



2025 - 2026 WEDDING MENU





YEAR LONG BITES

PER DOZEN / 2 DOZEN MINIMUM

Chicken Satay Skewers

with Thai Style Peanut Sauce | AG, DF |

Caramelized Pear Crostini

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

Kalbi Beef Skewers

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

Polynesian BBQ Pork Sliders

With Pineapple Slaw | DF, NF |

Dungeness Crab Cakes

With Chipotle Aioli Sauce | DF, NF |

Smoked Salmon Crostini

With Herb Cream Cheese and Topped with Fresh Dill | NF |

Salmon Skewers

With Lemon and Dill | AG, DF |

Thai Chicken Salad Bento Box

With Peanut Sauce Dressing | DF |

Beef Crostini

With Caramelized Onions and Horseradish Aioli | NF |





SEASONAL BITES

PER DOZEN / 2 DOZEN MINIMUM

SPRING / SUMMER

Watermelon Mozzarella Skewers

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

Nectarine Crostini

With White Bean Spread | VEG, DF, NF |

Ahi Poke Bites

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

FALL / WINTER

Polenta Bites

With Fire Roasted Butternut Squash | VEGAN, NF |

Chef Navi's Famous Cheese Stuffed Mushrooms

With House Mixed Four Cheese Blend | VEG, NF |

Fig Crostini

With Creamy Goat Cheese and Fig Balsamic Drizzle | VEG, NF |





GRAZING 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.

Butter Board:

Butter Options- Sea Salt Butter, Garlic Butter, Lemon Chive Butter, Sun Dried Tomato Herb Butter, Cinnamon Sugar Butter, Orange Honey Butter, Blackberry Honey Butter. | VEG |

Two Butters of Your Choice with Artisan Bread

Four Butter of Your Choice with Artisan Bread





GRAZING PLATTERS

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

Mediterranean Platter

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

Artichoke and Spinach Dip

Served with Assorted Grilled Breads | VEG, NF |

Chef Navis Signature Chickpea Fritters

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

Eggplant Sweet Pea Hummus

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

Chef Navi's Famous Crab Dip

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

Veggie Platter

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

Seasonal Fruit Platter

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





ACTIVE STATIONS

PER PERSON

Build Your Own Crostini

Includes Assorted Crostini Breads, Three Varieties of Cheese, Cured Meats, Fig Balsamic Glaze, House Made Berry Drizzle, Assorted Berries, and Compote | NF |

Biscuits Bar:

Savory Biscuits, Assorted Infused Butters, House Made Berry Drizzle, and Honey | VEG, NF |

Build Your Own Shortcake

House Made Berry Sauce, Assorted Fruit Syrups, Assorted Berries, and Whipped Cream | VEG, NF |





NAVI'S SIGNATURE INFUSION BUFFET

P E R P E R S O N

S A L A D

Island Fusion Salad

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

E N T R E E S

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 |*

S I D E S

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, DF, NF |

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 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

PER PERSON

SALAD

Cucumber, Tomatoes, Mixed Greens 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 Rice 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

PER PERSON

SERVED WITH ARTISAN DINNER ROLLS WITH BUTTER

S A L A D

Northwest Salad

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

E N T R E E

Rosemary Garlic Chicken

with Garlic Lemon Cream Sauce | AG, NF |

Seasoned Grilled NY Steak

Add Shrimp \$4.50 | AG, NF |

S I D E S

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

PER PERSON

SERVED WITH ARTISAN DINNER ROLLS 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

Scallop 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

P E R E N T R E E

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 RisottoCakes

with Red Pepper Chutney | VEG, NF |





SWEET TREATS

PER DOZEN / 2 DOZEN MINIMUM

Lava Brownies

Mango Mousse
| AG, NF |

Sweet Cream Berry Biscuits
| NF, VEG |

Salted Honey and Fig Cheesecake
| NF, VEG |

Blackberry Mousse Tart
| NF, VEG |





LATE NITE SNACKS

PER DOZEN

Mac and Cheese Bites
| VEG |

Mini Grilled Cheese Bites with Shot Glass Tomato
Soup
| VEG, NF |

Mini Pepperoni Pizza Bites
| NF |

Hamburger Sliders
| NF |

Chicken and Waffle Sliders
| NF |

