

Nav's Catering Kitchen

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



Catering Menu

2021-2022

Breakfast Menu



Navi's Breakfast Buffet

Tropical fruit platter assorted baked goods, and yogurt parfait.

Baked goods can include items such as: scones, sweet breads, and muffins.

PNW Breakfast Buffet



Seasonal fruit platter, yogurt parfait, house made granola, scrambled eggs, lox and cream cheese with mini bagels, and steel cut oatmeal served with sides of brown sugar, raisins, roasted coconuts and milk.

Infusion Breakfast Buffet

Tropical fruit platter assorted baked goods, scrambled eggs, bacon and sausage, and breakfast potatoes.

Baked goods can include items such as: scones, sweet breads, muffins, and other pastries.

Breakfast Buffet Add On

Island Benedict

Passion Fruit French Toast

Build your own omelet station

Breakfast Burrito

Breakfast Sandwich

It's Lunch Time!

Allergy or dietary restrictions can be accommodated upon request.

Boxed Lunches

Minimum Order of 15 People

All Boxed Lunches include:

Includes house made potato chips, fruit skewer, and petit fours

(Gluten free option, extra charge)

Mix and Match below!

- Chimichurri turkey and Havarti cheese on sourdough bread
- Honey cured ham and Tillamook cheddar with balsamic pear spread on wheat bread
- Roast beef and provolone with Navi's horseradish spread on sourdough bread
- Grilled chicken and mixed greens tossed in house made Caesar dressing, wrapped in a tomato basil tortilla
- Grilled chicken and roasted veggies with fire roasted sweet pepper aioli, wrapped in a tomato basil tortilla
- Greek Wrap (Vegetarian)
- Cucumber, red onion, tomatoes, and tapenade with tzatziki sauce in pita bread



Lunch Buffet's



South of the Border

Salad

Fruit Salad

Entree

Chicken or Beef Fajitas
Grilled onions and bell peppers
Flour tortillas and tortilla chips
Spanish Rice
Chorro Beans
House made salsa included

Street Tacos Buffet

Choice of 2 meats

Shredded chicken, steak, pulled pork, grilled veggies

Sides

Rice, beans, and corn tortillas

Toppings

Chopped onions, cilantro, shredded lettuce, limes, cheese, house made salsa

Simple Buffet

Mixed Greens Salad
With red onions, tomatoes, cucumbers, with a balsamic vinaigrette dressing
Rosemary Garlic Chicken
Saffron Rice Pilaf
Oven Roasted Vegetables



Traveling Tastes Buffets



Navi's Polynesian Infusion

Salad

Roasted beet salad with spinach and arugula with balsamic drizzle

Entrée

Creamy red flesh Papaya Chicken with House-made seasoning

Sides

Taro mash with honey

Roasted sweet potato

Fire roasted island veggies

Dessert

Floating island dessert (coconut pineapple bread pudding topped with passionfruit mousse)



Taste of Asia

Starter

Spring rolls
sweet chili sauce

Salad

Napa cabbage salad with sesame dressing

Entrée

Orange Ginger Chicken,

Sides

Vegetarian Fried Rice, Steamed Bok Choy,

Dessert

Fortune Cookies

Taste of France

Starter

Stuffed Ratatouille Endives

Salad

Classic French Salad

Entree

Beef Bourguignon

Side

Potatoes Au Gratin

Dessert

Chocolate Mousse

Taste of Mexico

*Includes Corn and Flour Tortillas

Salad

Item

Entree

Pork Carnitas

Sides

Spanish rice, black beans

Toppings

Sour Cream, Cheese, Salsa,

Dessert

Mini Cinnamon Churros



Fan Favorite

Traveling Tastes Buffets

Taste of America

*Includes cornbread muffins

Salad

Berry spring green salad

Entree

BBQ pulled pork sliders

Sides

Gourmet Mac and Cheese, Corn on the Cob, Potato Salad

Dessert

Mini Apple Turnovers



Taste of Italy

Salad

Caesar salad

Entree

Penne Alfredo, Chicken Marsala

Sides

Oven Roasted Vegetables, Garlic bread

Dessert

Sweet Cream Cannoli with Crumbled Pistachios

Vegetarian Delight

Starter

Eggplant and Sweet Pea Hummus with Pita Chips

Entree

Herb Ricotta Stuffed Portabella Mushroom with Lemon Chive Sauce
Creamy Pesto Linguini Pasta

Sides

Sautéed Seasonal Vegetables
Fruit Salad Cups,

Dessert

Vegan Berry Cobbler

Vegan Delight

Starter

Vegetable and Chickpea Fritters with Herb Dipping Sauce

Salad

Mix Greens Salad with Lemon Vinaigrette

Entree

Brown rice, Lentil Balls in a Reduction Sauce
grilled seasonal veggies

Dessert

Vegan Berry Cobbler



Afternoon Snacks

Snack Pack *(Choice of 3)*

- Pretzel mix
- Veggie crudité cups served with ranch
- Popcorn
- Eggplant and sweet pea hummus with pita
- House-Made potato chips with signature dipping sauce
- Curried bacon assorted nuts



