

# Nav's Catering Kitchen

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



## Catering Menu

*2020-2021*

# **Breakfast Menu**



## **Navi's Breakfast Buffet**

**\$15++ per person**

Tropical fruit platter assorted baked goods, and yogurt parfait.

Baked goods can include items such as: scones, sweet breads, and muffins.

## **PNW Breakfast Buffet**

**\$25++ per person**



Seasonal fruit platter, yogurt parfait, house made granola, scrambled eggs, lox and cream cheese with mini bagels, and steel cut oatmeal served with sides of brown sugar, raisins, roasted coconuts and milk.

## **Infusion Breakfast Buffet**

**\$38++ per person**

Tropical fruit platter assorted baked goods, scrambled eggs, bacon and sausage, and breakfast potatoes.

Baked goods can include items such as: scones, sweet breads, muffins, and other pastries.

### **Breakfast Buffet Add On**

Island Benedict \$10++ per person

Passion Fruit French Toast: \$6++ per person

Build your own omelet station \$14++ per person

Breakfast Burrito: \$48++ per dozen

Breakfast Sandwich: \$48++ per dozen

# It's Lunch Time!

*Allergy or dietary restrictions can be accommodated upon request.*

## **Boxed Lunches \$18.00++ Per Person**

*Minimum Order of 15 People*

### **All Boxed Lunches include:**

Includes house made potato chips, fruit skewer, and petit fours

(Gluten free option \$3 extra charge)

### **Mix and Match below!**

- Chimichurri turkey and Havarti cheese on sourdough bread
- Honey cured ham and Tillamook cheddar with balsamic pear spread on wheat bread
- Roast beef and provolone with Navi's horseradish spread on sourdough bread
- Grilled chicken and mixed greens tossed in house made Caesar dressing, wrapped in a tomato basil tortilla
- Grilled chicken and roasted veggies with fire roasted sweet pepper aioli, wrapped in a tomato basil tortilla
- Greek Wrap (Vegetarian)
- Cucumber, red onion, tomatoes, and tapenade with tzatziki sauce in pita bread



# Lunch Buffet's



## **South of the Border \$24++ per person**

### **Salad**

Fruit Salad

### **Entree**

Chicken or Beef Fajitas  
Grilled onions and bell peppers  
Flour tortillas and tortilla chips  
Spanish Rice  
Chorro Beans  
House made salsa included

## **Street Tacos Buffet \$16++ per person**

### **Choice of 2 meats**

Shredded chicken, steak, pulled  
pork, grilled veggies

### **Sides**

Rice, beans, and corn tortillas

### **Toppings**

Chopped onions, cilantro, shredded  
lettuce, limes, cheese, house made

## **Simple Buffet \$28++ per person**

Mixed Greens Salad  
With red onions, tomatoes,  
cucumbers, with a balsamic  
vinaigrette dressing  
Rosemary Garlic Chicken  
Saffron Rice Pilaf  
Oven Roasted Vegetables



## Traveling Tastes Buffets



### **Navi's Polynesian Infusion** **\$43++ Per Person**

#### **Salad**

Roasted beet salad with spinach and arugula with balsamic drizzle

#### **Entrée**

Creamy red flesh Papaya Chicken with House-made seasoning

#### **Sides**

Taro mash with honey  
Roasted sweet potato  
Fire roasted island veggies

#### **Dessert**

Floating island dessert  
(coconut pineapple bread pudding topped with passionfruit mousse)



