

Nawitka's Catering Menu

Contact Mona Ballard at
(503) 318-7461.
Messages will be returned
within 24 hours.

Pricing: Breakfast ~ \$5 to \$8 pp
Lunch ~ \$8.50 to \$15 pp
Dinner ~ \$10 to \$25 pp

Appetizers

- ~ Seasonal Fruit and Cheese Platter ~
 - ~ Sandwich Platters ~
- ~ Assorted Meat and Cheese Platter ~
- ~ Seasonal Fruit, Cheese, and Assorted Meat Platter ~
 - ~ Citrus-Marinated Shrimp Skewers ~
- ~ Chicken Skewers with a Mole Dipping Sauce ~
 - ~ Polenta Squares with Sun-Dried Tomato Pesto and Tapenade ~
 - ~ Assorted Crostini ~
- ~ Carmelized Onion and Goat Cheese Crostini ~
 - ~ Melon Wrapped with Prosciutto ~
 - ~ Buffalo Skewers ~
 - ~ Mini Pizzas ~
 - ~ Asian Chicken Wings ~
 - ~ Southwest Chicken Wings ~
 - ~ Smoked Salmon Mousse Crostini ~
- ~ Pâte à Choux Filled with Salmon Mousse ~
 - ~ Stuffed Mushrooms ~
 - ~ BBQ Chicken Wings or Ribs ~
 - ~ Mushroom Phyllo Triangles ~
- ~ Homemade Italian Sausage Puff Pastry ~
- ~ Curried Potato and Pea Phyllo Triangles with Mango Chutney ~
- ~ Curried Vegetable Tartlets ~

Breakfast

- ~ Muffins ~
- ~ Coffee Cake ~
- ~ Roasted Vegetable Frittata ~
- ~ Seasonal Fruit Platter ~
- ~ Coffee, Tea, Juice~

Chicken

- ~ Tarragon Chicken Vinaigrette ~
 - ~ Marsala Chicken ~
- ~ Grilled Chicken with Artichoke, Lemon, and Caper Cream Sauce ~
 - ~ Ginger Chicken ~
 - ~ Chicken Enchiladas ~
 - ~ Herbed, Roasted Chicken ~
 - ~ Chicken Parmesan ~
 - ~ Chicken Dijon ~
 - ~ BBQ Chicken ~
 - ~ Mango Chutney ~
 - ~ Curried Chicken ~
- ~ Mango Chutney Glazed Roasted Chicken ~
- ~ Chicken Habanero Sausage ~
 - ~ Jerk Chicken ~
 - ~ Coq au Vin ~
- ~ Chicken Kabob with Mole Dipping Sauce ~
- ~ Five-Spice Chicken with Soy Ginger Dipping Sauce ~
 - ~ Chicken Cordon Bleu ~
 - ~ Chicken Pot Pies ~

Buffalo

- ~ Buffalo Steaks ~
- ~ Marinated Buffalo Kabobs ~
- ~ Buffalo Stew ~
- ~ Gourmet Buffalo Burgers ~

Lamb

- ~ Braised Leg of Lamb ~
- ~ Herb-Roasted Leg of Lamb ~
- ~ Curried Lamb ~
- ~ Lamb Skewers ~
- ~ Braised Lamb Shanks ~

Pork

- ~ Herbed Pork Loin Roast ~
- ~ Pork Loin Stuffed with Dried Fruit and a Willamette Valley Pinot Noir Reduction Sauce ~
- ~ Kalua Pork ~
- ~ BBQ Pulled Pork Sandwiches ~
- ~ Pork Chops with Jalapeno, Cilantro, and Lime ~
- ~ Curried Pork ~
- ~ Marinated Pork Kabobs ~
- ~ Bratwurst and Potatoes with Red Cabbage ~
- ~ Pork Loin Served with a Kumquat Chutney and White Wine Sauce ~
- ~ Braised Pork with Seasonal Mushrooms Over Polenta ~

Seafood

- ~ Baked Salmon ~
- ~ Baked Trout ~
- ~ Smoked Salmon ~
- ~ Shrimp, Scallops, and Mussels with Penne and Fresh Herbs ~
- ~ Lobster Ravioli ~
- ~ Steamer Clams ~
- ~ Seafood Linguini ~
- ~ Seafood Risotto ~
- ~ Salmon with Roasted Fennel, Red Peppers, and Roasted Garlic ~

Beef

- ~ Prime Rib ~
- ~ Beef Curry ~
- ~ Braised Beef ~
- ~ Marinated Beef Kabobs ~
- ~ Beef Stew ~
- ~ Beef Tenderloin with Mushrooms ~
- ~ Tamale Pie ~
- ~ Gourmet Hamburgers ~

Venison

- ~ Venison Skewers with a Berry Dipping Sauce ~
- ~ Venisen Stew ~

Salads

- ~ Spring Mix Salad ~
- ~ Caesar Salad ~
- ~ Spinach Salad with Gorgonzola, Dried Cranberries, and Red Onion ~
- ~ Caprese Salad with Beefsteak Tomatoes, Fresh Mozzarella, Basil, and Olive Oil ~
- ~ Asian Chicken Salad ~
- ~ Coleslaw ~
- ~ Potato Salad ~
- ~ Curried Chicken Salad (Vegetarian Option) ~
- ~ Tabouli Salad ~
- ~ Catalina Bean Salad with Fresh Tomatoes, Cipollini, Fresh Basil, and Roasted Garlic ~

Desserts

- ~ Chocolate Ganache Cake ~
- ~ Carrot Cake with Cream Cheese Frosting ~
- ~ Oatmeal Cookies ~
- ~ Lemon Bars ~
- ~ Lemon Poppy Seed Cookies ~
- ~ Lemon Mousse with Wild Blueberries and Cake with Limoncello ~
- ~ Chocolate Mousse with Raspberries ~
- ~ Brownies ~
- ~ Chocolate Truffles ~
- ~ Tiramisu ~

Vegetarian

- ~ Vegetarian Lasagna ~
- ~ Angel-Hair Pasta with Fresh and Sun-Dried Tomatoes, Kalamata Olives, Red Peppers, Garlic, Pine Nuts, and Basil ~
- ~ Mushroom Moussaka ~
- ~ Risotto with Wild Mushrooms ~
- ~ Portobello Mushroom Grilled Sandwiches ~
- ~ Shiitake and Portobello Tarts ~

Side Dishes

- ~ Roasted Red Potatoes (Herbed Optional) ~
- ~ Roasted Yukon Gold Potatoes ~
- ~ Baked Potatoes ~
- ~ Wapato with Assorted Potatoes ~
- ~ Rice ~
- ~ White or Wild Rice Pilaf ~
- ~ Mashed Potatoes (Garlic Optional) ~
- ~ Seasonal Vegetables ~
- ~ Wild Seasonal Berries ~
- ~ Wojapi Pudding ~

Specialty Items

- ~ Box lunches ~
- ~ Homemade Italian Gourmet Sausages ~
- ~ Whole Wheat Baguettes ~
- ~ Sourdough Baguettes ~
- ~ Focaccia Bread ~
- ~ Fry Bread ~