

Appetizer Platters To Go

Add a special touch to your next home or business event with one of NCI's beautifully crafted appetizer trays. Available for pick-up, we can create custom platters based on your needs and budget. Contact us to learn more.

Sample Platters

- Northwest Seafood Cakes
- Poached Shrimp
- Crostini
- Tea Sandwiches
- Baked Brie
- Crudit  Platters
- Fruit Platters
- Pasta Salads
- Custom Wraps
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- Charcuterie Platters
- Meat and Cheese Platters
- Crab and Avacado Stacks
- Smoked Salmon Displays
- Assorted Dips and Spreads
- Assorted Pastries
- Cookies
- Lemon Bars



Northwest Culinary Institute will work with you to develop the perfect menu based on your preferences, venue, and budget. Contact us at (360) 695-2500 to get started.

Northwest Culinary Institute is equipped to provide excellent catering services at a wide-range of events and venues, including:

- Formal dinner parties
- Holiday parties
- Wedding receptions
- Cocktail parties appetizers
- Fundraising benefits
- Outdoor events
- Buffets
- Specialty food & wine paring events
- Retirement celebrations
- Corporate events and retreats
- Any event where high-quality and affordable catering is required

To learn more about how we can help with your event or to make a Captain's Table reservation, contact us at:

- (360) 695-2500
- jthomas@aha.edu
- www.nwculinary.com



NCI is member of
International Air and Hospitality Academy's
family of technical schools.
2901 East Mill Plain Boulevard
Vancouver, Washington 98661
www.nwculinary.com
(360) 695-2500



CATERING SERVICES

FRESH
SEASONAL
IMPACTFUL
AFFORDABLE



Northwest Culinary Institute
Vancouver, Washington
(360) 695-2500
www.nwculinary.com

A Catering Event From Northwest Culinary Institute Will Exceed Your Expectations

Northwest Culinary Institute, located in Vancouver, Washington, attracts students from across the country and world. They come to experience our “immersion” approach to learning the history, the science and management of the culinary arts.

As one of the top culinary schools in the Nation, you will find our graduates in some of the finer restaurants, county clubs, bakeries, and many other prestigious food service establishments. Our mission is to provide students with the knowledge and skills to excel in their craft.

Our catering services are designed to exceed guest expectations and refine our students’ knowledge and skills in real-world situations. To ensure NCI’s high standards are met every time for every event, our award-winning chef instructors oversee and mentor our students in all aspects of menu planning and production.



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Experience Something Special— A Captain’s Table at NCI



An Unforgettable Dining Experience

Our Captain’s Table is located in the kitchen allowing you and your guests the opportunity to watch your meal being prepared. As each course is presented, the students who prepared the dish will provide an explanation of the ingredients and origin.

Ideal for groups of six to ten people.

Six-course custom dinners start at \$60 per person. Three course custom lunches start at \$35 per person. Wines by the course and beer are available for an additional charge.

**Captain’s Table Dining is limited and by reservation only.
To make a reservation, please call (360) 695-2500.**

Our Signature Catering Menus

Tour of Argentina

- Chef’s choice hors d’oeuvres on arrival
- Argentine relleno-Poblano chili filled with shredded smoked pork with ancho chili sauce
- Green salad with hearts of palm and marinated white beans
- Citrus sorbet
- Matambre, roasted flank steak filled with prosciutto, onions, mild peppers, manchego and corn bread
- Argentine napoleon—grilled pineapple, puff pastry, dulce de leche, guava sauce

Northwest Menu

- Chef’s choice hors d’oeuvres on arrival
- Risotto stuffed shrimp
- Northwest greens with goat cheese
- Citrus granita
- Smoked rib-eye or oven-roasted Oregon Columbia salmon
- Flourless chocolate cake

Build Your Own Menu

Our menu options are limitless!

Contact us and we will work with you to develop the perfect menu for your budget and the needs of your guests. Vegetarian, vegan, and gluten-free options available.