### **Taste of Asia** **\$27++ per person**

#### **Starter**

Spring rolls  
sweet chili sauce

#### **Salad**

Napa cabbage salad with sesame dressing

#### **Entrée**

Orange Ginger Chicken,

#### **Sides**

Vegetarian Fried Rice, Steamed Bok Choy,

#### **Dessert**

Fortune Cookies

### **Taste of France** **\$27++ per person**

#### **Starter**

Stuffed Ratatouille Endives

#### **Salad**

Classic French Salad

#### **Entree**

Beef Bourguignon

#### **Side**

Potatoes Au Gratin

#### **Dessert**

Chocolate Mousse

### **Taste of Mexico** **\$25++ per person**

\*Includes Corn and Flour Tortillas

#### **Salad**

Item

#### **Entree**

Pork Carnitas

#### **Sides**

Spanish rice, black beans

#### **Toppings**

Sour Cream, Cheese, Salsa,

#### **Dessert**

Mini Cinnamon Churros



Fan Favorite

## Traveling Tastes Buffets

### **Taste of America**

**\$28++ per person**

\*Includes cornbread muffins

#### **Salad**

Berry spring green salad

#### **Entree**

BBQ pulled pork sliders

#### **Sides**

Gourmet Mac and Cheese, Corn on the Cob, Potato Salad

#### **Dessert**

Mini Apple Turnovers



### **Taste of Italy**

**\$30++ per person**

#### **Salad**

Caesar salad

#### **Entree**

Penne Alfredo, Chicken Marsala

#### **Sides**

Oven Roasted Vegetables, Garlic bread

#### **Dessert**

Sweet Cream Cannoli with Crumbled Pistachios

### **Vegetarian Delight**

**\$33++ per person**

#### **Starter**

Eggplant and Sweet Pea Hummus with Pita Chips

#### **Entree**

Herb Ricotta Stuffed Portabella Mushroom with Lemon Chive Sauce  
Creamy Pesto Linguini Pasta

#### **Sides**

Sautéed Seasonal Vegetables  
Fruit Salad Cups,

#### **Dessert**

Vegan Berry Cobbler

### **Vegan Delight**

**\$38++ per person**

#### **Starter**

Vegetable and Chickpea Fritters with Herb Dipping Sauce

#### **Salad**

Mix Greens Salad with Lemon Vinaigrette

#### **Entree**

Brown rice, Lentil Balls in a Reduction Sauce  
grilled seasonal veggies

#### **Dessert**

Vegan Berry Cobbler



Fan Favorite



## Afternoon Snacks

### **Snack Pack** *(Choice of 3)*

\$11++ per person

- Pretzel mix
- Veggie crudité cups served with ranch
- Popcorn
- Eggplant and sweet pea hummus with pita
- House-Made potato chips with signature dipping sauce
- Curried bacon assorted nuts



### **Crudité Platter**

\$30++ per platter

*Serves 20 people*

Assorted seasonal vegetables with buttermilk dipping sauce

### **Seasonal Fruit Platter**

\$30++ per platter

*Serves 20 people*

Mix of melons, berries, pineapple, and other seasonal fruit

### **Dessert Platters** *(Choose 1)*

\$38++ per dozen

Cookie Sandwiches

Lava Brownies

Mango Crème Brulee



## **Appetizers**

Minimum order of 20, can be tray passed or stationed.

Allergy or dietary restrictions can be accommodated upon request.

### **Timeless Bites (Pick 3)**

**\$33++ per person**

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

#### **Charcuterie Board**

**\$250++**

*Serves (50)*

### **Navi's Signature Bites (Pick 3)**

**\$38++ per person**

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**

**\$300++**

*Serves (50)*

### **PNW Bites (Pick 3)**

**\$43++ per person**

Sweet Chili Prawn Cocktails  
Dungeness Crab Cakes  
Smoked Salmon and Cream Cheese Crostini  
Sausage Stuffed Mushrooms  
Washington Steak Bites

