

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.

ALL-INCLUSIVE PACKAGES

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

VENUE INFORMATION

La Navona's All-Inclusive Packages **include** the following amenities at *no additional charge*:

- Venue rental for up to 3 hours
- All chairs & tables, china & flatware
- All linens & napkins, in 80+ colors
- Coffee station & pre-set waters
- State-of-the-art A/V system
- Complimentary WiFi
- Ample free parking
- Dedicated service team
- All set up & tear down

You can also *customize your package* by adding centerpieces, desserts, drink tickets & more

Please note: Prices are subject to Ohio sales tax and 20% service charge

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HORS D'OEUVRE SELECTIONS

Packages include your choice of any **two** hors d'oeuvres (or any **three** with Hors D'oeuvres Buffet)

COCKTAIL MEATBALLS

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

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

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 ğ

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

CRUDITE CUPS o ü ğ

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

SHRIMP SHOOTERS ğ

Two large shrimp with lemon & vodka-cocktail sauce

SCOOP OF FRUIT ü ğ 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 DEVILED EGGS ü ğ

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

A selection of cured meats (prosciutto, sopresetta and chorizo) and artisanal cheeses (fontina and gruyere) with olives, red peppers and roasted garlic, served with seasoned flatbread

ASSORTED FLATBREADS

(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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o - Vegan
ü - Vegetarian
ğ - Gluten-Free

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Package includes room rental for up to 3 hours. See page 2 for details. 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.

DINNER BUFFET

\$26.95 per guest

Includes **two** hors d'oeuvres (page 3), **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

\$26.95 per guest

Includes **one** petit sandwich & **three** hors d'oeuvres selections
(or **four** hors d'oeuvres & no sandwich), plus a cheese & vegetable display

PETIT SANDWICHES

**CUCUMBER
& TOMATO** ü
*Served with savory
herb spread*

TURKEY & CHEDDAR
*Served with
chipotle
mayo*

HAM & SWISS
*Served with
honey
mustard*

**ROAST BEEF
& CHEDDAR**
*Served with
horseradish mayo*

CHICKEN SALAD
*Blend of chicken,
mayo, onion,
celery and almonds*

HORS D'OEUVRES

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 ĝ

Lightly glazed with honey cracked pepper sauce

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

SHRIMP SHOOTERS ĝ

Two large Gulf shrimp with lemon and cocktail sauce

SCOOP OF FRUIT ü ĝ if kabobs

Fresh fruit with creme anglaise in a sweet waffle cone

LETTUCE WRAPS

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

TRADITIONAL DEVILED EGGS ü ĝ

In individual spoons with a sprig of chive and paprika

BRUSCHETTA DISPLAY o ü

Parmesan crusted ciabatta with basil-marinated tomato

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 FLATBREADS (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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FAMILY-STYLE DINNER

\$28.95 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

\$32.95 per guest

Includes **two** hors d'oeuvres (page 3) and **two** entrée selections, 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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BAR PACKAGES

OPEN BAR

Priced per guest; all guests (21+) must be included on the package. 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; tab to be paid at conclusion of event. Includes bartender (if \$400 bar minimum is met).

Sodas \$2.50
Domestic Beer \$4
Imported Beer \$5
House Wine \$6
Call Liquor \$7

DRINK TICKETS

Flat rate per ticket; tickets ordered in advance (La Navona to provide). Can switch to Cash Bar at no charge once tickets are redeemed. Unused drink tickets cannot be returned.

Sodas, Domestic Beer & House Wine **\$5** per ticket

Sodas, Domestic Beer, Imported Beer, House Wine & Call Liquor **\$7** per ticket

CASH BAR

Priced per drink; bar accepts cash or credit cards. Requires a \$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 your choice of **one** of the following dessert options:

PETIT FOUR DISPLAY

An assortment of bite-size desserts

COOKIES & MINI CUPCAKES

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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