



# CATERING MENU

FOR THE UNIVERSITY OF NOTRE DAME  
2024/2025



# Hospitality First

LOCAL · TRUSTED · RESPECTED · RELIABLE

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](mailto: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!**

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

3/13/2024

# Policies

## **DEPOSITS AND BILLING**

Upon reserving Navarre Catering, \$1,000 is due. This amount is non-refundable.

## **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



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# Passed Hors d'oeuvres

All passed appetizers can be stationary

## Beef

### TENDERLOIN CANAPE

charred tenderloin, horseradish mousse, 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

#### SKEWERS, DF

bourbon glaze, sesame seeds, scallion

### ASIAN CHICKEN BITES

five spice marinade, teriyaki

## 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

## Pork / Lamb

### LAMB CHOPS GF, DF

(Add \$5/piece), grilled, chimichurri

### BACON AND LEEK CROSTINI

smoked bacon, caramelized leeks, parmesan

### BACON JAM BOUCHÉE

bacon jam, brie, bouchée shell

### PORK BELLY BITE, GF/DF

braised pork belly, pickled cucumber

### BACON WRAPPED DATES GF

with orange blossom honey

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# Passed Hors d'oeuvres

All passed appetizers can be stationary

## Tacos

### CARNITAS

braised pork, street corn, cilantro

### GRILLED CHICKEN

ancho chicken, street corn, cilantro

### CARNE ASADA

grilled flank, cilantro, lime, onion

### GRILLED SHRIMP

chili lime shrimp, pico, napa slaw

### ROASTED CAULIFLOWER

roasted cauliflower, roasted tomato salsa, shredded oaxaca

## Sliders

### BEEF TENDERLOIN

dijon mayo, pickled onion

### PORK BELLY

Napa cabbage, chili aioli

### PULLED PORK BISQUIT

smoked pork, BBQ

### TURKEY CLUB

turkey, bacon, market greens, basil mayo

### BISTRO STEAK

chimichurri aioli

### GRILLED CHICKEN

balsamic, bruschetta



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# Passed Hors d' oeuvres

All passed appetizers can be stationary

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## Vegetarian

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### ROASTED TOMATO FLATBREAD

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, DF

hummus, fresh vegetables, lemon, olive oil, dill

### CRUDITÉ CUP, GF / DF

hummus, fresh vegetables, lemon, olive oil, dill

### BRIE AND PEAR TART

pear compote, brie, phyllo

### 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

### SPINACH AND ARTICHOKE TART

spinach, artichokes, cream cheese, herbs

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# 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



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# Stationary Hors d'oeuvres

## CRUDITE, GF

local & exotic vegetables, herb crème fraiche

## FRUIT & BERRIES, GF

fresh seasonal & exotic fruit, berries, honey yogurt dip

## CHEESE & BREADS

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

## ANTIPASTO, DF

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

## SPREADS & BREADS

(Add \$2 per guest)

bacon jam, roasted tomato & goat cheese dip, roasted carrot hummus,  
hummus, naan, and farmhouse breads

## BAJA CHIPS & DIPS

(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



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# Stationary Hors d' oeuvres

## 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

One (1) hour with/before dinner  
\$15

Two (2) hours in lieu of dinner  
\$25

Add floral centerpiece  
\$150

**\*\*MINIMUM OF 75 GUESTS\*\***



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# 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, crab claws, oysters, cocktail sauce, remoulade,  
lemon, horseradish, wasabi, soy sauce  
\$28

## 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

(Add \$2 per guest)

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

## PAELLA

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

## 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  
\$20

Sushi and Oysters Also Available - Ask your event specialist for more details

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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.

All CHEF stations require a \$100 chef fee per station  
50 person minimum

## PASTA STATION

CHEF ATTENDED

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

\$12

## PALERMO PASTA STATION

CHEF ATTENDED

**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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## SALAD WALL

CHEF ATTENDED

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

## TUNE POKE

CHEF ATTENDED

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

CHEF ATTENDED

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

\*\*all carving station accompanied with rolls and butter\*\*

Add House Salad

\$4

Add Vegetable

\$3

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# Served Dinner Starters

## SOUP

Add a soup course for an additional \$6.00

### Cool Months

#### OCTOBER - MARCH

POTATO & LEEK SOUP (HOT)  
BUTTERNUT SQUASH & BACON SOUP (HOT)  
MUSHROOM BISQUE (HOT)

### Warm Months

#### APRIL - SEPTEMBER

GAZPACHO (COLD)  
WATERMELON SOUP (COLD)  
TOMATO BISQUE (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 romaine, bleu cheese, tomatoes, bacon, pickles onions, shaved carrots, ranch

#### STRAWBERRY, GF

baby kale, arugula, market greens, quinoa, strawberries, almonds, shaved gouda,  
balsamic reduction, olive oil

