UNIVERSITY of NOTRE DAME

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

Regardless of the size of your party, we believe in providing fine dining restaurant quality food and service to every one of more than 1500 events we cater every year.

The following menus are merely suggestions of our most popular items. We can customize menus for virtually any style of event. When we begin menu planning, we will 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 at 574-514-9781. 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**
Upson reserving Navarre Catering & Events a deposit of $1,000 is required. 50% of estimated bill is due 90 days in advance. The balance of is due 7 days prior to the event date. These amounts are non-refundable.

**Cancellations**
In the event a cancellation is necessary, 100% of the deposit is refundable if the event is canceled in writing more than 90 days prior to the event date. Deposit is forfeited if canceled 90 days prior to event.

*If you should cancel or postpone your event due to any mandates placed by the State of Indiana, your deposit will be transferred or refunded. Any services rendered until that point will be deducted from the deposit.*

**Menu Deadline**
Menus, an approximate head count as well as any bar arrangements must be submitted at 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 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 prior to the event.
Hors d’oeuvres Pricing

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

2 Items $7.5
3 Items $8.5
4 Items $9.5
Each additional item $1

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

6 Items $26
8 Items $28
10 Items $29
Additional items $1.5 each

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

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

Small bites
- Crab Cake
  jumbo lump crab, red pepper remoulade
- Smoked Chicken Quesadillas
  smoked chicken, jalapeno, pepper jack cheese
- Roasted Tomato Flatbread
  roasted roma tomato, prosciutto cream, flatbread
- Ahi Tuna Roll, DF
  julienne vegetable rolls, seared sesame ahi tuna
- Endive Spoon, GF
  curry chicken, sweet cream cheese, grape, pistachio
- B.L.T. Cup, GF
  bacon, herbed aioli, baby greens, cherry tomato

Small bites…cont.
- Boursin Tomatoes
  cherry tomatoes, boursin, pine nut
- Smoked Salmon
  smoked salmon, mascarpone cheese, toasted pistachio on cucumber
- Empanadas
  braised beef, salsa verde, poblano, oaxaca cheese
- Deviled Eggs, GF
  guacamole, garnished with pico de gallo

Big Bites
- Lamb Chop Lollipops (additional $3 per piece)
  rosemary, garlic, olive oil, dijon
- Tenderloin Sliders (additional $3 per piece)
  grilled tenderloin, dijon mayo, pickled red onion, brioche bun

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Hors d’oeuvres

Toasts
- Rolled Sirloin Canape
  sirloin, horseradish mousse, pumpernickel
- Bacon & Leek Crostini
  smoked bacon, caramelized leeks, parmesan
- Prosciutto Crostini
  blue cheese cream, green apple
- Peach Crostini
  grilled Georgia peaches, brie, and baby kale
- Steak Tartare Crostini, DF
  capers, horseradish, olive oil
- Bacon Jam Crostini
  rich brie, sweet bacon

Forks & Sticks
- Stuffed Dates, GF
  bacon wrapped, manchego, maple balsamic
- Chicken Kabob, DF
  marinated chicken, pineapple, peppers, onions
- Chicken Satay, DF
  grilled chicken breast, peanut sauce
- Beef Kabobs, DF
  marinated sirloin, peppers, onions, teriyaki glaze
- Speared Meatball Teriyaki
- Pork Belly Bite, DF, GF
  slow roasted pork belly, maple
- Prosciutto Forks, GF
  prosciutto, pistachio encrusted goat cheese

Shots
- Shrimp Cocktail
  (additional $2.5 each)
  spicy sauce, lemon, chive
- Grilled Shrimp, GF
  (additional $2.5 each)
  lemon sauce, chive
- Crudité, DF, GF
  julienne vegetables, hummus
- Seasonal Soup
  please refer to seasonal soup menu

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

### Spoons & Tarts

- **Vegetable Tart**
  - seasonal vegetables, herbed brie
- **Mango Chutney Tart**
  - fresh mango, golden raisins, chevre
- **Brie & Pear Tart**
  - brie, pear compote
- **Mushroom Vol-au-Vent**
  - wild mushrooms, cream, sherry
- **Spinach & Artichoke Tart**
  - cream cheese, artichoke, spinach
- **Tuna Poke Spoon, DF**
  - ahi tuna, asian slaw, sesame, cucumber, mango, soy
- **Lobster B.L.T. Spoon, GF**
  - lobster, aioli, bacon, lettuce, tomato

