

Nav's Catering Kitchen

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



Wedding Catering Menu

2021-2022

Appetizer Stations Menu

Island Station

Kalbi Beef Skewers

Dungeness Crab Cakes

Eggplant and Sweet Pea Hummus Pita Bites

SALAD STATION

Spring Green Salad with Berry Citrus Dressing

Strawberry Spinach Salad with Pomegranate Vinaigrette

STEAK STATION

RR Ranch Flank Steak with Pineapple Chimichurri

Grilled Balsamic Vegetables

CHICKEN STATION

Creamy Red Flesh Papaya Chicken with Cream Sauce

Taro Mash

SALMON STATION

Salmon with Mango Pineapple Chutney

Coconut Rice



Appetizer Platters

Crudité Platter

Serves 20 people

Assorted seasonal vegetables with buttermilk ranch 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

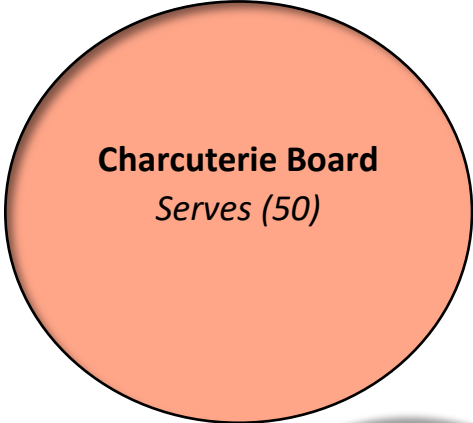


Appetizer Packages

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

Timeless Bites (Pick 3)

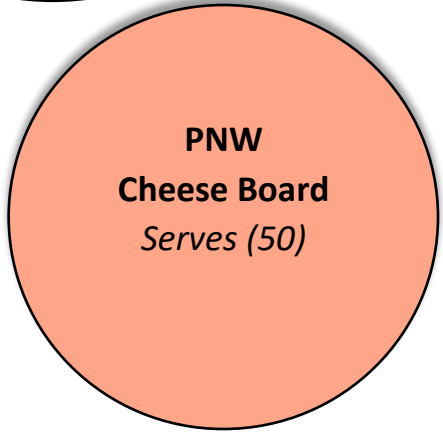
Chicken Satay
(Choice of Teriyaki or Peanut)
Grilled Balsamic Veggies
Pear Crostini
Hummus with Pita
Meatballs (Choice of Teriyaki or Swedish)



Charcuterie Board
Serves (50)

Navi's Signature Bites (Pick 3)

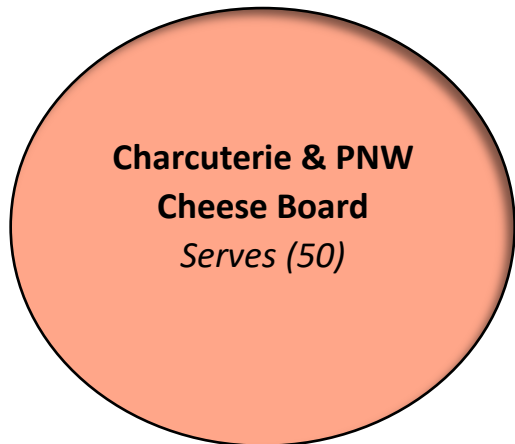
Kalbi Beef Skewers
Ancho Chile Pork Tenderloin Skewers
Watermelon Mozzarella Skewers
Chickpea Curry Pita Bites
Polynesian BBQ Pork Sliders
Eggplant Sweet Pea Hummus with Veggie Spears



**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)

Wedding Dinner Buffet Packages

Packages can be served as buffet or family style

Allergy or dietary restrictions can be accommodated upon request.

Classic Package

Appetizers

Caprese Skewers

Artichoke Dip with Grilled Bread

Kalbi Beef Skewers

Dinner

Strawberry Spinach Salad

R&R Farm Coffee Crusted Sirloin Steak

Rosemary Garlic Chicken

Yukon Mashed Potatoes

Pan Seared Broccolini

Dinner Rolls with Butter



Wedding Dinner Buffet Packages

Packages can be served as buffet or family style

Allergy or dietary restrictions can be accommodated upon request.

Essential Package

Classis Caesar Salad

Lemon Herb Chicken OR Dry Rubbed Tri-Tip

Saffron Rice Pilaf

Market Roasted Vegetables

Dinner Rolls with Butter



Traditional Package

Baby Mixed Greens with Balsamic Vinaigrette

Pan Roasted Chicken

Dry Rubbed Tri-Tip

Yukon Garlic Mashed Potatoes

Grilled Vegetables

Dinner Rolls with Butter



Luxury Package

Packages can be served as buffet or family style

Allergy or dietary restrictions can be accommodated upon request.

Appetizers

Prawn Cocktail

Smoked Salmon with Cream Cheese

Watermelon Mozzarella Skewers

Dinner

Mixed Baby Greens with Pomegranate Vinaigrette

Dry Rubbed Filet Mignon

Lemon Herbed Chicken

Raspberry Glazed Salmon

Meyer's Lemon Roasted Cauliflower

Dinner Rolls with Butter



Navi's Signature Spread

Appetizers:

Fava bean and avocado crostini topped with feta cheese.

Rosemary and garlic grilled focaccia bread topped with a sweet Walla Walla onion and bacon jam.

Salad:

Crunchie spring salad- arugula, frisee, kohlrabi parsley, fresh mint, radish, fennel, watercress, lemon vinaigrette, topped with goat cheese.

Entrées:

Herb crusted R&R Farms pork loin with apricot citrus drizzle.

(This will be served at a carving station).

Cedar plank salmon with herb pesto sauce and pickled mustard seed.

Sides:

Spring roasted vegetables with a maple Dijon dressing.

Herb roasted cheesy potatoes with wilted spinach.

Sweet Treat:

Mango Mousse Tarts



Plated Dinners

All Plated Dinners Include Bread Service

Allergy or dietary restrictions can be accommodated upon request.

Forever After Package

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



I Do Package

Appetizer: Chipotle Glazed Pork Bite &

Appetizer: Sausage Stuffed Mushroom

Salad: Arugula Frieze 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

Wedding Day Vision Package

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 Packages

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

Additional 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	4 Hours	6 Hours
Pick 2	Pick 3	Pick 4

**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	4 Hours	6 Hours
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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