Navarre Hospitality Group is a chef driven, food focused restaurant and catering company. We’ve been in the restaurant business in the South Bend – Elkhart region since 1985. We have catered over 15,000 events from elegant dinner parties to groups as large as 2000.

Regardless of the size of your party, we believe in providing fine dining restaurant quality food and service to every event we cater.

The following menus are merely suggestions of our most popular items. We can customize menus for virtually any style of event. Throughout menu planning, we work closely with you to fit the needs of your guests, style of affair and budget.

For additional information or to book your event, please call Christine Flint, CWP at 574.514.9781 or email christine@navarrehospitalitygroup.com.

Although we have catered thousands of events, we build our reputation by treating every event as our most important event.

*We do everything possible to ensure your event surpasses all expectations!*
Policies

**Deposits and Billing**
Upon reserving Navarre Catering, $1,000 is due. This amount is non-refundable.

**Cancellations**
In the event a cancellation is necessary, 50% of the deposit is refundable if the event is canceled in writing more than 6 months prior to the event date, any serviced will be deducted from refund. Deposit is non-refundable if event cancels less than 6 months before event date.

**Menu Deadline**
Menus, an approximate head count as well as any bar arrangements must be submitted at least 30 days prior to the function date.

**Final Guest Count and Payment**
A final guest count is required 7 days prior to the function date. This figure will be the minimum number of guests for which you will be charged. You may add to that number up to the day before the function date. You will be charged for the guarantee or actual attendance, whichever is greater. *The balance is due when the attendance guarantee is given.*

**Tax and Service Charge**
7% sales tax and 20% service charge will be added to all items purchased.

**Tax Exempt Events**
If your event is tax exempt, please furnish a signed tax-exempt certificate 30 days prior to the event.
Hors d’oeuvres Pricing

Reception Hors d’oeuvres
30-60 minutes prior to dinner

3 Items $8.50
Each additional item $1

Hors d’oeuvres Buffet
Up to 2 Hours – in lieu of dinner

8 Items $32
Additional items $2 each

DF = Dairy Free
GF = Gluten Free
VV = Vegan
*Can be made GF or DF

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**Passed Hors d’oeuvres**

*All passed appetizers can be stationary*

### Seafood
- **Crab Cake, DF**
  - jumbo lump crab, red pepper remoulade
- **Smoked Salmon**
  - smoked Salmon, dill crème, chive, pumpernickel
- **Shrimp Cocktail Shooter GF, DF**
  - (Add $2 per guest)
  - spicy sauce, chive, lemon
- **Charred Shrimp Cucumber Cup**
  - ancho shrimp, pico
- **Lobster Arancini**
  - fried risotto, lobster, romesco

### Beef
- **Tenderloin Canape**
  - charred tenderloin, horseradish mousses, pumpernickel, chive
- **Steak Tartare on focaccia**
  - tenderloin, capers, truffle oil, Parmesan, focaccia
- **Beef Kabobs, DF**
  - marinated sirloin, peppers, onions, teriyaki glaze
- **Beef Wellington**
  - tenderloin, pastry, mushroom duxelle
- **Mac Short Rib Bite**
  - fried mac and cheese with pulled short rib

### Chicken
- **Smoked Chicken Quesadillas**
  - smoked chicken, pepper jack cheese
- **Endive Spoon, GF**
  - Maui chicken, avocado, pineapple, coconut, endive
- **Sesame Bourbon Chicken Skewer, DF**
  - bourbon glaze, sesame seeds, scallion
- **Asian Chicken Bites**
  - five spice marinade, teriyaki

### Pork/Lamb
- **Lamb Chops GF, DF**
  - (Add $2/piece)
  - grilled, chimichurri
- **Bacon and Leek Crostini**
  - smoked bacon, caramelized leeks, parmesan
- **Bacon Jam Bouchée**
  - bacon jam, brie, bouchée shell
- **Bacon Wrapped Dates, GF**
  - with orange blossom honey
- **Pork Belly Bite, GF, DF**
  - braised pork belly, pickled cucumber

