CATERING MENU
FOR THE UNIVERSITY OF NOTRE DAME
2024/2025
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!

7% sales tax and 20% service charge will be added to all items purchased 6/19/2024
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.

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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

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>TENDERLOIN CANAPE</td>
<td>charred tenderloin, horseradish mousse, pumpernickel, chive</td>
</tr>
<tr>
<td>STEAK TARTARE ON FOCACCIA</td>
<td>tenderloin, capers, truffle oil, Parmesan, focaccia</td>
</tr>
<tr>
<td>BEEF KABOBS, DF</td>
<td>marinated sirloin, peppers, onions, teriyaki glaze</td>
</tr>
<tr>
<td>BEEF WELLINGTON</td>
<td>tenderloin, pastry, mushroom duxelle</td>
</tr>
<tr>
<td>MAC SHORT RIB BITE</td>
<td>fried mac and cheese with pulled short rib</td>
</tr>
</tbody>
</table>

### Seafood

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>CRAB CAKE, DF</td>
<td>jumbo lump crab, red pepper remoulade</td>
</tr>
<tr>
<td>SMOKED SALMON</td>
<td>smoked Salmon, dill crème, chive, pumpernickel</td>
</tr>
<tr>
<td>SHRIMP COCKTAIL SHOOTER, GF/DF</td>
<td>(Add $2 per guest), spicy sauce, chive, lemon</td>
</tr>
<tr>
<td>CHARRED SHRIMP CUCUMBER CUP</td>
<td>ancho shrimp, pico</td>
</tr>
<tr>
<td>LOBSTER ARANCINI</td>
<td>fried risotto, lobster, romesco</td>
</tr>
</tbody>
</table>

### Chicken

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>SMOKED CHICKEN QUESADILLAS</td>
<td>smoked chicken, pepper jack cheese</td>
</tr>
<tr>
<td>ENDIVE SPOON, GF</td>
<td>maui chicken, avocado, pineapple, coconut, endive</td>
</tr>
<tr>
<td>SESAME BOURBON CHICKEN SKEWERS, DF</td>
<td>bourbon glaze, sesame seeds, scallion</td>
</tr>
<tr>
<td>ASIAN CHICKEN BITES</td>
<td>five spice marinade, teriyaki</td>
</tr>
</tbody>
</table>

### Pork / Lamb

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>LAMB CHOPS GF, DF</td>
<td>(Add $5/piece), grilled, chimichurri</td>
</tr>
<tr>
<td>BACON AND LEEK CROSTINI</td>
<td>smoked bacon, caramelized leeks, parmesan</td>
</tr>
<tr>
<td>BACON JAM BOUCHÉE</td>
<td>bacon jam, brie, bouchée shell</td>
</tr>
<tr>
<td>PORK BELLY BITE, GF/DF</td>
<td>braised pork belly, pickled cucumber</td>
</tr>
<tr>
<td>BACON WRAPPED DATES GF</td>
<td>with orange blossom honey</td>
</tr>
</tbody>
</table>

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Passed Hors d’oeuvres
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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

**Vegetarian**

<table>
<thead>
<tr>
<th>ROASTED TOMATO FLATBREAD</th>
<th>BRIE AND PEAR TART</th>
</tr>
</thead>
<tbody>
<tr>
<td>roma tomato, chevre, flat bread, basil</td>
<td>pear compote, brie, phyllo</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CARAMELIZED PEACH COMPOTE</th>
<th>GREEK SALAD CUCUMBER CUP, GF</th>
</tr>
</thead>
<tbody>
<tr>
<td>fresh peaches, sweet chevre, baby kale, phyllo</td>
<td>olives, tomatoes, basil, feta, balsamic</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>STONE FRUIT BRUSCHETTA</th>
<th>ROASTED CAULIFLOWER CUP GF, DF, VV</th>
</tr>
</thead>
<tbody>
<tr>
<td>fresh fruit, balsamic, basil, crostini</td>
<td>roasted cauliflower, romesco</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CRUDITÉ CONE, DF</th>
<th>BRUSCHETTA</th>
</tr>
</thead>
<tbody>
<tr>
<td>hummus, fresh vegetables, lemon, olive oil, dill</td>
<td>tomatoes, onions, basil, parmesan, crostini</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CRUDITÉ CUP, GF / DF</th>
<th>SPINACH AND ARTICHOKE TART</th>
</tr>
</thead>
<tbody>
<tr>
<td>hummus, fresh vegetables, lemon, olive oil, dill</td>
<td>spinach, artichokes, cream cheese, herbs</td>
</tr>
</tbody>
</table>

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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 fraîche

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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7% sales tax and 20% service charge will be added to all items purchased 6/19/2024
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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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.
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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Entrée Stations

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50 person minimum

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

TUNA 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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7% sales tax and 20% service charge will be added to all items purchased 6/19/2024
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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Served Dinners

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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  
$52

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7% sales tax and 20% service charge will be added to all items purchased 3/13/2024
Served Dinners

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

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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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Served Dinners

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$2 per guest for each additional entree choice

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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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

