

# 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 add'l hour)
- Linens & napkins in more than 80 color choices
- All chairs, tables, china, flatware & glassware
- Coffee station & pre-set water for each guest
- State-of-the-art A/V (*screens, projectors, microphones, WiFi*)
- Ample, on-site complimentary parking
- Service staff and all 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

## All-Inclusive Packages

# Hors D'oeuvres Buffet

\$29.95 per guest

Includes any **four** hors d'oeuvre selections, plus cheese & veggie display;  
for each additional hors d'oeuvre, please add \$3.95 per person, per item

## BACON-WRAPPED BRISKET

Smoked brisket skewers wrapped in bacon, topped with peach jam and a jalapeño slice

## PARMESAN CHICKEN BITES

Boneless chicken tenders delicately breaded and oven roasted, served with garlic aioli on the side

## CHORIZO EMPANADAS

Flaky shells made with puff pastry dough, filled with spicy chorizo and fontina cheese

## COCKTAIL MEATBALLS

Perfectly balanced blend of beef and pork, served with marinara sauce

## RISOTTO STUFFED MUSHROOMS ü

Mushroom caps delicately filled with spinach risotto and lightly dusted with romano cheese

## BACON-WRAPPED WATER CHESTNUTS ğ

Served on skewers and 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

## MINI REUBENS

Traditional reubens with corned beef, sauerkraut, Russian dressing & Swiss on grilled rye bread

## SPINACH AND ARTICHOKE FONDUE ü

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

## BUFFALO CHICKEN FONDUE

Warm and decadent blend of cheeses, hot sauce and pulled chicken, served with corn tortilla chips

## SALMON BLINI

Savory pancake topped with pan-seared flaked salmon, roasted corn, bourbon-maple cream and fresh chives

## LOADED POTATO CUPS ğ

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

## SHRIMP SHOOTERS ğ

Served with a lemon wedge & vodka cocktail sauce

## CHICKEN SALAD PHYLLO CUPS

House-made chicken salad with red onion, celery and almonds, served in petite phyllo-dough cups

## SCOOPS OF FRUIT ü ğ if kabobs

Fresh seasonal fruit anchored in creme anglaise served in a sweet waffle cone

## SOUP AND SANDWICH SHOOTERS ü

Grilled cheese triangles with smoked gouda and monterey jack served with hearty tomato basil soup

## DOMESTIC CHEESE BOARD ü

Variety of domestic cheeses, with walnuts, cranberries and grapes, served with gourmet crackers

## BRUSCHETTA DISPLAY o ü

Parmesan ciabatta with basil-marinated tomatoes

## 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

LaNavona.com  
(614) 532-5711

o - Vegan  
ü - Vegetarian  
ğ - 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.

# Buffet-Style Meals

\$29.95 per guest

Includes any **two** hors d'oeuvres (see page 2), **two** entrées & **two** sides, plus bread & salad

## Entrées (choose two)

### ASIAGO CHICKEN

Lightly breaded, topped with asiago cream sauce

### CHICKEN MARSALA

With traditional Marsala wine & mushroom sauce

### ROSEMARY CHICKEN <sup>ĝ</sup> with no jus

Airline chicken breast marinated with olive oil, lemon juice & rosemary, served with chicken jus

### CILANTRO LIME CHICKEN

Grilled marinated chicken breast topped with pico de gallo (spicy upon request)

### CHICKEN FLORENTINE

Pan-seared chicken breast stuffed with spinach and artichokes, topped with cream sauce

### BEEF TIPS

Slow cooked in rich burgundy mushroom sauce

### MONGOLIAN BEEF

Grilled & sliced marinated sirloin, with teriyaki glaze

### BRAISED BEEF SHORT RIBS

Slow cooked until tender in rich demi au jus

### CRANBERRY PORK LOIN

Stuffed with cranberry chutney, topped with apricot glaze

### LASAGNA PRIMAVERA <sup>ü</sup>

Pasta sheets layered with fresh zucchini, spinach and portabella mushrooms and rich, creamy parmesan sauce (substitute for traditional meat lasagna upon request)

### POACHED SALMON <sup>ĝ</sup>

Served with lemon dill sauce

### CARVING STATION (choose one):

-Top Round Roast

-Pineapple-Glazed Ham

-Roasted Turkey

-Prime Rib (+\$2 per person)

## Starches (choose one)

Garlic or Chive Smashed Potatoes <sup>ü</sup> <sup>ĝ</sup>

Wild Rice Pilaf

Gourmet Mac & Cheese <sup>ü</sup>

Traditional Stuffing

Penne with Alfredo <sup>ü</sup> or Marinara <sup>o</sup> <sup>ü</sup>

Quinoa with Mushrooms <sup>o</sup> <sup>ü</sup> <sup>ĝ</sup>

Brown Sugar Yams with Maple Syrup <sup>ü</sup>

## Vegetables (choose one)

Honey Glazed Carrots <sup>ü</sup> <sup>ĝ</sup>

Southern Style Corn <sup>ü</sup> <sup>ĝ</sup>

Green Beans with Bacon <sup>ĝ</sup>

Oven Roasted Brussels Sprouts <sup>o</sup> <sup>ü</sup> <sup>ĝ</sup>

Roasted Root Vegetables <sup>o</sup> <sup>ü</sup> <sup>ĝ</sup>

Sautéed Zucchini & Squash <sup>o</sup> <sup>ü</sup> <sup>ĝ</sup>

Broccoli & Cauliflower Medley <sup>o</sup> <sup>ü</sup> <sup>ĝ</sup>

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# Family-Style Meals

\$32.95 per guest

Includes any **two** hors d'oeuvres (see page 2), **two** entrées & **two** sides, plus bread & salad