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

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Vegetarian

- Roasted Tomato Flat Bread
  - roma tomato, chevre, flat bread, basil

- Caramelized Peach Compote
  - fresh peaches, sweet chevre, baby kale, phyllo

- Stone Fruit Bruschetta
  - fresh fruit, balsamic, basil, crostini

- Crudité Cone GF, DF
  - hummus, fresh vegetables, lemon, olive oil, dill

- Spinach and Artichoke Tart
  - spinach, artichokes, cream cheese, herbs

- Vegetable Tart
  - seasonal vegetables, herbed brie

- Greek Salad Cucumber Cup GF
  - olives, tomatoes, basil, feta, balsamic

- Roasted Cauliflower Cup GF, DF, VV
  - roasted cauliflower, romesco

- Bruschetta
  - tomatoes, onions, basil, parmesan, crostini

- Grilled Cheese and Tomato Soup
  - mini grilled cheese, traditional tomato soup

7% sales tax and 20% service charge will be added to all items purchased
<table>
<thead>
<tr>
<th>Hors d’oeuvres Cont.</th>
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<tbody>
<tr>
<td><strong>Tacos</strong></td>
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<tr>
<td>Tuna Crudo</td>
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<tr>
<td>tuna, diced pineapple, Napa slaw, chipotle aioli</td>
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<tr>
<td>Grilled Chicken</td>
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<tr>
<td>ancho chicken, street corn, cilantro</td>
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<tr>
<td>Carne Asada</td>
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<tr>
<td>grilled flank, cilantro, lime, onion</td>
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<tr>
<td>Grilled Shrimp</td>
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<tr>
<td>chili lime shrimp, Pico, Napa slaw</td>
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<tr>
<td>Roasted Cauliflower</td>
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<tr>
<td>roasted cauliflower, salsa verde, shredded oaxaca</td>
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<tr>
<td>Grilled Chicken</td>
</tr>
<tr>
<td>balsamic, bruschetta</td>
</tr>
</tbody>
</table>

7% sales tax and 20% service charge will be added to all items purchased
Stationary Hors d’oeuvres

**Bruschetta**
tomato, balsamic, EVOO, basil, parmesan, toasted baguette

**Grilled Vegetable Display GF, DF**
asparagus, zucchini, yellow squash, portobella, bell peppers, carrots, cauliflower, balsamic reduction, olive oil

**Spinach & Artichoke Dip**
cream cheese, artichoke, spinach, naan, crostini, tortilla chips

**Bacon Jam**
rich brie, topped with sweet bacon, naan, crostini, tortilla chips

**Guacamole Bar**
(Add $5 per guest)
house-made guacamole, bacon, cheddar, grape tomato, smoked salmon, capers, Crostini, tortilla chips

**Meatballs**
marinara, Swedish, Asian or BBQ

**Grilled Shrimp Skewer (additional $4/piece)**
Chili Lime rubbed

7% sales tax and 20% service charge will be added to all items purchased
Stationary Hors d’oeuvres Cont.

Crudité GF
local & exotic vegetables, herb crème fraîche

Fruit & Berries GF
fresh seasonal & exotic fruit, berries, honey yogurt dip

Cheeses & Breads
manchego, gouda, bleu, aged cheddar, nuts, dried & fresh fruit, farmhouse bread

Spreads & Breads
(Add $2 per guest)
bacon jam, roasted tomato & goat cheese dip, roasted carrot hummus, hummus, naan and farmhouse breads

Baja Chips & Dip
(Add $2 per guest)
chorizo, oaxaca cheese dip, guacamole, roasted tomato salsa, pico de gallo, jalapenos, tortilla chips

Shrimp Cocktail
(Add $5 per guest)
jumbo shrimp, spicy cocktail sauce, lemons

Antipasto DF
salami, capicola, prosciutto, pickles, olives, artichokes, naan

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Stationary Hors d’oeuvres Cont.

