

La Navona

LIFE'S OCCASIONS, ELEVATED.

La Navona offers **Build-Your-Own Packages** to create a completely customized event experience!

- Includes pre-set waters or water station
- Includes chairs, tables, china, flatware & glassware
- Menus feature breakfast, lunch, hors d'oeuvres or stations
- Venue offers ample, on-site complimentary parking
- Service staff and set up & tear down are included!

Build-Your-Own Packages are 100% a la carte;
please see page 7 for more information

Please note: Prices subject to Ohio sales tax and 20% service charge

Build-Your-Own Packages

Breakfast Stations

CONTINENTAL BREAKFAST

\$10.75 per guest

*Assorted pastries (muffins, danishes, croissants)
with bagels, cream cheese and seasonal fresh fruit*

YOGURT PARFAIT STATION

\$8.25 per guest

*Strawberry & vanilla yogurt, sliced almonds, granola
and chocolate chips, with strawberries, blueberries & raspberries*

BREAKFAST SANDWICHES

\$13.75 per guest

*Choice of bacon -OR- sausage sandwiches,
served with potatoes and seasonal fresh fruit*

BREAKFAST BURRITOS

\$13.75 per guest

*Choice of bacon -OR- sausage burritos,
served with potatoes and seasonal fresh fruit*

ALL-AMERICAN BREAKFAST SAMPLER

\$16.50 per guest

*Scrambled eggs, bacon, sausage, and potatoes,
served with assorted pastries and seasonal fresh fruit*

DELUXE BRUNCH STATION

\$20.95 per guest

*Scrambled eggs, bacon, sausage, and potatoes,
served with assorted pastries and seasonal fresh fruit;
also includes house salad, artisan bread, and assorted mini desserts*

DELUXE BRUNCH ADD-ON:

Belgian Waffle Bar

+\$6 per guest

Add a **juice station** to any Breakfast Station for an **\$2 per guest**

LaNavona.com
(614) 532-5711

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Lunch Stations

Deli Sandwiches

\$13.45 per guest

Choice of two sandwiches, served with potato chips and your choice of pasta salad **-OR-** fresh fruit salad

THE CLUB

Ham, turkey, maple bacon, cheddar, lettuce, tomato, onion and mayo on ciabatta bread

THE ROASTY TOASTY

Herb-rubbed roast beef, cheddar, lettuce, onion and horseradish-mayo on marble rye

CHIPOTLE TURKEY

Turkey, provolone, lettuce, tomato, onion and chipotle-mayo on ciabatta bread

CHICKEN SALAD

Blend of chicken, mayo, onion, celery and almonds, with lettuce and tomato on a freshly baked croissant

HUMMUS & VEGGIE WRAP ü

Portabella mushrooms, zucchini, roasted red peppers, mozzarella and red-pepper hummus in a tortilla wrap

Soup & Sandwich Package

\$16.25 per guest

Choice of two soups (selections vary) and two deli sandwiches (see above), served with potato chips

Soup & Salad Package

\$16.25 per guest

Choice of two soups (selections vary), plus mixed greens with the following toppings on the side: diced grilled chicken, shredded cheese, bacon, cucumbers, peppers, onions, carrots, croutons, and ranch and vinaigrette dressings; also includes artisan bread

Add **unlimited soft drinks** to any Lunch Station for **\$2 per guest**

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Hors D'oeuvre Selections

\$3.95 per selection, per guest ***

BACON-WRAPPED BRISKET

Smoked brisket skewers wrapped in bacon, topped with peach jam and a jalapeño slice

PARMESAN CHICKEN BITES

Boneless chicken tenders delicately breaded and oven roasted, served with garlic aioli on the side

CHORIZO EMPANADAS

Flaky shells made with puff pastry dough, filled with spicy chorizo and fontina cheese

COCKTAIL MEATBALLS

Perfectly balanced blend of beef and pork, served with marinara sauce

RISOTTO STUFFED MUSHROOMS ü

Mushroom caps delicately filled with spinach risotto and lightly dusted with romano cheese

BACON-WRAPPED WATER CHESTNUTS ð

Served on skewers and lightly glazed with honey & cracked-pepper sauce

MINI CHEESEBURGERS

Handmade all-beef patties on mini brioche buns with thinly sliced red onions and dill pickle slices

MINI REUBENS

Traditional reubens with corned beef, sauerkraut, Russian dressing & Swiss on grilled rye bread

SPINACH AND ARTICHOKE FONDUE ü

Warm, creamy dip with spinach, tender artichokes and melted cheeses, served with corn tortilla chips

BUFFALO CHICKEN FONDUE

Warm and decadent blend of cheeses, hot sauce and pulled chicken, served with corn tortilla chips

SALMON BLINI

Savory pancake topped with pan-seared flaked salmon, roasted corn, bourbon-maple cream and fresh chives

LOADED POTATO CUPS ð

Petite redskins stuffed with sharp cheddar, crispy bacon, fresh scallions and sour cream, sprinkled with sea salt

SHRIMP SHOOTERS ð

Served with a lemon wedge & vodka cocktail sauce

CHICKEN SALAD PHYLLO CUPS

House-made chicken salad with red onion, celery and almonds, served in petite phyllo-dough cups

