



# Catering Menu

2026-2027



Dietaries

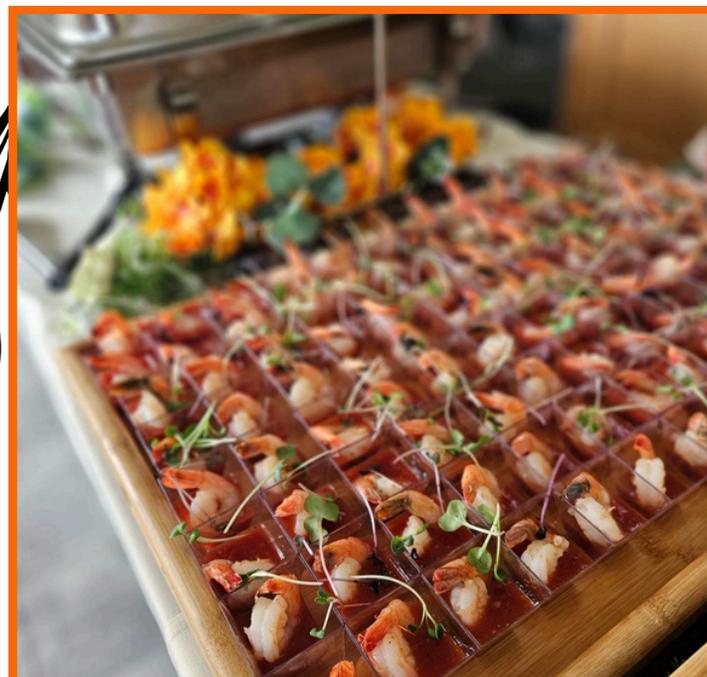
AG - Avoiding Gluten

DF - Dairy Free

VEG - Vegetarian

NF - Nut Free

VEGAN





# BREAKFAST

PER PERSON

## Navis Taste of Fiji Brunch \$15.99

Tropical Fruit Platter | VEGAN | AG |  
*A refreshing selection of seasonal tropical  
fruits*

Coconut Banana Pancakes: with Tropical  
Syrup | NF | VEG |

Grilled Pineapple & Ham OR Sausage  
*Sweet, caramelized pineapple paired with  
savory grilled ham | NF |*  
(Add Bacon for \$2.50 per person)

Island Infusion Hash  
*Sweet Potato & Taro Hash with Chef Navi's  
Signature Seasoning*  
| NF | AG | VEG |

Fresh Coconut-Pineapple Sweet Bread  
*House-made, lightly sweetened muffin  
infused with coconut and pineapple*  
| VEG |





# BREAKFAST

PER PERSON

## Continental Breakfast Buffet \$10.99

Seasonal Fruit Platter | VEGAN | AG |  
*Freshly sliced seasonal fruits*

Assorted Baked Goods  
*A selection of buttery croissants, tender scones, and  
fresh-baked muffins*

Yogurt Parfait | VEG |  
*Creamy yogurt layered with fruit and light sweetness*

## Navi's Infusion Breakfast \$17.99

Tropical Fruit Platter | VEGAN & AG |  
*A colorful assortment of tropical fruits*

Pineapple & Coconut Sweet Bread Muffin  
*House-made, soft and aromatic with island flavors*

Scrambled Eggs with Cheddar Cheese  
*Fluffy eggs blended with rich melted cheddar*  
| VEG | NF | AG |

Applewood Smoked Bacon | NF, AG |  
*Crispy, smoky, and perfectly savory*

Sweet Potato & Taro Hash with Chef Navi's  
Signature Seasoning | NF, AG |  
*Roasted root vegetables tossed in a bold house spice  
blend*





# LUNCH

PER PERSON

## Navi's Signature Infusion Lunch \$25.45

### Salad

Baby Mixed Greens with Tropical Accents | VEGAN, NF |  
Crisp baby greens topped with shredded carrots, cucumber, and fresh pineapple, finished with a light soy-sesame dressing