Grazing Table
A bountiful display of charcuterie, imported and domestic cheeses, marinated olives, hummus, traditional and exotic fruits, berries, dried fruits, honey, vegetable crudité, grilled naan, farmhouse breads, tortilla chips, hot cheese and artichoke dip and hot bacon jam

One (1) hour with/before dinner & additional two appetizers
$15

One (1) hour with/before dinner, stand alone
$20

Two (2) hour in lieu of dinner – must accompany six (6) appetizers
$18

Add floral centerpiece
$150

7% sales tax and 20% service charge will be added to all items purchased
Entrée Stations

minimum of 3 stations must be purchased if stations are the meal; stations may be ordered individually in combination with stationary hors d’oeuvres buffets. 50 person minimum

Raw Bar
shrimp, ahi tuna, mussels, oysters, cocktail sauce, remoulade, Lemon, horseradish, wasabi, soy sauce
Market Price

Taco Station
carne asada, chorizo, chili lime braised chicken, pico de gallo, corn salsa, salsa verde, jalapenos, cilantro, guacamole, queso fresco, oaxaca cheese, flour tortillas
$12

Baja Chips & Dip
chicken ricotta, beef, chorizo, oaxaca cheese dip, guacamole, street corn, roasted tomato salsa, black bean & corn salsa, jalapenos, tortilla chips
$12

Jambalaya
chicken, andouille, shrimp, peppers, onions, rice, corn bread muffins
$12

Paella
bomba rice, chicken, shrimp, mussels, chorizo, saffron, peas, peppers
$14

Sushi, Crab Claws, and Oysters Also Available – Ask your event specialist for more details

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7% sales tax and 20% service charge will be added to all items purchased
Action Stations

minimum of 3 stations and/or action stations must be purchased if stations are the meal; stations may be ordered individually when combined with hors d'oeuvres buffet. 50 person minimum. All stations include a $100 chef fee per station

Pasta Station
selection of penne or tortellini, marinara or pesto cream, chicken, sausage, beef, baby shrimp, spinach, broccoli, tomatoes, mushrooms, peppers, parmesan
$12

Palermo Pasta Station
Choose 2 pastas – tortellini, penne, rotini, cheese ravioli, gnocchi, conchiglie
Choose 2 sauces – marinara, vodka, pesto cream, pesto, alfredo
Choose 5 vegetables – Broccoli, cauliflower, spinach, arugula, red peppers, heirloom tomato, red onion, gourmet mushrooms, olives, capers, eggplant, zucchini, yellow squash, peas
Choose 3 proteins – Sausage, grilled chicken, shrimp, mini meatballs, bacon, shredded short ribs
$16

Mashed Potato Station
Choose 2 types of potatoes – buttermilk mashed, garlic mashed, sweet potato mashed, smashed red potatoes, mashed yukon gold
Includes following sides – Bacon, caramelized onions, shredded cheddar cheese, scallions, sour cream, chicken gravy, herb truffle butter, fried onions
$12

Macaroni and Cheese Station
Traditional macaroni and cheese with selection of bratwurst, bacon, grilled chicken, broccoli, peppers, mushrooms, spinach, tomatoes, green onion, herb parmesan bread crumb
$12
Add lobster for $5 per guest

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Action Stations Cont.

minimum of 3 stations and/or action stations must be purchased if stations are the meal; stations may be ordered individually when combined with hors d’oeuvres buffet. 50 person minimum

Salad Wall
market greens, radishes, asparagus, heirloom tomatoes, peppers, pickled shallots, cucumber, toasted walnuts, shaved manchego, shaved carrot, truffle lemon vinaigrette
$12
Add fresh sliced mozzarella or burrata for $4

Tuna Poke’
tuna, tofu, rice, baby leaf lettuce, sliced jalapeno, diced pineapple, cucumber, edamame, ginger, scallion, avocado, wonton strips, wasabi, soy, spicy aioli, ginger soy
$12

