La Navona

Essential Reception

$89.95 per guest

Choice of One Station • Salad Station • Three Hors d'Oeuvres

TACO STATION

Choose Two: Carnitas • Ground Beef • Grilled Chicken Soft Tortillas • Guacamole • Black or Pinto Beans • Lettuce • Slaw • Cheese • Picante & Verde Salsa

STIR FRY STATION

Choose Rice: White or Fried • Choose Two: Chicken • Beef • Pork Sautéed Vegetables • Assorted Sauces

PASTA STATION

Penne • Cheese Tortellini • Choose One: Meatballs or Italian Sausage Alfredo • Marinara • Peppers & Onions • Mushrooms • Tomatoes • Olives • Parmesan

SLIDER STATION | CHOOSE TWO

Turkey: Swiss, Guacamole • Beef: Smoked Gouda, Garlic Aioli • Black Bean: Provolone, Chipotle Mayo • Crab Cake: Thai Slaw, Remoulade

Buns • Lettuce • Tomato

La Navona

Classic & Premier Receptions

Classic Reception

Buffet Style • Two Entrées • Two Sides • Bread & Salad
• Two Displayed Hors d'Oeuvres

$99.95 per guest

Premier Reception

Tableside Dining• Two Entrées • Two Sides • Bread & Salad
• Three Passed Hors d'Oeuvres

$114.95 per guest

ENTRÉES | CHOOSE TWO

Asiago Chicken
Lightly breaded, topped with Asiago cream sauce

Chicken Marsala
With traditional Marsala wine & mushroom sauce

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

Cilantro Lime Chicken
Grilled chicken breast topped with fresh pico de gallo

Chicken Parmesan
Lightly breaded chicken breast topped with marinara sauce & Italian cheeses

Blackened Ribeye
Angus rib-eye seasoned with blackening spices, topped with caramelized onions & garlic

Seared Salmon
Blackened or plain salmon fillet, served with your choice of lemon-dill, tartar, caper, or Asian glaze sauce

Braised Beef Short Ribs
Slow-cooked beef short ribs served with demi-glace jus

Roasted Pork Loin
Roasted pork loin finished with apple brandy Calvados sauce

Lasagna Primavera
Layers of spinach, ricotta, & seasonal vegetables in a creamy primavera sauce

Carved Selection
Choose from roasted turkey breast, pineapple-glazed ham, or slow-roasted prime rib beef **(+$4 per guest)**

SIDES | CHOOSE TWO

Garlic Smashed Potatoes • Wild Rice Pilaf • Gourmet Mac & Cheese • Vegetable Orzo • Penne Alfredo or Marinara • Roasted Seasoned Potatoes • Brown Sugar Yams • Baked Potato • Roasted Seasonal Vegetables • Honey-Glazed Carrots • Santa Fe Corn • Green Beans with Bacon • Roasted Brussels Sprouts • Asparagus Medley • Sautéed Zucchini & Squash • Sautéed Broccoli

La Navona

Elite Reception

$129.95 per guest

Plated Dining • Choice of Two Entrées • Two Sides •
Individually Plated Salad & Bread • Three Passed Hors d'Oeuvres

ENTRÉES | CHOOSE TWO

Surf & Turf
Filet Mignon prepared medium with house-made demi-glace, paired with Grilled Shrimp or Crab Cake with Remoulade

Salmon
Pan-seared salmon with your choice of Lemon-Dill Sauce, Tomato-Caper Relish or Asian-Inspired Glaze

Eggplant Parmesan
Lightly breaded eggplant layered with house-made marinara, mozzarella & parmesan

Balsamic-Glazed Chicken:
Grilled chicken breast
finished with balsamic glaze
& fresh bruschetta tomatoes

Roasted Chicken
Herb-marinated airline chicken breast, roasted until tender

SIDES | CHOOSE TWO

Garlic Smashed Potatoes • Wild Rice Pilaf • Gourmet Mac & Cheese • Vegetable Orzo • Penne Alfredo or Marinara • Roasted Seasoned Potatoes • Brown Sugar Yams • Baked Potato • Roasted Seasonal Vegetables • Honey-Glazed Carrots • Santa Fe Corn • Green Beans with Bacon • Roasted Brussels Sprouts • Asparagus Medley • Sautéed Zucchini & Squash • Sautéed Broccoli

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Hors D'oeuvre Selections

As indicated in package
Additional selection **$6.95 per guest**

Parmesan Chicken Bites
Parmesan-crusted boneless chicken bites served with house-made garlic aioli

Cocktail Meatballs
Beef & pork meatballs served with your choice of marinara or barbecue sauce

Risotto-Stuffed Mushrooms
Mushroom caps filled with spinach risotto and finished with parmesan

