Event Menus
Navarre Hospitality Group is proud to be the premier caterer in the South Bend/Elkhart region. For over 30 years we have dedicated ourselves to hospitality at the highest level. High-quality seasonal ingredients. Unique presentation. Attention to detail. All these combine to make your celebration distinct and truly memorable.

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

We go the extra mile to ensure your event is one you’ll never forget.
Policies

Deposits and Billing
50% of estimated bill is due 90 days in advance. 25% of the estimated bill for the event is due 30 days prior to the event. These amounts are non-refundable.

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

Small bites

Crab Cake
jumbo lump crab, red pepper remoulade

Smoked Chicken Quesadillas
smoked chicken, jalapeno, jack cheese

Roasted Tomato Flatbread
roasted roma tomato, prosciutto cream, flatbread

Mini Lobster Roll
(additional $18.00 per dozen)
lobster salad, mini brioche bun

Endive Spoon
curry chicken, sweet cream cheese, grape, pistachio

B.L.T. Cup
bacon, herbed aioli, baby greens, cherry tomato

Small bites…cont.

Boursin Tomatoes
cherry tomatoes, boursin, pine nut

Salmon Crudo
quick cured salmon, mascarpone cheese, toasted pistachio on cucumber

Empanadas
braised beef, salsa verde, poblano, oaxaca cheese

Big Bites

Lamb Chop Lollipops (additional $36.00 per dozen)
rosemary, garlic, olive oil, dijon

Tenderloin Sliders (additional $36.00 per dozen)
grilled tenderloin, dijon mayo, pickled red onion, brioche bun
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

**Forks & Sticks**
- Stuffed Dates
  bacon wrapped, manchego, maple balsamic
- Chicken Tikka Kabob
  marinated chicken, pineapple, peppers, onions
- Chicken Satay
  grilled chicken breast, peanut sauce
- Beef Kabobs
  marinated sirloin, peppers, onions, teriyaki glaze

**Shots**
- Shrimp Cocktail
  (additional $18.00 per dozen)
  spicy sauce, lemon, chive
- Seasonal Soup Shooter
  please refer to seasonal soup menu
Hors d’oeuvres

Tarts, Cups & Cones

Caviar Cones
(additional $36.00 per dozen)
crème fraîche, sesame cone, hackleback caviar

Tuna Tartare
(additional $12.00 per dozen)
ahi tuna, cucumber, radish, sesame seeds, wonton

Vegetable Tarts
seasonal vegetables, herbed brie

Mango Chutney Tarts
fresh mango, golden raisins, chevre

Brie & Pear Tarts
brie, pear compote

Mushroom Vol-au-vent
wild mushrooms, cream, sherry

Spinach & Artichoke Tart
cream cheese, artichoke, spinach
Asian Chicken Bites
esame crusted, ginger soy

Pot Stickers
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

Grilled Shrimp (additional $18.00 per dozen)
bbq marinated, mango bbq sauce

Sausage Stuffed Mushrooms
baby portobello, Italian sausage, marinara

Cocktail Sandwiches
assorted meats, dijon mayo, brioche
Hors d’oeuvres Pricing

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

2 Items $7.50
3 Items $8.50
4 Items $9.50
Each additional item $1.00

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

6 Items $26.00
7 Items $28.00
8 Items $30.00
9 Items $32.00
10 Items $34.00
Displayed Hors d’oeuvres

Cheeses & Breads
manchego, gouda, bleu, aged cheddar, nuts, dried & fresh fruit, farmhouse bread
$6.00

Spreads & Breads
bacon jam, roasted tomato & goat cheese dip, edamame hummus, hummus, tapenade, pita, crostini, naan
$6.50

Baja Chips & Dip
chicken rocoto, chorizo, oaxaca cheese dip, guacamole, street corn, roasted tomato salsa, black bean & corn salsa, diced onion, diced tomatoes, jalapenos, tortilla chips
$8.50

Antipasto
salami, capicola, prosciutto, grilled vegetables, hummus, mozzarella salad, crostini, naan
$7.00

Crudité
local & exotic vegetables, herb crème fraîche
$5.00

Fruit & Berries
fresh seasonal & exotic fruit, berries, honey yogurt dip
$5.00
Actions Stations Buffet

minimum of 3 stations and/or action stations must be purchased if stations are the meal