#### CAPRESE, GF

(available July–October)  
(\$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, GF

romaine, roasted carrots, roasted red peppers, pine nuts, feta cheese, roasted garlic vinaigrette

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# 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 entree 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, GF / DF

grilled chicken breast, artichoke hearts, roasted roma tomatoes, basil, garlic

\$27

### CITRUS, GF / DF

brined & marinated Amish chicken, citrus pan jus

\$27

## PORK

### CHOP, GF / DF

grilled Indiana pork chop with apple BBQ

\$28

### PORCHETTA, GF

mushroom stuffed pork loin with roasting jus

\$26

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## 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, GF / DF

pan seared, pistachio gremolata  
\$35

### PACIFIC STRIPED BASS

pan seared with romesco sauce  
\$32



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## 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  
\$35

### SHORT RIB

fork tender boneless, braising liquid  
mashed potato is preferred starch  
\$38



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## DUETS

FILET & 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, GF / DF

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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# Served Dinners

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Additional \$3 per guest for choice of two entrees.  
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## KID'S MEAL

### SERVED MEAL

(up to 11 years of age)

chicken fingers, mac & cheese, applesauce

\$16

### BUFFET MEAL

same price as adults

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# Accompaniments

plated only

## Vegetables

HARICOT VERT  
with red pepper and baby stem on carrot

HARICOT VERT  
with toasted almonds

ASPARAGUS  
with red pepper

BROCCOLINI  
with red pepper

BROCCOLINI  
with sesame seeds

BABY BOK CHOY  
with pecans

BABY BOK CHOY  
with blistered grape tomatoes

BRUSSEL SPROUTS  
with onions

BRUSSEL SPROUTS  
with bacon and onions

BUTTERNUT SQUASH  
roasted



## Starch

YUKON GOLD POTATOES  
roasted, GF

YUKON GOLD POTATOES  
mashed, GF

FORBIDDEN RICE  
brunoise vegetables, GF / DF

NAVARRE RICE  
spinach, mushrooms, pine nuts, parmesan, GF

BROWN RICE  
pilaf, GF

CHEDDAR GRITS  
GF

DAUPHINOISE POTATOES  
GF

STEAMED RED POTATOES  
with parsley, GF

DUCHESS POTATOES  
GF

TOASTED FARRO AND QUINOA  
with vegetables

WHITE CHEDDAR AND CHIVE  
mashed potatoes, GF

ROASTED GARLIC  
mashed potatoes

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# 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 vinaigrette

### POTATO, GF / DF

shaved red onion, bacon, celery, fine herbs, Dijon vinaigrette

### COUSCOUS

Israeli couscous, tomatoes, feta, green onion, olives  
parsley, roasted garlic vinaigrette

### PANZANELLA

croutons, tomatoes, cucumbers, basil, shaved radish, fresh mozzarella  
chickpeas, balsamic and olive oil



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# Accompaniments

buffet only

## Vegetables

### HARICOT VERT

with red pepper and baby stem on carrot

### HARICOT VERT

with toasted almonds

### BROCCOLINI

with red pepper

### BROCCOLINI

with sesame seeds

### BRUSSEL SPROUTS

with onions

### BRUSSEL SPROUTS

with bacon and onions

### BUTTERNUT SQUASH

roasted

### GRILLED VEGETABLES

asparagus, zucchini, yellow squash, carrots, cauliflower, peppers



## Starch

### YUKON GOLD POTATOES

roasted, GF

### YUKON GOLD POTATOES

mashed, GF

### ORZO

sun-dried tomatoes and pesto cream

### NAVARRE RICE

spinach, mushrooms, pine nuts, parmesan, GF

### BROWN RICE

pilaf, GF

### PENNE

alfredo

### DAUPHINOISE POTATOES

GF

### STEAMED RED POTATOES

with parsley, GF

### TORTELLINI

pesto cream

### ROASTED GARLIC

mashed potatoes

### WHITE CHEDDAR AND CHIVE

mashed potatoes, GF

### MAC-N-CHEESE

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minimum of 50 guests

## ENTREES

### SHORT RIBS

(add \$4)

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 BOURGUIGNON

red wine, mushrooms, carrots, onions, rich gravy

### STUFFED AMISH CHICKEN BREAST

sun-dried tomatoes, spinach, almonds, parmesan, wild mushroom supreme sauce

### BISTRO STEAK, GF / DF

grilled with chimichurri

### CHICKEN MARSALA

chicken breast, mushrooms, marsala wine sauce

### CHICKEN PICCATA, DF

chicken breast, capers, lemon, wine

### ROASTED PORK LOIN, GF / DF

candied walnuts and cherry bbq

### TUSCAN CHICKEN, DF/ GF

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

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# Served Sweets

minimum of 50 guests

## 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, GF  
\$8

## DECONSTRUCTED S'MORE

rich chocolate, marshmallow brulee, graham cracker, raspberry  
\$8

## TIRAMISU

traditional tiramisu served in a stemless martini-glass  
\$9

## COPPA CREME BRULEE

served in a rocks glass, caramel sauce topping  
\$9



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# Stationary Sweets

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## Tarts

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VANILLA CUSTARD & BERRIES  
CHOCOLATE MOUSSE  
CHOCOLATE HAZELNUT  
ORANGE PISTACHIO