Stir Fry
choice of two proteins: beef, shrimp, chicken or tofu
all include the following sides: broccoli, red bell pepper, water chestnuts, mushrooms, scallions, bean sprouts, snap peas, carrots, red cabbage, zucchini, soy sesame sauce
$12

Carving
New York Strip with Au Jus and Horseradish $11
Prime Rib with Au Jus and Horseradish $10
Beef Tenderloin with Demi-glace and Dijon Mayo $13
Roast Beef with Au Jus and Horseradish $8
Turkey Breast with Cranberry Compote and Gravy $9
Carved Ham with Pineapple Sauce $8
Allspice Rubbed Flank Steak with Chimichurri $8

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7% sales tax and 20% service charge will be added to all items purchased
Served Dinner Starters

Soup
Add a soup course for an additional $6.00

Cool Months  Warm Months
(October through March) (April through September)
potato & leek soup (hot) gazpacho (cold)
butternut squash & bacon soup (hot) watermelon soup (cold)
mushroom bisque (hot) tomato bisque soup (hot)

Salad
Navarre GF
market greens, apples, candied walnuts, dried cranberries, bleu cheese, white balsamic vinaigrette

Garden GF
baby greens, sugar snap peas, heirloom grape tomatoes, watermelon radish, shaved carrot, cucumber, goat cheese, balsamic vinaigrette

Steakhouse GF
Baby iceberg, bleu cheese, tomatoes, bacon, pickles onions, shaved carrots, ranch

Strawberry Salad GF
Baby kale, arugula, market greens, quinoa, strawberries, almonds, shaved gouda, balsamic reduction, olive oil

Caprese (available July-October) GF
($2 additional charge)
heirloom tomatoes, fresh mozzarella, greens, basil, balsamic reduction EVOO

Baby Greens GF
Market greens, arugula, baby spinach, bacon, goat cheese, almonds, diced pineapple, piquillo peppers, citrus vinaigrette

Roasted Salad GF
Romaine, roasted carrots, roasted red peppers, pine nuts, feta cheese, roasted garlic vinaigrette

7% sales tax and 20% service charge will be added to all items purchased
Served Dinners

all served dinners include salad, rolls and butter
Additional $3 per guest for choice of two entrees.
$2 per guest for each additional choice

Poultry

Stuffed Amish Chicken Breast
sun-dried tomatoes, spinach, almonds, parmesan, wild mushroom supreme sauce
*Can also be prepared GF and NF
$29

Piccata, DF
chicken breast, capers, lemon, wine
$27

Marsala
chicken breast, mushrooms, marsala wine sauce
$27

Tuscan, DF, GF
grilled chicken breast, artichoke hearts, roasted Roma tomatoes, basil, garlic
$27

Citrus, DF, GF
brined & marinated Amish chicken, citrus pan jus
$27

Pork

Chop, DF, GF
grilled Indiana pork chop with apple BBQ
$28

Porchetta, GF
mushroom stuffed pork loin with roasting jus
$26

7% sales tax and 20% service charge will be added to all items purchased
Served Dinners

Seafood
Salmon, GF
pan seared, vin blanc or grilled with dill cream
$30

Crab Cakes
jumbo lump with red pepper coulis
$32

Chilean Sea Bass
pan seared, tarragon vin blanc
$58

Crab Stuffed Shrimp
crab stuffing, lemon vin blanc
$35

Corvina, DF, GF
pan seared, pistachio gremolata
$35

Pacific Striped Bass
pan seared with Romesco sauce
$32

7% sales tax and 20% service charge will be added to all items purchased
Served Dinners

**Beef**

Filet Mignon, GF
grilled served with cabernet demi-glace
$46

Manhattan, GF
pan seared with mushroom demi-glace
$42

Top Sirloin, GF
angus prime grilled sirloin with peppercorn demi-glace
$38

Beef Tenderloin, GF
grilled and sliced tenderloin with sauce Diane
$46

Short Rib
fork tender boneless, braising liquid
mashed potato is preferred starch
$34

