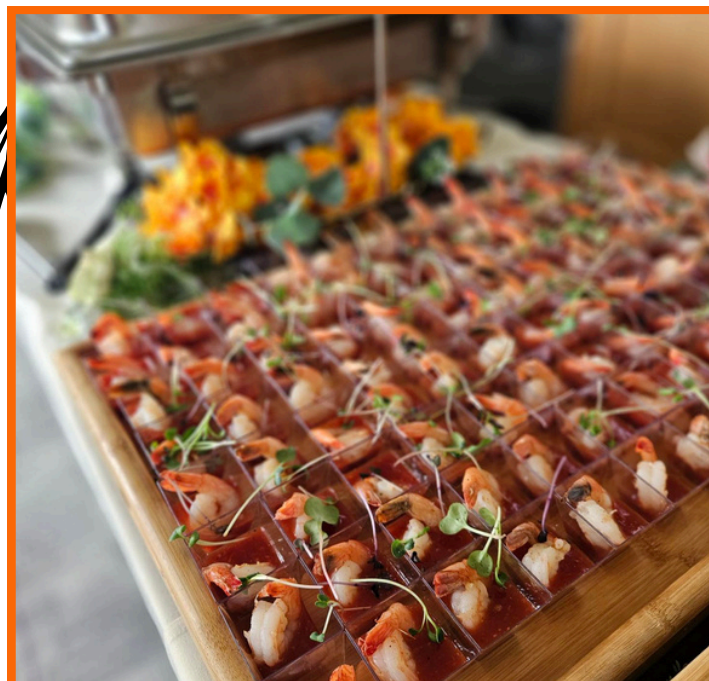
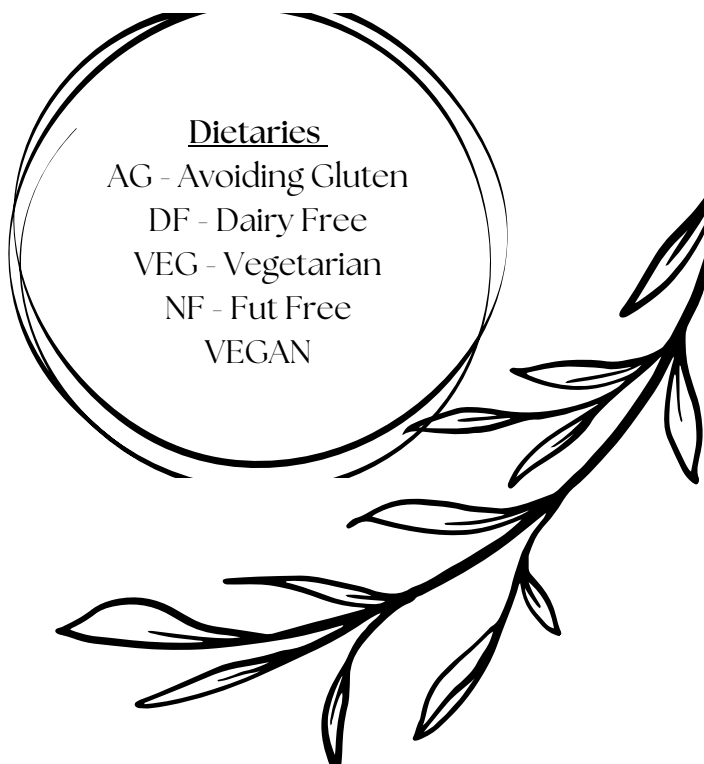




Catering Menu

2025-2026





BREAKFAST

PER PERSON

Navis Taste of Fiji Brunch

Tropical Fruit Platter |VEGAN & AG|
Roti Burrito with Curried Tuna and Potato
Grilled Pineapple and Ham
Fresh Coconut Pineapple Homemade Sweet Bread



Continental Breakfast Buffet

Season Fruit Platter |VEGAN & AG|
Assorted Baked Goods Scones, Croissants, and Muffins
Yogurt Parfait |VEG|



