

La Navona

LIFE'S OCCASIONS, ELEVATED.

La Navona's **All-Inclusive Packages** *include* the following amenities at no additional charge:

- Venue rental for up to 3 hours *(+\$250 each additional hour)*
- All chairs, tables, china, flatware & glassware
- Linen tablecloths & napkins
- Coffee station & pre-set water for each guest
- State-of-the-art A/V *(screens, projectors, microphones, WiFi)*
- Ample, on-site complimentary parking
- Full-Service staff, floor plan set up & tear down

You can also *customize your package* by adding centerpieces, desserts, drink tickets & more

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

 Vegan  Vegetarian  Gluten-Free

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Price *includes* venue rental for **3 hours** (+\$250 each additional hour) Prices subject to tax & 20% service charge. **Food & beverage minimums apply.**

Consuming raw or undercooked proteins may increase your risk of foodborne illness. Our kitchen uses nuts, soy, milk, eggs and wheat.

We practice serious caution with regard to cross-contamination but cannot guarantee a completely allergen-free environment.

Hors D'oeuvres Buffet

\$39.95 per guest

Includes any **five** hors d'oeuvre selections;
for each additional hors d'oeuvre, please add \$5.95 per person, per item

BACON-WRAPPED BRISKET ^{GF}

Smoked Brisket Skewers wrapped in Bacon, topped with Peach Jam & a Jalapeño Slice

PARMESAN CHICKEN BITES

Parmesan crusted Boneless Chicken Bites served with House-Made Garlic Aioli

COCKTAIL MEATBALLS

Blend of Beef & Pork Meatballs served with Marinara

RISOTTO STUFFED MUSHROOMS ^V^{GF}

Mushroom Caps filled with Spinach Risotto & lightly dusted with Parmesan Cheese

POTSTICKERS

Crispy Dumplings filled with Pork Sausage, Cabbage & Scallions with a Sweet Thai Chili Sauce

SPINACH & ARTICHOKE DIP ^V^{GF}

Spinach, Artichokes & Melted Cheeses served with Crostini (not Gluten-Free)

BUFFALO CHICKEN DIP ^{GF}

Pulled Chicken, Hot Sauce & Melted Cheeses served with Crostini (not Gluten-Free)

BRUSCHETTA ^V

Crostini topped with Marinated Tomatoes, Diced Red Onion, Fresh Basil & Balsamic Drizzle

TWISTED FETA ^V

Crostini topped with a blend of Feta & Roasted Red Pepper

ASSORTED FLATBREADS (choose two)

•**Margherita**: Marinated Tomatoes, Basil, Fresh Mozzarella, Garlic-Infused EVOO & Balsamic Drizzle ^V

•**Bacon & Gruyere**: Crispy Bacon, blend of Gruyere & Swiss Cheeses, Caramelized Onions & EVOO

•**Sausage & Fontina**: Spicy Italian Sausage, blend of Fontina & Mozzarella Cheeses, Caramelized Onions

•**Prosciutto & Pear**: Shaved Prosciutto, Pears, Feta & Fig Balsamic Drizzle

PULLED PORK CROSTINI

House-made Crostini topped with Pulled Pork, Cabbage Slaw and Jalapeño Slice

LOADED POTATO CUPS ^{GF}

Petite Red Potatoes stuffed with your choice of the following flavors:

- Loaded Potato Skin
- Jalapeño Popper
- Broccoli and Cheddar

SOUP & SANDWICH SHOOTERS ^V

Grilled Cheese bites served with Tomato Basil Soup

SPRING ROLLS ^V

Mini Vegetable Spring Rolls served with a Sweet Thai Chili Sauce

SHRIMP COCKTAIL ^{GF}

Served with a Lemon wedge & Vodka Cocktail Sauce

CHARCUTERIE

Selection of Cured Meats, Artisanal Cheeses, Olives, Roasted Garlic, Red Peppers & Seasoned Flatbread

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Buffet-Style Meals

\$43.95 per guest

Includes two hors d'oeuvres, two entrées & two sides, plus bread & salad

Entrées

ASIAGO CHICKEN

Lightly breaded, topped with asiago cream sauce

CHICKEN MARSALA

With traditional marsala wine & mushroom sauce

ROSEMARY CHICKEN ^{GF} with no jus

Bone-in chicken breast marinated with herb oil, lemon juice, & rosemary, served with chicken jus

CILANTRO LIME CHICKEN ^{GF}

Grilled marinated chicken breast topped with pico de gallo

CHICKEN FLORENTINE

Chicken breast stuffed with spinach and artichokes, topped with cream sauce

MONTEREY RIBEYE

Boneless ribeye cuts sauteed with peppers, mushrooms, onions, topped with monterey jack cheese sauce

MONGOLIAN BEEF

Grilled & sliced marinated sirloin, with teriyaki glaze

BRAISED BEEF SHORT RIBS ^{GF}

Slow cooked until tender in rich demi au jus

CRANBERRY PORK LOIN

Stuffed with cranberry chutney, topped with apricot glaze

MANICOTTI or LASAGNA PRIMAVERA ^V

*Stuffed with spinach, ricotta, and primavera veggies, topped with a house-made rose sauce
(substitute for traditional beef and cheese upon request)*

SEARED SALMON ^{GF}

Served with either Hollandaise, Lemon-Dill Sauce, Tomato Caper Relish, Asian-Inspired Glaze or Blackened.