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Served Dinners

Duets
Filet & Stuffed Chicken
$42

Filet & Seabass
$60

Filet & Crab Stuffed Shrimp
$48

Filet & Salmon
$45

Vegetarian & Vegan
Grilled Vegetable Crepes
grilled vegetables, mozzarella, lemon cream
$24

Polenta & Roasted Vegetables, GF
creamy polenta, roasted cauliflower, zucchini, market vegetables, pine nuts, pesto
$27

Vegan Quinoa Red Pepper DF, GF
quinoa, vegetable, pistou
$27

Vegan Stir Fry, DF
fresh vegetables, fried tofu, rice, soy, sesame
$27

Spaghetti Puttanesca
traditional preparation
$27

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Accompaniments

Vegetables

haricot vert with red pepper and baby stem on carrot
haricot vert and toasted almonds
asparagus with red pepper
broccolini with Red pepper
broccolini with Sesame Seeds
baby bok choy and pecans
baby bok choy with blistered grape tomato

Starch

roasted yekon gold potatoes, GF
forbidden rice with brunoise vegetables, DF, GF
navarre rice, GF, spinach, mushrooms, pine nuts, parmesan
brown rice pilaf, GF
cheddar grits, GF
mashed yekon gold potatoes, GF
dauphinoise potatoes, GF
steamed Red potato with Parsley
duchess potatoes, GF
toasted farro and quinoa with vegetables
white cheddar & chive mashed potatoes, GF
roasted Garlic Mashed potato

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Served Dinners

Kid’s Meals

Served Meal
(up to 11 years of age)
chicken fingers, mac & cheese, applesauce
$12

Buffet Meal
Same as adults

7% sales tax and 20% service charge will be added to all items purchased
Create Your Own Buffet
minimum of 50 guests

Pricing
Two Entrees, one starch, one vegetable, three salads $30
Each additional entrée $3
Each Additional side $2

Salad Options

**Navarre GF**
market greens, apples, candied walnuts, cranberries, bleu cheese, balsamic vin

**Garden GF**
market greens, shaved carrots, tomato, cucumber, snap peas, watermelon radish, goat cheese, balsamic dressing

**Caesar**
romaine, croutons, parmesan, traditional dressing

**Tomato and Cucumber GF**
Roma tomato, cucumber, feta, shaved onions, dark balsamic dressing

**Pasta**
olives, sun-dried tomato, feta, green onion, Italian dressing

**Power Green Slaw GF, DF**
shredded greens with carrots, mandarin oranges, almonds, quinoa and citrus vin

**Potato GF, DF**
shaved red onion, bacon, celery, fine herbs, Dijon vinaigrette

**Couscous**
Israeli couscous, tomatoes, feta, green onion, olives, parsley, roasted garlic vin

**Panzanella**
cROUTons, tomatoes, cucumbers, basil, shaved radish, fresh mozzarella chickpeas, balsamic and olive oil

**Vegetables**

**Cold Months**
Broccolini, butternut squash, brussel sprouts, onions, peppers

**Warm Months**
Haricot Vert, edamame, baby carrots, grape tomatoes, cauliflower, peppers

**Grilled Vegetables**
Asparagus, zucchini, yellow squash, portobella, peppers, cauliflower, carrots

Create your own blend by combining any ingredients listed above

7% sales tax and 20% service charge will be added to all items purchased
Create Your Own Buffet
minimum of 50 guests

Starches
roasted yukon gold potatoes, navarre rice, dauphinoise potatoes, mashed yukon gold potatoes, orzo with sun-dried tomatoes and pesto cream, white cheddar & chive mashed potatoes, mac-n-cheese, tortellini pesto cream, penne alfredo, brown rice pilaf