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## Jars

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MINI CREME BRULEE  
S'MORES  
STRAWBERRY SHORTCAKE  
PEACH COBBLER  
APPLE COBBLER

---

## Mini Pies

---

APPLE CRUMB  
KEY LIME  
PUMPKIN  
BLUEBERRY  
CHERRY  
WILD BERRY PANNA COTTA, GF, VG

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## Mini Cheesecakes

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VANILLA  
CHOCOLATE  
PEANUT BUTTER  
RASPBERRY  
OREO

---

## Bars & Brownies

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TURTLE BROWNIE  
CHOCOLATE RASPBERRY  
LEMON BARS  
PUMPKIN BARS

---

## Cookies

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CHOCOLATE  
OATMEAL  
PEANUT BUTTER  
MACADAMIA  
MACARONS

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



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# 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 our appetizer list you would like for late nights,  
feel free to discuss with your event specialist



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# 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 \$10  
each additional hour \$5

## PREMIUM OPEN BAR

domestic, imported and craft beer (miller lite, bud light), upgraded wine (Shannon Ridge chardonnay, Shannon Ridge cabernet sauvignon, Angeline pinot noir, Fontana pinot grigio, CK Mondavi sauvignon blanc, Crane Lake moscato, Campuget rosé), premium spirits (Tito's vodka, Tanqueray gin, Captain Morgan spiced rum, Bacardi rum, Jack Daniel's, Makers Mark bourbon, Dewars scotch, Crown Royal whiskey, Teeling Irish whiskey, Lunazul tequila, Amaretto), mixers, juices, still and sparkling water, and soft drinks

1st hour \$12  
each additional hour \$6

## LUXURY OPEN BAR

domestic, imported and craft beer (miller lite, bud light), luxury wine (Sea Sun chardonnay, Shannon Ridge cabernet sauvignon, Sea Sun pinot noir, Fontana pinot grigio, White Haven sauvignon blanc, Crane Lake moscato, Campuget rosé), and luxury spirits (Ketel One vodka, Tito's, Bombay Sapphire gin, Johnny Walker Black scotch, Plantation Rum, Jack Daniel's, Crown Royal whiskey, Makers Mark bourbon, Woodford Reserve bourbon, Jameson Irish whiskey, patron silver tequila, Disaronno amaretto, Grand Marnier), mixers, juices, still and sparkling water, and soft drinks

1st hour \$14  
Each additional hour \$8

## ADD CHAMPAGNE TO PACKAGE

\$3

## TOAST

(one pour for speeches)  
sparkling wine toast, cava  
\$4



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# Open Bar Options

continued

## STANDARD BEER AND WINE BAR

domestic beer (miller lite, bud light), wine (cabernet, pinot noir, chardonnay, pinot grigio) and soft drinks

1st hour \$9.00

Each additional hour \$4.00

## PREMIUM BEER AND WINE BAR

domestic, imported and craft beer (miller lite, bud light), upgraded wine (Shannon Ridge chardonnay, Shannon Ridge cabernet sauvignon, Angeline pinot noir, CK Mondavi sauvignon blanc, Crane Lake moscato, Campuget rosé), still and sparkling water, juices, and soft drinks

1st hour \$10.00

Each additional hour \$4.50

## MIMOSA BAR

Classic Mimosa

fresh orange juice, Spanish cava, Grand Marnier infused strawberry garnish. Sugared rim

Blackberry Mimosa

Spanish cava, blackberries, simple syrup, fresh mint

Mockmosa

orange juice, ginger ale and blood orange

One (1) hour

\$12

Each additional hour \$8

## GUESTS UNDER 21 / NON-ALCOHOLIC BAR

(accompanied with bar package)

Four (4) hours

\$8.50

## BEVERAGE STATION - DRY BAR

(without bar package)

assorted soft drinks, sparkling water, lemonade, iced tea

Four (4) hours

\$12.50

## BETTER WINE

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

## SPIRITS

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



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# Signature Drinks

only with full bar package

## 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

If you don't see something you like,  
please share your favorite cocktail with us.