CARVED SELECTIONS (choose one):

-Top Round Roast

-Pineapple-Glazed Ham

-Roasted Turkey

-Prime Rib (+\$2 per person)

Sides

Garlic Smashed Potatoes ^{GF} ^V

Wild Rice Pilaf ^V

Gourmet Mac & Cheese ^V

Vegetable Orzo ^V

Penne with Alfredo or Marinara ^V

Quinoa with Mushrooms ^{GF} ^V

Brown Sugar Yams with Maple Syrup ^V

Roasted Seasoned Potatoes ^{GF} ^V

Lemon-Garlic Broccolini ^{GF} ^V

Honey Glazed Carrots ^{GF} ^V

Santa Fe Style Corn ^{GF} ^V

Green Beans with Bacon ^{GF}

Oven Roasted Brussels Sprouts ^{GF} ^V

Roasted Root Vegetables ^{GF} ^V

Sautéed Zucchini & Squash ^{GF} ^V

Broccoli & Cauliflower Medley ^{GF} ^V

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Family-Style Meals

\$45.95 per guest

Includes two hors d'oeuvres, two entrées & two sides, plus bread & salad

Entrées

ASIAGO CHICKEN

Lightly breaded, topped with asiago cream sauce

CHICKEN MARSALA

With traditional Marsala wine & mushroom sauce

ROSEMARY CHICKEN ^{GF} with no jus

Airline chicken breast marinated with olive oil, lemon juice & rosemary, served with chicken jus

CILANTRO LIME CHICKEN ^{GF}

Grilled marinated chicken breast topped with pico de gallo

CHICKEN FLORENTINE

Pan-seared chicken breast stuffed with spinach and artichokes, topped with cream sauce

MONTEREY RIBEYE

Boneless ribeye cuts sauteed with peppers, mushrooms, onions, topped with monterey jack cheese sauce

BRAISED BEEF SHORT RIBS ^{GF}

Slow cooked until tender in rich demi au jus

CRANBERRY PORK LOIN

Pork loin stuffed with cranberry chutney, topped with apricot glaze

MANICOTTI PRIMAVERA ^V

*Stuffed with spinach, ricotta, and primavera veggies, topped with a house-made rose sauce
(substitute for traditional beef and cheese upon request)*

SEARED SALMON ^{GF}

Served with either Hollandaise, Lemon-Dill Sauce, Tomato Caper Relish, Asian-Inspired Glaze or Blackened.

PASTA PRIMAVERA ^V

Penne tossed with primavera vegetables and pesto

MONGOLIAN BEEF

Grilled marinated sirloin topped with teriyaki glaze

Sides

Garlic Smashed Potatoes ^{GF} ^V

Wild Rice Pilaf ^V

Gourmet Mac & Cheese ^V

Vegetable Orzo ^V

Penne with Alfredo or Marinara ^V

Quinoa with Mushrooms ^{GF} ^V

Brown Sugar Yams with Maple Syrup ^V

Roasted Seasoned Potatoes ^{GF} ^V

Lemon-Garlic Broccolini ^{GF} ^V

Honey Glazed Carrots ^{GF} ^V

Santa Fe Style Corn ^{GF} ^V

Green Beans with Bacon ^{GF}

Oven Roasted Brussels Sprouts ^{GF} ^V

Roasted Root Vegetables ^{GF} ^V

Sautéed Zucchini & Squash ^{GF} ^V

Broccoli & Cauliflower Medley ^{GF} ^V

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Individually Plated Meals

\$47.95 per guest

Choose any **two** entrées from the selections below **OR** from the Buffet Reception menu; includes individually plated salad & bread, plus **two** hors d'oeuvres

Entrées

SURF & TURF ^{GF} *with shrimp*

*Filet mignon prepared medium, with house-made demi-glace and choice of grilled shrimp **OR** crab cake with remoulade, served with garlic mashed potatoes and green beans with bacon*

SEARED SALMON ^{GF}

Seared Salmon (choice of style shown in "Buffet Receptions"), served with wild rice pilaf and sautéed zucchini & squash

ROASTED CHICKEN ^{GF}

Herb marinated airline breast, served with garlic mashed potatoes and green beans with bacon

PANCETTA WRAPPED ROASTED PORKLOIN

Topped with a cranberry-apple reduction and served with a side of garlic mashed potatoes and asparagus

OVEN-ROASTED BARRAMUNDI ^{GF}

Succulent freshwater fish with mild buttery flavor, served with tomato caper relish, wild rice pilaf, and sautéed zucchini & squash

NEW YORK STRIP

Prepared medium, drizzled with a red wine reduction sauce, served with garlic mashed potatoes and green beans with bacon

EGGPLANT PARMESAN ^V

Thinly sliced eggplant, lightly breaded & fried, layered with marinara, mozzarella, parmesan, and served with a side of penne alfredo

BALSAMIC GLAZED CHICKEN

Grilled chicken breast with balsamic glaze, topped with bruschetta tomatoes, and served with garlic mashed potatoes and green beans with bacon

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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 Liquor
\$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 \$7
Call Cocktails \$10

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
\$7 per ticket

Sodas, Domestic & Imported Beer,
House Wine, Call Liquor
\$10 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 \$7
Call Cocktails \$10

Desserts

\$4.95 per guest

Includes your choice of one of the following dessert options:

Petit Four Display

An assortment of bite-size desserts

Cheesecake & Brownie Bites

A selection of mini cheesecakes and brownie bites

Gourmet Coffee Station -or- Hot Chocolate Station

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