Entrees
Short Ribs GF
(add $3)
Fork tender with braising jus
Caprese Chicken GF
grilled chicken, tomato, mozzarella, basil
Lasagna
vegetarian or with sausage
Grilled Salmon GF
choice of Mediterranean Sauce or Vin Blanc
Beef Bourguignonne
red wine, mushrooms, carrots, onions, rich gravy
Stuffed Chicken
sun-dried tomatoes, spinach, almonds, parmesan, supreme sauce
Bistro Steak GF, DF
grilled with chimichurri
Chicken Marsala
chicken breast, mushrooms, marsala wine sauce
Chicken Piccata
chicken breast, capers, lemon, wine
Roasted Pork Loin GF, DF
candied Walnuts and cherry BBQ
Tuscan Chicken GF, DF
grilled chicken, artichoke, tomato, basil
Herb roasted Chicken GF, DF
bone-in chicken, herb marinated and roasted
Stir fry DF
choice or vegetarian, beef or chicken with fresh vegetables and rice

7% sales tax and 20% service charge will be added to all items purchased
Served Sweets

Triple Chocolate Gateaux
crème anglaise and berries
$7

Chocolate Truffles
pecans, ganache, berries
$8

Lemon Cake
raspberry sauce and fresh berries
$7

Turtle Cheesecake
caramel, pecans, chocolate
$6

Chocolate Torte, GF
flourless cake, raspberry sauce, fresh berries
$8

Red Velvet Cake
chocolate garnish
$8

Vegan Panna Cotta
Coconut milk, vanilla, berries
$8

Deconstructed Smore
Rich chocolate, marshmallow brulee, graham cracker, raspberry
$8

Tiramisu
Traditional Tiramisu served in a stemless martini-glass
$9

Coppa Crème Brulee
Served in a rocks glass, caramel sauce topping
$9

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<table>
<thead>
<tr>
<th>Stationary Sweets</th>
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<tbody>
<tr>
<td><strong>Mini Desserts</strong></td>
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<tr>
<td>Tarts</td>
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<tr>
<td>vanilla custard with berries</td>
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<tr>
<td>chocolate mousse</td>
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<tr>
<td>chocolate hazelnut</td>
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<td>orange pistachio tart</td>
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<td>Jars</td>
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<td>mini crème brulee</td>
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<td>s’mores</td>
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<td>strawberry shortcake</td>
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<td>peach cobbler</td>
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<td>apple cobbler</td>
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<td>Mini Cheesecakes</td>
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<td>chocolate</td>
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<td>peanut butter</td>
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<td>raspberry</td>
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<td>Mini Pies</td>
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<td>apple crumb</td>
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<td>pumpkin</td>
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<td>blueberry</td>
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<td>Bars, Brownies &amp; Cookies</td>
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<td>turtle brownie</td>
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<td>chocolate</td>
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<td>raspberry</td>
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<tr>
<td>lemon bars</td>
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<tr>
<td>pumpkin bars</td>
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<tr>
<td>macaroons</td>
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</tbody>
</table>

Pick 3 selections $8 (minimum 50 guests)
Pick 5 selections $10 (minimum 100 guests)
Pick 7 selections $12 (minimum 150 guests)
Plated 2 selections for $6
Plated 3 Selections for $9

**Coffee Bar**
regular & decaf coffee with assorted sweeteners and cream
$4

7% sales tax and 20% service charge will be added to all items purchased
Late Night Snacks

Assorted Sliders
Pick three sliders from appetizer list
$4 per slider

Nacho Station
tortilla chips with taco meat, cheese, sour cream & salsa
$6

Pizza
delivered hot & fresh from a local pizza parlor
$6

Popcorn
$3

S’mores Station
graham crackers, chocolate and marshmallows
$7

If you see any items from appetizer list, you would like for late nights feel free to discuss with your event specialist

7% sales tax and 20% service charge will be added to all items purchased
Open Bar Options

Standard Open Bar

domestic beer (miller lite, bud light), wine (cabernet, chardonnay, pinot grigio, moscato, pinot noir), brand-name spirits (rum, vodka, gin, whiskey, bourbon, scotch, tequila, amaretto), mixers, juices, still and sparkling water, and soft drinks

