

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!



WEDDING MENUS
2022 & 2023

Nav's Catering Kitchen

FULL-SERVICE CATERING

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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

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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: \$45.27
- +Spinach, Zucchini, Potato and Chickpea Fritters with Herb Dipping Sauce: \$44.24

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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

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Navi's Signature Infusion Buffet Menu

\$67.97 Per Person

Salad

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

Entrée

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

Sides

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

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Indian Infusion Menu

\$57.63 Per Person

Salad

+Cucumber, Tomatoes, and Mung Bean with Shaved Onion and Creamy Mint Dressing

Entrée

+Turmeric n' More Famous Butter Chicken

Halal Boneless Chicken Marinated with Yogurt, Garam Masala, Mustard Oil, Organic Tomatoes, and Cashew Puree

+Lamb Biryani

Boneless Halal Lamb, Cooked with Crisp Fried Onions, Tomatoes, Organic Yogurt and Aromatic Spices. Layered with Basmati Rice and Fresh Herbs

+Amritsari Paneer

Pan-Seared Paneer with Green Peas, Ground Onions, Organic Tomatoes and Cashew Nuts

Sides

+Dal Makhni

Whole Black Urad Lentils and Red Kidney Beans with Organic Yogurt, Tamed with Ginger

+Zeera Rice

Basmati Rice with the Sweet and Spicy Flavor of Cinnamon, Cloves, and Roasted Cumin

Included with Tandoori Naan or Garlic Naan

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BUFFET STYLE DINNER MENU

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

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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

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

Sit Down Plated Dinner Menus

Happily, Ever After-\$60.76

(Sit Down Plated Dinner: Does NOT Include Plate Covers)

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

NW Duet -\$69.00

(Sit Down Plated Dinner: Does NOT Include Plate Covers)

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

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 Weddings:

(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, and Rental Coordination with Third Party Vendors.

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