

WE HAVE YOU
COMPLETELY COVERED.

High-quality catering, professional service
and lovely accommodations tailored
to your every need.



N A V Y · R E G I O N · N O R T H W E S T
C A T E R I N G
& · C O N F E R E N C E · C E N T E R S



REV 1 AUG 2017



NAS WHIDBEY ISLAND CATERING AND EVENT PLANNING

is pleased to offer premium quality, all-in-one catering services at an exceptional value. Our distinct facilities offer gracious service in a comfortable and friendly environment.

Menu options are **designed to fit** your culinary taste, budget and style. Our catering professionals use their creativity and attention to detail to compose the perfect event for you.

This **catering guide** is available to provide you with helpful suggestions, but if you don't see what you are looking for, please don't hesitate to ask. We pride ourselves in our ability to fully customize a menu to suit any event. The success of your event is our priority. Our goal is to provide you and your guests with excellent food and gracious service in a pleasant environment. If you would like to see our facilities, our regular office hours are Monday-Friday, 8:00am–4:30 pm. If that does not work for you, we are happy to schedule a time that is most convenient to you. Please give us a call (360) 257-2891. We look forward to serving you!

No matter the occasion, by using and supporting NRNW Catering & Conference Centers you are reinvesting in the quality of life for our Sailors, Marines and their family members.

The opportunity to arrange for catered events and carry-out is open to all eligible patrons and sponsored community support groups and other approved agencies. We can assist with base access for guests (certain information is required).

ACCOMMODATIONS

Navy Region Northwest, one of the most naturally beautiful areas of this country, features several lodging options. Our facilities have won numerous awards for providing unparalleled standards of service for our guests.

NAVY GATEWAY INNS & SUITES

5-Star Zumwalt accredited facilities committed to providing world-class customer service from the moment you arrive. We have locations at NBK Bangor, NBK Bremerton, NAVSTA Everett–Smokey Point and NAS Whidbey Island and are available to all authorized patrons.

NAVY GETAWAYS

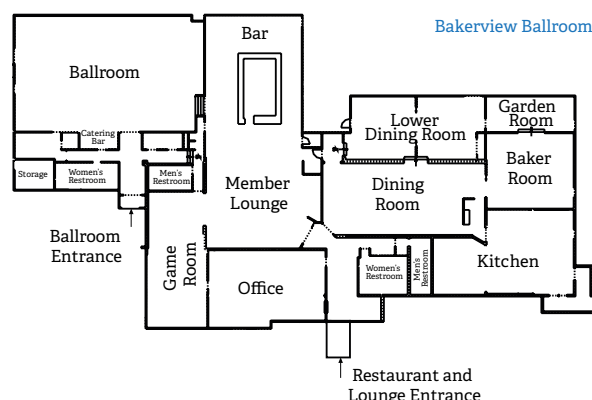
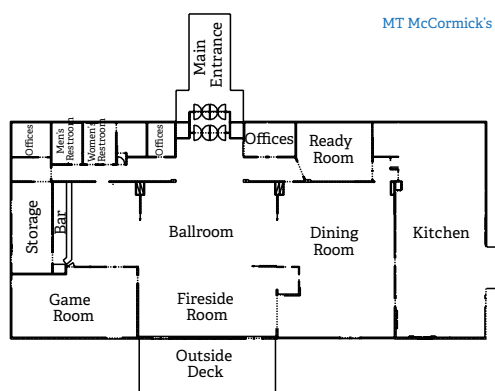
Fun, adventure and relaxation begin with Navy Getaways! We have locations at Navy Getaways Pacific Beach (Pacific Beach, WA), Jim Creek Recreation Area (Arlington, WA) and Cliffside RV Park (Oak Harbor, WA).



MAKE RESERVATIONS @
WWW.DODLODGING.NET OR
1-877-NAVY-BED

EVENT FACILITIES

Naval Air Station Whidbey Island offers wonderful indoor and outdoor settings with views of Mt. Baker, Olympic Mountain range and Strait of Juan de Fuca. Bakerview and MT McCormick's can accommodate 465 and 600 respectively with breakout rooms suitable for individual groups or functions. If you prefer an alternate site, our professional staff can accommodate by catering off-site at Gallery Golf Course, Rocky Point, Kegler's Cafe and virtually any Navy location. Call today to schedule your event!



MT MCCORMICK'S MAX. CAPACITY 600

ROOM NAME with recommended setups	BANQUET	RECEPTION	CLASSROOM	THEATER	U-SHAPE
Ballroom	100	220	120	80	15
Fireside Room	120	130	60	35	15
Ready Room	30	50	20	20	15
Dining Room	150	200	100	75	50
Entire Facility	500	600	300	210	15

BAKerview RESTAURANT MAX. CAPACITY 465

ROOM NAME with recommended setups	BANQUET	RECEPTION	CLASSROOM	THEATER	U-SHAPE
Ballroom	175	250	150	60	15
Garden Room	30	35	20	n/a	15
Baker Room	50	80	50	40	15
Dining Room	100	100	60	40	50
Entire Facility	380	465	280	140	15

KEGLER'S/CONVERGENCE ZONE MAX. CAPACITY 10-250

Great for Command Functions, Birthday Parties

DUFFER'S DELI AT GALLERY GOLF COURSE MAX. CAPACITY 100

Great for a stand-up reception. Enjoy sweeping views of the Olympic Mountains and of the golf course from the deck.

ROCKY POINT MAX. CAPACITY 140+

This newly renovated indoor/outdoor venue is great for weddings, receptions, command picnics, family reunions and similar events. With ample parking, horseshoe pits, sand volleyball courts, basketball courts, BBQ grills, beach access and break taking views of the Strait of Juan de Fuca, you can't go wrong with your decision to host your event here.

MEETING & CONFERENCE FEES

Room will be set to the specific needs of your group. Breakfast, lunch and dinner service can also be made available. Break-out rooms are available. All arrangements must be made in advance to ensure availability.

CONFERENCE ROOM PACKAGE

275.00 for the first day, 150.00 each consecutive day.

75.00/day for additional breakout rooms

Package includes: a room for up to nine hours, linens, tables, chairs, podium, flip chart with markers, microphone, screen, TV monitor or LCD projector, complimentary coffee, hot tea and water service. Additional breakout rooms are available for a fee.

CONFERENCE FOOD PACKAGE

Available only to groups utilizing the Conference Package, 16.00 per person

BREAKFAST

Assorted muffins and pastries, chilled orange and apple juice

LUNCH

Chefs choice lunch buffet including two Chef selected entrees, mixed field greens with Ranch and Italian dressing, two additional salads, herb roasted potatoes or rice pilaf, and market fresh vegetables

AFTERNOON BREAK

Brownies or cookies and assorted chilled sodas and bottled water

ROOM USAGE FEE

Applies to breakout rooms or meetings requiring only the room usage that fall outside the Conference Package.

MT MCCORMICK'S BALLROOM 150

MT. BAKER BALLROOM 150

ALL OTHER ROOMS 75

CATERING & SPECIAL EVENTS

Room will be set to the specific needs of your group. All arrangements must be made in advance to ensure availability.

MEAL SERVICE

Menu price only, no additional room usage fees

Includes, linens, china, glass, silverware, guest chairs and tables, podium, microphone, use of LCD projector and registration tables. Guest setup time is allotted up to 2-hour prior to event start time.

EVENT SET-UP FEE

300.00 set-up fee will be waived for events over \$5,000 in contracted food and beverage sales.

This fee applies to events that require additional services beyond a typical Meal Service. Included with fee is dance floor, cake tables, gift tables, up to 20 additional event support tables, and associated labor. Guest setup time is allotted up to 4-hours prior to the event start time.

BREAK PACKAGES

Prices are per person unless noted otherwise.

ALL-DAY BREAK PACKAGE 8.95

Morning: Chilled fruit juices, coffee, tea and donuts or breakfast pastries.

Mid Morning: Refresh coffee.

Mid Afternoon: Refresh coffee and assorted soft drinks, choice of cookies or brownies.

HALF-DAY BREAK PACKAGE 5.95

Morning: Chilled fruit juices, coffee, tea and donuts or breakfast pastries.

Mid Morning: Refresh coffee.

Add Oatmeal and Sliced Fruit 2.95

AFTERNOON DELIGHT 5.95

An assortment of oven-fresh cookies and assorted soft drinks.

COFFEE BREAK PACKAGE 39.00

Regular, decaffeinated, tea. Serves 25.

ALA CARTE

Prices are per person unless noted otherwise.

SLICED FRESH FRUIT 1.95

BREAKFAST PASTRIES 1.95

BAGELS AND CREAM CHEESE 1.95

DONUTS 10.95 PER DOZEN

OVEN-FRESH COOKIES 10.95 PER DOZEN

ASSORTED BROWNIES 12.95 PER DOZEN

PRETZELS, POTATO CHIPS, OR TORTILLA CHIPS 25.95

Serves 25.

SNACK MIX 12.95 PER POUND

MIXED NUTS 13.95 PER POUND

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BREAKFAST

Prices are per person unless noted otherwise.

WEST COAST CONTINENTAL 6.95

Chilled fruit juices, an array of donuts or breakfast pastries, freshly brewed coffee, decaffeinated coffee and a selection of teas.

CASCADE EYE OPENER 7.25

Chilled fruit juices, an array of donuts or breakfast pastries, fresh seasonal fruit, freshly brewed coffee, decaffeinated coffee and a selection of teas.

NORTHWEST BUFFET 12.95

Chilled fruit juices, an array of donuts or breakfast pastries, seasonal fruits, scrambled eggs, honey-baked ham, breakfast sausage or bacon, French toast with maple syrup, breakfast potatoes, biscuits and country gravy, freshly brewed coffee, decaffeinated coffee and a selection of teas.

LUNCH

BUFFETS

Served with freshly brewed coffee, decaffeinated coffee and iced and hot tea. 45-minute service time. Priced per person, with a 25-person minimum. We will be happy to quote you for groups under 25.

MANHATTAN DELI 12.95

Platters of sliced smoked turkey, ham, roast beef, pastrami, Swiss and cheddar cheeses, lettuce, sliced tomatoes, red onions, kosher dill pickles, mayonnaise, Dijon and regular mustards, horseradish, fresh deli breads and rolls, potato salad, pasta salad and mixed field greens with dressings.

ITALIAN 15.95

Caesar salad, pesto pasta salad, marinated vegetable salad, garlic sautéed vegetables, garlic bread, chicken Marsala, herbed penne pasta, Bolognese and Alfredo sauces.

FIESTA 12.95

Fiesta green salad with jalapeño ranch dressing, spicy ground beef, flour tortillas, corn tortilla chips, shredded lettuce and cheddar cheese, diced tomatoes and onions, black olives, sour cream salsa, Mexican rice and refried beans and fruit salad.

ASIAN EXPRESS 13.95

Oriental cucumber salad, broccoli and peanut salad, sweet and sour chicken, teriyaki beef, fried rice, stir-fry ginger vegetables, mixed field greens with dressings and fortune cookies.

GRAND LUNCHEON 13.95

Choose two entrée selections: herb-roasted chicken, teriyaki chicken, chicken cacciatore, baked dill snapper, sirloin tips with mushrooms, sliced sirloin bordeaux, beef mandarin teriyaki, ham with champagne sauce, thyme-roasted pork loin, roast turkey with pan gravy, cod au gratin, pasta primavera Alfredo, or ying-yang vegetarian noodles, and Chef's choice of accompaniment.

BAG LUNCHES 11.50

Served with chips, jumbo cookie and bottled water. Choose up to three options. Priced per person, with a 10-person minimum required for delivery, requires a 24-hour notice:

SANDWICHES

HAM AND SWISS CROISSANT

ITALIAN HOAGIE

ROAST BEEF AND
CHEDDAR HOAGIE

CASCADE CLUB SANDWICH

SALADS

CHEFS SALAD

TURKEY COBB SALAD

GRILLED CHICKEN CAESAR

WRAPS

SMOKED TURKEY AND
BACON CLUB WRAP

CHICKEN CAESAR WRAP

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PLATED ENTRÉES

Served with mixed field greens, rolls and butter, fresh vegetables, Chef's choice of a side dish, freshly brewed coffee, decaffeinated coffee and iced tea. Each group may choose any two entrees. Available until 1:00 pm. Prices are per person unless noted otherwise.

CHICKEN DIJONNAISE 13.25

Chicken breast topped with a creamy blend of artichoke hearts, mushrooms and Dijon cream sauce.

CHICKEN MARSALA 13.25

Chicken breast topped with Marsala wine, mushrooms and garlic demi-glaze.

ROAST SIRLOIN 13.95

Thinly sliced and served with a rich mushroom Bordeaux.

PETITE TOP SIRLOIN 17.95

A 6 oz. broiled top sirloin steak served with sautéed mushrooms.

SIRLOIN TIPS 14.25

Braised with mushrooms, caramelized onions and sherry wine sauce.

PASTA PRIMAVERA 12.95

Pasta with a medley of vegetables and Alfredo sauce.

TERIYAKI SALMON 16.95

Fillet of salmon marinated in teriyaki sauce, baked and garnished with sesame seeds and green onions.

COD AU GRATIN 13.95

Baked fillet topped with fresh herb cheddar and Monterey jack cheese crust and white wine garlic butter sauce.

DINNER

DINNER 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 BUFFET

PRIME RIB & ONE ENTRÉE SELECTION 26.95

BARON OF BEEF & ONE ENTRÉE SELECTION 23.95

TWO ENTRÉE SELECTIONS 22.95

PRIME RIB & TERIYAKI SALMON 28.95

PRIME RIB & HERB-CRUSTED HALIBUT 31.95

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

HERB-ROASTED CHICKEN	BEEF MANDARIN TERIYAKI	COD AU GRATIN
TERIYAKI CHICKEN	HAM WITH CHAMPAGNE SAUCE	PASTA PRIMAVERA ALFREDO
CHICKEN ASTORIA	THYME-ROASTED PORK LOIN	YING-YANG VEGETARIAN NOODLES
CHICKEN CACCIATORE	ROAST TURKEY WITH PAN GRAVY	SIRLOIN TIPS WITH MUSHROOMS
BAKED DILL SNAPPER		
SLICED SIRLOIN BORDEAUX		

WINE COUNTRY 26.95

Salmon fillet basted with basil garlic butter, mustard crusted pork loin with fire roasted apples and roasted pecans, sliced top round with Pinot Noir mushroom sauce, mashed potatoes, seasonal vegetables, spinach salad served with sun dried cranberries, grilled pear and tomato vinaigrette, cabbage slaw and chef's dessert selection

ITALIAN RIVIERA 22.95

Caesar salad, Italian pasta salad, marinated vegetable salad, seasonal fruit presentation, garlic sautéed vegetables, garlic bread, chicken Marsala, baked lasagna, penne pasta primavera with Alfredo sauce, chef's dessert selection.

ISLAND LUAU 27.95

Kahlua roasted pork, sweet and sour 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 28.95

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, jasmine 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 croûtons, fresh Parmesan cheese and Caesar dressing.

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PLATED ENTRÉES

Includes mixed field greens, rolls and butter, fresh vegetables, Chef's choice of side dish, freshly brewed coffee, decaffeinated coffee and iced and hot tea. Priced per person, at two entrée options per event.

ROAST PRIME RIB OF BEEF 26.95

Herb rubbed and slow roasted, served with au jus and horseradish sauce.

KING HENRY TOP SIRLOIN 23.95

Grilled top sirloin, crouton with beef pate, Madeira wine demi glaze, topped with mushroom cap, bearnaise sauce.

TOP SIRLOIN CALIFORNIA 22.95

Top sirloin marinated and grilled with a delicious combination of soy sauce, beer, garlic and ginger.

PORK TENDERLOIN 20.95

Slices of prime pork tenderloin, eggplant capanata and tomato vinaigrette.

HERB-CRUSTED HALIBUT 29.95

Fillet of halibut with fresh herb crust and tomato chive butter sauce.

HALIBUT NEPTUNE 30.95

Dungeness crab, bay shrimp and hollandaise sauce.

FILLET OF SALMON 23.95

Portabella mushrooms, spinach, mozzarella cheese and garlic herb butter.

PASTA PRIMAVERA 15.95

Pasta with a medley of vegetables and Alfredo sauce.

TERIYAKI SALMON 22.95

Marinated in teriyaki sauce and served with a pineapple citrus salsa.

CHICKEN PUFF PASTRY 20.95

Chicken breast, on a puff-pastry crouton, with goat cheese chicken mousse, fresh herb lemon beurre blanc.

CHICKEN INVOLTINE 20.95

Chicken breast stuffed with provolone and romano cheeses, prosciutto and asparagus, Marsala wine sauce.

CHICKEN ASTORIA 19.95

Chicken breast topped with a creamy blend of artichoke hearts, black olives and sherry wine.

CHICKEN SALTIMBOCA 19.95

Chicken breast topped with Italian prosciutto ham, provolone cheese and sage cream.

CHICKEN CORDON BLUE 19.95

The classic chicken breast stuffed with ham and Swiss cheese and laced with a Dijon sauce.

CHICKEN DIJONNAISE 18.95

Chicken breast topped with a creamy blend of artichoke hearts, mushrooms and Dijon cream sauce.

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NIGHT OF ELEGANCE

47.95 per person, designed for groups from 30 to 200. Candles for your tables are included.

CHOICE OF APPETIZER

Jumbo shrimp cocktail or French onion en croûte.

CHOICE OF SALAD

Fresh spring mix or Caesar salad.

CHOICE OF TWO ENTRÉES

FILLET OF HALIBUT

Dungeness crab and Alaskan bay shrimp stuffing and chive tomato cream sauce.

FILLET OF SALMON

En croûte, with smoked salmon mousse and herb hollandaise.

PRIME RIB

Slow roasted, au jus and horseradish sauce.

INVOLTINI DI PETI DI POLLO

Chicken breast stuffed with prosciutto, provolone and Romano cheese and asparagus spears with Marsala wine mushroom sauce.

FILET KING HENRY

Filet Mignon on a mushroom cap with Bearnaise, croûton, Patê and Madeira wine sauce.

HORS D'OEUVRES

Serves 25 unless otherwise noted.

COLD HORS D'OEUVRES

Assorted Garden Vegetables with Herb Dip 79.00

Seasonal Fruits and Berries with Raspberry Yogurt Dip 79.00

Domestic Cheese Board 79.00

International & Domestic Cheese Board 99.00

Antipasto Platter 99.00

Antipasto al Carne 135.00

Assorted Sandwich Platter 79.00

Deli Tray 129.00

Grilled Wild Salmon 195.00

7-Layer Bean Dip 59.00

Smoked Salmon Mousse 69.00

Assorted Canapes 99.00

Prosciutto Ham with Roasted Peppers Wrapped Asparagus 129.00

Deviled Eggs with Assorted Garnishes 69.00

Jumbo Prawns on Ice 198.00

Bruschetta with Mozzarella Pesto 89.00

Prosciutto Ham and Melon 89.00

Shrimp and Avocado Mousse in a Tortilla Pinwheel 99.00

Cocktail Prawns on Ice 129.00

HOT HORS D'OEUVRES

Potstickers with Ginger-Soy Sauce 79.00

Chicken Strips with Honey Mustard Sauce 89.00

Petite Meatballs (Teriyaki, Swedish or BBQ) 89.00

Chicken Drummettes (BBQ and Spicy Sauce) 69.00

Lumpia with Sweet Chili Sauce 82.00

Spanakopita Triangles 79.00

Chicken Teriyaki Sate 92.00

Vegetarian Springrolls 79.00

Beef Brochette with Spicy Thai Peanut Sauce 125.00

Coconut Prawns with Spicy Orange Sauce 99.00

Crab Stuffed Mushroom Caps 99.00

Baked Brie 99.00

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CARVING STATIONS

We recommend one or more of the following professionally carved items, served with rolls and condiments.

HERB-RUBBED ROAST PRIME RIB 375.00

Serves 45

WESTERN TOP ROUND 295.00

Serves 85

ROASTED TURKEY BREAST 175.00

Serves 50

SUGAR-CURED HAM 195.00

Serves 80

SWEET SENSATIONS

Prices are per person unless noted otherwise.

CHOCOLATE DIPPED STRAWBERRIES 129.00

100 pieces. Seasonal strawberries dipped in white and/or dark chocolate.

GOURMET CAKE TRAY 169.00

100 pieces. Choose chocolate tuxedo or strawberry.

PETITE DESSERT SELECTIONS 169.00

100 pieces. Mini cheesecakes, mini éclairs, mini cream puffs and assorted chocolate brownies.

NY CHEESECAKE WITH RASPBERRY SAUCE 6.95

GOURMET TURTLE CHEESECAKE 6.95

CHOCOLATE OR STRAWBERRY MOUSSE 4.95

CHOCOLATE FOUNTAIN 6.95

Belgian chocolate served with miniature éclairs, fresh strawberries, lady fingers, pretzels, miniature cream puffs, French waffle cookies and marshmallows. 50-person minimum.

ICE CREAM OR SORBET 2.95

MOLTEN CHOCOLATE CAKE 6.95

PINEAPPLE UPSIDE-DOWN CAKE 6.95

MOUSSE CAKE CAPPUCCINO 7.45

MOUSSE CAKE FOUR SEASONS 7.45

MOUSSE CAKE TIRAMISU 7.45

DINING IN DINING OUT

Non-alcoholic beverages may be substituted in lieu of wine. The following items are provided at no additional charge for all packages: "Parading of the Beef", Blue and Gold Napkins, Smoking Lamp, Starter Pistol, Gavel. Grog 3.95 or Non-alcoholic Grog 1.75 available for purchase.

PACKAGE A 49.95

FIRST COURSE French onion soup gratinée and a glass of Chardonnay.

SECOND COURSE Shrimp cocktail served on a bed of chiffonade.

THIRD COURSE Fresh Caesar salad or mixed greens garden salad.

FOURTH COURSE Roast prime rib of beef, potatoes with sour cream and chives, garden fresh vegetables, warm rolls and butter and a glass of Merlot.

FIFTH COURSE Chocolate mousse or cheese cake, glass of port and a chocolate mint.

PACKAGE B 44.95

FIRST COURSE Minestrone soup and a glass of Chardonnay.

SECOND COURSE Bay shrimp cocktail.

THIRD COURSE Mixed greens with dressing, warm rolls and butter.

FOURTH COURSE Beef Rolletine and Salmon Portabella combo plate, filet mignon of beef stuffed with prosciutto, provolone and romano cheeses served with marsala wine mushroom demi-glaze and fillet of wild salmon with spinach, portabella slice and topped with mozzarella cheeses served with fresh basil, dill and chive butter sauce, broiled tomatoes, fresh vegetables and radiatore pasta sauté and a glass of Merlot.

FIFTH COURSE Hazelnut chocolate mousse with Frangelico sauce and a glass of port wine.

PACKAGE C 34.95

FIRST COURSE French onion soup gratinée and a glass of Chardonnay.

SECOND COURSE Baked salmon fillet appetizer, smoked salmon with horseradish crust and lemon butter sauce.

THIRD COURSE Mixed greens with dressing, warm rolls and butter.

FOURTH COURSE Top sirloin, Madeira wine sauce and mushroom cap, fresh vegetables and herb-roasted red potatoes and a glass of Merlot.

FIFTH COURSE Raspberry chambord chocolate mousse and a glass of port wine.

PACKAGE D 24.95

FIRST COURSE French onion soup en croûte and a glass of sparkling cider.

SECOND COURSE Bay shrimp cocktail.

THIRD COURSE Mixed field greens with dressing with warm rolls and butter.

FOURTH COURSE Chopped steak wrapped in bacon with Madeira sauce and mushroom cap, market fresh vegetables and herbs, roasted red potatoes and a glass of sparkling grape juice.

FIFTH COURSE Chocolate mousse and cookie garnish and a glass of sparkling grape juice.

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everything northwest

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