

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.

CORPORATE MEETING PACKAGES

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

VENUE INFORMATION

All of La Navona's Corporate Meeting Packages **include** the following amenities at no charge:

- Room rental from 8 a.m. to 5 p.m. (Monday through Friday)
- Standard A/V equipment (including screen, projector and WiFi)
- Breakfast, lunch, afternoon snack, and all-day beverage stations
- Pre-set waters for each guest, plus self-serve coffee & hot tea
- Dedicated service team with manager, banquet captain & servers
- All chairs and tables, linens and napkins, china and flatware
- Set up and tear down by La Navona's professional event staff

Please Note: All pricing is subject to Ohio sales tax and a **20% service charge**

STANDARD MEETINGS

\$49.95 per guest

Includes choice of **one** breakfast selection and **two** lunch selections, plus an afternoon snack

BREAKFAST

CONTINENTAL

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

YOGURT PARFAIT

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

DELI LUNCH

*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

AFTERNOON SNACK

Dessert station featuring assorted cookies and brownies

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o - Vegan
ü - Vegetarian
ĝ - Gluten-Free

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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.

DELUXE MEETINGS

\$53.95 per guest

Includes **one** breakfast selection, **one** lunch selection, bread & salad, **two** sides, and **two** snacks

BREAKFAST

CONTINENTAL

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

YOGURT PARFAIT

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

LUNCH BUFFET

ASIAGO CHICKEN

Lightly breaded and topped with asiago cream sauce

CHICKEN MARSALA

Traditional Marsala wine-reduced mushroom sauce

BLACKENED CHICKEN

Blackened chicken with smoky tasso cream sauce flavored with cured ham

CARIBBEAN JERK CHICKEN ^g

Grilled marinated chicken with pineapple mango salsa

SLOW-ROASTED ROSEMARY CHICKEN ^g with no jus

Bone-in chicken breast marinated with olive oil, lemon juice and rosemary, served with chicken jus

ASIAN FLANK STEAK ^g

Tender biased-cut steak served in a teriyaki glaze

BEEF TIPS

Braised beef tips in burgundy mushroom sauce

BRAISED BEEF SHORT RIBS

Slow cooked until tender in rich demi au jus

PORK SCALOPINI

Roasted pork loin in a sage cream sauce

LASAGNA PRIMAVERA ^ü

Pasta sheets layered with fresh zucchini, spinach and portabella mushrooms and rich, creamy parmesan sauce

GRILLED SALMON ^g

Served with lemon dill or pineapple mango salsa

CARVING STATION ^g with no sauce

Choice of One:

-Top Round Roast with mushroom sauce

-Pork Loin with apple-cranberry relish

-Roasted Turkey with gravy

-Pineapple-Glazed Ham

-USDA Prime Rib (additional \$2 pp)

with hickory au jus and horseradish

SIDES

Wild Rice Pilaf

Parsley New Potatoes ^{ü g}

Au Gratin Potatoes ^ü

Penne with Marinara ^{o ü} or Alfredo ^ü

Roasted Seasonal Vegetables ^{o ü g}

Green Beans with Bacon ^g

Garlic Mashed Potatoes ^{ü g}

Roasted Brussel Sprouts ^{o ü g}

Smashed Red Skin Potatoes ^ü

Vegetable Orzo Pasta Salad ^ü

Honey Glazed Carrots ^{ü g}

Southern Style Corn ^{ü g}

Gourmet Macaroni & Cheese ^ü

Sautéed Summer Squash ^{o ü g}

Roasted Root Vegetables ^{o ü g}

Quinoa with Mushrooms ^{o ü g}

AFTERNOON SNACKS

Vegetable Display, Seasonal Fruit Display, Cookies & Brownies, **or** Assorted Granola Bars

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EXECUTIVE MEETINGS

\$56.95 per guest

Includes **one** breakfast selection, **one** lunch selection, bread & salad, **two** sides, and **two** snacks

BREAKFAST

BREAKFAST SANDWICHES

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

BREAKFAST BURRITOS

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

ALL-AMERICAN BREAKFAST SAMPLER

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

LUNCH BUFFET

ASIAGO CHICKEN

Lightly breaded and topped with asiago cream sauce

CHICKEN MARSALA

Traditional Marsala wine-reduced mushroom sauce

BLACKENED CHICKEN

Blackened chicken with smoky tasso cream sauce flavored with cured ham

CARIBBEAN JERK CHICKEN ^ĝ

Grilled marinated chicken with pineapple mango salsa

SLOW-ROASTED ROSEMARY CHICKEN ^ĝ with no jus

Bone-in chicken breast marinated with olive oil, lemon juice and rosemary, served with chicken jus

ASIAN FLANK STEAK ^ĝ

Tender biased-cut steak served in a teriyaki glaze

BEEF TIPS

Braised beef tips in burgundy mushroom sauce

BRAISED BEEF SHORT RIBS

Slow cooked until tender in rich demi au jus

PORK SCALLOPINI

Roasted pork loin in a sage cream sauce

LASAGNA PRIMAVERA ^ü

Pasta sheets layered with fresh zucchini, spinach and portabella mushrooms and rich, creamy parmesan sauce

GRILLED SALMON ^ĝ

Served with lemon dill or pineapple mango salsa

CARVING STATION ^ĝ with no sauce

Choice of One:

-Top Round Roast with mushroom sauce

-Pork Loin with apple-cranberry relish

-Roasted Turkey with gravy

-Pineapple-Glazed Ham

-USDA Prime Rib (additional \$2 pp)

with hickory au jus and horseradish

SIDES

Wild Rice Pilaf

Parsley New Potatoes ^ü ^ĝ

Au Gratin Potatoes ^ü

Penne with Marinara ^o ^ü or Alfredo ^ü

Roasted Seasonal Vegetables ^o ^ü ^ĝ

Green Beans with Bacon ^ĝ

Garlic Mashed Potatoes ^ü ^ĝ

Roasted Brussel Sprouts ^o ^ü ^ĝ

Smashed Red Skin Potatoes ^ü

Vegetable Orzo Pasta Salad ^ü

Honey Glazed Carrots ^ü ^ĝ

Southern Style Corn ^ü ^ĝ

Gourmet Macaroni & Cheese ^ü

Sautéed Summer Squash ^o ^ü ^ĝ

Roasted Root Vegetables ^o ^ü ^ĝ

Quinoa with Mushrooms ^o ^ü ^ĝ

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