

# NAVONA

*Fine Cuisine and Piano Bar*

## BANQUET PRICING

### *Luncheon: Sit Down*

- Plan 1 (\$25): Pasta; House Salad; Main Course: Choice of Chicken and a Vegetarian Dish  
Plan 2 (\$28): Pasta; House Salad; Main Course: Choice of Chicken, Fish and a Vegetarian Dish  
Plan 3 (\$33): Pasta; House Salad; Main Course: Choice of Chicken, Fish, Beef and a Vegetarian Dish

### *Luncheon: Buffet*

- Plan 1 (\$30): House Salad (served individually), Pasta, Chicken and Fish (on buffet line)  
Plan 2 (\$35): House Salad (served individually), Pasta, Chicken, Fish and Beef (on buffet line)

### *Dinner: Sit Down*

- Plan 1 (\$35): Pasta; House Salad; Main Course: Chicken and a Vegetarian Dish  
Plan 2 (\$38): Pasta; House Salad; Main Course: Choice of Chicken, Fish and a Vegetarian Dish  
Plan 3 (\$43): Pasta; House Salad; Main Course: Choice of Chicken, Fish, beef, and a Vegetarian Dish

### *Dinner: Buffet*

- Plan 1 (\$40): House Salad (served individually) Pasta, Chicken and Fish (on buffet line)  
Plan 2 (\$45): House Salad (served individually) Pasta, Chicken, Fish and Beef (on buffet line)

***All plans include julienne of fresh vegetables and oven roasted potatoes.  
All plans are served with soft drinks, coffee and tea.  
All plans come with fresh bread and bruschetta provided on the table.  
Gluten free bread or pizza also available at additional cost***

## EXTRAS

### *Hors D'oeuvres*

\$8.00 per person for cold, \$10.00 for hot, or \$16.00 for both. *Available with full package only*

### *Cold Antipasto*

Served family style on individual tables or on a large display table. Includes an assortment of cheeses, cold cuts, vegetables and olives. \*other items, such as specialty salads are available for an additional charge.

### *Hot Antipasto*

Served family style on individual tables or passed around butler style. Includes, mini crabcakes, grilled shrimp, and italian pork and fennel sausage. \*other items, such as stuffed mushrooms or meatballs are available for an additional charge

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### *Cocktail Reception* \$30.00 per person.

Includes a pasta station and a large assortment of hors d'oeuvres and antipasto with coffee and tea.  
*Does not include alcohol or dessert*

# Banquet Menu Options

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## Pasta

Choice of one (1) pasta type:

PENNE  
RIGATONI  
FARFALLE  
FUSILLI

Choice of one (1) sauce:

AMATRICIANA  
San marzano plum tomatoes, pancetta, onions and fresh basil.  
BASILICO  
Lite tomato-basil sauce.  
VODKA  
Pink vodka cream sauce.  
ALFREDO  
Parmigiano, egg and cream sauce.  
CREMONESE  
Parmigiano, egg and cream sauce, pancetta, onions and sweet peas.  
PRIMAVERA  
Assorted seasonal vegetables in extra virgin olive oil and garlic.  
BOLOGNESE  
Fresh three meats slow cooked in a house made marinara.

*Specialty pastas, such as gnocchi and ravioli are available upon request for an additional charge.*

## Pollo

CHICKEN BREAST

Choice of one (1) sauce:

MARSALA  
Marsala wine sauce with mushrooms.  
FRANCESE  
Dipped in a lite egg batter and sauteed in a lemon butter sauce.  
SALTIMBOCCA  
Topped with prosciutto and mozzarella cheeses in a madeira wine demiglaze, accented with fresh sage.  
PARMIGIANO  
Breaded and roasted in a marinara sauce with fresh mozzarella cheese.  
PICATTA  
Extra virgin olive oil, garlic and white wine with capers.  
PIZZIAOLA  
Sauteed in a red wine demiglaze with tomatoes, onions, mushrooms, basil.  
CON PEPPERONCINI  
With vinegar peppers, onions, mushrooms, tomatoes and garlic.  
CON OSSO  
Slow cooked chicken on the bone with cherry peppers, onions, garlic and plum tomatoes.

*Specialty chicken dishes such as pollo spada verde and pollo lenolese are available upon request for an additional charge.*

## *Pesce*

Choice of one (1) fish type:

SALMON  
COD  
SOLE

Choice of one (1) sauce:

ARLECCHINO

Dill and caper cream sauce accented with hearts of palm.

FRANCESE

Dipped in a lite egg batter and sauteed in a lemon butter sauce.

LIVORNESE

White wine seafood broth with bermuda onions, capers, plum tomatoes, garlic, basil & black olives.

MARACHIARA

Plum tomato seafood broth.

BASILICO

Lite tomato-basil sauce.

CROSTA DI ERBE

Herb crusted served in a leek cream sauce.

PANKO

Japanese bread crumb crust drizzled with sweet wasabi and creamy dijonaise.

VINO BIANCO

White wine-garlic seafood broth.

SOY AND GINGER

Soy, ginger, garlic and olive oil marinade.

*Specialty seafood items such as tuna, grouper, sole, snapper or seabass available upon request for an additional charge.*

## *Beef & Pork*

Choice of one (1) entrée type:

FLANK  
SIRLOIN  
PORK

Choice of one (1) sauce:

PLAIN SEASONED

Salt and pepper

BALSAMICO

Balsamic vinegar, garlic and herb marinade

DIJONAISE

Apple brandy and dijon mustard cream sauce

DIANE

Cognac cream sauce with worcestershire and shitake mushrooms

BAROLESE

Barolo wine sauce with white mushrooms

PIZZIAOLA

Sauteed in red wine demi glaze with tomatoes, onions, mushrooms, basil, garlic

*Specialty cuts of beef, veal, lamb and pork are available upon request for an additional charge.*

## *Vegetarian Dishes*

Choice of one (1) dish:

ZUCCHINI LASAGNA  
EGGPLANT ROLLATINI  
VEGETABLE NAPOLEON  
EGGPLANT FRITTERS OVER SPINACH  
STIR FRY VEGETABLES  
RICE STIR FRY  
ASSORTED BEAN MEDLEY WITH WHITE OR BROWN RICE

*Additional grains such as quinoa, amaranth and buckwheat are available at additional charges.*

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## DESSERT OPTIONS

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### *Individual Dessert*

\$3 per person

Choice of one (1) dessert:

TIRAMISU  
LIMONCELLO CAKE  
SPECIAL OCCASION CAKE  
ASSORTED PASTRIES  
FRUIT PLATTER

### *Venetian Dessert Table*

\$6 per person

Includes an assortment of Tiramisu,  
Limoncello Cake, Assorted Pastries, White  
Chocolate Mousse and Fresh Berries.

*There is a 1.00/person plating charge if you bring your own dessert.*

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## BAR OPTIONS

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### *Open Bar (3 hours)*

BEER & WINE \$20.00/person

BEER, WINE & HOUSE BRAND  
COCKTAILS  
\$25.00/person

BEER, WINE AND TOP SHELF LIQUORS  
\$25.00/person  
(Excludes most single malt scotch & cognacs)

### *Cash Bar*

Guests pay as-they-go

### *Bar Tab*

Host pays for what is consumed

### *Mimosa/Sangria Bowl*

\$25.00/person