needs and likes of your event.

- **SERVERS DEDICATED TO JUST YOUR EVENT**

No need to go up and down the stairs for drinks, your 2-3 servers are dedicated just to your guests and getting them food and drinks.

- **GREAT FOR ALL KINDS OF EVENTS**

Rehearsal dinners, graduation parties, birthday parties, corporate events, meetings, surprise parties, holiday get togethers.

- **PERSONALIZED MENUS**

Each event gets a personalized physical menu provided the night of the event so your guest can see what their selections are.

- **RENTAL SPACE**

If you just need the space and no food, rent the room for 3 hours for just \$200.

- **BEER, WINE & CHAMPAGNE**

Any beer, wine, or champagne we have on our extensive restaurant lists.

- **PROJECTOR AND MUSIC**

Play a slideshow on our floor to ceiling projector or listen to music throughout your event



For any additional inquiries, please contact our Catering Coordinator.

<https://trailsendtaphouse.com/cateringrequest>

PRE-PACKAGED BUFFET MENUS

Below we have included four pre-packaged buffet menus. These are priced to provide you with an exceptional value and experience. We don't allow substitutions, but we highly encourage you to customize or create your own menu from our expansive a la carte items!

SELECT

\$22.50 Per Person

House Salad with Raspberry Vinaigrette
Brown Sugar Carrot Medley
Garlic Cream Penne with Herb Roasted Chicken
Merlot Braised Short Ribs
Golden Pull Apart Rolls
Coffee, Tea & Raspberry Lemonade

EXECUTIVE

\$27.00 Per Person

Stationary Appetizers

Fingerling Potato Skins
Bacon Wrapped Dates

Buffet

Garden Ranch Salad
Yukon Mashed Potatoes
Three Cheese Macaroni & Cheese
Herb Roasted Chicken Breast
Pork Loin with Mushroom Cream Sauce
Golden Pull Apart Rolls
Coffee, Tea & Raspberry Lemonade

LUXURY

\$29.00 Per Person

Stationary Appetizers

Bacon Wrapped Dates
Caprese Skewers

Buffet

Caesar Salad
Garlic Butter Roasted Vegetable Medley
Roasted Baby Potatoes
Chicken Piccata
Sockeye Salmon with Dill Cream Sauce
Coffee, Tea & Raspberry Lemonade

ELITE

\$36.50 Per Person

Stationary Appetizers

Caprese Skewers
Crab Cakes with Cilantro Lime Aioli

Buffet

Pear Gorgonzola Salad
Balsamic Glazed Vegetable Medley
Yukon Mashed Potatoes
Sockeye Salmon with Mango Relish
Beef Tenderloin (with carving station)
Artisan Dinner Rolls
Coffee, Tea & Raspberry Lemonade

Buffets

PRE-PACKAGED SPECIALITY BUFFET MENUS

Below we have our 4 different themed menus. Great for when you want one style of food. Also included is our late night snack options. Great for when you need one more bite to eat after burning all your calories on the dance floor!

TACO

\$23.00 Per Person

Flour Tortillas
Seasoned Ground Beef
Seasoned Sliced Chicken
Cheddar Cheese
Lettuce
Olives
Jalapenos
Pico de Gallo
Sour Cream
Guacamole
Spanish Rice & Refried Black Beans
Sautéed Peppers & Onions

BBQ

\$23.00 Per Person

Entrees

Pulled Pork
BBQ Rubbed Chicken Breast

Sides

Golden Pull Apart Rolls
Caesar Salad
Potato Salad
Pasta Salad
Coleslaw
Boston Style Baked Beans

PASTA

\$35.00 Per Person

Caesar Salad
Golden Pull Apart Rolls
Linguine Noodles
Penne Noodles
Sliced Chicken
Top Sirloin Tips

Sauces

Choose 2: (Additional Sauce \$4.00 Per Person)