### Entrée

Coconut Curry Chicken with Fresh Herbs | AG, NF |

### Sides

Curried Lentil Rice | AG, NF |

Fragrant rice folded with warmly spiced lentils

Sautéed Seasonal Veggies with Chef Navi's Seasoning | AG, NF, VEG |

### Dessert

Mango Mousse

## Classic Lunch Buffet \$28.99

### Garden Salad

Mixed Greens, Tomatoes, Cucumbers, Croutons and Carrots with  
Balsamic Dressing OR Ranch Dressing

| VEG | NF |

### Entree

Grilled Salmon with Dill Creme Sauce (4oz)

| AG | NF |

### Sides

Saffron Quinoa Rice and Seasonal Veggies

| VEG | NF |

### Dessert

Cookies and Brownies Platter

| VEG | NF |





# LUNCH

PER PERSON

## Executive Buffet Lunch \$35.99

Salad

Classic Caesar Salad

Entrees

Pan Seared Salmon with Lemon Piccata Sauce

Sirloin Steak 4oz with Pineapple Chimichurri Sauce | NF | AG |

Sides

Mashed Potatoes | AG | VEG | NF |

Seasonal Veggies | AG | VEG | NF |

Dessert

Sweet Cream Berry Biscuits | VEG | NF |

## Chef Navi's Signature

### Grab n Go Bowls

#### **Vegan Bowl \$14.43**

*Cabbage, Barley, Seared Tofu, Edamame Beans, Green Onions, Shredded Carrots, Pineapple Pico, Sweet Chili Lime Coconut Curry Sauce. | VEGAN, NF |*

#### **Ginger Chicken Bowl \$15.70**

*Napa Cabbage, Red Rice, Grilled Chicken, Red Onions, Shredded Carrots, Sesame Seeds, Green Onions, Fresh Pickled Ginger, Radish, with a Sweet Ginger Dressing. | DF, NF |*

#### **Spicy Seared Tuna Bowl \$17.05**

*White Rice, Spicy Tuna, Edamame Beans, Bamboo Shoots, Avocado, Green Onions, and Crispy Fried Wontons, Chipotle Aioli and Sweet Ponzu Sauce. | DF, NF |*





# Lunch

PER PERSON

## Grab n Go

### Boxed Lunches \$13.99

*(Minimum of 5 Sandwiches of Each Type)*

*Includes House-Made Potato Chips and a Chocolate Chip Cookie*

#### **Box 1:**

##### **Chimichurri Turkey & Havarti**

*Roasted turkey layered with creamy Havarti and finished with bright, herbaceous chimichurri*

#### **Box 2:**

##### **Honey-Cured Ham & Tillamook Cheddar**

*Savory honey-cured ham, sharp Tillamook cheddar, and a house balsamic pear spread for a perfect sweet-savory balance*

#### **Box 3:**

##### **Roast Beef & Provolone**

*Tender roast beef, provolone, and tangy horseradish spread for bold, classic flavor*

#### **Box 4:**

##### **Grilled Chicken Caesar Wrap**

*Grilled chicken, crisp romaine, and creamy Caesar dressing wrapped in a soft tortilla*

#### **Box 5:**

##### **Greek Veggie Wrap with Tzatziki**

*Crisp cucumbers, red onions, Kalamata olives, and feta cheese tossed with cool, creamy tzatziki sauce in a fresh wrap (Vegetarian)*





# APPETIZERS

TWO DOZEN MIN

## Chicken Satay Skewers \$43.77

*Garnished with Green Onions and Sesame Seeds*

### Choice of Sauce:

*Thai Style Peanut Sauce |DF |AG|*

*Coconut Curry Sauce |NF |AG |*

*Sweet Ginger Soy Sauce |NF |DF|*

## Beef Skewers \$45.81

*Garnished with green onions and sesame seeds*

### Choice of Sauce:

*Wasabi Aioli Sauce |NF |AG |*

*Tamarind Guava Sauce |NF |AG |DF |*

*Kalbi Sauce |NF |DF |*

## Salmon Skewers \$46.20

### Choice of Sauce:

*Lemon Dill Creme Sauce |NF |AG |*

*Miso Sesame Aioli |NF |DF |*

*Honey Soy Ginger Sauce |NF |DF |*

*Maple Dijon Sauce |DF |NF |AG |*

*Coconut Curry Sauce |DF |AG |NF |*

## Global Idly Bite Trio

*Steamed mini idly bites served with your choice of toppings:*

*Smoked salmon with tzatziki \$35*

*Smoky tamarind glaze \$33*

*Spiced curried lentils \$30*

## Caramelized Pear Crostini \$33.37

*Toasted crostini topped with creamy brie, caramelized pears, and finished with a fig balsamic glaze |VEG, NF |*