### Cups & Cones

- **Ceviche Cup, DF, GF**
  - shrimp, cucumber cup
- **Grilled Shrimp Cup**
  - baby shrimp, avocado cup
- **Caviar Cone**
  - crème fraiche, sesame cone, hackleback caviar
- **Mac-n-Cheese Cone**
  - truffle mac-n-cheese, bacon, waffle cone
- **Tuna Tartare, DF, GF**
  - ahi tuna, cucumber, radish, sesame seeds, wont

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

Asian Chicken Bites, DF
sesame crusted, ginger soy

Pot Stickers, DF
pork, vegetables, soy sauce, scallions

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

Pad Thai Spring Rolls
pad thai noodles, vegetables, shrimp, ginger orange glaze

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

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

Peach Salad
Greens, peaches, feta, crostini, olive oil, balsamic

Sausage Stuffed Mushrooms
baby portobello, Italian sausage, marinara

Cocktail Sandwiches
assorted meats, dijon mayo, brioche

Meatballs
marinara, Swedish, asian or bbq

Grilled Shrimp (additional $2.5 each)
Spice rubbed, chipotle bbq

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Displayed Hors d’oeuvres

Crudité
- local & exotic vegetables, herb crème fraiche

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

**Below items at additional cost:**
- 30-60 Minutes Cocktail $2 per person
- 2 hours in lieu of dinner $3 per person

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

Spreads & Breads
- bacon jam, roasted tomato & goat cheese dip, edamame hummus,
- hummus, tapenade, crostini, naan and farmhouse breads

**Baja Chips & Dip**
- chorizo, oaxaca cheese dip, guacamole,
- roasted tomato salsa, pico de gallo, jalapenos, tortilla chips

**Antipasto**
- salami, capicola, prosciutto, grilled vegetables, hummus,
- mozzarella salad, crostini, naan

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 in combination with stationary hors d’oeuvres buffets. 50 person minimum

Ramen Station
dashi, noodles, scallions, mushrooms, braised pork, bean sprouts, spinach, red pepper
$10

Sushi
rolls, nigiri, sashimi, pickled ginger, wasabi, soy sauce
$14

Raw Bar
shrimp, ahi tuna, mussels, oysters, cocktail sauce, remoulade, Lemon, horseradish, wasabi, soy sauce
$24.5

Taco Station
carne asada, chorizo, chili lime braised chicken, pico de gallo, corn salsa, salsa verde, jalapenos, onions, cilantro, tomatoes, guacamole, queso fresco, oaxaca cheese, corn & flour tortillas
$10

Baja Chips & Dip
chicken rocoto, beef, chorizo, oaxaca cheese dip, guacamole, street corn, roasted tomato salsa, black bean & corn salsa, diced onion, diced tomatoes, jalapenos, tortilla chips
$10

Jambalaya
chicken, andouille, shrimp, peppers, onions, rice, corn bread muffins
$10

Paella
bomba rice, chicken, shrimp, mussels, chorizo, saffron, peas, peppers
$12

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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

Pasta Station
selection of penne or tortellini, marinara or pesto cream, chicken, sausage, beef, baby shrimp, spinach, broccoli, tomatoes, mushrooms, peppers, parmesan
$10

Mashed Potini Station
white mashed potatoes, sour cream, green onion, shredded cheddar, caramelized onion, caramelized mushroom, herbed butter, roasted corn, bacon, popcorn chicken
$10

Carving Station
roast beef with au jus, turkey breast with turkey gravy, or smoked ham with pineapple glaze. served with rolls, horseradish sauce and dijon sauce
$10
add prime rib au jus with horseradish sauce for an additional $5
add beef tenderloin with demi glace and dijonaise for an additional $7

Salad Wall
market greens, radishes, asparagus, heirloom tomatoes, peppers, shaved shallots, cucumber, toasted walnuts, shaved manchego, truffle lemon vinaigrette
$10

Tuna Poke’
tuna, salmon, tofu, rice, baby leaf lettuce, sliced jalapeno, diced pineapple, cucumber, mirin, seaweed salad, edamame, ginger, scallion, avocado, wonton strips, macadamia nuts, tobiko, wasabi, soy, sesame oil, spicy aioli, ginger soy, ponzu
$12

Stir Fry
choice of two proteins: beef, shrimp, chicken or tofu. broccoli, red bell pepper, water chestnuts, mushrooms, scallions, bean sprouts, snap peas, carrots, red cabbage, zucchini, soy sesame sauce
$10

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 $4.00

- **Cool Months** (October through March)
  - potato & leek soup (hot)
  - butternut squash & bacon soup (hot)
  - mushroom bisque (hot)

- **Warm Months** (April through September)
  - gazpacho (cold)
  - watermelon soup (cold)
  - tomato bisque soup (hot)