Garlic Cream Sauce
Chipotle Cream Sauce
Pesto
Marinara

MASHED

POTATO BAR

\$8.00 Per Person

Mashed Potatoes
Bacon Bits
Red Onions
Chives
Corn
Cheddar Cheese
Sour Cream
Red & Yellow Peppers
Black Olives
Butter
Gravy

LATE NIGHT SNACKS

\$17.50 Per Person

Sliders
Your choice of pulled pork or pulled chicken. Topped with pickles

Nacho Bar
Tortilla chips, cheese sauce, ground beef, black olives, diced tomatoes, red onion, salsa, guacamole, & sour cream

Mac & Cheese Cups
Elbow noodles baked in house made cheddar cheese sauce

Below you will find our full Catering Menu in order by category. Please feel free to inquire about any items for clarification of ingredients, preparation, or if you have any other questions regarding any menu items.

APPETIZERS

- BACON WRAPPED DATES** - Skewered bacon wrapped dates drizzled with balsamic reduction
- BRUSCHETTA** - Tomato, basil, & mozzarella on a toasted crostini drizzled with balsamic reduction and olive oil
- CAPRESE SKEWERS** - Cherry tomatoes, basil, & mozzarella drizzled with balsamic reduction and olive oil
- CRISPY PROSCIUTTO & ARUGULA CROSTINI** - Crispy prosciutto, arugula & goat cheese on a toasted crostini
- DUNGENESS CRAB CAKES** - Pan fried, with Dungeness crab, sautéed vegetables & topped with cilantro lime aioli
- FIG & GOAT CHEESE CROSTINI** - Homemade fig jam, crumbled goat cheese, fresh greens on a toasted crostini
- FINGERLING POTATO SKINS** - Crumbled bacon, sour cream & chives
- MEATBALLS** - Beef meatball topped with homemade marinara
- PEACH RICOTTA CROSTINI** - Ricotta, peaches and a drizzle of hot honey on a toasted crostini
- ROASTED PEPPER CROSTINI** - Roasted bell peppers, gorgonzola and capers on a toasted crostini
- *TENDERLOIN CROSTINI** - Caramelized onion, gorgonzola, green onion & balsamic reduction on a toasted crostini

APPETIZER PLATTERS

- ARTICHOKE DIP** - Parmesan, mozzarella, and cream cheese, toasted crostini
- ANTIPASTI** - A selection of sliced, cured, meats with pickled vegetables & Dijon mustard
- ARTISAN CHEESES** - Variety of hard and soft cheeses served with crackers
- BAKED BRIE** - Crostini, grapes
- CHILI LIME PRAWNS** - Chilled prawns and cucumbers topped with chili lime sauce & cilantro
- FRESH VEGETABLES** - Carrots, broccoli, cauliflower, cucumber, red & yellow bell peppers, mushrooms & grape tomatoes with homemade ranch dressing
- HUMMUS PLATTER** - Hummus, vegetables & pita
- GRILLED VEGETABLES** - Button mushrooms, carrots, broccoli, cauliflower, green beans, asparagus, red & yellow bell peppers drizzled with Riviera Ligure olive oil and reduced balsamic vinegar. Served chilled.
- SEASONAL FRUIT** - Ask for what's in season for your event

SALADS

- PEAR GORGONZOLA SALAD** - Mixed greens, candied pecans, Citrus Vinaigrette
- HOUSE SALAD** - Mixed greens, cucumber, dried cranberries, house made croutons & raspberry vinaigrette
- SPINACH SALAD** - Spinach, tomato, red onion, feta, toasted pecans, & balsamic vinaigrette
- CAESAR SALAD** - Romaine, homemade croutons, parmesan cheese, lemon juice
- GARDEN RANCH SALAD** - Mixed greens, tomato, carrot & cucumber with homemade croutons

BREADS (Not available for tastings)

- ASSORTED ARTISAN DINNER ROLLS** - Served with butter
- CORN BREAD** - Served with butter and honey
- GOLDEN PULL APART ROLLS** - Served with butter

VEGETABLE SIDES

GREEN BEANS - Roasted in lemon butter

VEGETABLE MEDLEY - Oven roasted one of three ways:

1. Fresh herbed olive oil
2. Garlic butter
3. Balsamic glaze

CARROT MEDLEY - Oven roasted one of three ways:

1. Brown sugar glazed
2. Honey garlic
3. Balsamic roasted

STARCHES

WILD RICE - Blend, with onion, celery, & bell peppers

YUKON MASHED POTATOES - Hand whipped Yukon Gold potatoes with butter & sour cream

ROASTED BABY POTATOES - Rosemary, parsley, parmesan cheese

TORTELLINI - Cheese tortellini served one of three ways:

1. Marinara
2. Garlic cream sauce
3. Pesto

BACON GARLIC CAVATAPPI - Garlic cream sauce, bacon, spinach, and parmesan cheese

MACARONI & CHEESE - Tillamook White Cheddar, Gouda & Fontina cheeses with cavatappi pasta spirals

PENNE WITH GARLIC CREAM SAUCE - Zucchini, yellow squash, sun-dried tomatoes

(Add sliced chicken to make it an entrée.)

ENTRÉES

BEEF

* **BEEF TENDERLOIN** - Seasoned, seared & slow roasted. Served with house made au jus & horseradish cream sauce.

Carving service included

* **PRIME RIB** - Seasoned, seared & slow roasted. Served with house made au jus & horseradish cream sauce.

Carving service included

MERLOT BRAISED SHORT RIBS - Red wine, beef stock, vegetables, green onion

CHICKEN

CHICKEN PICCATA - Chicken breast, mushrooms, artichoke hearts & capers, beurre blanc

CHICKEN MARSALA - Chicken breast, prosciutto, shallots & mushroom, marsala wine sauce

LEMON GARLIC CHICKEN BREAST - Oven roasted, feta, grape tomatoes

CHICKEN PARMESAN - Panko crusted chicken breast, mozzarella, parmesan & homemade marinara

(Sub eggplant for chicken breast to make it vegetarian.)

HERB ROASTED CHICKEN BREAST - Oven roasted chicken breast, roasted bell peppers

SEAFOOD

***SOCKEYE SALMON** - Grilled, and served one of three ways:

1. Garlic dill cream sauce
2. Spicy Mustard Glaze
3. Sweet & spicy mango relish & cilantro
4. Chimichurri

PORK

***PORK LOIN WITH MUSHROOM CREAM SAUCE** - Oven roasted with bacon, mushrooms, and garlic

***RASPBERRY CHIPOTLE PORK LOIN** - Oven roasted with a sweet & spicy glaze

Restaurant Style Menu

Starters:

Parmesan Artichoke Dip 14

Our famous parmesan artichoke dip served with toasted crostini (add crab 12)

Firecracker Shrimp 14

Lightly fried shrimp tossed in house made sriracha sambal aioli

Jalapeno Poppers 12

Fresh roasted jalapeno halves stuffed with seasoned cheddar & cream cheese, topped with bacon

Soup / Salad:

Caesar Salad 7.50

Romaine lettuce, house made croutons & aged parmesan tossed in our Caesar dressing

House Salad 6.50

Mixed greens, cucumber, dried cranberries & house made croutons in your choice of our house made dressing. (Raspberry Vinaigrette, Balsamic Vinaigrette, Ranch, Blue Cheese, 1000 Island, Italian, Honey Mustard)

soupe du jour 4.50

Entrees*:

Served with Yukon mashed potatoes & seasonal vegetables

Filet Mignon 35

USDA Choice 6oz

New York Steak 44

USDA Choice 12oz

Ribeye Steak 45

USDA Choice 12oz

Bone-In Pork Chop 30

12oz grilled pork chop covered in our garlic cream sauce with bacon & mushroom

Grilled Sockeye Salmon 28

6oz fillet of wild caught Alaskan Sockeye salmon with a delicious dill cream sauce

Chicken Marsala 26

Pan seared 8oz chicken breast sautéed in a rich Marsala sauce with mushrooms

Lemon Garlic Chicken 26

Pan seared 8oz chicken breast with melted feta, grape tomatoes, & fresh lemons

Restaurant Style Menu

Pasta Entrees:

Grilled Chicken Linguine 23

With your choice of white wine cream sauce or pomodoro sauce

Macaroni and Cheese 17

Tillamook Special Reserve, Fontina & Gouda cheese blend with shallots and white wine

- Dungeness Crab 29
- Prawns 23
- Grilled Chicken 25
- Bacon 21
- BBQ Pulled Pork 23
- Italian Sausage 27

Desserts:

NY Style Cheesecake 8

Topped with raspberry or chocolate sauce

Peanut Butter Pie 9

Topped with chocolate sauce

**If you want to bring in your own dessert, we charge a small fee of \$2.00 per person.

Please choose 1-3 appetizers, 2 salads or soup, and 3 entrees. You can either do both dessert options or select just one. Printed menus will be on each seat for each of your guests to order from the night of your event.

F.A.Q's

01

What is needed to booked my event?

A nonrefundable deposit of \$200 and a signed contract are required to secure the room for 3 hours. Additional time may be added at a \$75 per hour or \$40 per half hour. Any requests day of need to be approved by catering coordinator.

Do you have any food & beverage minimums that I need to meet?

02

To book our Banquet Room there is \$500 minimum Sunday through Wednesday, and \$1,000 minimum Thursday through Saturday. Daytime minimums are \$500 seven days a week and the event must be completed by 3:00pm. The minimum must be met before current local sales tax and gratuity is added. Once the appropriate minimum is met, the \$200 deposit will be credited back on to the guest check! Should you not meet the minimum, the host will be charged the remaining difference to reach the appropriate amount.

03

Is beer & wine a part of the Banquet Room?

Beer and wine can be ordered from the restaurant's extensive beer and wine list. The host may choose to pay for all beverages, a portion of the beverages up to a chosen price point or each guest can be responsible for the cost of their own beverages. *Please note that finalizing payment with your server may take longer if separate guest checks for beverages are needed..

Is there an automatic gratuity?

04

There will be an automatic 18% gratuity automatically added to each guest check.

05

Do I get a discount if I book my wedding with you as well?

Allow us to cater your rehearsal dinner and wedding reception to receive complimentary use of the Banquet Room, including linens; subject to availability. *food and beverage items not included and you still need to hit the minimum amount required.

06

How many people can the room hold?

Perfect for groups between 20-50 people. However if you are having a 50 person event and also doing restaurant style, it can be a bit tight.

Is there music and can we play a powerpoint presentation?

07

We will automatically be playing a Pandora playlist throughout the night that matches the style of the event, but you can also bring a Bluetooth device or anything with a mini jack output. Our projector is free to use, you just need to bring the laptop and an HDMI cable. You cannot play music and have a powerpoint going from two separate devices at the same time.

08

Can we decorate?

Yes! If nothing will damage the walls or the building. Glitter, confetti (including confetti balloons), tape and wall tacks are not allowed. Real Candles are not allowed, but you are more than welcome to bring battery candles or borrow ours. You can also use our decorations free of charge. If you would like to come in early to decorate, you are allowed in the room 15 minutes before your event start time. Any extra time will be charged by the hour.

When do you need our menu?

09

All menu selections and final guest count are due two weeks before the event.

10

Is there a dedicated server or do we have to order drinks from the bar?

You will have anywhere between 2-3 servers dedicated just to you and your guests. Drinks will only be allowed to be served from your dedicated server.

Can we take the leftover food?

11

Food items that were served on the buffet line may not be removed from the premises per Health Department guidelines. Food Items that do not touch the buffet line will be boxed up by the staff for you to take home. Guests are allowed to box up their restaurant style meals if they so choose.