

Nav[🍴]'s Catering Kitchen

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



Catering Menu 2021-2022

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: Island Benedict (Individual)-\$10.99

Ala-Cart: Passion Fruit French Toast (Individual)-\$7.99

Served with Whipped Honey Butter and Syrup

Ala-Cart: Breakfast Burrito (\$48.99 Per Dozen)

Your Choice of Meat or Veggie

Ala-Cart: 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

- + **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

Assorted Platters & Snacks

Snack Pack (Choice of 3)-\$18.95

- Pretzel Mix
- Veggie Crudit  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.

Appetizers

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-\$36.99

Sliders by the dozen

Slow Roasted Pork with a Honey BBQ Sauce, Apple Slaw

Polynesian BBQ Pulled Pork Slider-\$38.99

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

Bar Packages

Simple Bar-\$28.75

(Price Per Person)

Includes: Bartender and Disposable Cups

Wines:

+Reds-2 Types

+Whites-2 Types

Beer:

+Assorted Beers

Luxury Bar-\$38.95

(Price Per Person)

Includes: Bartender and Disposable Cups

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's Catering Kitchen

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.