

NAVAL BASE KITSAP



BANGOR PLAZA CATERING & CONFERENCE CENTER

Not seeing what you want? Let us know.
Our professional culinary team is capable of producing an unlimited variety of food options. See
our menu for favorites and recommendations.

CATERING OFFICE:

Bangor Plaza

2720 Ohio Street

Silverdale, WA 98315

360-396-5456

nbk.catering.cnrnw@navy.mil



Hors D'oeuvres

Serves 25, unless otherwise noted.



COLD HORS D' OEUVRES

Assorted Garden Vegetables with Herb Dip
Seasonal Fruits and Berries with Raspberry Yogurt Dip
Domestic Cheese Board
International & Domestic Cheese Board
Antipasto Platter
Antipasto al Carne
Assorted Sandwich Platter
Deli Tray
Grilled Wild Salmon
7-Layer Bean Dip
Smoked Salmon Mousse
Assorted Canapes
Prosciutto Ham with Roasted Peppers Wrapped Asparagus
Deviled Eggs with Assorted Garnishes
Jumbo Prawns on Ice
Bruschetta with Mozzarella Pesto
Prosciutto and Melon
Cocktail Prawns on Ice
Caprese Skewers

HOT HORS D' OEUVRES

Potstickers with Ginger Soy Sauce
Chicken Strips with Honey Mustard sauce
Petite Meatballs (Teriyaki, Swedish or BBQ)
Chicken Drummettes (BBQ and Spicy Sauce)
Lumpia with Sweet Chili Sauce
Spanakopita Triangles
Chicken Teriyaki Sate
Vegetarian Spring Rolls
Beef Brochette with Spicy Peanut Sauce
Coconut Prawns with Spicy Orange Sauce
Crab Stuffed Mushroom Caps
Baked Brie
Bacon Wrapped Prawns





Buffets



Served with freshly brewed coffee, tea and iced tea. 60-minute serve time. Priced per person, with a 25-person minimum. We will be happy to quote you for groups under 25.

The Grand Buffets

Includes mixed field greens, marinated mushroom artichoke salad, Italian pasta salad, fresh-fruit tray, Chef's choice side dish, market fresh vegetables and Chef's choice dessert.

Prime Rib and One Entrée Choice

Roast Top Round and One Entrée Choice

Two Entrée Choices

Three Entrée Choices

ENTRÉE CHOICES

Herb Roasted Chicken

Braised Chicken

Chicken Astoria

Curry Chicken

Cod Creole

Sliced Sirloin Bordeaux

Beef Mandarin Stir-Fry

Cajun Chicken

Spicy Pork Tips

Thyme Roasted Pork with Pan Gravy

Roast Turkey with Pan Gravy

Cod au Gratin

Pasta Primavera Alfredo

Eggplant Parmesan

Sirloin Tips with Mushrooms

PREMIUM ENTRÉES

(add 5.00 per person for each premium entrée substitution)

Wild Salmon Teriyaki

Wild Salmon Beurre Blanc

Herb-Crusted Halibut

Seafood Canelloni

Crab Ravioli

Medallions of Tenderloin Bordelaise

Rib Steak with Mushrooms and Rosemary

Scampi-Style Prawns with Button Mushrooms

Cajun Prawns

Seafood Penne Alfredo

Sicilian Seafood Pasta

Italian Riviera

Lasagna with ricotta, meatballs and sausage, chicken Marsala with mushrooms, penne Alfredo, Caesar salad, Italian pasta salad, marinated vegetable salad, seasonal fruit presentation, garlic sautéed vegetables, garlic bread, Chef's dessert selection.

Island Luau

Kahlua roasted pork, sweet and sour Huli Huli chicken, Polynesian mahi-mahi, stir-fry vegetables, teriyaki fried rice, exotic fruit assortment, marinated vegetable salad, Szechwan noodle salad, rolls, butter and pineapple upside-down cake.

International Buffet

Includes each of the following stations as well as coffee service with freshly brewed coffee, decaffeinated coffee and iced tea and Chef's choice dessert.

Pasta Station (Prepared in Room)

Tortellini and penne pastas, marinara, pesto and Alfredo sauces, garlic bread and garlic sautéed vegetables.

Asian Wok Station

Stir-fry beef, Szechwan noodle salad and steamed rice.

Viva La Fiesta Station

Marinated cilantro chicken, flour and corn tortillas, appropriate condiments and refried beans.

Caesar Salad Station (Tossed in Room)

Crisp romaine lettuce, garlic croutons, fresh Parmesan cheese and Caesar dressing.

Bangor Plaza Conference Center
(360) 396-5456