



TRAILS END

Catering



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EVENTS@TRAILSENDCATERING.COM

WWW.TRAILSENDTAPHOUSE.COM

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

- **PERSONALIZED TASTING**

\$150 tasting for up to four guests, so you can sample our great cuisine, as well as meet the Chef and Catering Captain, before booking our services for your event. Should you book with us, this fee will be applied to your final invoice.

- **CATERING SERVICE TO FIT YOUR NEEDS**

Whether you want a simple pick up meal, drop-off meal, buffet dinner, family style, or an elegant, multiple course plated affair, we have the expertise to make it an experience you'll never forget!

- **REHEARSAL DINNER SPACE**

When you book with us, you also receive the use of our on-site banquet room for hosting your rehearsal dinner, as well as complimentary linens! (Availability of requested date not guaranteed)

- **SET-UP OF RECEPTION SPACE**

Napkin folding, silverware polishing & placement, set up of place settings, placing guest favors, and helping with other special requests.

- **INDIVIDUAL ATTENTION**

Menu coordination & personalization of your event by our Catering Coordinator

- **DAY OF COORDINATING**

Final walk through with vendors, consultation for all wedding details, detailed timeline, attending and coordinating rehearsal, and more!

- **BEER, WINE & CHAMPAGNE**

You may order kegs and cases of beer/wine/champagne from a vast selection of local craft breweries, cideries, and wineries, as well as traditional domestic and import favorites.

Setup, and bar service available!

- **LICENSED & INSURED PROFESSIONAL BARTENDERS**

- **CAKE CUTTING & PLATING**

For any additional inquiries, please contact our Catering Coordinator.

<https://trailsendtaphouse.com/cateringrequest>

Testimonials



LIBBY 7.23.2019

Absolutely the best experience I could have imagined having for my daughter's wedding. The food was fantastic, as was the service. The catering coordinator was so professional and helpful, and made sure everything on my list was covered. Ali and the crew on site were friendly and helpful, and went above and beyond to make the evening special. I wouldn't hesitate to recommend Trail's End not just for flavor of food and service, but it was also an incredible value. The level of professionalism and overall experience was worth EVERY. SINGLE. PENNY.



STEPHANIE 8.31.2019

The catering coordinators were professional and well-versed in all the details necessary to create the perfect day. They had many options from which to choose, whether you want buffet or other options. They took all the uncertainty out of the day. On the wedding day, they were there setting up everything to perfection, including the buffet, bar, napkin folding, drink table, appetizer table. They were there, but never got in the way of any guests. They helped move tables when we had to move some outside to create a dance floor. They cleared the tables, but were almost invisible. The food was remarkable. We had the beef tenderloin, salmon, Yukon potatoes, etc. As I emailed the caterer after the event, "You were perfect. Your team was perfect. Your food was perfect!"



AL ADAMS 8.20.2021

We used Trails End to cater our daughter's rehearsal dinner. Through many changes and challenges due to COVID they were friendly, professional and always accommodating. Jessica and Fallon were especially great! And to top it all off the food was delicious. I would highly recommend them.



HAILEY 7.1.2023

Trails End was our caterer for our wedding in July 2023. They were amazing and so responsive to all of our questions and needs. They were also so patient with our changes and request. Our food turned out amazing and everyone raved about it! We also used their bartending services and everything went so smoothly. We loved working with them and strongly suggest them!



ALSTON MAYGER EVENTS 8.20.2021

My clients recently used Trails End Catering for their wedding at Gray Bridge Events. I cannot tell you how immensely helpful the staff was, how quickly and efficiently they worked to execute their roles on site at my clients wedding, and just how flat out kind every single person on site was that day. The entire team was SO wonderful. I cannot recommend Trails End Catering enough for your wedding. They truly understand the meaning behind a full service caterer, and even assist with the set up and teardown of place settings and client decor at the end of the night. Please do yourself a favor and book at tasting with them as soon as possible!

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

Caprese Skewers

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

Tenderloin Crostini

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

\$35.50 Per Person

Stationary Appetizers

Bruschetta

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 PARMESAN STUFFED MUSHROOM - Button mushrooms stuffed with parmesan, bacon & vegetables

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 (Not available for tray passing or tastings)

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

GRAZING TABLE (Available in small, medium & large - not available for tastings)

A selection of breads, cured meats, variety of cheeses, fresh and dried fruits, and vegetables.