**Salad**

- **Navarre**
  - market greens, apples, candied walnuts, dried cranberries, bleu cheese, white balsamic vinaigrette

- **Garden**
  - baby greens, sugar snap peas, heirloom grape tomatoes, watermelon radish, cucumber, goat cheese, balsamic vinaigrette

**Specialty Salad**
add $3

- **Steakhouse**
  - romaine hearts, tomatoes, pickled red onion, bacon, parmesan peppercorn dressing

- **Spinach & Arugula**
  - bacon, grapes, goat cheese, almonds, sherry vinaigrette

- **Caprese (Seasonal)**
  - heirloom tomatoes, fresh mozzarella, basil, EVOO

- **Watermelon**
  - arugula, watermelon, feta, mint, balsamic

**Intermezzo**

- lemon, lime, or wildberry
  - $3

7% sales tax and 20% service charge will be added to all items purchased
all served dinners include Navarre or garden salad, rolls and butter, with chef’s choice of starch and vegetable. Add $2 per person if offering multiple entrée choices

**Poultry**

**Stuffed Amish Chicken Breast**  
sun-dried tomatoes, spinach, almonds, parmesan, supreme sauce  
$28.5

**Picatta, DF**  
chicken breast, capers, lemon, wine  
$26.5

**Marsala**  
chicken breast, mushrooms, marsala wine sauce  
$26.5

**Tuscan, DF, GF**  
grilled chicken breast, artichoke hearts, roasted roma tomatoes, basil, garlic  
$26.5

**Citrus, DF, GF**  
brined & marinated amish chicken, citrus pan jus  
$26.5

**Pork**

**Chop, DF, GF**  
grilled Indiana pork chop, smoky apple compote, apple bbq sauce  
$26.5

**Porchetta, GF**  
bacon wrapped pork tenderloin, roasting jus  
$28.5

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Served Dinners

Lamb
- Rack of Lamb
garlic dijon rosemary rub, roasted, chimichurri sauce
  $38

Seafood
- Salmon, GF
  pan seared, vin blanc
  $30
- Crab Cakes
  jumbo lump, remoulade
  $31
- Chilean Sea Bass
  pan seared, lobster sauce
  $58
- Crab Stuffed Shrimp
  crab stuffing, lobster blanc
  $34.5
- Corvina, DF, GF
  pan seared, pistachio gremolata
  $34.5

Market Fish
- chef’s preparation
  $34.5

Roasted Maine Lobster Tail, GF
- grilled, tarragon-shallot butter
  $44.5

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

Beef

Filet Mignon, GF
grilled, cabernet demi
$48.5

Manhattan, GF
cast iron seared, compound butter, peppercorn demi
$45

Top Sirloin, GF
double r ranch, whiskey shallot demi
$38

Beef Tenderloin, GF
chef carved, sauce diane
$46

Short Rib
fork tender boneless, braising liquid, roasted root vegetables, mashed potatoes
$38

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

**Duets**
- Filet & Chicken
  - $42.5
- Filet & Corvina
  - $50.5
- Filet & Crab Stuffed Shrimp
  - $47.5
- Filet & Salmon
  - $46.5

**Vegetarian & Vegan**
- Grilled Vegetable Crepes
  - grilled vegetables, mozzarella, lemon cream
  - $23.5
- Polenta & Roasted Vegetables, GF
  - polenta, roasted cauliflower, zucchini, market vegetables, pine nuts, pesto
  - $25.5
- Vegan Quinoa Zucchini, DF, GF
  - quinoa, vegetable, pistou
  - $24.5
- Vegan Stir Fry, DF
  - Fresh vegetables, fried tofu, rice, soy, sesame
  - $26.5

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Kid’s Meals

For Children ages 4-11. Children under 4 are not charged

Served Meal
chicken fingers, mac & cheese, applesauce
$10.5

Buffet Meal
$12

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

Vegetables
(combine & exclude as you choose)

roasted cauliflower
broccoli with lemon butter
haricot vert with red bell pepper or almonds
sweet corn with bell pepper
brussels sprouts with bacon and onion
chef medley
asparagus +$2

Starch

roasted yukon gold potatoes, GF
forbidden rice, DF, GF (chinese black rice) +$1
navarre rice, GF, spinach, mushrooms, pine nuts, parmesan
rice pilaf, GF
Polenta, GF
mashed yukon gold potatoes, GF
dauphinoise potatoes, GF
purple potato puree, GF +$1
duchess potatoes, GF
penne marinara
white cheddar & chive mashed potatoes, GF

7% sales tax and 20% service charge will be added to all items purchased
Create Your Own Buffet
minimum of 40 guests

