

# Navi's Catering Kitchen

FULL-SERVICE CATERING

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

## Breakfast Menus

### Navi's Continental Breakfast Buffet- \$12.99

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

### PNW Breakfast Buffet \$18.99

- +Seasonal Fruit Platter
- + Yogurt Parfait with Seasonal Berries and House-Made Granola
- + Scrambled Eggs with Cheddar Cheese
- + Lox and Cream Cheese with Mini Bagels
- + Steel-Cut Oatmeal  
*Served with Sides of Brown Sugar, Raisins, Roasted Coconut, and Milk.*

### Navi's Infusion Breakfast Buffet-\$25.99

- +Island Tropical Fruit Platter
- +Breakfast Bread  
*Scones, Sweet Breads, and Muffins*
- + Scrambled Eggs with Cheddar Cheese
- + Applewood Smoked Bacon,
- + Maple Sausage
- + Breakfast Potatoes
- + Passion Fruit French Toast

## **Ala-Cart Items**

**+Island Benedict (Individual)-\$10.99**

**+Passion Fruit French Toast (Individual)-\$7.99**

*Served with Whipped Honey Butter and Syrup*

**+Breakfast Burrito (\$48.99 Per Dozen)**

*Your Choice of Meat or Veggie*

**+Breakfast Sandwich (\$36.99 Per Dozen)**

*Your Choice of Meat or Veggie*

## **LUNCH**

### **Navi's Polynesian Lunch Infusion-\$22.99**

#### **Salad**

+ House Mixed Greens Salad with Navi's Signature Dressing

#### **Entrée**

+ Creamy Papaya Chicken with House-Made Seasoning

#### **Side**

+ Fire-Roasted Island Veggies Balsamic Drizzle

### **Simply Lunch Buffet-\$20.99**

#### **Salad**

+ Mixed Greens Salad

*Topped with Tomatoes, Cucumbers, and Julienne-Cut Carrots and Mixed with a Berry Citrus Vinaigrette Dressing*

#### **Entrée Sides**

+ Rosemary Garlic Chicken Topped with a Lemon Cream Sauce

#### **Sides**

+ Oven-Roasted Seasoned Vegetables

+ Four Cheese Pasta

### **Asian Infusion-\$18.99**

+ Napa Cabbage Salad with Sesame Dressing

+ Vegetarian Fried Rice

+ Orange-Ginger Chicken

+ Stir Fried Seasonal Veggies

**South of the Border-\$18.99**

*Served with Sour Cream, Cheese, and Salsa*

- +Spanish Rice
- +Black Beans
- +Corn Tortillas
- +Pork Carnitas

**Navi's BBQ -\$18.99**

- + Coleslaw
- + Gourmet Mac and Cheese
- + BBQ Pulled Pork
- + Corn on the Cob

**The Italiano-\$19.95**

Served with Garlic Bread

- + Caesar Salad
- Topped with Parmesan, Croutons, and House-Made Dressing*
- + Penne Pasta
- + Chicken Marsala
- + Oven -Roasted Vegetables

**Vegetarian Menu-\$19.95**

- + Eggplant and Sweet pea Hummus with Pita Bread
- + Herb and Ricotta stuffed Portabella Mushroom with Lemon-Chive Sauce
- + Sautéed Seasonal Veggies

**Vegan Menu-\$19.95**

- + Spinach, Zucchini, Potato and Chickpea Fritters with Herb Dipping Sauce
- + Mixed Greens Salad with Lemon Vinaigrette
- + Brown Rice and Lentil Balls in a Reduction Sauce
- + Grilled Seasonal Veggies

## **Boxed Lunches-\$15.95**

Minimum Order: 15 People

Includes House-Made Potato Chips and a Cookie.