SCOOPS OF FRUIT ü ð if kabobs

Fresh seasonal fruit anchored in creme anglaise served in a sweet waffle cone

SOUP AND SANDWICH SHOOTERS ü

Grilled cheese triangles with smoked gouda and monterey jack served with hearty tomato basil soup

DOMESTIC CHEESE BOARD ü

Variety of domestic cheeses, with walnuts, cranberries and grapes, served with gourmet crackers

BRUSCHETTA DISPLAY o ü

Parmesan ciabatta with basil-marinated tomatoes

CHARCUTERIE

Selection of cured meats and artisanal cheeses with olives, red peppers, roasted garlic and seasoned flatbread

ASSORTED FLATBREADS (choose two)

- Fresh mozzarella, balsamic vinegar, tomato and basil ü
- Caramelized onions with bacon and gruyere
- Spicy sausage and fontina cheese
- Prosciutto, pear and olive oil

*** **Five** selections required, unless paired with another station/package

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Picnic Stations

Includes brioche buns, condiments, potato chips, and choice of **two** sides (below)

HAMBURGERS & BRATS

\$17.95 per guest

CHEESEBURGERS & PULLED PORK

\$18.95 per guest

Sides

Coleslaw, Baked Beans, Potato Salad, Fruit Salad, Mac & Cheese, Pasta Salad, or Mixed Green Salad with ranch and vinaigrette on the side

Gourmet Stations

POTATO STATION

\$10.95 per guest

Your choice of baked potatoes -OR- smashed potatoes, served with shredded cheese, bacon bits, scallions, sour cream, whipped butter, and salsa

TACO STATION

\$13.95 per guest

Soft tortillas with ground beef -OR- grilled chicken, served with guacamole, black beans, salsa, lettuce, shredded cheddar cheese, jalapenos, and sour cream

PASTA STATION

\$14.95 per guest

Penne and cheese tortellini, with your choice of meatballs -OR- sausage, served with alfredo sauce, marinara sauce, sautéed onions & peppers, mushrooms, tomatoes, and parmesan

SLIDER STATION

\$13.95 per guest

*Served with mini brioche buns, lettuce, tomato, and your choice of any **two** of the options below:*

Turkey Burgers ^ô

with Swiss and guacamole on the side

Black Bean Burgers ^{ü ô}

with provolone and chipotle mayo on the side

All-Beef Burgers ^ô

with smoked gouda and garlic aioli on the side

Mini Crab Cakes

with Thai slaw and remoulade on the side

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Bar Packages

Unlimited Open Bar

*Priced per guest; all guests (21+) must be included.
Includes bartender & unlimited service for **2.75 hours**
(bar will close 15 minutes prior to the end of event)*

**Sodas, Domestic & Imported Beer,
House Wine**
\$14 per person

**Sodas, Domestic & Imported Beer,
House Wine, Call Cocktails**
\$19 per person

Host Bar

*Priced per drink; tab to be paid at conclusion of event.
Includes bartender (if **\$400 drink minimum** is met).*

Sodas \$2.50 (free refills)
Domestic Beer \$4
Imported Beer \$5
House Wine \$6
Call Cocktails \$7

Drink Tickets

*Tickets ordered in advance (La Navona to provide).
Can switch to a Cash Bar at no charge once tickets are
redeemed. Unused drink tickets cannot be returned.*

**Sodas, Domestic & Imported Beer,
House Wine**
\$5 per ticket

**Sodas, Domestic & Imported Beer,
House Wine, Call Cocktails**
\$7 per ticket

Cash Bar

*Priced per drink; bar accepts cash or credit cards.
Also requires a **\$150 set-up fee** per bartender.*

Sodas \$2.50 (free refills)
Domestic Beer \$4
Imported Beer \$5
House Wine \$6
Call Cocktails \$7

Desserts

\$3.95 per guest

Includes your choice of **one** of the following dessert options:

Petit Four Display

An assortment of bite-size desserts

Cupcakes, Cookies & Brownie Bites

Choose one mini cupcake flavor & two cookie flavors;
also includes brownie bites with peanut butter frosting

Gourmet Coffee Station -or- Hot Chocolate Station

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Package Requirements

NOTE: All “Build-Your-Own” menus also require purchase of the following:

- Venue Rental (for a three-hour event) \$250.00 flat rate
also includes one hour for set-up, if needed
- Linen & Napkin Rental (up to 10 per table): \$12.00 per table
choice of matte or satin, in 100+ color choices

Additionally, any of the following can be added to a Build-Your-Own Package:

- Venue Rental (*for each hour above the initial three*) \$250.00 per hour
- Linen Rental (*specialty tables: gifts, registration, etc.*) \$12.00 per table
- Cash Bar (*accepts cash -or- credit cards*) \$150.00 per bartender
- Coffee Station \$1.25 per guest
- Unlimited Soft Drinks \$2.00 per guest
- Podium & Wireless Microphone \$50 flat rate
- Screens & Projectors \$50 flat rate
client must provide laptop with an **HDMI output**

Our professional event coordinators will help you select the menu or package that best suits your needs, and we would be happy to put together a custom proposal.

Our Build-Your-Own Packages include a dedicated service team, all set up and tear down, all tables and chairs, all china and flatware, and pre-set water for each guest.

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