

Navi's Catering Kitchen

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

Corporate Menu

Breakfast, Lunch, Dinner, and Appetizers

Breakfast Menu

Navi's Breakfast Buffet

\$9 per person

Tropical fruit platter assorted baked goods, and yogurt parfait.

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

PNW Breakfast Buffet

\$12 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

\$14 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.

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Breakfast Menu

Add on Items

Island Benedict

\$7 per person

Build your own omelet station

\$8 per person

Lunch Menu

Allergy or dietary restrictions can be accommodated upon request.

Boxed Lunches

\$12 per person

Minimum Order of 15 People

Includes house made potato chips and fruit skewer, petit fours, and a bottle of water

(Gluten free option \$2 extra charge)

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

South of the Border

\$24 per person

Substitute Beef for \$4 extra charge

Fruit Salad

Chicken Fajitas

Grilled onions and bell peppers

Your Choice of:

Flour tortillas, corn tortillas, or tortilla chips

Dirty Rice

Chorro Beans

Variety of salsas included

Street Tacos

\$16 per person

Choice of 2 meats

Shredded chicken, steak, pulled pork, grilled veggies

Includes

Rice, beans, and corn tortillas

Toppings Included

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

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Fast Buffet

\$22 per person

Mixed Greens Salad

With red onions, tomatoes, cucumbers, with a balsamic vinaigrette dressing

Rosemary Garlic Chicken

Saffron Rice Pilaf

Oven Roasted Vegetables

Afternoon Snack

\$5 per person

Choice of 3:

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 nuts

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Dessert

\$36 per dozen

Cookie Platter

Brownie Platter

Platters

Charcuterie Board

\$80 per platter

Serves 10 people

(Gluten free options available upon request)

Local salami, capicola, pepperoni, marinated peppers, olives with local hard and soft cheeses, accompanied with grilled bread and assorted crackers

Veggie Platter

\$25 per platter

(Dairy free options available upon request)

Assorted seasonal veggies with buttermilk dipping sauce

Seasonal Fruit Platter

\$30 per platter

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

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Traveling Tastes Lunch Menu

Navi's Polynesian Infusion

\$22 Per Person

Roasted beet salad with spinach and arugula with balsamic drizzle

Creamy red flesh papaya chicken with house-made seasoning

Taro mash with honey

Roasted sweet potato

Fire roasted island veggies

Floating island dessert

(coconut pineapple bread pudding topped with passionfruit mousse)

Traveling Asian

\$22 per person

Spring rolls with sweet chili sauce, Napa cabbage salad with sesame dressing, vegetarian fried rice, orange ginger chicken, steamed bok choy, fortune cookies

Traveling Tastes Lunch Menu

Traveling French

\$22 per person

Stuffed ratatouille endives, classic French salad, beef bourguignon (braised meat with mushroom and red wine reduction), potatoes au gratin, chocolate mousse

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Traveling Spanish

\$20 per person

Spanish rice, black beans, corn or flour tortillas, pork carnitas, sour cream, cheese, salsa, mini cinnamon churros

Traveling Classic American

\$23 per person

Berry spring green salad, gourmet mac and cheese, BBQ pulled pork sliders, corn on the cob, potato salad, and cornbread muffins, mini apple turnovers

Traveling Italian

\$25 per person

Caesar salad, penne alfredo, chicken marsala, oven roasted vegetables, garlic bread, sweet cream cannoli with crumbled pistachios

Traveling Vegetarian

\$25 per person

Eggplant and sweet pea hummus with pita chips, herb ricotta stuffed portabella mushroom with lemon chive sauce, creamy pesto linguini pasta, sautéed seasonal veggies, fruit salad cups, vegan berry cobbler

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Traveling Vegan

\$25 per person

Spinach, zucchini, potato and chickpea fritters with herb dipping sauce, mix greens salad with lemon vinaigrette, brown rice, lentil balls in a reduction sauce, grilled seasonal veggies and fruit salad cups, vegan berry cobbler

Sliders by the dozen

\$54 per dozen

minimum order of 2 dozen

BBQ pulled pork sliders

Slow roasted pork with honey BBQ sauce, apple slaw

Polynesian BBQ Pulled Pork Slider

Zesty Pineapple BBQ sauce, with an island slaw

***Beef sliders**

Cheddar cheese, onion jam

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Dinner Menu

Menus can be served as buffet or family style

Allergy or dietary restrictions can be accommodated upon request.

Timeless Dinner

\$28 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

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PNW Dinner

\$32 per person

Poet's Leap Poached Salmon

Pickled mustard seed, dill crème

Coffee Crusted Sirloin Steak

Snake river farm steak with cognac peppercorn demi glaze

Washington Spinach Salad

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

Seasonal Risotto

Meyer Lemon Roasted Cauliflower

Pickled sweet onion and caper berry

Dinner Rolls with Butter

Berry Sweet Cream Biscuits

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Navi's Signature Dinner

\$38 per person

Roasted Beet Salad

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

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

Taro Mash

With honey roasted sweet potato cubes

Fire Roasted Island Veggies

Sweet Bread with Butter

Floating Island

Coconut and pineapple bread pudding topped with passionfruit mousse

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Navi-licious Sweets

\$10 per person

Choice of 3:

Brownies

Berry Sweet Cream Biscuits

Variety of Mini Cheesecakes

Cookies

Petit Fours

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Hors d'oeuvres

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

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Timeless Bites

\$20 per person

each additional item \$4 extra

Chicken Satay

(Choice of Teriyaki or Peanut)

Grilled Balsamic Veggies

Pear Crostini

Hummus with Pita

Meatballs

(Choice of Teriyaki, Marinara, or Swedish)

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Hors d'oeuvres

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Navi's Signature Bites

\$25 per person

each additional item \$5 extra

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

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Hors d'oeuvres

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

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PNW Bites

\$30 per person

each additional item \$6 extra

Sweet Chili Prawn Cocktails

Dungeness Crab Cakes

Smoked Salmon and Cream Cheese Crostini

Sausage Stuffed Mushrooms

Washington Steak Bites

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Slow roasted pork with honey BBQ sauce, apple slaw

Polynesian BBQ Pulled Pork Slider

Zesty pineapple BBQ sauce, with an island slaw

***Beef Sliders**

Cheddar cheese, onion jam

Charcuterie Board with Local Cheeses

\$80 per dozen