## Watermelon Mozzarella Skewers \$33.37

*Juicy watermelon, fresh mozzarella, and mint-infused oil for a refreshing bite  
|VEG, AG, NF |*

## Jackfruit Sliders \$48.89

*Thai Curried Jackfruit Sliders with a Pineapple Coleslaw  
|VEGAN |*

## Tropical Fruit Skewer \$37.07

*With Agave Lime Drizzle |VEGAN, NF |*

## Grilled Tofu Skewers \$39.99

### Choice of Sauce:

*Thai Style Peanut Sauce Coconut |DF |NF |AG |*

*Curry Sauce |NF |AG |DF |*

*Sweet Ginger Soy Sauce |NF |DF |*

## Golden Brat & Parmesan Bread

## Pudding Bites \$29.99

*Mini parmesan-savory bread pudding muffins topped with seared bratwurst bites, served with a creamy caramelized onion dip*





# APPETIZERS

TWO DOZEN MIN

## **Beef Crostini \$46.60**

*With Caramelized Onions and Horseradish Aioli | NF |*

## **Chef Navi's Famous**

### **Cheese Stuffed Mushrooms \$29.65**

*Savory mushrooms and chopped sausage filled with a rich four-cheese house blend | NF |*

## **Dungeness Crab Cakes \$50.47**

*Golden crab cakes served with chipotle aioli | DF, NF |*

## **Ahi Poke Bites \$49.58**

*Fresh ahi tossed in house-made poke sauce, finished with green onions and sesame seeds | DF, AG, NF |*

## **Cucumber Cups \$34.53**

*Stuffed with Herbed Cream Cheese | VEG, AG, NF |*

## **Thai Chicken Salad Bento Box \$39.80**

*Thai Style Yakisoba Noodles, Mixed Veggies, and Grilled Chicken  
DF |*

## **Polynesian BBQ Pork Sliders \$48.94**

*Slow-roasted BBQ pork on soft buns, finished with bright pineapple coleslaw | DF, NF |*

## **Smoked Salmon Crostini \$38.50**

*House herbed cream cheese, silky smoked salmon, and fresh dill on crisp crostini |NF|*

## **Polenta Bites \$37.73**

*Golden polenta bites topped with sweet, smoky roasted squash | VEGAN, NF |*

## **Steak Bites \$45.91**

*With Apple Gremolata | DF, AG, NF |*

## **Tomato Avocado Bruschetta \$29.65**

*With Fig Balsamic Drizzle | AG, NF |*

## **Pork Belly Skewers \$61.79**

*Rich, tender pork belly skewers grilled to perfection | AG, NF |*





# PLATTERS & BOARDS

S E R V E S 2 0 P E O P L E

## **Charcuterie Mini Boats \$149.99**

*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 Assorted Crackers.*

## **Charcuterie Board \$147.99**

*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 \$115**

*Local Tillamook Cheese Selection:*

*Sharp Cheddar, Swiss, Brie, and Goat Cheese, Marinated Peppers, Olives, Sugar Dusted Grapes, Dates, Nuts, Craisins, and Seasonal Jam. Included with Grilled Bread and Assorted Crackers.*

## **Mediterranean Platter \$38.89**

*Tzatziki, Olive Tapenade, and Fire Roasted Red Pepper Hummus Dips. Served with Grilled Pita Bread | VEG, NF |*

## **Artichoke and Spinach Dip \$36.21**

*Served with Assorted Grilled Breads | VEG, NF |*

## **Veggie Platter \$37.07**

*Assorted Seasonal Veggies with Chef Navi's Buttermilk Ranch Dipping Sauce | AG, VEG, NF |*

## **Seasonal Fruit Platter \$46.10**

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

## **Snack Pack \$42.46**

*Comes with House-Made Potato Chips with Siracha BBQ Ranch Dipping Sauce, Curried Bacon Nuts, and Red Pepper Hummus with Assorted Veggies in Individual Cups | AG |*

