

# Nav's Catering Kitchen

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



## Wedding Catering Menu

*2020-2021*

# **Appetizer Stations Menu**

## **Island Station**

*\$22++ per person*

Kalbi Beef Skewers

Dungeness Crab Cakes

Eggplant and Sweet Pea Hummus Pita Bites

## **SALAD STATION**

*\$18++ per person*

Spring Green Salad with Berry Citrus Dressing

Strawberry Spinach Salad with Pomegranate Vinaigrette

## **STEAK STATION**

*\$30++ per person*

RR Ranch Flank Steak with Pineapple Chimichurri

Grilled Balsamic Vegetables

## **CHICKEN STATION**

*\$27++ per person*

Creamy Red Flesh Papaya Chicken with Cream Sauce

Taro Mash

## **SALMON STATION**

*\$35++ per person*

Salmon with Mango Pineapple Chutney

Coconut Rice



# **Appetizer Platters**

## **Crudité Platter**

*\$30++ per platter*

*Serves 20 people*

Assorted seasonal vegetables with buttermilk ranch 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



# Appetizer Packages

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)*

## **Wedding Dinner Buffet Packages**

Packages can be served as buffet or family style

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

### **Classic Package**

*\$45++ per person*

#### **Appetizers**

Caprese Skewers

Artichoke Dip with Grilled Bread

Kalbi Beef Skewers

#### **Dinner**

Strawberry Spinach Salad

R&R Farm Coffee Crusted Sirloin Steak

Rosemary Garlic Chicken

Yukon Mashed Potatoes

Pan Seared Broccolini

Dinner Rolls with Butter





# Wedding Dinner Buffet Packages

Packages can be served as buffet or family style

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

## Essential Package

*\$31++ per person*

Classis Caesar Salad

Lemon Herb Chicken OR Dry Rubbed Tri-Tip

Saffron Rice Pilaf

Market Roasted Vegetables

Dinner Rolls with Butter



## **Traditional Package**

*\$36++ per person*

Baby Mixed Greens with Balsamic Vinaigrette

Pan Roasted Chicken

Dry Rubbed Tri-Tip

Yukon Garlic Mashed Potatoes

Grilled Vegetables

Dinner Rolls with Butter



## **Luxury Package**

Packages can be served as buffet or family style

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

\$54++ per person

### **Appetizers**

Prawn Cocktail

Smoked Salmon with Cream Cheese

Watermelon Mozzarella Skewers

### **Dinner**

Mixed Baby Greens with Pomegranate Vinaigrette

Dry Rubbed Filet Mignon

Lemon Herbed Chicken

Raspberry Glazed Salmon

Meyer's Lemon Roasted Cauliflower

Dinner Rolls with Butter



# **Navi's Signature Spring Spread**

\$40++ per person

## **Appetizers:**

Fava bean and avocado crostini topped with feta cheese.

Rosemary and garlic grilled focaccia bread topped with a sweet Walla Walla onion and bacon jam.

## **Salad:**

Crunchie spring salad- arugula, frisee, kohlrabi parsley, fresh mint, radish, fennel, watercress, lemon vinaigrette, topped with goat cheese.

## **Entrées:**

Herb crusted R&R Farms pork loin with apricot citrus drizzle.

(This will be served at a carving station).

Cedar plank salmon with herb pesto sauce and pickled mustard seed.

## **Sides:**

Spring roasted vegetables with a maple Dijon dressing.

Herb roasted cheesy potatoes with wilted spinach.

## **Sweet Treat:**

Mango Mousse Tarts





## Plated Dinners

*All Plated Dinners Include Bread Service*

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

### Forever After Package: \$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

### I Do Package: \$58++ per person

**Appetizer:** Chipotle Glazed Pork Bite &

**Appetizer:** Sausage Stuffed Mushroom

**Salad:** Arugula Frieze 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



### Wedding Day Vision Package: \$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 Packages**

*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

## Additional 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

#### ***Navi's Flight***

# Nav 's Catering Kitchen

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## ***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***