1st hour $9
each additional hour $5

Premium Open Bar

domestic, imported and craft beer (miller lite, bud light), upgraded wine (Silver Gate chardonnay, Shannon Ridge cabernet sauvignon, Knotty Vines pinot noir, Beringer pinot grigio, Seaglass sauvignon blanc, Beringer moscato, Campuget rosé), premium spirits (tito’s vodka, tanqueray gin, captain morgan spiced rum, bacardi rum, jack daniels, makers mark bourbon, dewers scotch, crown royal whiskey, camarena tequila, amaretto), mixers, juices, still and sparkling water, and soft drinks

1st hour $11
each additional hour $6

Luxury Open Bar

domestic, imported and craft beer (miller lite, bud light), luxury wine (Arrogant Frog chardonnay, Louis Martini cabernet sauvignon, Arrogant Frog pinot noir, Seaglass pinot grigio, Seaglass sauvignon blanc, Campuget rosé), and luxury spirits (ketel one vodka, bombay sapphire gin, johnny walker black scotch, plantation rum, jack daniels, crown royal whiskey, woodford reserve bourbon, jameson irish whiskey, patron silver tequila, amaretto, di saronna, baileys irish cream, gran marnier), mixers, juices, still and sparkling water, and soft drinks

1st hour $13
Each additional hour $8

sparkling wine toast, cava $3

Per Indiana state law we cannot serve anyone who appears intoxicated
7% sales tax and 20% service charge will be added to all items purchased
Open Bar Options

Continued

Standard Beer and Wine Bar

domestic beer (miller lite, bud light), wine (chardonnay, pinot grigio, moscato, pinot noir) and soft drinks
1st hour-$8.00
Each additional hour $4.00

Premium Beer and Wine Bar

domestic, imported and craft beer (miller lite, bud light), upgraded wine (Silver Gate chardonnay, Knotty Vines cabernet sauvignon, Knotty Vines pinot noir, Beringer pinot grigio, Seaglass sauvignon blanc, Beringer moscato, Campuget rosé), still and sparkling water, juices, and soft drinks
1st hour-$9.00
Each additional hour $4.50

Guests under 21/Non-Alcoholic Bar

4 hours-$7.50

Better Wine

see our wine options, or ask your event specialist about other available wines

Better Spirits

have a favorite not listed? If available we will get it for you

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Bar Package Wines

Standard Open Bar Packages

- Cabernet
- Chardonnay
- Pinot Grigio
- Moscato
- Pinot Noir

Premium Open Bar Package

- Silver Gate Chardonnay
- Shannon Ridge Cabernet
- Knotty Vines Pinot Noir
- Beringer Pinot Grigio
- Beringer Moscato
- Campuget Rose

Luxury Bar Package

- Louis Martini Cabernet
- Arrogant Frog Chardonnay
- Arrogant Frog Pinot Noir
- Seaglass Pinot Grigio
- Seaglass Sauvignon Blanc
- Campuget Rose

7% sales tax, 2% historical fee and 20% service charge will be added to all items purchased
Bar Package Beers

Consumption Bars

Bud Light
Miller Lite
Yuengling Lager
Bells Two Hearted IPA

All Other Bars

Bar packages all include:

Bud Light
Miller Lite

Client to choose two additional beers:

Coors Light
Budweiser Lager
Bells Two Hearted IPA
Yuengling Lager
Corona Extra
Heineken Pale Lager
White Claw (Assorted)
Blue Moon Belgian White
Three Floyds Alpha King Pale Ale
Non-Alcoholic Beer Option

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Signature Drinks

You + Me G & T
classic gin and tonic

The Cape Cobber
vodka, club soda, and cranberry juice

Amaretto Cranberry Kiss
amaretto, vodka, and cranberry on the rocks with an orange wedge

