# LECTOR LIFE'S OCCASIONS, ELEVATED.

## La Navona offers **A La Carte Event Packages** to create a completely customized event experience!

- Includes pre-set waters or water station
- Includes chairs, tables, china, flatware & glassware
- Customized Chef menus
- Venue offers ample, on-site complimentary parking
- Service staff, set up & tear down are included
- Package requirements outlined on next page

LaNavona.com (614) 532-5711



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,

# Package Requirements

#### All 'A La Carte' Packages require purchase of the following:

-Venue Rental (for a three-hour event) also includes one hour for set-up, if needed \$500.00 flat rate

-Linen & Napkin Rental (up to 10 per table): choice of matte or satin, in 100+ color choices

\$25.00 per table

#### Additionally, any of the following can be added to an 'A La Carte' Package:

-Venue Rental (for each hour above the initial three)

-Linen Rental (specialty tables: gifts, registration, etc.)

-Cash Bar (cash & credit card payments accepted)

-Coffee Station

-Unlimited Soft Drinks, Lemonade & Tea

-Podium & Wireless Microphone

-Screens & Projectors client must provide laptop with an <u>HDMI output</u> \$250.00 per hour

\$15.00 per table

\$200.00 per bartender

\$2.00 per guest

\$3.00 per guest

\$50.00 flat rate

\$250.00 flat rate

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.



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# Breakfast Stations

All Breakfast Stations include a Coffee Station

#### CONTINENTAL BREAKFAST ü

\$15.75 per guest Assorted Muffins & Danish Pastries with Bagels, Cream Cheese & Seasonal Fresh Fruit

#### YOGURT PARFAIT STATION ΰ

\$12.25 per guest Yogurt, Sliced Almonds, Granola & Mixed Berries

#### **BREAKFAST SANDWICHES**

\$19.75 per guest English Muffin with Egg, White Cheddar, choice of Bacon or Sausage served with Potatoes & Seasonal Fresh Fruit

#### BREAKFAST BURRITOS

\$21.75 per guest Wrap with Egg, Pepper Jack, Peppers, Onions, Chorizo with Salsa & Sour Cream served with Potatoes & Seasonal Fresh Fruit

#### STANDARD BREAKFAST SAMPLER

\$22.50 per guest Scrambled Eggs, Bacon, Sausage, Potatoes, Assorted Pastries & Seasonal Fresh Fruit

#### DELUXE BRUNCH STATION

\$28.95 per guest Scrambled Eggs, Bacon, Sausage, Potatoes, Assorted Pastries & Seasonal Fresh Fruit Includes Sugar Waffle Bar with Whipped Cream, Syrup, Whipped Butter & Fresh Strawberry Topping

#### DELUXE BRUNCH BENEDICT ADD-ON:

Add Eggs Benedict to Deluxe Brunch offering +\$5.95 per guest

Add a Juice Station to any Breakfast Station for an \$3.00 per guest



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# Lunch Stations

### Deli Sandwiches

\$18.95 per guest

Choose two Sandwiches, served with your choice of Pasta Salad -OR- Garden salad, Potato Chips & a Cookie

#### THE CLUB

Ham, Turkey, Bacon, Cheddar, Lettuce, Tomato, Onion & Mayo on Ciabatta Bread

ROAST BEEF Thin Sliced Roast Beef, Cheddar, Lettuce, Onion, and Horseradish Mayo on Ciabatta Bread

CHIPOTLE TURKEY Turkey, Provolone, Lettuce, Tomato, Onion and Chipotle Mayo on Ciabatta Bread

#### CHICKEN SALAD

Chicken, Mayo, Onion, Celery & Almonds with Lettuce & Tomato on a Freshly Baked Croissant

#### HUMMUS & VEGGIE WRAP 🍠

Portabella, Zucchini, Roasted Red Peppers, Arcadian Lettuce, Mozzarella & Hummus in a Tortilla Wrap

### Soup & Sandwich Package

\$21.95 per guest Choice of New England Clam Chowder, Tomato Bisque 🗊 🗖 , or Cream of Mushroom Soup 🗊 🗖 & two Deli Sandwiches (see above), served with Potato Chips & a Cookie

### Soup & Salad Package

\$21.95 per guest

Choice of New England Clam Chowder, Tomato Bisque 🗊 🗖 , or Cream of Mushroom Soup 🗊 🗖 & mixed greens with the following toppings on the side: Diced Grilled Chicken, Shredded Cheese, Bacon, Cucumbers, Peppers, Onions, Carrots & Croutons served with Artisan Bread, Ranch & Vinaigrette Dressings

Add Unlimited Soft Drinks to any Lunch Station for \$3.00 per guest



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# Hors D'oeuvre Selections

\$5.95 per selection, per guest \*\*\*

#### STACKED BRISKET SKEWERS @

Skewered stacks of thick-cut, Smoked Brisket and 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 in Marinara or Barbeque sauce

#### RISOTTO STUFFED MUSHROOMS AG

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 🔊 🐨

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

#### BUFFALO CHICKEN DIP @

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

#### BRUSCHETTA 🖊

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

#### TWISTED FETA 🗖

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 •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 G

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

- Loaded Potato Skin
- Jalapeño Popper
- Broccoli and Cheddar

#### SOUP & SANDWICH SHOOTERS #

Grilled Cheese bites served with Tomato Basil Soup

#### SPRING ROLLS 🗖

Mini Vegetable Spring Rolls served with a Sweet Thai Chili Sauce

#### SHRIMP COCKTAIL GP

Served with a Lemon wedge & Vodka Cocktail Sauce

#### CHARCUTERIE

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

\*\*\* 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

#### CHEESEBURGERS & PULLED PORK

\$21.95 per guest

\$22.95 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**

\$27.95 per guest

#### TACO STATION

<u>*Choose two proteins: carnitas, ground beef OR grilled chicken*</u> Served with soft tortillas, guacamole, black or pinto beans, lettuce, cabbage slaw, shredded cheese, picante & verde salsas

#### STIR FRY STATION

Choose your base: white OR fried rice Choose two proteins: chicken, beef OR pork Served with sauteed vegetables and a variety of sauces

#### PASTA STATION

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

#### SLIDER STATION

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

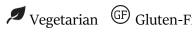
**Turkey Burgers** g with Swiss and guacamole on the side

Black Bean Burgers ü ĝ with provolone and chipotle mayo on the side

All-Beef Burgers g 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; <u>all</u> 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

### <u>Host Bar</u>

Priced per drink; tab to be paid at conclusion of event.

Sodas, Lemonade & Tea \$3 (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 Cocktails \$9 per ticket

### <u>Cash Bar</u>

Priced per drink; bar accepts cash or credit cards.

Sodas, Lemonade & Tea \$3 (free refills) Domestic Beer \$4 Imported Beer \$5 House Wine \$7 Call Cocktails \$10

# Desserts

\$5.95 per guest

Includes your choice of <u>one</u> of the following dessert options:

Petit Four Display An assortment of bite-size desserts

#### Cookies & Brownie Bites Choose two cookie flavors;

includes a variety of brownie bite flavors

Gourmet Coffee Station -or- Hot Chocolate Station

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