

Navi's Catering Kitchen

FULL-SERVICE CATERING

You've got a craving, we've got a recipe!

Breakfast Menus

Navi's Taste of Fiji Brunch-\$16.96

(Minimum 15 People)

- +Tropical Fruit Platter
- +Roti Burrito with Curried Tuna and Potato
- +Grilled Pineapple and Ham
- +Fresh Coconut Pineapple Homemade Sweet Bread

Continental Breakfast Buffet- \$12.35

(Minimum 15 People)

- + Tropical Fruit Platter
- + Assorted Baked Goods
Scones, Croissants, and Muffins
- + Yogurt Parfait.

Navi's Infusion Breakfast Buffet-17.97

(Minimum 15 People)

- +Tropical Fruit Platter
- + Pineapple and Coconut Sweet Bread
- + Scrambled Eggs with Cheddar Cheese
- + Applewood Smoked Bacon,
- + Sweet Potatoes and Taro Hash Seasoned with Chef Navi's Seasoning

Navi's Catering Kitchen

F U L L - S E R V I C E C A T E R I N G

You've got a craving, we've got a recipe!

Navi's Signature Infusion Lunch-\$25.45

Salad

+Baby Mixed Greens Topped with Shredded Carrots, Cucumber, Fresh Pineapple, with a Soy Sesame Dressing

Entrée

+Lemon Ginger Chicken
Basil, Fresh Cilantro, Sweet Pepper Chutney

Sides

+Curried Lentil Rice
+Sautéed Kale

Boxed Lunches: \$15.44 Per Person (Minimum 15 People)

(Minimum of 5 sandwiches of each type.)

Includes House-Made Potato Chips and a Chocolate Chip Cookie

- + **Box 1:** Chimichurri Turkey and Havarti Cheese
- + **Box 2:** Honey-Cured Ham and Tillamook Cheddar with Balsamic Pear Spread
- + **Box 3:** Roast beef and Provolone with Tangy Horseradish Spread
- + **Box 4:** Grilled Chicken Caesar Wrap
- + **Box 5:** Corned Beef with Smoked Pepper Remoulade Sauce
- + **Box 6:** Greek Wrap with Tzatziki Sauce, Kalamata Olives, Feta Cheese, Cucumbers, and Red Onions. (Vegetarian)

Gluten Free Boxed Lunch Upcharge -\$1.55

Grab and Go Lunches

Chef Navi's Signature Bowls (Minimum 15 People)

+Vegan Bowl: \$15.44

Cabbage, Barley, Seared Tofu, Edamame Beans, Green Onions, Shredded Carrots, Pineapple Pico, Sweet Chili Lime Coconut Curry Sauce.

+Ginger Chicken Bowl: \$15.71

Napa Cabbage, Red Rice, Grilled Chicken, Red Onions, Shredded Carrots, Sesame Seeds, Green Onions, Fresh Pickled Ginger, Radish, with a Sweet Ginger Dressing.

+Spicy Seared Tuna Bowl: \$17.05

White Rice, Spicy Tuna, Edamame Beans, Bamboo Shoots, Avocado, Green Onions, and Crispy Fried Wontons, Chipotle Aioli and Sweet Ponzu Sauce.

Soup and Salad Lunch Box (Minimum 15 People) *(Each Salad Option Includes a Signature Soup of the Week)*

+Chef Navi's Signature Soups!

Request our weekly soups that are available.

+Southwest Chopped Salad: \$14.41

Cabbage, Black Beans, Corn, Grape Tomatoes, Tortilla Strips, Monterey Jack Cheese, Chipotle BBQ, and Creamy Pesto Dressing.

+Caesar Salad: \$12.35

Romaine Hearts, House Made Garlic Croutons, Parmesan Cheese, and Homemade Caesar Dressing.

+Quinoa Kale Salad: \$14.41

Kale, Chickpeas, Quinoa, Red Onions, Cucumbers, Grape Tomatoes, with Lemon Avocado Dressing.

+Mixed Greens House Salad: \$13.38

Baby Mixed Greens, Cucumbers, Red Onions, Black Olives, Shredded Cheddar Cheese, Candied Walnuts with our Homemade Berry Citrus Vinaigrette.

+Cobb Salad: \$15.44

Crispy Romaine Lettuce, Applewood Smoke Bacon, Avocado, Hard Boiled Eggs, Grape Tomatoes, Blue Cheese Crumble Cheese, and Homemade Blue Cheese Dressing.