## **Eggplant Sweet Pea Hummus \$36.42**

*with Handcut Assorted Veggie Spears | VEG, NF, AG |*

## **Chef Navis Signature Chickpea Fritters \$35.39**

*with Spinach, Zucchini, Potato with Tamarind Chutney | VEGAN |*

## **Chickpea Curry Bites on Naan \$38.41**

*Spiced chickpeas on warm naan, finished with herbs and yogurt drizzle | VEG | NF |*

## **Crab and Artichoke Dip \$47.31**

*Served with Grilled Assorted Breads |NF, VEG|*





# NAVI'S SIGNATURE INFUSION BUFFET

\$ 49.95 PER PERSON

## SALAD

### Island Fusion Salad

*Baby Mixed Greens Topped with Shredded Coconut, Cherry Tomatoes, Cucumbers with our Ginger Pineapple Dressing | VEGAN, AG, NF |*

## ENTREES

### Smothered Coconut Curry Chicken

*With Lemongrass, Lime, and Cilantro*

|AG, DF, NF |

### Navi's Signature Spice Rubbed Tri-Tip Steak

*with Fresh Herb Compound Butter, Tri-Color Peppercorn, and Red Wine Reduction Sauce | AG, NF |*

## SIDES

### Sweet Potato Cakes

*With Smoked Gouda and Dill Crème Sauce*

|VEG, NF|

### Fire Roasted Veggies

*with Fresh Herbs, Chef Navi Seasoning, and a Fig Balsamic Drizzle | VEG, AG, DF, NF |*





# CLASSIC DUET BUFFET

\$54.28 PER PERSON

*Served with Assorted Bread and Butter*

## SALAD

### Strawberry Spinach Salad

*Topped with Goat Cheese and Candied Pecans with our Home-Made Berry Citrus Dressing*  
| AG, VEG |

## ENTREES

### Coffee Crusted Sirloin Steak

*With Red Wine Mushroom Demi Glaze*  
| AG, NF |

### Rosemary Garlic Chicken

*With Garlic Lemon Cream Sauce*  
| AG, NF |

## SIDES

### Yukon Garlic Mashed Potatoes

*With Fresh Herbs*  
| VEG, NF, AG |

### Seasonal Fire Roasted Veggies

*With Fresh Herbs and Chef Navi's Signature Seasoning* | VEG, DF, AG, NF |

# PNW SURF N' TURF

\$58.05 PER PERSON

*Served with Assorted Bread and Butter*

## SALAD

### Pomegranate Salad

*Mixed Baby Greens Topped with Cucumbers, Tomatoes, Candied Pecans, Carrots, and Croutons with our Home-Made Pomegranate*  
| VEG, AG, DF |

## ENTREES

### Grilled New York Steak

*With Fresh Herb Butter*  
| AG, NF |

### Grilled Salmon

*With Dill Butter*  
| NF, AG |

## SIDES

### Wrapped Asparagus

*With Prosciutto*  
| AG, NF |

### Yukon Garlic Mashed Potatoes

| AG, VEG, NF |





# BUILD YOUR OWN BUFFET



PER PERSON

Pick 1 Entrée, 1 Salad, and 1 Side Item

Pick 2 Entrée, 1 Salad, and 2 Side Item

Pick 3 Entrée, 1 Salad, and 3 Side Item

## SALADS

### Mixed Baby Green

*Topped with Carrots, Cucumbers, Red Onions, Croutons, Candied Pecans and Tomatoes with a Raspberry Vinaigrette*  
| VEG, DF |

### Strawberry Spinach Salad

*Topped with Goat Cheese and Candied Pecans with Our Home-Made Berry Citrus Dressing*  
| VEG, DF |

