

The logo for Navarre Catering & Events features the word "NAVARRE" in a large, bold, orange serif font. Below it, "CATERING & EVENTS" is written in a smaller, grey, sans-serif font. The text is centered within a white rectangular area that is framed by a thin green border. A dark brown ribbon-like graphic crosses the white area horizontally, passing behind the text.

**NAVARRE**  
CATERING & EVENTS

The logo for St Joe Farm features a green four-leaf clover at the top. Below it, the words "St Joe Farm" are written in a blue serif font. Underneath that, "Est. 1852" is written in a smaller blue serif font. The text is centered within a white rectangular area that is framed by a thin green border. A dark brown ribbon-like graphic crosses the white area horizontally, passing behind the text.

**St Joe Farm**  
Est. 1852

2017 Catering Menu

# A History of Excellence

---

We have been in business for over 35 years. Using only the highest quality seasonal ingredients. Our unique presentation and attention to detail will make your celebration truly more memorable.

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 consultation with our Catering Manager please call Sara at (574) 340-0353. We will be happy to work you through the process every step of the way.

We do everything possible to ensure Your event surpasses all expectations.



**Kurt Jankowsky**  
Proprietor



**Sara Kolo**  
Catering Sales Coordinator

# Hors d' Oeuvres Pricing

---

Reception 30-60 minutes

4 Items (Passed or Stationary) \$8

2 Items (Passed or Stationary) \$6

Hors d' Oeuvres in lieu of Dinner

10 Items (Passed or Stationary) \$26

8 Items (Passed or Stationary) \$24

6 Items (Passed or Stationary) \$22

# Butler Passed & Stationary Hors d' Oeuvres

## **Vegetarian**

Spinach and Artichoke Tarts

Brie and Pear Canapé

Wild Mushroom Vol-au-vents

Roasted Tomato and Goat Cheese Pizza

Boursin Stuffed Cherry Tomatoes

Mango Chutney Tarts with Chevre

Endive Spoon with Goat Cheese, Grapes  
and Pistachios

Stuffed Artichoke Hearts with Spinach and  
Pine Nuts

## **Chicken**

Chicken Cashew Spring Roll

Chicken Satay

Chicken Quesadilla with Jack Cheese,  
Cilantro and Jalapeno

Sesame Orange Chicken with a Ginger Soy  
dipping sauce

Coconut Chicken with Raspberry Sauce

## **Beef**

Grilled Sirloin Canapés

Antipasto Skewers

Rolled Sirloin on Pumpernickel

Beef Tenderloin Sliders (Add \$3)

## **Seafood**

Petite Crab Cakes

Grilled Salmon Canapé

Tuna Tartare in a Sesame Cup

Ceviche Cucumber Cups

Bacon Wrapped Scallops

Spicy Grilled Shrimp or Cocktail Shrimp  
(Add \$2)

## **Pork & Lamb**

Stuffed Dates wrapped in Bacon

Grilled Lamb Chop Lollipops (Add \$3)

# Stationary Hors d' Oeuvres and Stations

## **Stationary Hors d' Oeuvres**

Italian Meatball Marinara  
Spinach and Artichoke Dip with Crostini  
Sausage, Crab or Vegetable Stuffed Mushrooms  
Pot Stickers with Soy and Scallions  
Mini Cocktail Sandwiches  
Tomato Bruschetta  
Asian Chicken Bites  
Mussels in Garlic Butter

## **Action Stations**

Sold in addition to Hors d' Oeuvres or buffet packages

## **Pasta Station**

Penne, Cavatappi, and Tortellini noodles served with  
Alfredo, Marinara and Pesto  
sauce as well as guests choice of shrimp, chicken, Italian  
sausage, garlic, mushrooms,  
peppers, scallions, pine nuts, and spinach  
\$8

## **Carving Station**

Roasted Sirloin, Turkey Breast, Smoked Ham. Served with  
rolls, horseradish sauce and Dijon sauce  
\$10

## **Sushi Station**

Tuna, Salmon, Hamachi,  
Nigiri Rolls, Pickled Ginger, Soy and Wasabi  
\$12

# Hors d' Oeuvres Displays

Sold in addition to hors d' Oeuvres or buffet package

## **Antipasto Display**

Prosciutto, Salami, Sopresseta, Turkey, Fresh Marinated  
Mozzarella, Manchego, Marinated Olives and Grilled  
Vegetables

\$7

## **Cheese and Bread Display**

Brie, Aged Cheddar, Manchego, Goat Cheese, Gouda, Crackers,  
Flatbreads, Artisan Breads, Grapes, Strawberries and Dried  
Apricots