Salad Add-On's

- +Grilled Chicken or Blackened Chicken: \$5.67
- +Grilled Fresh Salmon or Blackened Salmon: \$7.20
- +Grilled Sirloin Steak: \$7.98

Ala Cart Appetizers by the Dozen

(All Items Priced Per Dozen)

- +Chicken Satay with Peanut Sauce: \$45.61
- +Caramelized Pear and Brie Cheese Crostini: \$41.72
- +Kalbi Beef Skewers: \$57.27
- +Watermelon Mozzarella Skewers, Mint-Infused Oil Drizzle: \$41.72
- +Polynesian BBQ Pork Sliders with Pineapple Slaw: \$50.99
- +Dungeness Crab Cakes with Chipotle Aioli Sauce: \$63.09
- +Smoked Salmon and Herb Cream Cheese Crostini: \$45.63
- +Steak Bites with Apple Gremolata: \$56.14

Party Platters

(Each Platter Serves 20 People)

- +Red Pepper Hummus Topped with Feta Cheese with Grilled Pita Bread: \$46.92
- +Eggplant Sweet Pea Hummus with Veggie Spears: \$44.28
- +Chickpea Curry Pita Bites: \$44.28
- +Chef Navi's Famous Crab Dip Served with Grilled Breads: \$56.64
- +Spinach and Artichoke Dip with Grilled Pita: \$44.28

Charcuterie Board-\$154.49

(Serves 20 people)

Local Tillamook Cheese Selection: Sharp Cheddar, Swiss, Brie, and Goat Cheese, Local Salami, Capicola, and Pepperoni, Prosciutto, Marinated Peppers, Olives, Sugar Dusted Grapes, Dates, Nuts, Craisins, and Seasonal Jam. Included with Grilled Bread and Assorted Crackers.

Veggie Platter-\$46.34

(Serves 20 people)

Assorted Seasonal Veggies with Chef Navi's Signature Buttermilk Ranch Dipping Sauce

Seasonal Fruit Platter-\$57.63

(Serves 20 People)

Variety of Melons, Berries, Juicy Pineapple, and Other Seasonal Fruit

Snack Pack -\$44.24

(Serves 20 People)

+House-Made Potato Chips with Siracha BBQ Ranch Dipping Sauce

+Curried Bacon Nuts

+Red Pepper Hummus with Assorted Veggies in Individual Cups

Ala Cart Vegetarian Items

Appetizers: Priced by the Dozen

+Chef Navi's Famous 4 Cheese Stuffed Mushrooms: \$37.07

+Tomato, Avocado, and Basil Bruschetta with Fig Balsamic Drizzle: \$37.07

+Cucumber Cups Stuffed with Herb Cream Cheese: \$44.28

+ Fava Bean and Avocado Crostini Topped with Feta Cheese: \$36.04

Party Platters: Serves 20 People

+Mediterranean Platter: *Tzatziki, Olive Tapenade, and Fire Roasted Red Pepper Hummus Dips. Served with Grilled Pita Bread:* \$47.37

+Artichoke and Spinach Dip Served with Grilled Pita Bread: \$44.28

+Spinach, Zucchini, Potato and Chickpea Fritters with Herb Dipping Sauce: \$44.24

BUFFET STYLE DINNER MENU

Navi's Signature Infusion Dinner-\$42.43

Salad

+Baby Mix Greens Topped with Shredded Coconut, Cherry Tomatoes, Cucumbers with our Ginger Pineapple Dressing

Entrée

+Smothered Coconut Curry Chicken, Lemongrass, Lime, Cilantro
+Navi's Signature Spiced Rubbed Tri-Tip Steak with Fresh Herb Compound Butter, Tri-Color Peppercorn, and Red Wine Reduction Sauce

Sides

+Smoked Gouda Sweet Potato Cakes, Dill Crème Sauce
+Fire Roasted Veggies with a Fig Balsamic Drizzle

PNW Surf n' Turf -\$61.79

Salad

+ Mixed Baby Greens Topped with Cucumbers, Tomatoes, Candied Pecans, Carrots, and Croutons with our Home-Made Pomegranate Vinaigrette Dressing

Duet Entrée

+ Rosemary Red Wine Braised Short Ribs
+ Chipotle Pineapple Grilled Salmon

Sides

+ Prosciutto Wrapped Asparagus
+ Mushroom and Leek Potatoes Au Gratin

+Served with Artisan Dinner Rolls with Butter

Classic Duet - \$58.70

Salad

+ Strawberry Spinach Salad Topped with Goat Cheese and Candied Pecans with our Home-Made Berry Citrus Dressing

Duet Entrée

+ Coffee Crusted Sirloin Steak with Red Wine Mushroom Demi Glaze
+ Rosemary Garlic Chicken with Garlic Lemon Cream Sauce