\*Allergy or Dietary Restrictions can be Accommodated to,  
Upon Request

**\*Must order types of sandwiches in quantity of 5 for minimum  
guest count of 15 people\***

**+ 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:** Grilled Chicken and Roasted Fire Veggies Wrap

**+ Box 6:** Greek Wrap (Vegetarian)

**Gluten Free Boxed Lunch Upcharge -\$1.50**

# Nav🍴's Catering Kitchen

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

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## **Appetizer Menu**

***All Items Priced Per Dozen***

- +Chicken Satay with Peanut Sauce: \$48
- +Caramelized Pear and Brie Cheese Crostini: \$48
- +House Infused Pineapple Teriyaki Meatballs: \$48
- +Kalbi Beef Skewers: \$54
- +Pork Tenderloin Skewers, Ancho Chili Sauce: \$54
- +Watermelon Mozzarella Skewers, Mint-Infused Oil: \$48
- +Chickpea Curry Pita Bites: \$48
- +Polynesian BBQ Pork Sliders, Pineapple Slaw: \$48
- + BBQ Pulled Pork Sliders, Apple Slaw: \$46
- +Sweet Chili Prawn Cocktails: \$57
- +Dungeness Crab Cakes: \$60
- +Smoked Salmon and Cream Cheese Crostini: \$48
- +Uli's Famous Sausage Stuffed Mushrooms: \$48
- +WA Granny Smith Apple Gremolata Steak Bites: \$54

## **Assorted Platters & Snacks**

### **Snack Pack (Choice of 3)-\$18.95**

- Pretzel Mix
- Veggie Crudité Cups Served with Ranch Dressing
- Popcorn
- Eggplant and Sweet pea Hummus with Pita Bread
- House-Made Potato Chips with Siracha BBQ Ranch Dipping Sauce -Curried Bacon Nuts

### **Veggie Platter-\$35.95**

Serves 20 people

*Assorted Seasonal Veggies with Buttermilk Ranch Dipping Sauce*

### **Seasonal Fruit Platter-\$45.95**

Serves 20 People

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

## **Charcuterie Boards**

### **Charcuterie Board-\$225.95**

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.*

### **PNW Cheese Board-\$175.95**

Serves 20 People

*Local Tillamook Cheese Selection: Sharp Cheddar, Swiss, Brie, and Goat Cheese. Included with Assorted Grilled Bread and Assorted Crackers.*

# **Appetizer Packages**

## **Timeless Bites (Pick 3)-\$29.95**

- +Chicken Satay with Peanut Sauce
- +Seasonal Fire-Roasted Vegetables
- +Caramelized Pear and Brie Cheese Crostini, Fig Balsamic Drizzle
- +Red Pepper Topped with Feta Cheese Hummus with Grilled Pita Bread
- +House Infused Pineapple Teriyaki Meatballs

## **Navi's Signature Bites (Pick 4)-\$32.93**

- +Kalbi Beef Skewers, Soy, Sesame, Brown Sugar Drizzle
- +Pork Tenderloin Skewers, Ancho Chili Sauce
- +Watermelon Mozzarella Skewers, House-Made Mint-Infused Oil
- +Chickpea Curry Pita Bites
- +Polynesian BBQ Pork Sliders, Pineapple Slaw
- +Eggplant Sweet Pea Hummus with Veggie Spears

## **PNW Bites (Pick 4)-\$34.95**

- +Sweet Chili Prawn Cocktails
- +Dungeness Crab Cakes
- +Smoked Salmon and Whipped Cream Cheese Crostini
- +Uli's Famous Sausage Stuffed Mushrooms
- +Washington Granny Smith Apple Gremolata Steak Bites