## Entrées (choose two)

### ASIAGO CHICKEN

Lightly breaded, topped with asiago cream sauce

### CHICKEN MARSALA

With traditional Marsala wine & mushroom sauce

### ROSEMARY CHICKEN <sup>g</sup> with no jus

Airline chicken breast marinated with olive oil, lemon juice & rosemary, served with chicken jus

### CILANTRO LIME CHICKEN

Grilled marinated chicken breast topped with pico de gallo (spicy upon request)

### CHICKEN FLORENTINE

Pan-seared chicken breast stuffed with spinach and artichokes, topped with cream sauce

### BEEF TIPS

Slow cooked in rich burgundy mushroom sauce

### MONGOLIAN BEEF

Grilled marinated sirloin topped with teriyaki glaze

### BRAISED BEEF SHORT RIBS

Slow cooked until tender in rich demi au jus

### CRANBERRY PORK LOIN

Pork loin stuffed with cranberry chutney, topped with apricot glaze

### PINEAPPLE-GLAZED HAM

Thick-sliced ham topped with a pineapple glaze

### POACHED SALMON <sup>g</sup>

Served with lemon dill sauce

### PASTA & MEATBALLS or PRIMAVERA <sup>ü</sup>

Penne with marinara sauce and meatballs

OR

Penne with seasonal vegetables and pesto

## Starches (choose one)

Garlic or Chive Smashed Potatoes <sup>ü</sup> <sup>g</sup>

Wild Rice Pilaf

Gourmet Mac & Cheese <sup>ü</sup>

Traditional Stuffing

Penne with Alfredo <sup>ü</sup> or Marinara <sup>o</sup> <sup>ü</sup>

Quinoa with Mushrooms <sup>o</sup> <sup>ü</sup> <sup>g</sup>

Brown Sugar Yams with Maple Syrup <sup>ü</sup>

## Vegetables (choose one)

Honey Glazed Carrots <sup>ü</sup> <sup>g</sup>

Southern Style Corn <sup>ü</sup> <sup>g</sup>

Green Beans with Bacon <sup>g</sup>

Oven Roasted Brussels Sprouts <sup>o</sup> <sup>ü</sup> <sup>g</sup>

Roasted Root Vegetables <sup>o</sup> <sup>ü</sup> <sup>g</sup>

Sautéed Zucchini & Squash <sup>o</sup> <sup>ü</sup> <sup>g</sup>

Broccoli & Cauliflower Medley <sup>o</sup> <sup>ü</sup> <sup>g</sup>

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# Individually Plated Meals

\$36.95 per guest

Includes any **two** hors d'oeuvres (see page 2) and **two** entrées selections, plus bread & salad

## Entrées (choose two)

### **SURF & TURF** <sup>g</sup> with shrimp

*Filet mignon, prepared medium, with house-made demi-glace and choice of grilled shrimp skewer OR crab cake with remoulade, served with garlic smashed potatoes and green beans with bacon*

### **POACHED SALMON** <sup>g</sup>

*Topped with lemon dill sauce, served with wild rice pilaf and sautéed zucchini & squash*

### **STUFFED CHICKEN BREAST**

*Sausage and polenta filling, topped with garlic cream sauce, served with garlic smashed potatoes and green beans with bacon*

### **ROASTED HALF CHICKEN** <sup>g</sup>

*Marinated in fresh herbs, served with garlic smashed potatoes and green beans with bacon*

### **PANCETTA & PEAR STUFFED PORK**

*Choice of chops OR loin, served with wild rice pilaf and green beans with bacon*

### **OVEN-ROASTED BARRAMUNDI** <sup>g</sup>

*Succulent freshwater fish with mild buttery flavor, served with tomato caper relish, wild rice pilaf, and sautéed zucchini & squash*

### **BOURBON GLAZED PORK CHOPS**

*Served with garlic smashed potatoes and green beans with bacon*

### **LAMB CHOPS with MINT SAUCE**

*Served with garlic smashed potatoes and green beans with bacon*

### **PRIME RIB** <sup>g</sup>

*USDA prime rib topped with hickory au jus, served with garlic smashed potatoes and green beans with bacon*

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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 Cocktails**  
\$19 per person

## Host Bar

*Priced per drink; tab to be paid at conclusion of event.  
Includes bartender (if **\$400 drink minimum** is met).*

Sodas \$2.50 (free refills)  
Domestic Beer \$4  
Imported Beer \$5  
House Wine \$6  
Call Cocktails \$7

## 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**  
\$5 per ticket

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

## Cash Bar

*Priced per drink; bar accepts cash or credit cards.  
Also requires a **\$150 set-up fee** per bartender.*

Sodas \$2.50 (free refills)  
Domestic Beer \$4  
Imported Beer \$5  
House Wine \$6  
Call Cocktails \$7

# Desserts

\$3.95 per guest

Includes your choice of **one** of the following dessert options:

### **Petit Four Display**

An assortment of bite-size desserts

### **Cupcakes, Cookies & Brownie Bites**

Choose one mini cupcake flavor & two cookie flavors;  
also includes brownie bites with peanut butter frosting

### **Gourmet Coffee Station -or- Hot Chocolate Station**

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