Crudité Platter

Serves 20 people

Assorted seasonal vegetables with buttermilk dipping sauce

Seasonal Fruit Platter

Serves 20 people

Mix of melons, berries, pineapple, and other seasonal fruit

Dessert Platters *(Choose 1)*

Cookie Sandwiches

Lava Brownies

Mango Crème Brulee



Appetizers

Minimum order of 20, can be tray passed or stationed.
Allergy or dietary restrictions can be accommodated upon request.

Timeless Bites (Pick 3)

Chicken Satay
(Choice of Teriyaki or Peanut)
Grilled Balsamic Veggies
Pear Crostini
Hummus with Pita
Meatballs (Choice of Teriyaki or Swedish)

Charcuterie Board
Serves (50)

Navi's Signature Bites (Pick 3)

Kalbi Beef Skewers
Ancho Chile Pork Tenderloin Skewers
Watermelon Mozzarella Skewers
Chickpea Curry Pita Bites
Polynesian BBQ Pork Sliders
Eggplant Sweet Pea Hummus with Veggie Spears

**PNW
Cheese Board**
Serves (50)

PNW Bites (Pick 3)

Sweet Chili Prawn Cocktails
Dungeness Crab Cakes
Smoked Salmon and Cream Cheese Crostini
Sausage Stuffed Mushrooms
Washington Steak Bites

**Charcuterie & PNW
Cheese Board**
Serves (50)



Dinner Buffets

All Dinner Buffets can be served as buffet or family style

*All dinner buffets include warm rolls and butter

Timeless Dinner

Rosemary Garlic Chicken

Koch farm chicken breast with fresh rosemary garlic marinate and cream sauce

Local Mixed Greens

With a house made berry citrus dressing

Loaded Mashed Potatoes

With fresh chives

Assorted Cookies and Brownies

Dinner Rolls with Butter



PNW Dinner



Washington Spinach Salad

Fresh apples, Beecher's white cheddar, shaved fennel, house made cider vinaigrette

Coffee Crusted Sirloin Steak

R&R Ranch steak with cognac peppercorn demi glaze

Seasonal Risotto

Meyer Lemon Roasted Cauliflower

Pickled sweet onion and caper berry

Berry Sweet Cream Biscuits



Fan Favorite

Navi's Signature Dinner Buffet

Salad

Roasted Beet Salad

Local beets with pomegranate, spinach, arugula, with a balsamic drizzle

Entree

Pan Seared British Columbia Salmon

Fresh mango, pineapple, cilantro, and chutney

Pineapple Chimichurri RR Ranch Flank Steak

Creamy Papaya Chicken

House made seasonings and fresh red fresh papaya

Side Dishes

Taro Mash

With honey roasted sweet potato cubes

Fire Roasted Island Veggies

Dessert

Floating Island

Coconut and pineapple bread pudding topped with passionfruit mousse



Plated Dinners

** All Plated Dinners Include Bread Service*

Package A

Appetizer: Kalbi Beef Skewers & Watermelon Mozzarella Skewers

Salad: Mixed green salad with a pomegranate dressing

Entrée: Apricot Glazed Pork Chops

Side: BBQ Mashed Potatoes

Side: Grilled Asparagus

Dessert: Passion fruit Mousse



Package B

Appetizer: Chipotle Glazed Pork Bite &

Appetizer: Sausage Stuffed Mushroom

Salad: Arugula Friese Salad with Apple vinaigrette dressing

Entrée: Pan Seared Halibut

Side: Lemon & White Wine risotto

Side: Honey Paprika Carrots

Dessert: Island Bread Pudding with Passion fruit cream sauce

Package C

Appetizer: Crab Cakes

Appetizer: Grilled Chicken breast crostini with sweet walla walla jam

Salad: Wedge Salad with Bacon and Chive Blue cheese dressing

Entrée: 8oz Sirloin Steak

Entrée: Pan Seared Pineapple glazed salmon

Side: Smoked Bacon Scallop Potatoes

Side: Fire Roasted Veggies

Dessert: Passion Fruit Crème Brulee



Build Your Own Plated Dinner

All entrees come with choice of (1) Appetizer, (1) Salad, (2) Sides, (1) Dessert, and Bread Service