## **BBQ Pulled Pork Sliders-\$46**

*Sliders by the dozen*

Slow Roasted Pork with a Honey BBQ Sauce, Apple Slaw

## **Polynesian BBQ Pulled Pork Slider-\$48**

*Sliders by the dozen*

Slow Roasted Pork with a Zesty Pineapple BBQ sauce, Pineapple Island Slaw

# DINNER

## Timeless Dinner-\$33.95

### **Salad**

+Mixed Greens

*Tomato, Cucumber, Carrots, House-Made Berry Citrus Vinaigrette Dressing*

### **Entrée**

+ Rosemary Garlic Chicken

*Koch Farm Chicken Breast with Fresh Rosemary Garlic Marinade and Cream Sauce*

### **Side**

+ Loaded Mashed Potatoes

*Bacon, Cheddar Cheese, Chives*

### **Dessert**

+ Assorted Cookies and Brownies

## PNW Duet Dinner-\$40.99

### **Salad**

+ Washington Spinach Salad

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

### **Duet Entrée**

+ Coffee Crusted Sirloin Steak

*R&R Ranch Steak with Cognac Peppercorn Demi-Glaze*

+Poet's Leap Poached Alaskan Salmon

*Pickled Mustard Seed, Dill Crème*

### **Sides**

+ Seasonal Risotto

+ Meyer Lemon Roasted Cauliflower

*Pickled Sweet Onion and Caper Berries*

### **Dessert**

+Berry Sweet Cream Biscuits



## **Navi's Signature Trio Dinner-\$48.95**

### **Salad**

+Roasted Beet Salad

*Local Beets with Pomegranate, Spinach, Arugula, with a Balsamic Drizzle*

### **Trio Entrée**

+ Pan-Seared Salmon

*Fresh Mango, Pineapple, Cilantro Chutney*

+ Pineapple Chimichurri RR Ranch Flank Steak

+ Creamy Papaya Chicken

House-made seasonings and fresh red fresh papaya

### **Sides**

+ Taro Mash

*Served with honey roasted sweet potato cubes*

+ Fire Roasted Island Veggies

### **Dessert**

+ Floating Island

*Coconut and pineapple bread pudding topped with passionfruit mousse*

## **Plated Dinner Menus**

### **Navi's PNW Flare-\$52.95 (Plated Dinner Menu)**

#### **Appetizers**

+Chipotle Glazed Pork Bite

+Crab Cakes

#### **Salad**

+Arugula Friese Salad with Apple Vinaigrette Dressing

#### **Entrée**

+Pan Seared Salmon

#### **Sides**

+Lemon & White Wine risotto

+Honey Paprika Carrots

#### **Dessert**

+Island Bread Pudding with Passion Fruit Cream Sauce

**Navi's Surf & Turf-\$65.99**  
**(Plated Dinner Menu)**

**Appetizer**

- +Crab Cakes
- +Grilled Chicken Breast Crostini with Sweet Walla Walla Jam

**Salad**

- +Wedge Salad with Bacon and Chive Blue Cheese Dressing

**Entrées**

- +Sirloin Steak Medallions
- +Pan Seared Pineapple Glazed Salmon

**Side**

- +Smoked Bacon Scallop Potatoes
- +Fire Roasted Veggies

**Dessert**

- +Passion Fruit Mousse

**Desserts**

**Assorted Dessert Bar-\$38.99**  
**(By the Dozen)**

- Cookie Sandwiches
- Lava Brownies
- Mango Mousse

**Ala-Cart Items**

- Island Bread Pudding-\$4.55
- Sweet Cream Berry Biscuits-\$5.45
- Variety of Mini Cheesecakes- \$4.45
- Cookie Sandwiches-\$3.25

# **Non-Alcoholic Beverages**

## **Assorted Soft Soda Drinks-\$3.25**

(Priced Per Person)

## **Classic Lemonade-\$27.50**

(By the Gallon)

+Refreshing Classic Lemonade

## **Premium Lemonade-\$35.95**

(By the Gallon)

-Pick 1 Flavor-

+Honey Lavender

+Strawberry Basil

+Island Infused Passionfruit

## **Coffee Station-\$38.99**

(Priced By the Gallon) *Regular and Decaf*

*Includes: Creamer, Stir Sticks, Assorted Sugars, and Disposable Cups.*

## **Hot Tea Station-\$20.99**

(Priced By the Gallon)

Includes: Assorted Teas, Sugar, *Disposable* Cups, and Stir Sticks.

## **Hot Apple Cider-\$28.50**

(By the Gallon)

Includes: *Disposable* Cups and Stir Sticks.

## **Fresh Orange Juice-\$30.95**

(By the Gallon)

+Fresh Squeezed Orange Juice

## **Iced Tea-\$28.85**

(By the Gallon)

Includes: Assorted Sugar Packets and Stir Sticks

## **Infused Sparkling Water-\$20.50**

(By the Gallon)

+Cucumber

+Lemon

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## Bar Packages

### **Simple Bar-\$28.75**

**(Price Per Person)**

*Includes: Disposable Cups and Ice for Bar*

#### **Wines:**

+Reds-2 Types +Whites-2  
Types

#### **Beer:**

+Assorted Beers

### **Luxury Bar-\$38.95**

**(Price Per Person)**

*Includes: Disposable Cups and Ice for Bar*

#### **Wines:**

+Reds-2 Types +Whites-2  
Types

#### **Liquor:**

+Vodka, Whiskey, and Tequila

+Garnishes Included: Limes, Lemon, and Cherries.

+Mixers Included: Cranberry Juice, Coke, Pineapple Juice, and Tonic Water.

#### **Beer:**

+Assorted Beers

# Nav<sup>🍴</sup>'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!*

*We Look Forward to Catering a Memorable Event for You!*



CONSUMING RAW OR UNCOOKED MEATS,  
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS.