

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

BangorFBE@us.navy.mil

..... Conference Packages

Conference Package prices are based on reservation that take place Monday - Friday from 0730 - 1600. Reservations outside of those hours can be arranged but will have an additional charge of \$75.00 per hour.

All Conference and Meeting Spaces have a no outside food and drink policy. If you wish to have food and/or drinks at your event we offer a full catering menu from which you can purchase. Appointments with the Catering Manager can be scheduled Tuesday - Friday from 0930 - 1600 by calling 360-396-5456.

Room Rentals

Space rental with tables and chairs

1/3 of Ballroom	\$300
2/3 of Ballroom	\$375
Entire Ballroom	\$525

Conference Packages

Space rental, tables, chairs, coffee, tea, and water to start the day and an after lunch refresh.

1/3 of Ballroom	\$375
Additional Days	\$250 per day
2/3 of Ballroom	\$425
Additional Days	\$350
Entire Ballroom	\$600
Additional Days	\$350
Additional Breakout Rooms	\$25 per room <i>(subject to availability)</i>

Off Site Event Packages

Includes setup, tear-down, skirting, tablecloths, and utensils.

Keyport / Bangor	\$125
Bremerton / Silverdale	\$250

Off Site Delivery

Includes drop off and pick-up.

Keyport / Bangor	\$75
Bremerton / Silverdale	\$125



Breakfast



We have different options to fit your breakfast needs.

Conference Food Package

\$26.95 per person

Breakfast: Assorted muffins and pastries, chilled orange and apple juices, coffee, tea and water

Lunch: Chef's choice lunch buffet including two Chef selected entrees, mixed field greens with ranch and italian dressing, Chef's choice side, market fresh vegetables and a roll.

Afternoon Break: Assorted cookies, assorted chilled sodas and bottled water.

All Day Break Package

\$9.95 per person

Morning

Chilled fruit juices, coffee, tea and breakfast pastries.

Mid Morning:

Refresh coffee

Mid Afternoon:

Refresh coffee and assorted sodas and assorted cookies

Half Day Break Package

\$6.95 per person

Morning

Chilled fruit juices, coffee, tea and breakfast pastries.

Mid Morning:

Refresh coffee

Afternoon Delight

\$3.95 per person

Assorted cookies and assorted soft drinks

West Coast Continental

\$7.95 per person

Chilled fruit juices, an array of breakfast pastries, fresh brewed coffee, decaffeinated coffee, and an selection of teas.

**Additional items for buffet and snack are available a la carte. See below.

Cascade Eye Opener

\$8.50 per person

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

Northwest Buffet

\$13.95 per person

Chilled fruit juices, an array of breakfast pastries, fresh seasonal fruit, scrambled eggs, sausage and bacon, French toast with maple syrup, breakfast potatoes, fresh brewed coffee, decaffeinated coffee, and an selection of teas.

Additional Breakfast Buffet Items

Sliced Fresh Fruit Tray	\$4.50 per person
Breakfast Pastries	\$3.95 per person
Hard Boiled Eggs and Yogurt	\$3.95 per person
Single Serve Cereal w/ Milk	\$3.95 per person
Oatmeal and Sliced Fruit	\$6.25 per person

A La Carte Break Items

Oven-fresh Cookies	\$13.95 per dozen
Double-Dark Chocolate Brownies	\$15.95 per dozen
Pretzels	\$14.95 serves 25
Potato Chips	\$25.95 serves 25
Tortilla Chips and Salsa	\$25.95 serves 25
Snack Mix	\$16.95 per pound
Mixed Nuts	\$18.95 per pound
Variety of Whole Fruits	\$19.95 per dozen

Drink Only Packages or Add Ons

Coffee	\$42.50 serves 25
Decaffeinated Coffee	\$42.50 serves 25
Hot Tea	\$39.00 serves 25
Iced Tea	\$38.00 serves 25
Lemonade	\$38.00 serves 25
Strawberry Lemonade	\$55.00 serves 25
Assorted Sodas	\$2.50 per can
Bottled Water	\$2.00 per bottle
House Wine	\$23.00 per bottle
House Champagne	\$23.00 per bottle



Lunch



Grand Luncheon Buffet

\$22.95 per person

Any Two Entrees: Herb-Roasted Chicken, Teriyaki Chicken, Baked Dill Snapper, Sirloin Tips w/ Mushroom Gravy, Sliced Sirloin Bordeaux, Beef Mandarin Teriyaki, Thyme-Roasted Pork Loin, Chipolte Pork, Pasta Primavera in Lemon Pesto Sauce, Grilled Tofu w/ Sweet Chili Sauce

Any One Side Dish: Herb-Roasted Red Potatoes, Garlic and Chive Mashed Potatoes, Homemade Smoked Gouda Mac, Jasmine Rice, Rice Pilaf, Herbed Penne Pasta

Italian Buffet

\$18.95 per person

Choice of Two Entrees:

Chicken Alfredo

Spaghetti and Meatball

Olive Oil Linguine

Also included:

Garden Salad

Garlic Bread Caprese

Salad

Fiesta Buffet

\$18.95 per person

Includes:

Chicken Tacos

Beef Tacos

Spanish Rice

Black Beans

Chips and Salsa

Toppings:

Cheddar Cheese, Sour Cream, Cilantro, Olives

Asian Express Buffet

\$18.95 per person

Includes:

Egg Fried Rice

Vegan Spring Rolls Sweet

& Sour Chicken Chow

Mein

Choice of Soup:

Egg Drop

Hot & Sour

Island Express Buffet

\$14.50 per person

Includes:

Huli Huli Chicken

Teriyaki Beef

Rice

Potato Mac Salad

Boxed Lunches

Hawaiian Plate

Huli Huli Chicken, Teriyaki Beef, 2 Scoops of Rice and 1 Scoop of Potato Mac Salad, Jumbo Cookie, and Bottled Water

\$14.50 per person

Sandwich, Salads and Wraps

Served with Chips, Jumbo Cookie, and Bottled Water

Roast Beef & Cheddar on a Hoagie

\$14.50 per person

Roll Cascade Club Sandwich

\$14.50 per person

Ham and Swiss Cheese Croissant

\$14.50 per person

Italian Hoagie

\$14.50 per person

Bay Shrimp Caesar Salad

\$14.50 per person

Chef Salad

\$14.50 per person

Grilled Chicken Caesar Salad

\$14.50 per person

Smoked Turkey Cobb Salad

\$14.50 per person

Smoked Turkey & Bacon Club Wrap

\$14.50 per person

Chicken Caesar Wrap

\$14.50 per person

Hors D'oeuvres

Meal Service

Menu Price only, no additional room usage fees.

Includes 8 hours of facility usage, 1 linen per table, china, glassware, silverware, guest chairs and tables, podium, microphone, use of LCD projector and registration tables

Event Setup Fee

Space reservation fee will be waived for events over \$5,000 in contracted food and beverage sales.

Included with fee is small dance floor, cake table, and gift tables.

COLD HORS D' OEUVRES

Assorted Garden Vegetables with Herb Dip	\$3.50 per person
Seasonal Fruits with Raspberry Yogurt Dip	\$4.00 per person
Cheese Board	\$4.75 per person
Antipasto Platter	\$3.45 per person
Assorted Mini Sandwich Platter	\$2.95 per person
Deli Tray	\$5.45 per person
7-Layer Bean Dip	\$3.75 per person
Assorted Canapes (3 per person)	\$2.75 per person
Deviled Eggs (2 halves per person)	\$1.30 per person
Jumbo Prawns on Ice (2 per person)	\$5.45 per person
Bruschetta with Mozzarella Pesto (3 per person)	\$2.75 per person
Small Caprese Skewers (2 per person)	\$2.95 per person
Kid Friendly Charcutterrie Cups	\$4.00 per person
Charcutterrie Board	\$5.45 per person
Grilled Wild Salmon (served 15-18 people)	\$95.00 each

HOT HORS D' OEUVRES

Potstickers with Ginger Soy Sauce	\$16.45 per dozen
Chicken Strips with Honey Mustard	\$21.45 per dozen
Petite Meatballs - Teriyaki, Swedish or BBQ (3 per person)	\$17.45 3 dozen
Chicken Wings	\$27.45 per dozen
Chicken Sate	\$18.45 per dozen
Vegetarian Spring Rolls	\$21.45 per dozen
Crab Stuffed Mushroom Caps	\$26.45 per dozen
Four Cheese and Bacon Stuffed Mushrooms	\$36.45 per dozen
Baked Brie with Fig Sauce and Crustini - 2 per person	\$37.45 per dozen
Bacon Wrapped Prawns	\$36.45 per dozen
Mozzarella Sticks	\$15.45 per dozen
Gouda Mac and Cheese Bites - 3 per person	\$31.45 3 dozen



Dinner



Two options for dinner service to fit your event needs.
Option 1 Dinner Buffet with either 60 or 90 minute service time.
Option 2 Plated service at appointed time.

Both options include choice of two entrees, one side, one salad,
 freshly brewed coffee, hot tea and unsweet iced tea and water.

Buffet

Entree Choices:

Choose two, price will be the highest of the two.

Beef

Roast Prime Rib of Beef (Carving Station)	\$42.50 per person
Top Sirloin	\$35.50 per person
Filet Mignon	\$39.95 per person
Sirloin Tips with Mushroom Gravy	\$34.25 per person

Pork

Pork Tenderloin	\$23.95 per person
Pork Chops with Glazed Apples	\$21.95 per person
Chef's Choice	\$19.95 per person

Fish

Baked Cod	Market Price	Person
Herb Crusted Halibut	Market Price	Person
Halibut Neptune	Market Price	Person
Teriyaki Salmon	Market Price	Person
Fillet of Salmon	Market Price	Person
Chef's Choice	\$25.75	per person

Chicken

Chicken Cordon Bleu	\$24.95 per person
Chicken Dijonnaise	\$23.95 per person
Herb Roast Chicken	\$23.95 per person
Chef's Choice	\$21.50 per person

Vegetarian

Pasta Prima Vera	\$17.95 per person
Roasted Cauliflower Steak	\$16.25 per person
Chef's Choice	\$15.95 per person

Side Dishes:

One side included, additional for \$1.50 per person, per side.

- Herb-Roasted Potatoes
- Scalloped Potatoes
- Garlic and Chive Mashed Potatoes
- Toasted Orzo Medley
- Jasmine Rice
- Macaroni and Cheese
- Dutch Potatoes

Salad Dishes:

One salad included, additional for \$1.50 per person, per salad.

- Mixed Field Greens
 - Caesar Salad
 - Spinach Salad
 - Pasta Salad
 - Caprese Salad
 - Fruit Salad*
- *\$1.00 per person additional

Plated Meals

For plated dinner service, complete plates are prepared and served to the tables at the time chosen. Options for plated meals are the same options listed above. An additional \$3.00 per person is added to the listed price for plated meal service. Additional sides and/or salads can also be added for \$1.50 per person, per side.