



Established in 2012, Café Navarre, located in historic downtown South Bend, has been exceeding expectations for nearly a decade. This event guide will allow you to hand select the perfect experience guaranteed satisfy even the most discerning guests.

We are happy to work with you & your team to create the perfect evening to match any event or budget.

Select from intimate evenings in one of our 3 private rooms.

For all event inquiries please contact

Info@cavenavarre.co

appetizers

stationary

(priced per person)

vegetable crudités \$4

salsa & guacamole, tortilla chips \$4

hummus, olives, tzatziki & crisp Pita \$5

domestic cheeses, herb bread sticks \$6

crab & artichoke dip, grilled naan \$6

raw bar

(priced individually, minimum 4 pieces per item)

oysters, east coast or west coast \$3

jumbo shrimp, chilled, cocktail sauce \$4

passed

(priced individually, minimum 4 pieces per item)

lollipop chicken wings, soy & ginger \$3

fresh mozzarella, tomato, basil pesto \$3

chicken skewers, rosemary, caesar \$3

mushroom melts, portobello, truffle cheese \$3

quesadilla cones, chicken or vegetarian \$4

baked shrimp scampi, garlic & lemon \$4

beef sirloin steak skewers, sauce au poivre \$4

bacon wrapped scallops, maple syrup glaze \$4

baked oysters, lemon & herbs \$4

crab cakes, old bay \$6

simple & light

\$35 per person

Add cocktail shrimp

\$18 per person

1st

navarre salad, baby greens, green apple, bleu cheese, candied
walnut, white balsamic

OR

wild mushroom soup, sherry, hazelnut, snipped chives

2nd

seafood pasta, scallops, smoked octopus, market fish, herbed linguini
(vegetarian option available)

OR

faroe island salmon, sweet corn puree, fennel,
honey-garlic glaze

OR

chicken, roasted half chicken, garlic potato, cipolini onion,
sweet pea just

main event

\$47 per person

Add add cocktail shrimp

\$18 per person

1st

navarre salad, baby greens, green apple, bleu cheese, candied
walnut, white balsamic

or

wild mushroom soup, sherry, hazelnut, snipped chives

2nd

seafood pasta, scallops, smoked octopus, market fish, herbed linguini
(vegetarian option available)

or

faroe island salmon, sweet corn puree, fennel,
honey-garlic glaze

or

chicken, roasted half chicken, garlic potato, cipolini onion,
sweet pea just

or

steak frites, bistro steak, house cut kennebec fries,
caramelized onion steak sauce

3rd

espresso crème brulee

or

fresh fruit sorbet

prestige

\$55 per person

Add cocktail shrimp

\$18 per person

1st

french onion gratinee, toasted baguette, gruyere
or
wild mushroom soup, sherry, hazelnut, snipped chives

2nd

navarre salad, baby greens, green apple, bleu cheese, candied
walnut, white balsamic
or
caesar, romaine, brioche croutons, parmigiano-reggiano

3rd

seafood pasta, scallops, smoked octopus, market fish, herbed linguini
(vegetarian option available)

or

faroe island salmon, sweet corn puree, fennel,
honey-garlic glaze

or

chicken, roasted half chicken, garlic potato, cipolini onion,
sweet pea jus

or

filet mignon, double ranch, peppercorn crusted, whipped potato,
mushroom glaze

4th

seasonal cheesecake

or

fresh fruit sorbet

navarre experience

\$77 per person

1st

cocktail shrimp, traditional accompaniments

2nd

navarre salad, baby greens, green apple, bleu cheese, candied walnut, white balsamic

or

wild mushroom soup, sherry, hazelnut, snipped chives

3rd

seafood pasta, scallops, smoked octopus, market fish, herbed linguini
(vegetarian option available)

or

faroe island salmon, sweet corn puree, fennel,
honey-garlic glaze

or

chicken, roasted half chicken, garlic potato, cipolini onion,
sweet pea jus

or

ribeye, dry aged bone-in, beef cheek, roasted potato,
creole de glace

4th

seasonal cheesecake

or

espresso crème brûlée

lunch menu

\$27 per person

(available monday-friday until 2:00pm)

1st

navarre salad, baby greens, green apple, bleu cheese, candied walnut, white balsamic

or

wild mushroom soup, sherry, hazelnut, snipped chives

2nd

burger, snake river farms wagyu beef, pancetta, charred onion barbeque, smoked gouda, pickled green tomato

or

penne pasta, oil cured olive, anchovy, heirloom tomato

or

chicken, herb roasted chicken, garlic mashed potatoes, french green bean, sweet pea mornay

3rd

seasonal cheesecake

or

fresh fruit sorbet