Ramen Station
dashi, noodles, scallions, mushrooms, braised pork, bean sprouts, spinach, red pepper
$15.00

Sushi
rolls, nigiri, sashimi, pickled ginger, wasabi, soy sauce
$14.00

Raw Bar
shrimp, crab claws, mussels, oysters, cocktail sauce, remoulade, lemon and horseradish
$24.50

Taco Station
carved carne asada, pastor, chili lime braised chicken, pico de gallo, corn salsa, salsa verde, jalapenos, onions, cilantro, tomatoes, guacamole, queso fresco, oaxaca cheese, corn & flour tortillas
$10.00

Jambalaya
chicken, andouille, shrimp, peppers, onions, rice, corn bread muffins
$10.00

Paella
bomba rice, chicken, shrimp, mussels, chorizo, saffron, peas, peppers
$10.00
**Action Stations Buffet**

minimum of 3 stations and/or action stations must be purchased if stations are the meal

**Pasta Station**
selection of penne or tortellini, marinara or pesto cream, chicken, sausage, beef, baby shrimp, spinach, broccoli, tomatoes, mushrooms, peppers, parmesan
$10.00

**Carving Station**
roast beef, turkey breast, or smoked ham. served with rolls, horseradish sauce and dijon sauce
$8.00

add prime rib and au jus for an additional $2.00
add beef tenderloin and demi sauce for an additional $4.00

**Salad Wall**
market greens, radishes, asparagus, heirloom tomatoes, peppers, shaved shallots, cucumber, toasted walnuts, shaved manchego, truffle lemon vinaigrette
$10.00

**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
$12.00

**Stir Fry**
choice of two proteins: beef, shrimp, chicken or tofu. broccoli, red pepper, water chestnuts, mushrooms, scallions, bean sprouts, carrots, red cabbage, zucchini, yellow squash
$10.00
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)
- Navarre mushroom soup (hot)

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

Salad

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

Garden
- baby greens, sugar snap peas, watermelon radish, baby carrot, goat cheese,
  balsamic vinaigrette

Specialty Salad
Add $4.00

Steakhouse
- romaine, 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 (Seasonal)
- arugula, watermelon, feta, mint, balsamic

Intermezzo

Lemon, Lime, or Wildberry
$3.00
Served Dinners

all served dinners include navarre or garden salad, rolls and whipped butter, coffee and iced water. starch selections may be changed, please see our seasonal vegetable options to accompany your selection

**Poultry**

**Stuffed Amish Chicken Breast**
- sun-dried tomatoes, spinach, almonds, parmesan, supreme sauce
  - $26.50

**Picatta**
- chicken breast, capers, lemon, wine
  - $24.50

**Marsala**
- chicken breast, marsala wine sauce
  - $24.50

**Tuscan**
- grilled chicken breast, artichoke hearts, roasted roma tomatoes, basil, garlic
  - $24.50

**Citrus**
- brined & marinated airline chicken, citrus chicken glaze
  - $24.50

**Navarre**
- brined & bacon wrapped chicken breast, roasted tomato, chicken demi
  - $26.50

**Pork**

**Chop**
- grilled, mustard bbq rub, apple bbq sauce
  - $24.50

**Porchetta**
- bacon wrapped pork tenderloin, roasting jus
  - $26.50
Served Dinners

**Lamb**
- Rack of Lamb
  - mustard crust, Dijon herb cream sauce
  - $38.00

**Seafood**
- **Salmon**
  - pan seared, vin blanc
  - $28.00

- **Crab Cakes**
  - jumbo lump, remoulade
  - $29.00

- **Sea Bass**
  - pan seared, lobster blanc
  - $43.00

- **Crab Stuffed Shrimp**
  - crab stuffing, lobster blanc
  - $32.50

- **Corvina**
  - pan seared, pistachio gremolata
  - $32.50

- **Market Fish**
  - chef’s preparation
  - $32.50

- **Roasted Maine Lobster Tail**
  - grilled, tarragon-shallot butter
  - $42.50
Served Dinners

