



Event Menus

Hospitality first

LOCAL · TRUSTED · RESPECTED · RELIABLE

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,
pumpnickel

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 fraiche, 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

Stationary Hors d'oeuvres

Asian Chicken Bites
sesame 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 fraiche
\$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
baked Lasagna with italian sausage
salmon with vin blanc
pappardelle bolognese
citrus chicken
stuffed chicken
bistro steak
chicken marsala
chicken picatta

tuscan chicken
porchetta
navarre chicken
additional options
(Minimum of 75 guests)
chef carved NY Strip loin (add \$7.00)
chef carved prime rib (add \$6.00)
chef carved beef tenderloin (add \$8.00)

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

Served Sweets

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

Tarts

vanilla custard with berries
chocolate mousse
chocolate hazelnut

Jars

mini crème brulee
s'mores
strawberry shortcake

Mini Cheesecake

vanilla
chocolate
peanut butter
raspberry swirl
oreo

Mini Pies

apple crumb
key lime
pumpkin
berry

Bars

oreo cookie
chocolate raspberry
lemon
peach cobbler
pumpkin

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

Per Indiana state law we cannot serve anyone who appears intoxicated

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

Per Indiana state law we cannot serve anyone who appears intoxicated

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 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
- Mac Murray Chardonnay, Russian River CA \$45
- Rombauer Chardonnay, Carneros CA \$60
- D. Chotard Sancerre, Loire Vally 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

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 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 Catering Sales Coordinator, please call Sara Kolo at 574-340-0353 or email her at Sara@navarrehospitalitygroup.com,

We will be happy to work you through the process every step of the way.