### Baby Kale Caesar Salad

| VEG, NF |

### Classic Caesar Salad

| VEG, NF |

## ENTREES

### Braised Short Ribs

*with Cider Reduction Au Jus*  
| AG, NF |

### Grilled Salmon

*with Mango Pineapple Salsa*  
| DF, NF, AG |

### Rosemary Garlic Chicken

*with Lemon Cream Sauce*  
| AG, NF |

### Pan-Seared Salmon

*with a Chipotle Pineapple Glaze*  
| AG, NF |

### Coffee Crusted Tri-Tip Steak

*with Burgundy Demi Glaze*  
| AG, NF |

## SIDES

### Cauliflower Mash

*with Parmesan Cheese*  
| NF, VEG |

### Savory Potato Cakes

*with Sour Cream Aioli*  
| NF, VEG |

### Grated Carrot and Squash Risotto

| NF, VEG, AG |

### Herb Roasted Fingerling Potatoes

| NF, VEG, AG |

### Savory Quinoa

*with Roasted Veggies and Brown Rice*  
| NF, VEG, AG |

### Loaded Mashed Potatoes

*with Chives, Sour Cream, and Bacon*  
| NF, AG |





# HAPPILY EVER AFTER PLATED DINNER

\$ 48.60 PER PERSON

*Served with Artisan Dinner Rolls with Butter*

## SALAD

### Northwest Salad

*Mixed Baby Greens Topped with Carrots, Cucumbers, Red Onions, Croutons, Candied Pecans and Tomatoes with a Homemade Apple Vinaigrette | VEG, DF |*

## ENTREE

### Rosemary Garlic Chicken

*with Garlic Lemon Cream Sauce | AG, NF |*

### Grilled NY Steak

*Add Shrimp \$4.50 Per Person | AG, NF |*

## SIDES

### Lemon & White Wine Risotto

*With Zesty Fresh Lemons | VEG, AG, NF |*

### Grilled Asparagus and Grilled Carrots

*With Chef Navi Signature Seasoning  
| VEG, AG, NF |*

# PNW DUET PLATED DINNER

\$ 55.36 PER PERSON

*Served with Artisan Dinner Rolls with Butter*

## SALAD

### Kale Salad

*Baby Spinach, Kale, Topped with Grape Tomatoes, Cucumber, Candied Walnuts, with a Creamy Feta Dressing | VEG, AG, NF |*

## ENTREES

### Coffee Crusted Tri-Tip Steak

*With Burgundy Demi Glaze | AG, NF |*

### Grilled Salmon

*With Dill Butter | AG, NF |*

## SIDES

### Scalloped Potatoes

*With Smoked Bacon | AG, NF |*

### Fire Roasted Veggies

*With Chef Navi Signature Seasoning and Fig Balsamic Glaze | VEG, AG, DF, NF |*





# ALA CARTE VEGETARIAN ENTREES

\$15.99 PER ENTREE

Add-on or substitute for a meat entree

## Stuffed Bell Pepper

*With Quinoa, Lentils, Black Bean, Parmesean  
Cheese, Brown Rice, with a Roasted Tomato Coulis  
Sauce | VEG, NF |*

## Savory Cauliflower Zucchini Cakes

*With parmesan Cheese, Roasted Garbanzo Beans  
Drizzled with a Lemon Herb Sauce | VEG, NF |*

## Herb and Ricotta Stuffed Portabella Mushroom

*with Roasted Tomato Herb Sauce | VEG, NF |*

## Grilled Eggplant

*with Coconut Curry Sauce  
| VEGAN |*

## Pan-Seared Tofu

*with Mixed Seasonal Veggies  
| VEGAN |*

## Royal Veggie Masala

*with Cauliflower and Jackfruit and  
Sweet Potato  
| VEGAN |*





# SWEET TREATS

PER DOZEN

**Lava Brownies \$31.30**

*Drizzled with Bourbon Carmel Sauce and  
Chocolate Sauce*

| NF |

**Mango Mousse \$32.12**

|NF, AG, VEG |

**Sweet Cream Berry Biscuits \$40.36**

| NF, VEG |

**Island Breeze Pineapple Rum Glaze**

**Short Cake Cups \$46.89**

| NF | VEG |

**Salted Honey & Fig Cheesecake \$44.74**

| NF, VEG |

**Blackberry Mousse Tart \$43.88**

| NF, VEG |

**Island Creamsicle Bread Pudding Muffins**

**\$25.99**

*Mini coconut, raisin and almond bread  
pudding muffins finished with a bright orange  
creamsicle glaze*