beef

Filet Mignon
grilled, cabernet demi
$38.50

Manhattan
cast iron seared, compound butter, peppercorn demi
$35.00

Top Sirloin
double r ranch, whiskey peppercorn sauce
$28.00

Tenderloin Medallions
twin seared filet medallions, cognac shallot demi
$36.00

Short Rib
boneless, braising liquid, root vegetables
$28.00
Served Dinners

duets

Filet & Chicken
$35.50

Filet & Corvina
$42.50

Filet & Crab Stuffed Shrimp
$39.50

Filet & Seabass
$49.00

Filet & Salmon
$38.50

vegetarian & vegan

Grilled Vegetable Crepes
grilled vegetables, mozzarella, lemon cream
$21.50

Quinoa Portobello
quinoa, vegetable, pesto
$22.50

Polenta & Roasted Vegetables
polenta, roasted cauliflower, zucchini, market vegetables, pine nuts, pesto
$23.50
Served Dinners

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

Served Meal
chicken fingers, mac & cheese, applesauce
$10.50

Buffet Meal
$12.00
# Accompaniments

## Vegetables

(Combine & exclude as you choose)

### Warm Months

(April through September)
- grilled vegetables (buffet only)
- baby bok choy
- broccoli
- heirloom carrots
- haricot vert
- asparagus
- red peppers
- sunburst squash

### Cool Months

(October through March)
- grilled vegetables (buffet only)
- roasted cauliflower
- brussels sprouts
- broccoli
- haricot vert
- fresno blend

## Starch

- roasted yukon gold potatoes
- forbidden rice (add $1.00)
- navarre rice
- himalayan red rice
- polenta
- mashed yukon gold potatoes
- dauphinoise potatoes
- purple potato puree (add $1.00)
- duchess potatoes
- 3 grain blend
Create your own buffet
minimum of 40 guests

Salad Options
navarre salad, garden salad, caesar salad, fresh fruit salad, pasta salad, steakhouse salad, grain salad, broccoli almond salad

Entree Options
short ribs
tuscan chicken
baked Lasagna with italian sausage
porchetta
salmon with vin blanc
navarre chicken
pappardelle bolognese
additional options
citrus chicken
(Minimum of 75 guests)
stuffed chicken
chef carved NY Strip loin (add $7.00)
bistro steak
chef carved prime rib (add $6.00)
broccoli almond salad
chef carved beef tenderloin (add $8.00)
chicken marsala

Starches
roasted yukon gold potatoes, navarre rice, dauphinoise potatoes,
mashed yukon gold potatoes, toasted orzo with sun-dried tomatoes and spinach,
white cheddar & chive mashed potatoes, 3 grain blend,
creamy barley, brown rice pilaf

Vegetables
Please see plated vegetable options

3 Salads, 2 Entrées, 1 Starch, 1 Vegetable $25.00
Additional entrée $4.50
Additional Starch or Vegetable $2.50
triple chocolate gateaux with crème anglaise and berries $6.00

chocolate truffles, pecans, ganache, berries $7.00

lemon cake with raspberry sauce and fresh berries $6.00

turtle cheesecake
caramel, pecans and chocolate $5.50

chocolate torte
flourless cake with raspberry sauce and fresh berries $7.00

red velvet cheesecake
chocolate garnish $8.00

carrot cake
caramel sauce $6.00
Stationary Sweets

Mini Desserts

Mini Cupcakes
- vanilla
- white almond raspberry
- lemon raspberry
- chocolate
- irish cream
- red velvet
- orange pistachio

Mini Cheesecake
- vanilla
- chocolate
- peanut butter
- raspberry swirl
- oreo

Tarts
- vanilla custard with berries
- chocolate mousse
- chocolate hazelnut

Mini Pies
- apple crumb
- key lime
- pumpkin
- berry

Bars
- oreo cookie
- chocolate raspberry
- lemon
- peach cobbler
- pumpkin

Jars
- mini crème brulee
- s’mores
- strawberry shortcake

Pick 3 selections $8.00 (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
$4.00
Late Night Snacks

Assorted Sliders
pulled pork, buffalo chicken and traditional cheeseburger
$3.50 each

Nacho Station
tortilla chips with taco meat, cheese, sour cream & salsa
$7.50 per person

Hot Dog Station
fresh steamed hot dogs with assorted toppings
$6.50 per person

Pizza
delivered hot & fresh from a local pizza parlor
$6.00 per person

Fries
$8.50 per person

Popcorn
$4.00 per box

S’mores Station
graham crackers, chocolate and marshmallows
$7.50 per person
Open Bar Options