Bourbon Old Fashion
bourbon, bitters, cherry, and orange

Whiskey Smash
bourbon whiskey, simple syrup, lemon, and fresh mint

Paloma
tequila blanc, lime, grapefruit, and simple syrup
$3

French 75
gin, lemon juice, simple syrup, and prosecco
$3

Mojito
light rum, simple syrup, club soda, lime, and fresh mint
$2

Moscow Mule
vodka, lime juice, ginger beer, and fresh mint
*Served in a rocks glass
$2

Sparkling Spanish Cava
$2

7% sales tax, 2% historical fee and 20% service charge will be added to all items purchased.
Consumption and Cash Bars

Brand Name Mixed Drinks $7
Premium Brand Mixed Drinks $8
Luxury Brand Mixed Drinks $9
  House Wine $7
  Premium Wine $9
Imported and Craft Beer $6
  Domestic Beer $5
  Soft Drinks $3
  Bottled Water $2
Sparkling water $3

$50 per hour, per bartender

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Wine List

Red

Shannon Ridge Cabernet, Lake County California $25
Arrogant Frog, France Pinot Noir, $26
Red Diamond Malbec, California, $26
Louis Martini Cabernet, Alexander Valley CA $35
Fleur Pinot Noir, Monterey CA $30
La Joya Merlot, Chile $30
E. Guigal Cotes du Rhone, Southern Rhone France $34
Mahoney Pinot Noir, Carneros CA $32
MacMurray Pinot Noir, Russian River CA $40
Trinitas Zinfandel, EL Dorado CA $48
Duckhorn Merlot, Napa Valley CA $60
Molly Dooker Shiraz, South Australia $50
Rombauer Cabernet, Napa Valley CA $82
Gallo Signature Cabernet, Napa Valley $75
Jordan Cabernet Sauvignon, Alexander Valley, CA $92
Silver Oak Cabernet, Alexander Valley CA $125

Sparkling and White

Segura Viudas Brut Cava, Spain $24
Le Grande Courtage, France $30
Le Grande Courtage Rose, France $30
Mumm Napa Brut, Prestige, California $38
Sea Glass Riesling, California $25
Ten Span Chardonnay, Washington State $23
Seaglass Pinot Grigio, California $25
Seaglass, Sauvignon Blanc, California $26
Whitehaven Sauvignon Blanc, New Zealand $35
Hugo Gruner Veltiner, Austria $35
Chateau Ste. Michelle “Mimi” Chardonnay, Horse Haven Hills WA $30
William Hill Chardonnay, California $30
Terra d’Oro Pinot Grigio, Santa Barbara $31
Domaine Drouhin Chablis, Burgundy France $35
D. Chotard Sancerre, Loire Valley France $42
Cakebread Chardonnay, Napa Valley CA $58
Rombauer Chardonnay, Carneros CA $60
Shafer Red Shoulder Ranch Chardonnay, CA $85

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There are multiple styles of flatware and china available for rental, please contact your sales representative for samples and pricing.
Complete the look cont’d...

Rentals

There is a wide variety of chairs available for rental.

We can order almost any linen you can think of! Specialty linens are a great addition to any event.

Please see your Event Specialist for styles and availability.
Allow us the opportunity to help...

We know events...do you have a theme, budget or cuisine you are looking for? These menus are merely a starting point. We love customizing events based on your needs, wants or desires.

Do you love Pinterest?
So do we! Share your board with your salesperson and we will gladly review it with our team to create exactly what you want!

All the details...
We know the best events are in the details. From buffet cards to chalkboards and unique displays...we do that! Give us a direction and we’ll do the rest!

The fun is about to begin..
Call or e-mail us and we will start working on your event right away! We love what we do, and we love making your vision come to life....trust us! We’ll be there with you for beginning to end handling everything from start to finish,

We look forward to working with you... and thank you!!
Contact us

We can’t wait to help you plan your event! We understand that budget is important. Please remember, we will do our best to customize to your preferred budget. We will be happy to make inspired recommendations sure to fit your needs.

For consultation with our Event Specialist, please reach out

Contact by email or phone
info@Navarrecatering.com
(574) 217-8359

We look forward to helping you through the process every step of the way!