Sides

+ Yukon Garlic Mashed Potatoes
+ Seasonal Fire Roasted Veggies

+ Served with Artisan Dinner Rolls with Butter

Sit Down Plated Dinners

Happily, Ever After - \$60.76

(Sit Down Plated Dinner)

Salad

+ Mixed Baby Greens Topped with Carrots, Cucumbers, Red Onions, Croutons, Candied Pecans and Tomatoes with a Homemade Apple Vinaigrette

Entrée

+ Rosemary Garlic Chicken with Garlic Lemon Cream Sauce

Side

+ Lemon & White Wine Risotto
+ Grilled Asparagus and Grilled Carrots

Included: Artisan Dinner Rolls and Butter

Does NOT Include Plate Cover or China

NW Duet -\$69.00

(Sit Down Plated Dinner)

Salad

+Baby Spinach, Kale, Topped with Grape Tomatoes, Cucumber, Candied Walnuts, with a Creamy Feta Dressing

Entrée

+Dry Rubbed Top Sirloin Steak with Fresh Herb Butter

+ Grilled Salmon with Mango Pineapple Salsa

Side

+Smoked Bacon Scallop Potatoes

+Fire Roasted Veggies

Included: Artisan Dinner Rolls and Butter

***Does NOT Include Plate Cover or China**

Ala Cart Vegetarian Entrée: \$16.47 Per Entree

(Substitute Meat Entree or Add-On Another Entrée)

+Stuffed Bell Pepper with Quinoa, Lentils, Black Bean, Brown Rice, with a Roasted Tomato Coulis Sauce

+Savory Cauliflower Zucchini Cakes with Roasted Garbanzo Beans Drizzled with a Lemon Herb Sauce

+Braised Kale Risotto Cakes with Red Pepper Chutney

+ Herb and Ricotta stuffed Portabella Mushroom with Lemon-Chive Sauce

Build Your Own Buffet Menu

+Pick 1 Entrée, 1 Salad, and 1 Side Item: \$54.58 (Priced Per Person)

+Pick 2 Entrée, 1 Salad, and 2 Side Item: \$60.72 (Priced Per Person)

+Pick 3 Entrée, 1 Salad, and 3 Side Item: \$72.09 (Priced Per Person)

Salads:

- + Mixed Baby Greens Topped with Carrots, Cucumbers, Red Onions, Croutons, Candied Pecans and Tomatoes with a *Raspberry Vinaigrette*
- + Strawberry Spinach Salad Topped with Goat Cheese and Candied Pecans with Our Home-Made Berry Citrus Dressing
- +Baby Kale Caesar Salad
- +Classic Caesar Salad

Entrees:

- +Braised Short Ribs with Cider Reduction Au Jus
- +Grilled Salmon with Mango Pineapple Salsa
- +Rosemary Garlic Chicken with Lemon Cream Sauce
- +Pan-Seared Salmon with a Chipotle Pineapple Glaze
- +Coffee Crusted Tri-Tip Steak Burgundy Demi Glaze

Vegetarian Entrees:

- +Stuffed Bell Pepper with Quinoa, Lentils, Black Bean, Brown Rice, with a Roasted Tomato Coulis Sauce
- +Savory Cauliflower Zucchini Cakes with Roasted Garbanzo Beans Drizzled with a Lemon Herb Sauce
- +Braised Kale Risotto Cakes with Red Pepper Chutney
- + Herb and Ricotta stuffed Portabella Mushroom with Lemon-Chive Sauce

Sides:

- +Cauliflower Mash with Parmesan Cheese
- +Savory Potato Cakes with Sour Cream Aioli
- +Grated Carrot and Squash Risotto
- +Herb Roasted Fingerling Potatoes
- +Savory Quinoa with Roasted Veggies and Brown Rice
- +Loaded Mashed Potatoes with Chives, Sour Cream, and Bacon

Desserts

Assorted Desserts: Priced by the Dozen

- +Cookie Sandwiches: \$40.16
- +Lava Brownies: \$39.13
- +Mango Mousse: \$40.16
- +Island Bread Pudding-\$38.10
- +Sweet Cream Berry Biscuits-\$50.46

Add-On a Live Grilling Station with Chef Navi!

Taste some of Chef Navi's Custom Infusion Sauces: Sweet Ginger Ponzu, Sweet Chili Lime, and Pineapple Chimichurri. *(3 Hours of Grilling Minimum) \$75 Per Hour*

Services We Offer for All Types of Events

(All services listed below are additional costs.)

- *Live Grilling Stations*
- *Custom Created Menus*
- *Full-Service Bartending*
- *Infused Mocktails for Non-Alcoholic Stations*
- *Set-up and Break Down of Tables and Chairs*
- *Full Table Place Settings*
- *Rental Coordination with Third Party Vendors*