Potstickers
Crispy pork, cabbage & scallion dumplings served with sweet Thai chili sauce

Spinach & Artichoke Dip
Spinach, artichokes & melted cheeses served with crostini

Buffalo Chicken Dip
Pulled chicken, hot sauce & melted cheeses served with crostini

Bruschetta
Crostini topped with marinated tomatoes, red onion, fresh basil & balsamic drizzle

Twisted Feta
Crostini topped with a blend of feta & roasted red pepper

Loaded Potato Cups
Petite red potatoes with your choice of Loaded Potato Skin, Jalapeño Popper or Broccoli & Cheddar

Soup & Sandwich Shooters
Grilled cheese bites served with tomato basil soup

Spring Rolls
Mini vegetable spring rolls served with sweet Thai chili sauce

Shrimp Cocktail
Chilled shrimp served with lemon & vodka cocktail sauce

Charcuterie
Cured meats, artisanal cheeses, olives, roasted garlic, red peppers & seasoned flatbread

ASSORTED FLATBREADS | CHOOSE TWO

Margherita
Marinated tomatoes, fresh basil, mozzarella, garlic infused EVOO & balsamic drizzle

Bacon & Gruyère
Crisp bacon, Gruyère & Swiss cheeses, caramelized onions & EVOO

Sausage & Fontina
Spicy Italian sausage, Fontina & mozzarella cheeses & caramelized onions

Prosciutto & Pear
Shaved prosciutto, pear, feta & fig balsamic drizzle

Beverage Options

Bartender service is included with Open Bar packages.
A $200 bartender fee applies to Host Bar & Cash Bar service.

Open Bar

Priced per guest
All guests age 21+ must be included

Includes bartender & unlimited beverage service throughout your event

4.75 hour package

Bar service ends 15 minutes prior to the conclusion of the event

Domestic & Imported Beer • House Wine • Sodas • Lemonade • Tea

Beer and Wine $24.95 per guest
+$6.50 per person each additional hour

Call Cocktails $29.95 per guest
+$8.00 per person each additional hour

Premium Cocktails $34.95 per guest
+ $9.50 per person each additional hour

Host Bar

Beverages are priced per drink and added to the host's tab, payable at the end of the event.

Domestic & Imported Beer $6 • House Wine $8 • Call Cocktails $12 • Premium Cocktails $14 • Sodas, Lemonade & Tea $3 (unlimited refills)

Cash Bar

Beverages are priced per drink. Cash and credit cards accepted.

La Navona

Sweets And Treats

$7.50 per guest | Minimum 20 guests.

Coffee Bar

Freshly brewed coffee with premium creamers, sweeteners & specialty toppings. A welcoming addition to brunches, showers or an after-dinner treat.

Hot Chocolate Bar

Rich hot chocolate with an assortment of decadent toppings & finishing touches. A cozy favorite for winter celebrations, holidays or late-night sipping.

Lemonade Bar

Handcrafted lemonade with fresh fruit, herbs & specialty flavors. A refreshing, colorful addition to showers, brunches & warm-weather celebrations.

MAKE IT SPIRITED | +$5 per guest

Add a featured pairing to any Specialty Sips bar.

Coffee Bar • Baileys or Kahlua

Hot Chocolate Bar • Baileys or Peppermint Schnapps

Lemonade Bar • Champagne/Sparkling Wine

Petit Four Display

Assortment of bite-sized desserts

Cookies & Brownies

Choice of two cookie flavors accompanied by brownie bites

La Navona

Brunch and Lunch Options

Prestigio and Lusso Packages

Deluxe Brunch

Scrambled Eggs, Bacon, Sausage, Potatoes, Assorted Pastries & Seasonal Fresh Fruit. Includes Sugar Waffle Bar with Whipped Cream, Syrup, Whipped Butter & Fresh Strawberry Topping

Chicken Wings

Buffalo * Hot Honey BBQ * Caribbean Jerk
Ranch or Blue Cheese
Choice of: Sweet Potato Fries or Crinkle Cut Fries
Carrots & Celery

Assorted Flatbread/Choose Two

Margherita
Marinated tomatoes, fresh basil, mozzarella, garlic infused EVOO & balsamic drizzle

Bacon & Gruyère
Crisp bacon, Gruyère & Swiss cheeses, caramelized onions & EVOO

Sausage & Fontina
Spicy Italian sausage, Fontina & mozzarella cheeses & caramelized onions

Prosciutto & Pear
Shaved prosciutto, pear, feta & fig balsamic drizzle

Sliders/Choose Two

Turkey: Swiss, Guacamole • Beef: Smoked Gouda, Garlic Aioli • Black Bean: Provolone, Chipotle Mayo • Crab Cake: Thai Slaw, Remoulade

Buns • Lettuce • Tomato