Standard Open Bar
Domestic Beer (Miller Lite, Bud Light), House Wine (Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Cabernet) and Brand-name Spirits (Rum, Vodka, Gin, Jack Daniels, Jim Beam, Amaretto, Seagram 7, Scotch)
Sparkling Water and Soft Drinks

1st hour $9.00
Each additional hour $5.00

Premium Open Bar
Domestic, Imported and Craft Beer (Miller Lite, Bud Light, Two Hearted Ale, Yuengling), upgraded wine (Charles and Charles Chardonnay, Story Point Cabernet Sauvignon, Ten Span Pinot Noir, Beringer Pinot Grigio, Beringer Moscato, White Zinfandel) and Premium Spirits (Tito’s Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Bacardi Rum, Jack Daniels, Makers Mark, Dewers Scotch, Crown Royal Whiskey, Camarena Tequila) Sparkling Water and Soft Drinks

1st hour $11.00
Each additional hour $6.00

Luxury Open Bar
Domestic, Imported and Craft Beer (Miller Lite, Bud Light, Two Hearted Ale, Yuengling), upgraded wine (William Hill Chardonnay, Horse Haven Sauvignon Blanc, Josh Cellars Cabernet Sauvignon, Fleur Pinot Noir, Montevina Pinot Grigio, JJ Muller Reisling, Beringer Moscato, White Zinfandel) and Luxury Spirits (Ketel One Vodka, Bombay Sapphire Gin, Johnny Walker Black Scotch, Plantation Rum, Jack Daniels, Crown Royal Whiskey, Woodford Reserve Bourbon, Patron Silver Tequila, Amaretto, Di Saronna), Sparkling Water and Soft Drinks

1st hour $13.00
Each additional hour $7.00

Per Indiana state law we cannot serve anyone who appears intoxicated
Open Bar Options
Continued

Beer and Wine Bar
Domestic Beer (Miller Lite, Bud Light) and House Wine (Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Cabernet) 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, Two Hearted Ale, Yuengling), upgraded wine (Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Cabernet) and Soft Drinks

1st hour-$9.00
Each additional hour $4.50

Guests under 21/Non-Alcoholic Bar
4 hours-$7.50

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Consumption and Cash Bars

Consumption Bar Pricing
Premium Brand Mixed Drinks $8
Brand Name Mixed Drinks $7
House Wine $7
Premium Wine $9
Imported and Craft Beer $6
Domestic Beer $5
Soft Drinks or Bottled Water $3

Consumption Bar - $50 per hour per bartender, waived if sales exceed $500.00 per bar

Cash Bar Pricing
Premium Brand Mixed Drinks $8
Brand Name Mixed Drinks $7
House Wine $7
Premium Wine $9
Imported and Craft Beer $6
Domestic Beer $5
Soft Drinks or Bottled Water $3

Cash Bar - $50 per hour per bartender, waived if sales exceed $550.00 per bar

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Champagne and Wine Options

Sparkling Wine Toast $3
Champagne Toast $5

Wine Service with Dinner

Standard Wines
Story Point Cabernet, California $25
Ten Span Pinot Noir, California $24
Mary Hill Riesling, Columbia Valley $25
Charles n Charles Chardonnay, Washington State $23
Montevina Pinot Grigio, California $24

Sparkling
Poema Cava, Spain $24
Le Grande Courtage, France $30
Le Grande Courtage Rose, France $30
Mumm Napa Brut, Prestige, California $38
Champagne and Wine Options

Premium Red Wines
Louis Martini Cabernet, Alexander Valley CA $40
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
Silver Oak Cabernet, Alexander Valley CA $125

Premium White
White Oak Sauvignon Blanc, Russian River CA $35
Hugo Gruner Veltliner, 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
Mac Murray Chardonnay, Russian River CA $45
Rombauer Chardonnay, Carneros CA $60
D. Chotard Sancerre, Loire Valley France $42
Shafer Red Shoulder Ranch Chardonnay, CA $85
Jordan Cabernet Sauvignon, Alexander Valley, CA $90
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.
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 sales coordinator 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 sales person 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 from beginning to end, handling everything from start to finish.

We look forward to working with you... 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 a consultation with our Director of Sales and Catering, please call Melissa at 574-323-7640 or email her at Melissa@navarrehospitalitygroup.com.
We will be happy to work you though the process every step of the way.