Navi's Infusion Breakfast

Tropical Fruit Platter |VEGAN & AG|
Pineapple and Coconut Sweet Bread
Scrambled Eggs with Cheddar Cheese
Applewood Smoked Bacon |NF,AG|
Sweet Potatoes and Taro Hash Seasoned with Chef
Navi's Seasoning |NF,AG|





LUNCH

PER PERSON

Navi's Signature Infusion Lunch

Salad

Baby Mixed Greens Topped with Shredded Carrots, Cucumber, Fresh Pineapple, with a Soy Sesame Dressing | VEGAN, NF |

Entrée

*Lemon Ginger Chicken Basil, Fresh Cilantro, Sweet Pepper Chutney
| AG, NF |*

Sides

*Curried Lentil Rice | AG, NF |
Sautéed Kale | AG, NF, VEG |*

Chef Navi's Signature Bowls

Vegan Bowl

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

Ginger Chicken Bowl

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

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

Boxed Lunches

(Minimum of 5 Sandwiches of Each Type)

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

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:

*Greek Wrap with Tzatziki Sauce, Kalamata Olives, Feta
Cheese, Cucumbers, and Red Onions. (Vegetarian)*

*Gluten Free Upcharge: \$5 for 1 - \$2.50 Each for 5 or
More*





APPETIZERS

P E R D O Z E N

Chicken Satay Skewers

with Thai Style Peanut Sauce | AG, DF |

Kalbi Beef Skewers

*With House Made Kalbi Sauce,
Green Onions, and Sesame Seeds*
| DF, NF |

Dungeness Crab Cakes

With Chipotle Aioli Sauce
| DF, NF |

Salmon Skewers

| AG, DF, NF |
With Lemon and Dill

Cucumber Cups

Stuffed with Herb Cream Cheese
| VEG, AG, NF |

Ahi Poke Bites

*Tossed in our House Made Sauce and Topped
with Green Onions and Sesame Seeds*
| DF, AG, NF |

Beef Crostini

*With Caramelized Onions and Horseradish
Aioli* | NF |

Chef Navi's Famous

Cheese Stuffed Mushrooms

With House Mixed Four Cheese Blend
| NF |

Thai Chicken Salad Bento Box

| DF |

Tropical Fruit Skewer

With Agave Lime Drizzle | VEGAN, NF |

Caramelized Pear Crostini

With Brie Cheese and Fig Balsamic Glaze
| VEG, NF |

Polynesian BBQ Pork Sliders

With Pineapple Slaw
| DF, NF |

Smoked Salmon Crostini

With Herb Cream Cheese Topped with Fresh Dill |NF|

Watermelon Mozzarella Skewers

With Mint-Infused Oil Drizzle |
VEG, AG, NF |

Polenta Bites

With Fire Roasted Butternut Squash
| VEGAN, NF |

Steak Bites


With Apple Gremolata
| DF, AG, NF |

Tomato Avocado Bruschetta

With Fig Balsamic Drizzle
| AG, NF |

Pork Belly Skewers

| AG, NF |





PLATTERS & BOARDS

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

Charcuterie Cups

*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

*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

*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

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

Veggie Platter

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

Seasonal Fruit Platter

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

Snack Pack

*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

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

Chef Navis Signature Chickpea Fritters

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

Chickpea Curry Bites


Crab and Artichoke Dip

Served with Grilled Assorted Breads |NF, VEG|

Artichoke and Spinach Dip

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





NAVI'S SIGNATURE INFUSION BUFFET

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

PER PERSON

Served with Artisan Dinner Rolls with 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

PER PERSON

Served with Artisan Dinner Rolls with 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

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

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

Scallop 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

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 |





SWEET TREATS

P E R D O Z E N

Lava Brownies

| NF |

Mango Mousse

| NF, AG, VEG |

Sweet Cream Berry Biscuits

| NF, VEG |

Cookie Sandwiches

| NF, VEG |

Salted Honey & Fig Cheesecake

| NF, VEG |

Blackberry Mousse Tart

| NF, VEG |

