

La Navona

LIFE'S OCCASIONS, ELEVATED.

We are a locally owned, family-run establishment.

We are made-from-scratch menus in a gourmet kitchen.

We are sophisticated service with leading industry standards.

We are a gorgeous venue in a charming creekside setting.

We are experienced event planners who cater to you.

We are life's occasions, elevated.

Welcome to La Navona.

BUILD-YOUR-OWN PACKAGE

154 N. Hamilton Road • Gahanna, Ohio • (614) 532-5711 • LaNavona.com

BREAKFAST STATIONS

CONTINENTAL BREAKFAST

\$10.75 per guest

*Assorted pastries (muffins, danishes, croissants)
with bagels, cream cheese and seasonal fresh fruit*

YOGURT PARFAIT

\$7.25 per guest

*Strawberry & vanilla yogurt, sliced almonds, granola
and chocolate chips, with strawberries, blueberries & raspberries*

BREAKFAST SANDWICHES

\$13.75 per guest

*Choice of bacon or sausage sandwiches with egg and cheddar,
served with potatoes and seasonal fresh fruit*

BREAKFAST BURRITOS

\$13.75 per guest

*Choice of bacon or sausage burritos with eggs, cheddar, peppers & onions,
served with potatoes and seasonal fresh fruit*

ALL-AMERICAN BREAKFAST SAMPLER

\$16.50 per guest

*Scrambled eggs, bacon and sausage, potatoes,
assorted pastries (muffins, danishes, croissants), and seasonal fresh fruit*

DELUXE BRUNCH STATION

\$20.95 per guest

*Scrambled eggs, sliced ham, bacon and sausage, potatoes,
assorted pastries (muffins, danishes, croissants), seasonal fresh fruit,
mixed green salad with ranch and vinaigrette, pasta salad, and assorted mini desserts*

Deluxe Brunch Additions:

*Omelet Station **or** Belgian Waffles*

\$5 per guest

Add a Juice Station to any Breakfast Station for an additional \$2 per guest

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LUNCH STATIONS

DELI SANDWICHES

\$13.45 per guest

Choice of two, served in individual boxes **or** buffet-style, with potato chips and your choice of pasta salad **or** fruit salad

THE ITALIAN PANINI

Ham, salami, mozzarella and banana peppers with herb seasoning on ciabatta bread

THE CLUB

Ham, turkey, maple bacon, cheddar, lettuce, tomato, onion and mayo on ciabatta bread

THE ROASTY TOASTY

Herb-rubbed roast beef, cheddar, lettuce, onion and horseradish-mayo on marble rye

CHIPOTLE TURKEY

Turkey, provolone, lettuce, tomato, onion and chipotle-mayo on ciabatta bread

CHICKEN SALAD

The perfect blend of chicken, mayo, onion, celery and almonds, with lettuce and tomato on a freshly baked croissant

HUMMUS & VEGGIE WRAP ^ü

Portabella mushrooms, zucchini, roasted red peppers, mozzarella and red-pepper hummus in a tortilla wrap

SOUP & SALAD PACKAGE

\$16.25 per guest

Choice of two soups plus mixed greens, which includes the following toppings: grilled chicken, shredded cheddar cheese, pepperoni, bacon, cucumbers, peppers, onions, banana peppers, carrots, croutons, and ranch and vinaigrette dressings, served with fresh baked dinner rolls and butter

SOUP & SANDWICH PACKAGE

\$16.25 per guest

Choice of two soups and two deli sandwiches (see above), served with potato chips and choice of pasta salad **or** fruit salad

Add soda or juice to any Lunch Station for an additional \$2 per guest

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A LA CARTE HORS D'OEUVRES

\$2.95 per selection, per guest *

COCKTAIL MEATBALLS

House-made perfectly balanced blend of beef and pork baked meatballs, served with marinara or barbecue sauce

SPINACH RISOTTO STUFFED MUSHROOMS ü

Mushroom caps delicately filled with rich, creamy risotto and lightly dusted with romano cheese

BACON WRAPPED WATER CHESTNUTS ğ

Lightly glazed with honey cracked pepper sauce

CHICKEN SALAD STUFFED PHYLLO CUPS

Perfect blend of chicken, mayo, onion, celery and almonds, served in petite phyllo cups

MINI CHEESEBURGERS

Handmade all-beef patties on mini brioche buns with thinly sliced red onions and dill pickle slices

