

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.

FIND US ON

the knot

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

VENUE INFORMATION

All of La Navona's wedding reception packages **include** the following at no additional charge:

- Venue rental for up to 5 hours, starting at guest arrival
- Open bar (unlimited soft drinks, beer & wine) for 4.5 hours
- Complimentary champagne toast for all of your guests
- DJ for up to 5 hours, with more than 70,000 song selections
- All chairs and tables, with linens in more than 80 color choices
- All china and flatware, including complimentary cake cutting
- Complimentary candle centerpieces available upon request
- Choice of two hors d'oeuvres, with one selection butler-passed
- Artisan bread and house salad, with ranch & vinaigrette dressings
- Pre-set water for each guest, plus coffee station (hot tea by request)
- Dedicated service team with manager, banquet captain & bartender
- All set up and tear down by La Navona's professional event staff
- Full access to two large private suites for the bridal parties

You can *customize your package* by adding floral centerpieces, wedding cake and desserts, uplighting & more (for a modest cost)

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

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HORS D'OEUVRES SELECTIONS

All menus include your choice of **two** hors d'oeuvres, with one selection butler-passed.
(Served Dinners include **three** selections & Hors D'oeuvres Buffets include **five** selections.)

COCKTAIL MEATBALLS

Perfectly balanced blend of beef and pork,
served with your choice of marinara or
barbeque sauce

SPINACH-RISOTTO STUFFED MUSHROOMS ^ü

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

BACON-WRAPPED WATER CHESTNUTS ^ĝ

Lightly glazed with honey cracked pepper sauce

CHICKEN SALAD PHYLLO CUPS

House-made chicken salad with a blend of chicken,
mayonnaise, red 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

Chicken legs frenched and fried, served with
Asian, barbecue and buffalo sauces

LOADED POTATO CUPS ^ĝ

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

CRUDITE CUPS ^{o ü ĝ}

Individual servings of fresh seasonal vegetables served
with your choice of ranch, bleu cheese or roasted red
pepper dip

SHRIMP SHOOTERS ^ĝ

Two large Gulf shrimp, served with a lemon wedge
and vodka cocktail sauce

SCOOP OF FRUIT ^{ü ĝ} if kabobs

Fresh seasonal fruit anchored in creme anglaise
served in a sweet 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

TRADITIONAL DEVEILED EGGS ^{ü ĝ}

Beautifully placed in individual spoons, garnished
with a sprig of chive and paprika

DOMESTIC CHEESE BOARD ^ü

Featuring 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 bread served with basil-
marinated tomatoes

NOT YOUR AVERAGE DOG

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

CHARCUTERIE

Selection of cured meats and artisanal cheeses with
olives, red peppers, roasted garlic and seasoned flatbread

ASSORTED FLATBREADS (CHOOSE TWO)

- 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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^o - Vegan
^ü - Vegetarian
^ĝ - Gluten-Free

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Prices subject to Ohio sales tax and a 20% service charge. Pricing reflects Saturday receptions. **Fridays and Sundays are \$10.00 less per guest.**
Consuming raw or undercooked proteins may increase your risk of foodborne illness. Our kitchen uses nuts, soy, milk, eggs & wheat.

DINNER BUFFET

\$74.95 per guest

Includes **two** hors d'oeuvres, **two** entrées & **two** sides, plus artisan bread & house salad

ENTRÉES

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 breast covered with fresh
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 BRACIOLE

Thin slices of rolled beef flank steak stuffed with a
perfectly balanced blend of garlic, bread crumbs,
provolone and mozzarella, and topped with
tomato sauce

BEEF TIPS

Braised beef tenderloin tips slow cooked in rich
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 ^g

Served with your choice of lemon dill sauce or
fresh 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

Fresh Green Beans with Bacon ^g

Chive or Garlic Mashed Potatoes ^ü ^g

Oven Roasted Brussel Sprouts ^o ^ü ^g

Smashed Red Skin Potatoes

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

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HORS D'OEUVRES BUFFET

\$74.95 per guest

Includes **five** hors d'oeuvres (page 3) and one station (below), plus artisan bread & house salad

STATIONS

MARTINI MASHED POTATO STATION

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

BAKED POTATO STATION

Seasoned baked potatoes served with shredded cheddar cheese, bacon bits, scallions, sour cream, whipped butter and salsa

TACO STATION

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

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 and parmesan cheese

TAC & GUAC STATION

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

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)

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FAMILY-STYLE DINNER

\$79.95 per guest

Includes **two** hors d'oeuvres (page 3), **two** entrées & **two** sides, plus artisan bread & house salad

ENTRÉES

PINEAPPLE GLAZED SMOKED HAM ^g

Thick sliced ham with pineapple glaze

BLACKENED CHICKEN

Blackened chicken with smoky tasso cream sauce flavored with cured ham

ASIAGO CHICKEN

Lightly breaded and topped with asiago cream sauce

CHICKEN MARSALA

Traditional Marsala wine-reduced mushroom sauce

SLOW ROASTED ROSEMARY CHICKEN ^g with no jus

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

CARIBBEAN JERK CHICKEN ^g

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

PORK SCALLOPINI

Roasted pork loin in a sage cream sauce

BEEF BRACIOLE

Thin slices of rolled beef flank steak stuffed with a perfectly balanced blend of garlic, bread crumbs, provolone and mozzarella, and topped with tomato sauce

ASIAN FLANK STEAK ^g

Tender biased-cut steak served in a teriyaki glaze

BEEF TIPS

Braised beef tenderloin tips slow cooked in rich burgundy mushroom sauce

BRAISED BEEF SHORT RIBS

Slow cooked until tender in rich demi au jus

PENNE PASTA ^ü with no chicken

With grilled chicken, roasted seasonal vegetables, and pesto, topped with romano cheese

PENNE WITH MEATBALLS

With marinara sauce and house-made beef and pork blend baked meatballs

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

Fresh Green Beans with Bacon ^g

Chive or Garlic Mashed Potatoes ^ü ^g

Oven Roasted Brussel Sprouts ^o ^ü ^g

Smashed Red Skin Potatoes

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

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PLATED DINNER

\$84.95 per guest

Includes **three** hors d'oeuvres, **two** entrée selections with sides, plus artisan bread & house salad

ENTRÉES

SURF & TURF ^g with shrimp

*Filet prepared with house-made demi-glace
and choice of grilled shrimp skewer or crab cake with remoulade,
served with garlic mashed potatoes and roasted seasonal vegetables*

GRILLED SALMON ^g

*With lemon dill or mango salsa,
served with rice pilaf and roasted seasonal vegetables*

STUFFED CHICKEN BREAST

*Sausage and polenta filling, topped with garlic cream sauce,
served with garlic mashed potatoes and roasted seasonal vegetables*

ROASTED HALF CHICKEN ^g

*Marinated in fresh herbs, served with
garlic mashed potatoes and roasted seasonal vegetables*

PANCETTA & PEAR-STUFFED PORK

*Choice of chops or loin, served over au gratin potatoes
with roasted seasonal vegetables*

OVEN-ROASTED BARRAMUNDI ^g

*Succulent freshwater fish with mild buttery flavor,
served with tomato caper relish, rice pilaf and roasted seasonal vegetables*

BOURBON GLAZED PORK CHOPS

Served with garlic mashed potatoes and roasted seasonal vegetables

LAMB CHOPS WITH MINT SAUCE

Served with garlic mashed potatoes and roasted seasonal vegetables

PRIME RIB ^g

*USDA prime rib topped with hickory au jus,
served with garlic mashed potatoes and roasted seasonal vegetables*

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