#### **Charcuterie & PNW Cheese Board**

**\$500++**

*Serves (50)*





## Dinner Buffets

All Dinner Buffets can be served as buffet or family style

\*All dinner buffets include warm rolls and butter

### Timeless Dinner

**\$33++ per person**

Rosemary Garlic Chicken

Koch farm chicken breast with fresh rosemary garlic marinate and cream sauce

Local Mixed Greens

With a house made berry citrus dressing

Loaded Mashed Potatoes

With fresh chives

Assorted Cookies and Brownies

Dinner Rolls with Butter



### PNW Dinner

**\$40++ per person**



Washington Spinach Salad

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

Coffee Crusted Sirloin Steak

*R&R Ranch steak with cognac peppercorn demi glaze*

Seasonal Risotto

Meyer Lemon Roasted Cauliflower

*Pickled sweet onion and caper berry*

Berry Sweet Cream Biscuits



Fan Favorite

# **Navi's Signature Dinner Buffet**

**\$45++ per person**

## **Salad**

Roasted Beet Salad

Local beets with pomegranate, spinach, arugula, with a balsamic drizzle

## **Entree**

Pan Seared British Columbia Salmon

Fresh mango, pineapple, cilantro, and chutney

Pineapple Chimichurri RR Ranch Flank Steak

Creamy Papaya Chicken

House made seasonings and fresh red fresh papaya

## **Side Dishes**

Taro Mash

With honey roasted sweet potato cubes

Fire Roasted Island Veggies

## **Dessert**

Floating Island

Coconut and pineapple bread pudding topped with passionfruit mousse



## Plated Dinners

*\* All Plated Dinners Include Bread Service*

### Package A: \$48++ per person

**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



### Package B: \$58++ per person

**Appetizer:** Chipotle Glazed Pork Bite &

**Appetizer:** Sausage Stuffed Mushroom

**Salad:** Arugula Friese 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

### Package C: \$78++ per person

**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**

*All entrees come with choice of (1) Appetizer, (1) Salad, (2) Sides, (1) Dessert, and Bread Service*

### **Entrées**

**Entrée 1:** Rosemary Garlic Chicken Breast – (35++ per person)

**Entrée 2:** Herb Crusted Pork Loin – (45++ per person)

**Entrée 3:** Pineapple Mango Salmon – (55++ per person)

**Entrée 4:** Tri Tip Sirloin with house made demi sauce – (65++ per person)

### **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

## Plated Desserts

**Passion fruit Cannoli's  
with a dark chocolate drizzle**  
\$6.00++ per person



**Island Bread Pudding  
with a Passion Fruit Cream Sauce**  
\$5.00++ per person



**Sweet Cream Berry Biscuits**

\$8.00++ per person





# **Beverage Services**

## *Non-Alcoholic Beverages*

### **Variety of Soda**

\$3++ per person

*coke, diet coke, sprite, San Pellegrino*

### **Classic Lemonade**

\$27++ per gallon

### **Premium Lemonade**

\$35++ per gallon

*Strawberry basil lemonade or passionfruit mint lemonade*

### **Coffee Station**

\$35++ per gallon

*Regular and Decaf Coffee*

*Includes cream, sugar, stir sticks, and cups*

### **Hot Tea Station**

\$20++ per gallon

*Variety of teas*

### **Hot Apple Cider**

\$28++ per gallon

### **Fresh Orange Juice**

\$30++ per gallon

### **Iced Tea**

\$28++ per gallon



## **Non-Alcoholic Beverage Packages**

*Minimum of 25 people*

<b>2 Hours</b> <i>Per Person</i> Pick 2	<b>4 Hours</b> <i>Per Person</i> Pick 3	<b>6 Hours</b> <i>Per Person</i> Pick 4
\$8.00++	\$12.00++	\$15.00++

*\*China or Disposable included in packages. Ala-Cart Beverage items will incur a \$3++ 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

	<b>2 Hours</b> Per Person	<b>4 Hours</b> Per Person	<b>6 Hours</b> Per Person	<b>Additional Hour</b>
<b>Simple Bar</b>	\$20.00++	\$30.00++	\$48.00++	\$16.00++
<b>Classic Bar</b>	\$27.00++	\$44.00++	\$52.00++	\$23.00++
<b>Luxury Bar</b>	\$38.00++	\$51.00++	\$63.00++	\$36.00++

## Full Bar Packages

	<b>2 Hours</b> Per Person	<b>4 Hours</b> Per Person	<b>6 Hours</b> Per Person	<b>Additional Hour</b> Per Person
<b>Simple Bar</b>	\$28.00++	\$39.00++	\$50.00++	\$26.00++
<b>Classic Bar</b>	\$35.00++	\$46.00++	\$58.00++	\$37.00++
<b>Luxury Bar</b>	\$44.00++	\$53.00++	\$66.00++	\$49.00++

*\*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**

*\$18.00 ++ per person*

*\*Pick one*

**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**

*\$75.00 ++ per bottle*

*we will Infuse with the following*

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*Pineapple and Coconut*

*Wild Berry Mix*

*Blood Orange and Cinnamon*

*Madagascar Vanilla*

*Lavender and Honey*

*Fresh Mint and Watermelon*

### **Wine Flights**

*\$28.00 ++ per person*

*\*Pick one*

**Each person will have their own flight board**

#### ***PNW Flight***

includes: 2 Reds, 2 whites, 1 Sparkling



# Nav 's Catering Kitchen

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

## **Menu Notes**

*On our menu items, you will see a ++. This ++ means that tax and service have not been included in the menu item price. Please see a breakdown of the ++ below.*

*+ = 10.5 State Tax*

*+ = 35% Service Charge (Includes Operating Costs and All Event Labor)*

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness***