



2026 - 2027 WEDDING MENU





APPETIZERS

PER DOZEN | TWO DOZEN MINIMUM

Chicken Satay Skewers \$43.77

Garnished with Green Onions and Sesame Seeds

Choice of Sauce: *Thai Style Peanut Sauce, Coconut Curry Sauce, Sweet Ginger Soy Sauce*

Beef Skewers \$45.81

Garnished with green onions and sesame seeds

Choice of Sauce: *Wasabi Aioli Sauce, Tamarind Guava Sauce, or Kalbi Sauce* | DF, NF |

Salmon Skewers \$46.20

Choice of Sauce: *Lemon Dill Creme Sauce, Miso Sesame Aioli, Honey Soy Ginger Sauce, or Maple Dijon Sauce* | AG, DF, NF |

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 |

Cucumber Cups \$34.53

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





APPETIZERS

PER DOZEN | TWO DOZEN MINIMUM

Jackfruit Sliders \$48.89

Thai Curried Jackfruit Sliders with Pineapple Coleslaw | VEGAN | NF

Tropical Fruit Skewer with Agave Lime Drizzle \$37.07

| VEGAN, NF |

Grilled Tofu Skewers \$39.99

Choice of Sauce: Thai Style Peanut Sauce Coconut Curry Sauce Sweet
Ginger Soy Sauce | VEG | 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 |

Thai Chicken Salad Bento Box \$39.80

Thai Style Yakisoba Noodles, Mixed Veggies, and Grilled Chicken.
Topped with Crushed Peanuts | DF |

Polynesian BBQ Pork Sliders \$48.94

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





APPETIZERS

PER DOZEN | 2 DOZEN MINIMUM

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, with pickled ginger, kimchi, and soy | AG, NF |

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.





GRAZING PLATTERS

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

Mediterranean Platter \$38.89

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

Artichoke and Spinach Dip \$36.21

Served with Assorted Grilled Breads | VEG, NF |

Chef Navi's Signature Chickpea Fritters \$35.39

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

Eggplant Sweet Pea Hummus \$36.42

with Hand cut Assorted Veggie Spears | VEG, AG, NF |

Chef Navi's Famous Crab Dip \$47.31

*Parmesan Cheese Crust, thinly sliced onions
Served with Grilled Assorted Breads | VEG, AG, NF |*

Veggie Platter \$37.07

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

Seasonal Fruit Platter \$46.10

Variety of Melons, Berries, Juicy Pineapple, and Other Seasonal Fruit | AG, DF, VEG, NF |





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, DF, 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 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, DF, NF |

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 WITH BUTTER

SALAD

Pomegranate Salad

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

ENTREES

Grilled New York Steak

With Fresh Herb Butter | AG, NF |

(Shrimp Add-On For \$4.50 Per Person)

Grilled Salmon

With Dill Butter | AG, NF |

SIDES

Wrapped Asparagus

With Prosciutto | AG, NF |

Yukon Garlic Mashed Potatoes

With Fresh Herbs | VEG, AG, NF |





INDIAN INFUSION MENU

\$50.39 PER PERSON

SALAD

*Mixed Greens, Cucumber, Tomatoes, with Shaved Onion
and Creamy Mint Dressing | VEG, AG, NF |*

ENTREES

TNM Famous Butter Chicken

*Halal Boneless Chicken Marinated with Yogurt, Garam Masala,
Mustard Oil, Organic Tomatoes, and Cashew Puree | AG |*

Lamb Biryani

*Boneless Halal Lamb, Cooked with Crisp Fried Onions, Tomatoes,
Organic Yogurt and Aromatic Spices. Layered with Basmati Rice and
Fresh Herbs | AG, NF |*

Amritsari Paneer

*Pan-Seared Paneer with Green Peas, Ground Onions, Organic Tomatoes
and Cashew Nuts Sides | VEG, AG |*

Dal Makhni

*Whole Black Urad Lentils and Red Kidney Beans with Organic Yogurt,
Tampered With Ginger | VEG, AG, NF |*

Zeera Basmati Rice

*with the Sweet and Spicy Flavor of Cinnamon, Cloves, and Roasted
Cumin Included with Tandoori Naan or Garlic Naan | VEG, AG, NF |*





HAPPILY EVER AFTER PLATED DINNER

\$ 48.60 PER PERSON

SERVED WITH ASSORTED BREADS 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 |

Seasoned Grilled NY Steak

Add Shrimp \$4.50 | AG, NF |

SIDES

Lemon & White Wine Risotto

With Zesty Fresh Lemons | VEG, AG, NF |

Grilled Asparagus and Carrots

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





PNW DUET PLATED DINNER

\$55.36 PER PERSON

SERVED WITH ASSORTED BREADS WITH BUTTER

SALAD

Kale Salad

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

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 CART VEGETARIAN ENTREES

\$15.99 PER ENTREE

Add-on or substitute for a meat entree

Stuffed Bell Pepper

With Quinoa, Parmesan Cheese, Lentils, Black Bean, Brown Rice, with a Roasted Tomato Coulis Sauce

| VEG, AG, 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 |

Braised Kale Risotto Cakes

with Red Pepper Chutney | VEG, NF |

Grilled Eggplant with Coconut Curry Sauce | VEGAN |

Pan-Seared Tofu with Mixed Seasonal Veggies | VEGAN |

Royal Veggie Masala with Cauliflower, Jackfruit and Sweet Potato

| VEGAN |





SWEET TREATS

PER DOZEN / TWO DOZEN MINIMUM

Lava Brownies \$31.30

*Drizzled with Bourbon Carmel Sauce and Chocolate Sauce
| NF |*

Mango Mousse \$32.12

| AG, NF |

Sweet Cream Berry Biscuits \$40.36

| NF, VEG |

Salted Honey and Fig Cheesecake \$44.74

| NF, VEG |

Blackberry Mousse Tart \$43.88

| NF, VEG |

Island Breeze Pineapple \$46.89

Rum Glaze Short Cake Cups

| NF | VEG |

Island Creamsicle Bread Pudding Muffins \$25.99

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





LATE NIGHT SNACKS

Island Steak Tacos \$3.50

(Two Tacos Per Order)

Grilled Steak, Mango Slaw, Chili Creme

(Priced Per Person)

Home-Made Flat Bread Pizza
(Priced Per Pizza)

Margrita \$18

Fried Basil, Pesto Oil, Fresh Tomatoes, and Mozzarella Cheese

Pesto Chicken \$20

Mozzarella, Parmesan, Chicken, Fresh Pesto

Sausage, Mushroom, and Onions \$22

Mozzarella, and Red Sauce

Island Style Ham and Pineapple \$24

Fresh Chopped Ham and Pineapple

Interested in having a Food Truck for your Late-Night Snack?

Ask our Sales Team about the delicious options available!

Examples: loaded fries, chimichurri taco steak, butter chicken naan bites