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

DESSERTS (Not Available for tastings)

New York Cheesecake bites

Peanut Butter Pie Bites

Brownie Bites

Apple Crisps

Berry Crisps

Assorted Cookie Variety

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ADD - ONS

Need brunch for your bridal party before you get ready to walk down the aisle? Or just planning on a catered lunch? Below we have our sandwich platters that come with a bag of chips. We also have a variety of side options to choose from.

BRUNCH

— Mains —

French Toast Bread Pudding

Biscuits & Gravy

Veggie Frittata

— Sides —

Sausage

Bacon

Potatoes O'Brien

Lemon Scones

Coffee Cake

SANDWICHES

— BLTA Platter —

Bacon, lettuce, tomato, & avocado with garlic parmesan aioli on toasted sourdough (10 sandwich halves)

— Turkey Gouda Sub Platter —

Turkey, gouda, romaine lettuce, tomato, mayonnaise & yellow mustard on a French roll (10 sandwich halves)

— Sides —

Pasta Salad. Potato Salad. Macaroni Salad. Fresh Vegetable Platter.

Fresh Fruit Platter

TASTING WISH LIST

WEDDING DATE:

WEDDING VENUE:

THE COUPLE'S NAMES:

Please fill in the form with the menu items you would like to taste. You can scan/email this form to us OR you may include this information in the body of an email to events@trailsendcatering.com . Happy Tasting!

We require a \$150 dollar tasting fee due at the time of the tasting.

Up to 4 people allowed at tasting, including the couple).

Please note: Bread and appetizer platters are not available for tastings

APPETIZERS: (Please select up to 3)

-
-
-

SALADS: (Please select up to 2)

-
-

VEGETABLE & STARCH SIDES: (Please select up to 4)

-
-
-
-

ENTREES: (Please select up to 3)

-
-
-

F.A.Q's – Here comes the guide!

01

Have you done events at my location before?

We have catered at most large venues in Snohomish County. Featuring; Crossroads, Twin Willow Gardens, Green Gates, Swan's Trail, Olympic View Estates, Liljebeck Farms, Hidden Meadows, Craven Farm, Maroni Meadows, Woodland Meadow Farms, Belle Chapel, Lookout Lodge, Fields at Willie Greens, Gray Bridge Events, Dairyland, Marionfield, Machias Meadows, Feather Ballroom, Jardin Del Sol, & Stilly Brook Farms.

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

02

Yes, we have required minimums for a fully catered event. Our minimum year-round is \$3,500 (before tax & service charges). In June our Saturday minimum is \$4,500. In the months of July, and August, and September, our Saturday minimum is \$6,500 (before tax & service charges). These minimums would include beer, wine, and menu selections.

03

Do we have to work off a preset menu or can you create a custom menu for our event? If I have a dietary restriction, would you be able to accommodate that?

Custom menus are available, and we highly encourage you to make your special day your own. We also have an array of preset buffet sample menus that you can build off of and customize as well. Please inquire with our Catering Coordinator about any particular dietary restrictions for your event.

Do you rent linens, glassware, plates and flatware?

04

We do not provide rentals at this time, but we recommend using Sweet Buffet Lady or Cort Rentals.

05

If there is leftover food from my event, can we have it wrapped up for guests to take home?

Yes, we can package leftover food unless the food has gone out onto a buffet line, in which case it must be disposed of after the event per Washington Health Board regulations.

F.A.Q's – Here comes the guide!

06

Do you provide alcoholic beverages & bartenders?

Yes, we sell beer kegs, and bottled wine & champagne and offer tap handle and keg bucket rentals. Contact Catering Coordinator about simple specialty cocktails and beverage return options. We also offer keg delivery to Crossroads, & Twin Willow Gardens. Please note, we only serve signature cocktails during cocktail hour.

What if my guest have different dietary restrictions?

07

We offer multiple different specialty plates that can be made for specific guests that fit their dietary needs. We can do this for buffet, plated, and family style events. Our most popular is a quinoa bowl that is gluten free, dairy free, & vegan. We also have gluten free noodles and dairy free pasta sauce.

08

What all types of catering services do you offer?

We currently offer pickup, delivery, and full service catering. For your full service catering event, you may choose between a buffet, family style, or plated dinner service with the option of stationary or tray passed appetizers.

What is your payment policy?

09

We accept Visa, MasterCard, Discover, American Express, cash and checks. You can either pay over the phone or in person.

10

How much of a deposit is required to secure my date? When is the final payment due?

A non-refundable 20% deposit of the proposed final amount is due to secure your date. The final payment and the final guest count are due no later than 14 days prior to the event. We also require a signed contract in order to secure your date.