\$7

## **Bruschetta and Dips**

Tomato Bruschetta, Mushroom Bruschetta, Hummus and Pita  
Bread, Sundried Tomato and Goat Cheese Crostini

\$5

## **Fresh Fruit Display**

A selection of seasonal and tropical fruits, berries and a honey  
yogurt dip

\$4

## **Crudité**

Fresh crispy vegetables with hummus, roasted red pepper and  
goat cheese dip

\$4

# Served Dinners

All Entrees include the house salad, roasted Yukon potatoes, vegetables, freshly baked rolls and butter as well as regular and decaffeinated coffee and water

## Specialty Salads

### House Salad

Market Greens, Julienne Apples, Spiced Walnuts, Bleu Cheese, Cranberries and Balsamic Vinaigrette

### Spinach Salad

Tomatoes, Mushrooms, Toasted Almonds, Goat Cheese and Sherry Vinaigrette

\$3

### Caprese Salad

Fresh Mozzarella, Ripe Tomatoes, Basil, Olive Oil, Balsamic Vinegar and Sea Salt

\$4

### Beet Salad

Roasted Beets, Arugula, Goat Cheese, Pistachios, Mustard Vinaigrette

\$4

## Duo Entrées

Filet of Beef and Salmon	\$32
Filet of Beef and Crab Stuffed Shrimp	\$36

## Beef Entrées

Prime Rib, slow roasted with Au Jus	\$29
Filet Mignon, guaranteed tender, Cabernet Demi-Glace	\$34
New York Strip, Char Broiled with Garlic Compound Butter	\$36
Top Sirloin with Whiskey Peppercorn Sauce	\$27
Boneless Short Ribs, fork tender with Braising Liquid Reduction	\$26

20% Gratuity and 7% Sales Tax added to all food and beverage items.

All prices are per person unless otherwise noted.

# Served Dinners

Continued

## Seafood Entrées

Lobster Tail, broiled with Lemon and Drawn Butter	\$39
Grilled Fresh Salmon with Maple Bourbon Glaze	\$25
Crab Stuffed Tilapia	\$26
Baked Tilapia with Lemon Caper Butter	\$21
Shrimp Scampi with Garlic, Herbs and Breadcrumbs	\$27
Chilean Sea Bass with Lobster Sauce	\$34
Maryland Crab Cake with Jumbo Lump Crab Meat and Roasted Red Pepper Remoulade	\$25

## Pork Entrées

Rack of Lamb with Rosemary Crust and Shiraz Reduction	\$38
Roast Loin of Pork with Dijon Apples and Calvados Sauce	\$23
Double Cut Pork Chop, One Pound with Barbeque Rub	\$28

## Poultry Entrées

Duck, pan seared with Currant Sauce	\$28
Grilled Tuscan Chicken	\$20
Stuffed Chicken Breast	\$21
Chicken Marsala with rich Marsala Wine Sauce and Woodland Mushrooms	\$20
Chicken Picatta with Lemons, Capers and Cream	\$20

## Vegetarian Entrées

Crepes filled with Julienne Vegetables and a Lemon Cream Sauce	\$20
--	------



# Customized Buffet

All Buffets include three specialty salads, choice of two entrees, choice of one vegetable and choice of one starch. Buffets also include freshly baked rolls and butter as well as regular and decaffeinated coffee and water

## Specialty Salad Options

Market Greens Salad, Caesar Salad, Tomato Cucumber Salad, Fresh Fruit Salad, Pasta Salad, Spinach Salad, Broccoli Almond Salad

Freshly Baked Rolls and Butter

## Entrée Options

Three Cheese Tortellini with Basil Pesto, Fettuccine Alfredo, Baked Lasagna, Penne with Peppers and Onions, Seafood Fra Diavolo, Seafood Fettuccine, Baked Tilapia with a Caper Sauce, Grilled Salmon with Lemon Dill Sauce (add \$), Tuscan Chicken, Lemon Garlic Chicken, Chicken Picatta, Chicken Marsala, Barbeque Pork Ribs, Roast Pork Loin with a Dijon Apple Glaze, Beef Bourguignonne, Roast Beef with Mushroom Sauce, Chef carved Steamship Beef Roast (min. 75 guests), Chef carved Prime Rib (add \$), Chef Carved Beef Tenderloin (add \$)

## Starch Options

Roasted Yukon Gold Potatoes, Steamed Redskin Potatoes, Toasted Orzo, Buttered Egg Noodles, Rice Pilaf, Brown Rice, Mashed Gold Potatoes, Whipped Potatoes with Cheddar, Penne Pasta Marinara

