

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

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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, add \$5.95 per person, per item

STACKED BRISKET SKEWERS ^{GF}

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 ^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

^V Vegan ^V Vegetarian ^{GF} Gluten-Free

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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}

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 PARMESAN

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

BLACKENED RIBEYE ^{GF}

Angus beef served on caramelized onions & garlic

BONE-IN CHARSIU ^{GF}

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

BRAISED BEEF SHORT RIBS ^{GF}

Slow cooked until tender in rich demi au jus

ROASTED PORK LOIN ^{GF}

Served with caramelized apple Brandy Calvados sauce

LASAGNA PRIMAVERA ^V

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

SEARED SALMON ^{GF}

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 ^{GF} ^V

Wild Rice Pilaf ^V

Gourmet Mac & Cheese ^V

Vegetable Orzo ^V

Penne with Alfredo or Marinara ^V

Roasted Seasoned Potatoes ^{GF} ^V

Brown Sugar Yams ^V

Baked Potato ^{GF} ^V

Roasted Seasonal Vegetables ^{GF} ^V

Honey Glazed Carrots ^{GF} ^V

Santa Fe Style Corn ^{GF} ^V

Green Beans with Bacon ^{GF}

Oven Roasted Brussels Sprouts ^{GF} ^V

Asparagus Medley ^{GF} ^V

Sautéed Zucchini & Squash ^{GF} ^V

Sautéed Broccoli ^{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}

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 PARMESAN

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

BLACKENED RIBEYE ^{GF}

Angus beef served on caramelized onions & garlic

BONE-IN CHARSIU ^{GF}

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

BRAISED BEEF SHORT RIBS ^{GF}

Slow cooked until tender in rich demi au jus

ROASTED PORK LOIN ^{GF}

Served with caramelized apple Brandy Calvados sauce

LASAGNA PRIMAVERA ^V

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

SEARED SALMON ^{GF}

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 ^{GF} ^V

Wild Rice Pilaf ^V

Gourmet Mac & Cheese ^V

Vegetable Orzo ^V

Penne with Alfredo or Marinara ^V

Roasted Seasoned Potatoes ^{GF} ^V

Brown Sugar Yams ^V

Baked Potato ^{GF} ^V

Roasted Seasonal Vegetables ^{GF} ^V

Honey Glazed Carrots ^{GF} ^V

Santa Fe Style Corn ^{GF} ^V

Green Beans with Bacon ^{GF}

Oven Roasted Brussels Sprouts ^{GF} ^V

Asparagus Medley ^{GF} ^V

Sautéed Zucchini & Squash ^{GF} ^V

Sautéed Broccoli ^{GF} ^V

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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 ^{GF} with shrimp

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

SEARED SALMON ^{GF}

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

ROASTED CHICKEN ^{GF}

Herb marinated airline chicken breast

PANCETTA WRAPPED ROASTED PORKLOIN

Topped with a cranberry-apple reduction

TUNA AU POIVRE ^{GF}

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

BLACKENED RIBEYE ^{GF}

Angus beef topped with caramelized onions & garlic

EGGPLANT PARMESAN ^V

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

BALSAMIC GLAZED CHICKEN

Grilled chicken breast with balsamic glaze, topped with bruschetta tomatoes

V Vegan  Vegetarian ^{GF} Gluten-Free

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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.

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

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