

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



# Hors D'oeuvres Buffet

### \$39.95 per guest

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

#### 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 AG

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 @

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 @

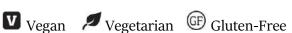
Served with a Lemon wedge & Vodka Cocktail Sauce

#### **CHARCUTERIE**

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









# 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 @

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

#### CILANTRO LIME CHICKEN @

Grilled marinated chicken breast topped with pico de gallo

#### **CHICKEN PARMESAN**

Lightly breaded, topped with house-made marinara & Italian cheese blend

#### BLACKENED RIBEYE @

Angus beef served on caramelized onions & garlic

#### BONE-IN CHARSIU @

Korean Barbeque inspired Pork Ribs, topped with green onions & sriracha drizzle

#### BRAISED BEEF SHORT RIBS @

Slow cooked until tender in rich demi au jus

#### ROASTED PORK LOIN @

Served with caramelized apple Brandy Calvados sauce

#### LASAGNA PRIMAVERA 🥒

Stuffed with spinach, ricotta, & primavera veggies, topped with a house-made cream sauce (substitute for traditional Bolognese upon request)

#### SEARED SALMON @

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

#### **CARVED SELECTIONS** (choose <u>one</u>):

- Roasted Turkey
- Pineapple-Glazed Ham
- Prime Rib (+\$3 per person)

# Sides

Garlic Smashed Potatoes @P 💋

Wild Rice Pilaf 🎜

Gourmet Mac & Cheese 🎜

Vegetable Orzo 🎜

Penne with Alfredo or Marinara 🍠

Roasted Seasoned Potatoes @#

Brown Sugar Yams 🖊 🔽

Baked Potato 🕮 🖊 💟

Roasted Seasonal Vegetables 📵 🗷 🔽

Honey Glazed Carrots @ 🔊

Santa Fe Style Corn 🕞 🗷 🔽

Green Beans with Bacon GP

Oven Roasted Brussels Sprouts @ 🗗 🔽

Asparagus Medley 📵 🗷 🔽

Sautéed Zucchini & Squash @ 🗗 🔽

Sautéed Broccoli 🖫 🖊 🔽









# 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 @

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

#### CILANTRO LIME CHICKEN @

Grilled marinated chicken breast topped with pico de gallo

#### CHICKEN PARMESAN

Lightly breaded, topped with house-made marinara & Italian cheese blend

#### BLACKENED RIBEYE @

Angus beef served on caramelized onions & garlic

#### **BONE-IN CHARSIU** @

Korean Barbeque inspired Pork Ribs, topped with green onions & sriracha drizzle

#### BRAISED BEEF SHORT RIBS @

Slow cooked until tender in rich demi au jus

#### ROASTED PORK LOIN @

Served with caramelized apple Brandy Calvados sauce

#### LASAGNA PRIMAVERA 🥒

Stuffed with spinach, ricotta, & primavera veggies, topped with a house-made cream sauce (substitute for traditional Bolognese upon request)

#### SEARED SALMON @

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

#### **CARVED SELECTIONS** (choose one):

- Roasted Turkey
- Pineapple-Glazed Ham
- Prime Rib (+\$3 per person)

# Sides

Garlic Smashed Potatoes 🕮 🖊

Wild Rice Pilaf 🍠

Gourmet Mac & Cheese 🍠

Vegetable Orzo 🍠

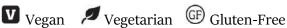
Penne with Alfredo or Marinara

Roasted Seasoned Potatoes @P #

Brown Sugar Yams 🎜 🔽

Baked Potato 🕮 🖊 🔽





Roasted Seasonal Vegetables 📵 🗷 🔽 Honey Glazed Carrots @P

Santa Fe Style Corn 🕞 🗷 🔽

Green Beans with Bacon GP

Oven Roasted Brussels Sprouts @ 🗗 🔽

Asparagus Medley 📵 🗷 🔽

Sautéed Zucchini & Squash @ 🗗 🔽

Sautéed Broccoli 🕮 🖊 🔽



# Individually Plated Meals

\$49.95 per guest

Choose any two entrées from the selections below

OR

from the Buffet Reception menu, along with two side items; includes individually plated salad & bread, plus three hors d'oeuvres

# Entrées

SURF & TURF @ with shrimp

Filet mignon prepared medium, with house-made demi-glace and choice of grilled shrimp **OR** crab cake with remoulade

SEARED SALMON @

Seared Salmon (choice of style shown in "Buffet Receptions"),

ROASTED CHICKEN @

Herb marinated airline chicken breast

PANCETTA WRAPPED ROASTED PORKLOIN

Topped with a cranberry-apple reduction

TUNA AU POIVRE @

Tuna steak crusted with coarsely ground black peppercorns, topped with a sauce made from Cognac & heavy cream

BLACKENED RIBEYE @

Angus beef topped with caramelized onions & garlic

EGGPLANT PARMESAN 🎜

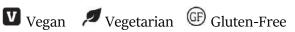
Thinly sliced eggplant, lightly breaded & fried, layered with marinara, Mozzarella & parmesan

BALSAMIC GLAZED CHICKEN

Grilled chicken breast with balsamic glaze, topped with bruschetta tomatoes









# Bar Packages

# <u>Unlimited Open Bar</u>

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 Liquor \$19 per person

### Host Bar

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 Liquor \$9 per ticket

## Cash Bar

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 **one** of the following dessert options:

### Petit Four Display

An assortment of bite-size desserts

#### Cookies & Brownie Bites

Choose two cookie flavors; includes variety of brownie flavors

Gourmet Coffee Station -or- Hot Chocolate Station