SPINACH AND ARTICHOKE FONDUE ü

Warm, creamy dip with spinach, tender artichokes and melted cheeses, served with corn tortilla chips

BUFFALO CHICKEN DIP

Creamy and decadent, served with corn tortilla chips

CHICKEN DRUMMIES

Served with Asian, barbecue and buffalo sauces

LOADED POTATO CUPS ğ

Petite red skins stuffed with sharp cheddar, crispy bacon, fresh scallions and sour cream, sprinkled with sea salt

CRUDITE CUPS o ü ğ

Served with ranch, bleu cheese or roasted red pepper dip

MEDITERRANEAN PASTA SALAD

Penne with spinach, olives, tomatoes, onion, feta, extra virgin olive oil and a touch of red pepper flakes

VILLAGE SALAD

Cucumbers, onions, tomatoes, kalamata olives, pepperoncini, feta, and extra virgin olive oil

HOUSE-MADE HUMMUS ü

Served with grilled pita bread

MOZZARELLA STICKS ü

Served with marinara sauce

VEGETABLE SPRING ROLLS ü

Bite-size spring rolls served with sweet Thai chili sauce

CHICKEN SATAY

Grilled chicken skewers served with spicy peanut sauce

WARM MIXED OLIVES ü

Pan-seared whole olives dusted with red pepper flakes

SHRIMP SHOOTERS ğ

Two large Gulf shrimp with lemon and cocktail sauce

SCOOP OF FRUIT ü ğ if kabobs

Fresh fruit in creme anglaise served in a waffle cone

SOUP AND SANDWICH SHOOTERS ü

Lightly toasted grilled cheese triangles with smoked cheddar and monterey jack on brioche bread served with hearty tomato basil soup

LETTUCE WRAPS

Marinated Asian chicken or shrimp and vegetables in bibb lettuce with soy dipping sauce

TRADITIONAL DEVEILED EGGS ü ğ

In individual spoons, garnished with chive and paprika

DOMESTIC CHEESE BOARD ü

Gorgonzola, cheddar, Swiss, provolone, pepper jack, smoked gouda and muenster, garnished with walnuts, cranberries and grapes, served with gourmet crackers

BRUSCHETTA DISPLAY o ü

Parmesan crusted ciabatta & basil-marinated tomatoes

NOT YOUR AVERAGE DOG

Petite hot dog served in a soft bun with ketchup, sriracha ketchup, mustard and sweet relish

CHARCUTERIE

A selection of cured meats and artisanal cheeses with olives, red peppers and seasoned flatbread

ASSORTED FLATBREAD PIZZAS (choose one)

-Fresh mozzarella, balsamic vinegar, tomato and basil ü

-Caramelized onions with bacon and gruyere

-Spicy sausage and fontina cheese

-Prosciutto, pear and olive oil

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ENHANCED HORS D'OEUVRES

\$3.95 per selection, per guest *

ANTIPASTO

An assortment of marinated vegetables, smoked and cured meats, olives & gourmet cheeses

SALMON MEATBALLS

Fresh Atlantic salmon, hand-rolled and served with sweet Thai chili sauce

PAN-SEARED SMELT

Freshwater fish, lightly hand-battered with house seasoning and garnished with parmesan and lemon

SMOKED SALMON SKEWERS

Smoked salmon and mango skewer topped with tomato relish and served on petite spoons

CEVICHE

Red snapper, lime, spicy tomato and avocado ceviche served with tortilla crisps

SHRIMP & GRITS

Seasoned shrimp served over creamy cheddar grits

TUNA & CUCUMBER

Blackened tuna with cucumber and creamy herb spread, served on a crispy wonton

FISH TACOS

Tender seasoned cod, pico de gallo and lettuce served in a soft tortilla with spicy bistro sauce

* **Four** selections required, unless paired with another station/package

PICNIC STATIONS

Includes brioche buns, condiments, potato chips, and choice of **two** sides

HOT DOGS, HAMBURGERS & BRATS

\$18.95 per guest

CHEESEBURGER & PULLED PORK SLIDERS

\$15.45 per guest

Handmade all-beef patties and Carolina BBQ pulled pork

CHEESEBURGER, PULLED PORK & CHICKEN SLIDERS

\$21.95 per guest

Handmade all-beef patties, Carolina BBQ pulled pork and Carolina BBQ pulled chicken

SIDES

Choice of two: creamy coleslaw, baked beans, potato salad, fruit salad, gourmet mac & cheese, mixed green salad with ranch and vinaigrette, pasta salad, sautéed summer squash, quinoa with mushrooms, or roasted vegetable orzo salad

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GOURMET STATIONS

MARTINI MASHED POTATO STATION

\$9.45 per guest

Mashed potatoes, shredded cheddar cheese, bacon bits, scallions, sour cream, whipped butter and salsa, served in martini glass

BAKED POTATO STATION

\$11.45 per guest

Seasoned baked potatoes served with shredded cheddar cheese, bacon bits, scallions, sour cream, whipped butter and salsa, plus mixed green salad with ranch and vinaigrette

CHILI CHEESE STATION

\$10.95 per guest

Homestyle chili, shredded cheddar cheese and onions, served with cornbread

BURGER & CONEY STATION

\$12.25 per guest

Quarter-pound burgers & all-beef hot dogs, served with lettuce, tomato, onion, assorted cheeses, mustard, mayo, ketchup, coney sauce, and choice of two sides (see previous page, under "Picnic Stations")

TACO STATION

\$12.95 per guest

Soft tortillas with seasoned ground beef and grilled chicken, served with tortilla chips, lettuce, onions, tomatoes, salsa, shredded cheddar cheese, sour cream, jalapenos and taco sauce

CHEF-MANNED PASTA STATION

\$14.95 per guest (minimum of 25 guests)

Choice of two pastas (ziti, penne, linguini or cheese tortellini) and choice of meatballs or Italian sausage, served with diced chicken, alfredo sauce, marinara sauce, sautéed onions & peppers, mushrooms, tomatoes, olives, parmesan cheese and garlic bread

TAC & GUAC STATION

\$14.45 per guest

Choice of fish or chicken tacos, served with guacamole, black bean and mango salsa, lettuce, shredded cheddar cheese, sour cream and crispy corn tortilla chips

CARVER SANDWICH STATION

\$11.95 per guest (minimum of 25 guests)

Served with select bread and buns, toppings and sauces

Choice of one:

Honey Ham

Roasted Turkey Breast

Pork Tenderloin

Roast Beef

Prime Rib (additional 2 pp)

with hickory au jus and horseradish

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BAR PACKAGES

OPEN BAR

Priced per guest; includes bartender & unlimited service for up to 2.5 hours

Sodas, Domestic Beer, House Wine \$12

Sodas, Domestic & Imported Beer, House Wine, Call Liquor \$17

HOST BAR

Priced per drink; includes bartender (if \$400 bar minimum is met)

Sodas \$2.50

Domestic Beer \$4

Imported Beer \$5

House Wine \$6

Call Liquor \$7

CASH BAR

Priced per drink, plus \$150 set-up fee per bartender

Sodas \$2.50

Domestic Beer \$4

Imported Beer \$5

House Wine \$6

Call Liquor \$7

SWEET TREATS

\$3.95 per guest

Includes choice of **one** of the following options

PETIT FOUR DISPLAY

An assortment of bite-size desserts

COOKIES & MINI CUPCAKES

Includes one cupcake flavor, two cookie flavors, and brownie bites with peanut butter frosting

PIE OR CHEESECAKE STATION

Choice of two pie flavors, or two cheesecake flavors, or one of each

GOURMET COFFEE STATION OR GOURMET HOT CHOCOLATE STATION

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PACKAGE REQUIREMENTS

Build-Your-Own Packages require the purchase of the following:

- | | |
|--|-----------------------------------|
| -Room Rental (up to 3 hours) | \$250 flat rate |
| -Linen Rental (up to 10 guests per table): | \$10 per table (includes napkins) |

Additionally, any of the following can be added to a Build-Your-Own Package:

- | | |
|--|------------------|
| -Room Rental (for each additional hour above the initial 3) | \$250 per hour |
| -Linen Rental (specialty tables: gift table, cake table, etc.) | \$10 per table |
| -Coffee & Hot Tea Station | \$1.25 per guest |
| -Soft Drinks & Iced Tea Station | \$2.00 per guest |
| -Screen & Projector | \$50 flat rate |
| -Microphone | \$50 flat rate |
| -Use of Integrated Sound System | \$50 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.

Our Build-Your-Own Packages include a dedicated service team, all set up and tear down, all tables and chairs, all china and flatware, and pre-set water for each guest.

All prices subject to sales tax and a 20% service charge.

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