Salad Options
navarre salad, garden salad, caesar salad, fresh fruit salad, pasta salad, tomato and cucumber salad, spinach salad, broccoli almond salad

Entree Options

<table>
<thead>
<tr>
<th>Beef Short Ribs</th>
<th>Tuscan Chicken</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Lasagna with Meat Sauce</td>
<td>Chicken Picatta</td>
</tr>
<tr>
<td>Salmon Vin Blanc</td>
<td>Roast Pork Loin with Dijon Apple Sauce</td>
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<tr>
<td>Tilapia with Caper Sauce</td>
<td>Shrimp Scampi +$3</td>
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<tr>
<td>Beef Bourguignon</td>
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<tr>
<td>Citrus Chicken</td>
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<tr>
<td>Stuffed Chicken</td>
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<tr>
<td>Bistro Steak, Chimichurri Sauce</td>
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<tr>
<td>Chicken Marsala</td>
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</tbody>
</table>

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

Vegetables
Please see plated vegetable options

3 Salads, 2 Entrées, 1 Starch, 1 Vegetable $27
Additional entrée $4.5
Additional Starch or Vegetable $2.5

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Served Sweets

triple chocolate gateaux
 crème anglaise and berries
 $6.5

chocolate truffles
 pecans, ganache, berries
 $7.5

lemon cake
 raspberry sauce and fresh berries
 $6.5

turtle cheesecake
 caramel, pecans, chocolate
 $6

chocolate torte, GF
 flourless cake, raspberry sauce, fresh berries
 $7.5

red velvet cheesecake
 chocolate garnish
 $8

carrot cake
 cream cheese icing, caramel sauce
 $6

raspberry lemon drop
 vanilla genoise, lemon mousse, raspberry preserves,
 lemon glaze and white chocolate curls
 $8

key lime tart
 sponge cake, key lime mousse, sweet cream cheese,
 lime glaze, white chocolate curl
 $8

tiramisu
 moist genoise, coffee liqueur, mascarpone, butter cream, cocoa
 $8

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**Stationary Sweets**

**Mini Desserts**

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

Pick 3 selections $8 (minimum 50 guests)
Pick 5 selections $10 (minimum 100 guests)
Pick 7 selections $12 (minimum 150 guests)

**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
pulled pork, buffalo chicken and traditional cheeseburger
$3.5 per piece

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

Hot Dog Station
fresh steamed hot dogs and condiments
$5 per person

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

Waffle Fries
cheese sauce
$4 per person

Popcorn
$3 per box

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

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Open Bar Options

Standard Open Bar

domestic beer (miller lite, bud light), wine (chardonnay, pinot grigio, moscato, pinot noir, malbec), brand-name spirits (rum, vodka, gin, whiskey, bourbon, scotch, tequila), 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, bell’s two hearted ale, yuengling, corona), upgraded wine (chardonnay, cabernet sauvignon, pinot noir, pinot grigio, moscato, malbec, 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), 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, bell’s two hearted ale, yuengling, corona), premium wine, 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
sparkling wine toast, premium domestic or french $5

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
Beer and Wine Bar

domestic beer (miller lite, bud light, yuengling), wine (chardonnay, pinot grigio, moscato, pinot noir, malbec) 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, bell’s two hearted ale, Yuengling, corona), upgraded wine (chardonnay, pinot grigio, moscato, pinot noir, malbec, cabernet sauvignon, rose), 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

Upgrades

Better Beer
add up to 3 beers from these producers, subject to availability:
bells, new holland, lagunitas, new belguim, heinekin, modelo, 3 floyds, greenbush, upland, founders
$3 per person

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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Consumption and Cash Bars

Consumption and Cash Bar Pricing

- 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, waived if sales exceed $500.00 per bar

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Wine List

Red
Story Point Cabernet, California $25
Ten Span Pinot Noir, California $24
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 $46
Rombauer Cabernet, Napa Valley CA $75
  Gallo Signature Cabernet, Napa Valley $70
Jordan Cabernet Sauvignon, Alexander Valley, CA $90
  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
Mary Hill Riesling, Columbia Valley $25
Ten Span Chardonnay, Washington State $23
  Montevina Pinot Grigio, California $24
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 Vally France $42
Cakebread Chardonnay, Napa Valley CA $58
  Rombauer Chardonnay, Carneros CA $60
Shafer Red Shoulder Ranch Chardonnay, CA $85

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

Flatware
Glassware
China

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 little 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 Sr. Event Specialist, Christine Flint

Contact by email or phone
Christine@navarrehospitalitygroup.com
(574) 514-9781

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