<table>
<thead>
<tr>
<th>Vegetables</th>
<th>Starch</th>
</tr>
</thead>
<tbody>
<tr>
<td>HARICOT VERT</td>
<td>YUKON GOLD POTATOES</td>
</tr>
<tr>
<td>with red pepper and baby stem on carrot</td>
<td>roasted, GF</td>
</tr>
<tr>
<td>HARICOT VERT</td>
<td>YUKON GOLD POTATOES</td>
</tr>
<tr>
<td>with toasted almonds</td>
<td>mashed, GF</td>
</tr>
<tr>
<td>ASPARAGUS</td>
<td>FORBIDDEN RICE</td>
</tr>
<tr>
<td>with red pepper</td>
<td>brunoise vegetables, GF / DF</td>
</tr>
<tr>
<td>BROCCOLINI</td>
<td>NAVARRE RICE</td>
</tr>
<tr>
<td>with red pepper</td>
<td>spinach, mushrooms, pine nuts, parmesan, GF</td>
</tr>
<tr>
<td>BROCCOLINI</td>
<td>BROWN RICE</td>
</tr>
<tr>
<td>with sesame seeds</td>
<td>pilaf, GF</td>
</tr>
<tr>
<td>BABY BOK CHOY</td>
<td>CHEDDAR GRITS</td>
</tr>
<tr>
<td>with pecans</td>
<td>GF</td>
</tr>
<tr>
<td>BABY BOK CHOY</td>
<td>DAUPHINOISE POTATOES</td>
</tr>
<tr>
<td>with blistered grape tomatoes</td>
<td>GF</td>
</tr>
<tr>
<td>BRUSSEL SPROUTS</td>
<td>STEAMED RED POTATOES</td>
</tr>
<tr>
<td>with onions</td>
<td>with parsley, GF</td>
</tr>
<tr>
<td>BRUSSEL SPROUTS</td>
<td>DUCHESS POTATOES</td>
</tr>
<tr>
<td>with bacon and onions</td>
<td>GF</td>
</tr>
<tr>
<td>BUTTERNUT SQUASH</td>
<td>TOASTED FARRO AND QUINOA</td>
</tr>
<tr>
<td>roasted</td>
<td>with vegetables</td>
</tr>
<tr>
<td>HARICOT VERT</td>
<td>WHITE CHEDDAR AND CHIVE</td>
</tr>
<tr>
<td>with toasted almonds</td>
<td>mashed potatoes, GF</td>
</tr>
<tr>
<td>BROWN RICE</td>
<td>ROASTED GARLIC</td>
</tr>
<tr>
<td></td>
<td>mashed potatoes</td>
</tr>
</tbody>
</table>

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

7% sales tax and 20% service charge will be added to all items purchased 6/19/2024
Create Your Own Buffet

minimum of 50 guests

PRICING
Two Entrees, one starch, one vegetable, three salads $30
Each additional entree $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

**Vegetables**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>HARICOT VERT</td>
<td>roasted, GF</td>
</tr>
<tr>
<td>HARICOT VERT</td>
<td>mashed, GF</td>
</tr>
<tr>
<td>BROCCOLINI</td>
<td>with red pepper</td>
</tr>
<tr>
<td>BROCCOLINI</td>
<td>with sesame seeds</td>
</tr>
<tr>
<td>BRUSSEL SPROUTS</td>
<td>with onions</td>
</tr>
<tr>
<td>BRUSSEL SPROUTS</td>
<td>with bacon and onions</td>
</tr>
<tr>
<td>BUTTERNUT SQUASH</td>
<td>roasted</td>
</tr>
<tr>
<td>GRILLED VEGETABLES</td>
<td>asparagus, zucchini, yellow squash, carrots, cauliflower, peppers</td>
</tr>
</tbody>
</table>

**Starch**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>YUKON GOLD POTATOES</td>
<td>roasted, GF</td>
</tr>
<tr>
<td>YUKON GOLD POTATOES</td>
<td>mashed, GF</td>
</tr>
<tr>
<td>ORZO</td>
<td>sun-dried tomatoes and pesto cream</td>
</tr>
<tr>
<td>NAVARRE RICE</td>
<td>spinach, mushrooms, pine nuts, parmesan, GF</td>
</tr>
<tr>
<td>BROWN RICE</td>
<td>pilaf, GF</td>
</tr>
<tr>
<td>PENNE</td>
<td>alfredo</td>
</tr>
<tr>
<td>DAUPHINOISE POTATOES</td>
<td>GF</td>
</tr>
<tr>
<td>STEAMED RED POTATOES</td>
<td>with parsley, GF</td>
</tr>
<tr>
<td>TORTELLINI</td>
<td>pesto cream</td>
</tr>
<tr>
<td>ROASTED GARLIC</td>
<td>mashed potatoes</td>
</tr>
<tr>
<td>WHITE CHEDDAR AND CHIVE</td>
<td>mashed potatoes, GF</td>
</tr>
<tr>
<td>MAC-N-CHEESE</td>
<td></td>
</tr>
</tbody>
</table>

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

7% sales tax and 20% service charge will be added to all items purchased 6/19/2024
Create Your Own Buffet
minimum of 50 guests

ENTREES

SHORT RIBS
(add $4)
fork tender with braising jus

CAPRESE CHICKEN, GF
grilled chicken, sliced tomatoes, fresh sliced mozzarella, basil and balsamic reduction

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

## Tarts
- VANILLA CUSTARD & BERRIES
- CHOCOLATE MOUSSE
- CHOCOLATE HAZELNUT
- ORANGE PISTACHIO

## Jars
- MINI CREME BRULEE
- S'MORES
- STRAWBERRY SHORTCAKE
- PEACH COBBLER
- APPLE COBBLER

## Bars & Brownies
- TURTLE BROWNIE
- CHOCOLATE RASPBERRY
- LEMON BARS
- PUMPKIN BARS

## Mini Pies
- APPLE CRUMB
- KEY LIME
- PUMPKIN
- BLUEBERRY
- CHERRY
- WILD BERRY PANNA COTTA, GF, VG

## Mini Cheesecakes
- VANILLA
- CHOCOLATE
- PEANUT BUTTER
- RASPBERRY
- OREO

## Cookies
- 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
amaro, 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 blanco, 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 | $50
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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