## Vegetable Options

Parmesan Green Beans, Green Beans with Red Bell Peppers, Fresh Seasonal Vegetable Medley, Brussel Sprouts with Bacon and Onions, Broccoli with almonds, Roasted Cauliflower

**Pricing available upon request**

# Kids meals, desserts and beverages

## **Kids Meals**

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

Chicken Fingers Served with Macaroni and Corn \$10.00 per child

Same Buffet as adults \$9.50 per child

Same Served Meal as adult's price of adult meal less \$7.50 per child

## **Dessert Options**

Triple Chocolate Gateaux with Crème Anglaise and Berries \$5

Sorbet with Sugar Wafer \$5

New York Style Cheesecake with Raspberry Sauce \$5

French Silk Pie \$4

Fresh Berries with Lemon Cream \$5

Lemon Cake with Fresh Berries \$5

## **Dessert Stations**

Petite Pastries, a selection of Mini Desserts \$8 Dessert Table, a selection of Mini Desserts, Cakes, Bars, Pies and Cheesecakes \$8, minimum of 50 people

## **Beverages**

Coffee by the gallon \$15

Iced Tea by the gallon \$15

Soft Drinks \$2.50

Bottled Water \$2.50

# Late night snacks

## **Assorted Sliders**

Pulled Pork, Buffalo Chicken and Traditional Hamburger \$2.50 each

## **Pizza Bar**

Fresh baked pizzas with assorted toppings  
\$14.00 per pizza

## **Nacho Station**

Tortilla chips with guests choice of Ground Beef, Cheese, Sour Cream & Salsa  
\$4.50 per person

## **Hot dog Cart**

Fresh steamed Hot Dogs with assorted toppings served from a traditional cart

\$6.50 per person\*

**\*Subject to availability**



# Spirits

Open Bar with Domestic Beer, House Wine and Brand name Liquor and Soft Drinks

3 hours-\$18.00

4 hours-\$21.00

Each additional hour \$5.00

Premium Open Bar with Domestic, Imported and Craft Beer, upgraded wine and Premium Liquors (Ketel One vodka, Bombay Sapphire Gin, Johnny Walker Black scotch, Shellback Rum, Jack Daniels, Crown Royal Whiskey) and Soft Drinks

3 Hours-\$21.00

4 hours-\$25.00

Each additional hour-\$6.00

Beer and Wine Bar with Domestic Beer and House Wine and Soft Drinks

3 hours-\$16.00

4 hours-\$18

Each additional hour \$4.00

Guests under 21/Non-Alcoholic Bar 4 hours-\$6.00

Champagne Toast \$3

Consumption and Cash bar Pricing

Premium Brand Mixed Drinks \$7

Brand Name Mixed Drinks \$6

House Wine \$5

Imported and Craft Beer \$6

Domestic Beer \$5

Soft Drinks or Bottled Water \$3

Cash Bar-\$25 per hour per bartender, waived if sales exceed \$350.00 per bar  
Consumption Bar-\$25 per hour per bartender, waived if sales exceed \$350.00 per bar

Per Indiana state law we cannot serve anyone who appears intoxicated

No Shot Policy

# Complete the Look

## Chargers



## China



There are multiple types and styles of flatware, china, chargers and glassware available for rental through Burns Rental; please contact your sales representative for samples and pricing.

# Rentals

## Flatware



## Glassware



There are multiple types and styles of flatware, china, chargers and glassware available for rental through Burns Rental; please contact your sales representative for samples and pricing.

# Rentals



Many different kinds of chairs are available for rental.

Apple  
Green

Black  
Damask

Burgundy

Chocolate

Copper

Espresso

Tiffany  
Blue

Eggplant

Hunter  
Green

We can order almost any linen you can think of, standard white or ivory linens are included with your meal. Specialty linens are a great addition.

# What to do Next

---

- Molly will let us know that you have booked the Barn. We will reach out to you and discuss your vision for the event. A contract will be created and signed.
- There is a \$2,000 deposit required when the contract is signed.
- We will prepare a proposal. The proposal can be changed at any time as we have open communication with our clients.
- 30 days prior, 50% of the estimated cost is due as well as the guest estimation.
- 5 days prior the remaining balance is due and the final guest count.



# The Fun is About to Begin...

We can't wait to help you plan your event! And we know budget is important. Depending on the chosen venue, your event could start as low as \$20 per guest. 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.

Call Sara at (574) 340-0353 and get started today!