Entrées

Entrée 1: Rosemary Garlic Chicken Breast

Entrée 2: Herb Crusted Pork Loin

Entrée 3: Pineapple Mango Salmon

Entrée 4: Tri Tip Sirloin with house made demi sauce

Appetizer

Appetizer 1: Pear & brie Crostini

Appetizer 2: Sweet Ginger glazed chicken satay

Appetizer 3: Salmon Bites

Sides

Side 1: Saffron Rice

Side 2: Fire Roasted Vegetables

Side 3: Yukon Mashed Potatoes

Side 4: Scalloped Potatoes

Side 5: Honey Paprika Carrots

Side 6: Garlic Green beans

Side 7: Island Taro Mashed Potatoes

Side 8: Israel Cous Cous

Desserts

Dessert 1: Sweet Cream Berry Biscuits

Dessert 2: (Chocolate, Vanilla or Passion Fruit) Moose

Dessert 3: Mango Tarts

Dessert 4: Island Bread Pudding with Cream Englaze

Plated Desserts

**Passion fruit Cannoli's
with a dark chocolate drizzle**



**Island Bread Pudding
with a Passion Fruit Cream Sauce**



Sweet Cream Berry Biscuits



Beverage Services

Non-Alcoholic Beverages

Variety of Soda

coke, diet coke, sprite, San Pellegrino

Classic Lemonade

Premium Lemonade

Strawberry basil lemonade or passionfruit mint lemonade

Coffee Station

Regular and Decaf Coffee

Includes cream, sugar, stir sticks, and cups

Hot Tea Station

Variety of teas

Hot Apple Cider

Fresh Orange Juice

Iced Tea



Non-Alcoholic Beverage Packages

Minimum of 25 people

2 Hours <i>Per Person</i> Pick 2	4 Hours <i>Per Person</i> Pick 3	6 Hours <i>Per Person</i> Pick 4
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**China or Disposable included in packages. Ala-Cart Beverage items will incur an additional glassware charge (China or Disposable)*

Bar Services

**All bars have pre-picked items. We would be happy to switch out drinks based on our event needs.*



Beer and Wine Packages

2 Hours	4 Hours	6 Hours
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Full Bar Packages

2 Hours Per Person	4 Hours Per Person	6 Hours Per Person
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**Cash Bar and Drink Ticket Service available upon request*

Beer, Wine, and Liquor Offerings

**All full bars come with Amaretto, Blue Curacao, Peach Schnapps, Peppermint Liquor, Sour Apple Liquor, Triple Sec, and Irish Cream*

Beer List

Bud Light
Coors Light
Miller Light
Budweiser
Corona Extra
Stella A
Michelob Ultra
Heineken
Blue Moon
Samuel Adams
Samuel Adams Seasonal
Rainier or Pabst
Pyramid Hefeweisen
Fremont Pale Ale
Georgetown Roger Pilsner
Deschutes Blk Bte Porter
Pyramid Blonde
Sierra Nevada Seasonal
Seattle Cider
Seek Out Cider

Wine List

Woodbridge Cab Sauv
Woodbridge Chard
Woodbridge Red Blend
Woodbridge Pinot Gris
Barrel Press Chard *
Barrel Press Red*
Ruffino Prosecco
Mondavi Private Select Cab
Charles Smith Merlot (WA)
Charles Smith Chard (WA)
Mondavi Private Select PNoir
Charles Smith Riesling (WA)
Charles Smith Rose (WA)
Ruffino Sparkling Rose
Meiomi Champagne
Meiomi Pinot Noir
Kim Crawford Sauv Blanc
Simi Chardonnay
Prisoner Red Blend or Cab
Charles Smith Cab (WA)

Liquor List

Sound Spirits Vodka (WA)
Sound Spirits Gin (WA)
Sound Spirits Rum (WA)
Anza Silver Tequila
Javalina Gold Tequila
Broadhorn Blended Wsky
Dunrobin Blended Scotch
Svedka 80pf Vodka
Rainier Gin (WA)
Real McCoy Rum
Mi Campo Blanco Tequila
Mi Campo Reposado Teq
Dubliner Irish Whiskey
High West Rye Whiskey
2bar Bourbon (WA)
Casa Noble Platino Tequila
Casa Noble Repo Tequila
Rogue Rye Whiskey
Bluewater Org Vodka (WA)
Bluewater Org Gin (WA)

Bar Services – Specialty Bars



Beer Flights

Each person will have their own flight board

PNW Flight

Includes: 3 Beers and 1 cider from the PNW

Navi's Flight

Includes: Includes 3 Beers and 1 Cider

Alcohol Infusions

We will Infuse with the following

Pineapple and Coconut

Wild Berry Mix

Blood Orange and Cinnamon

Madagascar Vanilla

Lavender and Honey

Fresh Mint and Watermelon

Wine Flights

Each person will have their own flight board

PNW Flight

Includes: 2 Reds, 2 Whites, 1 Sparkling

Navi's Flight

Includes: 2 Reds, 2 Whites, 1 Sparkling



Nav 's Catering Kitchen

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

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