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# Consumption and Cash Bars

BRAND NAME MIXED DRINKS

\$7

PREMIUM MIXED DRINKS

\$8

LUXURY MIXED DRINKS

\$9

HOUSE WINE

\$7

PREMIUM WINE

\$9

IMPORTED AND CRAFT BEER

\$6

DOMESTIC BEER

\$5

SOFT DRINKS / SPARKLING WATER

\$3

BOTTLED WATER

\$3

BEER INCLUDED IN CONSUMPTION AND CASH BARS

Bud Light

Miller Lite

Yuengling Lager

Bells Two Hearted IPA

\$50 per hour, per bartender

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# Bar Package Beers

## BEER INCLUDED IN CONSUMPTION AND CASH BARS

Bud Light  
Miller Lite  
Yuengling Lager  
Bells Two Hearted IPA

## BEER INCLUDED IN ALL BAR PACKAGES

Bud Light  
Miller Lite

## CLIENT TO SELECT TWO ADDITIONAL BEERS

on premium and luxury bars

Coors Light  
Budweiser Lager  
Michelob  
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

## HIGH NOON

\$1



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# Wine List

## RED

- Shannon Ridge Cabernet| California | \$26
- Angeline Pinot Noir | California| \$27
- Colores del Sol Malbec, Argentina | \$28
- William Hill Cabernet, California | \$32
- Sea Sun (Caymus) Pinot Noir, California | \$34
- Decoy (Duckhorn) Cabernet, California, | \$45
- Primarius Pinot Noir, Oregon CA | \$40
- Grounded (Josh Phelps) Cabernet, California | \$40
- Jean-Luc Colombo Côtes du Rhône, France | \$45
- Erath Pinot Noir, Oregon | \$40
- Duckhorn Merlot, Napa | \$62
- Louis Martini Cabernet. Napa | \$68
- Rombauer Cabernet, Carneros CA | \$82
- Jordan Cabernet, Alexander Valley, | \$92
- Silver Oak Cabernet, Alexander Valley | \$125
- Caymus Cabernet, Napa | \$125

## WHITE

- Shannon Ridge Chardonnay, California | \$25
- Crane Lake Moscato | California | \$24
- CK Mondavi Sauvignon Blanc, California \$25
- Frontera Pinot Grigio, California | \$24
- California Roots Moscato, California | \$30
- Banfi Le Rime Pinot Grigio, Italy | \$34
- Sea Sun (Caymus) Chardonnay, California | \$35
- Château de Campuget Rosé, France | \$34
- White Haven Sauvignon Blanc, California | \$35
- Kim Crawford Sauvignon Blanc, California | \$48
- Decoy (Duckhorn) Chardonnay, California | \$30
- Tormaresca Chardonnay, Italy | \$45
- Daniel Chotard Sancerre, France | \$65
- Cakebread Sauvignon Blanc, Napa CA | \$58
- Louis Latour Pouilly-Fuissé, France | \$62
- Cakebread Chardonnay, Napa CA | \$65
- Rombauer Chardonnay, Carneros CA, | \$65

## CHAMPAGNE & SPARKLING WINE

- Segura Viudas Cava Spain | \$24
- Le Grand Courtâge Brut Rosé, France | \$30
- Le Grand Courtâge Blanc de Blancs Brut, France | \$30
- Mumm Brut Prestige, Napa | \$38
- Avissi Prosecco, Italy | \$34
- Schramsberg Blanc De Blancs, Calistoga | \$80
- Veuve Clicquot Yellow Label Brut, France | \$105

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# Navarre Service Items

## TABLE SETTINGS

Standard Flatware & China Package - \$13 per person  
Elevated Flatware & China Package - \$16 per person Gold or Black

All Flatware & China Packages include: 3 forks, 2 knives, 1 teaspoon, salad plate, dinner plate, bread & butter plate, water goblet, plate cover, dessert plate, coffee cup & saucer per guest

## ADDITIONS

Gold Beaded Charger - \$3.00 each  
Wine Glass or Champagne Glass - \$1.00 each

ELEVATED GOLD FLATWARE



GOLD BEADED CHARGER



ELEVATED BLACK FLATWARE



## FULL BAR GLASSWARE

Wine glasses, goblets, and rocks glasses - \$5.00 per person  
Martini glasses or champagne flutes at bar - \$1 addition

## FLOOR LENGTH TABLE LINEN

Black, white or ivory - \$15.00 to \$18.00 per table, depending on table size

## NAPKINS

Various colors available - \$1.20 each

## INTERESTED IN SPECIALTY LINEN?

We can coordinate rental of these items via BBJ La Tavola!

Final quantity will be based on the final guest count or place settings needed, plus 5 additional

7% Tax and 20% Service Charge will be added to all rental items

\$4 per person handling fee for any rental items procured from an outside rental company and not coordinated through your Navarre Event Specialist

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# 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 every step of the way from beginning to end!

## 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

OR SCAN THE QR CODE FOR OUR WEBSITE



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

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