



Established in 2012, Café Navarre, located in historic downtown South Bend, has been exceeding guests' expectations for over 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@cafenavarre.co

simple & light

\$39 per person

1st

navarre salad

baby greens, green apple, crumbled bleu cheese,
candied walnut, white balsamic

or

wild mushroom soup

sherry, hazelnut, snipped chives

or

french onion gratinee

beef broth, red wine braised, gruyere, toasted baguette

2nd

the harvest

seared tempeh, wild mushroom, spicy fall vegetables,
broad bean puree, citrus vinaigrette

or

chicken

roasted amish chicken, garlic mashed potatoes,
chinese broccoli, natural jus

or

faroe island salmon

pan roasted, parmesan farro, baby carrots, miso glaze

main event

\$53 per person

1st

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

or

wild mushroom soup | sherry, hazelnut, snipped chives

or

french onion gratinee | beef broth, red wine braised, gruyere,
toasted baguette

2nd

the harvest | seared tempeh, wild mushroom, spicy fall vegetables,
broad bean puree, citrus vinaigrette

or

chicken | roasted amish chicken, garlic mashed potatoes,
chinese broccoli, natural jus

or

faroe island salmon | pan roasted, parmesan farro, baby carrots,
miso glaze

or

bolognese | slow braised pork, beef, veal, plum tomato, nutmeg,
cinnamon, orecchiette pasta, ricotta, pecorino toscano

or

filet mignon | seasonal vegetable, garlic whipped potato,
black truffle madeira jus

3rd

seasonal crème brulee

or

chefs nightly creation

prestige

\$58 per person

1st

french onion gratinee | red wine, beef broth, toasted baguette, gruyere

or

wild mushroom soup | sherry, hazelnut, snipped chives

or

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

or

caesar | romaine, sourdough croutons, parmigiano-reggiano

or

wedge | iceberg, tomato, bacon, crumbled danish bleu cheese,
balsamic pickled red onion, parmesan peppercorn

2nd

the harvest | seared tempeh, wild mushroom, spicy fall vegetables,
broad bean puree, citrus vinaigrette

or

chicken | roasted amish chicken, garlic mashed potatoes, chinese broccoli,
natural jus

or

faroe island salmon, | pan roasted, parmesan farro, baby carrots, miso glaze

or

bolognese | slow braised pork, beef, veal, plum tomato, nutmeg, cinnamon,
orecchiette pasta, ricotta, pecorino toscano

or

filet mignon | seasonal vegetable, garlic whipped potato,
black truffle madeira jus

3rd

seasonal crème brulee

or

chefs nightly creation

navarre experience

\$74 per person

1st

french onion gratinee | red wine, beef broth, toasted baguette, gruyere
or
wild mushroom soup, | sherry, hazelnut, snipped chives

2nd

navarre salad | baby greens, green apple, crumbled bleu cheese, candied walnut,
white balsamic
or
caesar | romaine, sourdough croutons, parmigiano-reggiano
or
wedge | iceberg, tomato, bacon, crumbled danish bleu cheese,
balsamic pickled red onion, parmesan peppercorn

3rd

the harvest | seared tempeh, wild mushroom, spicy fall vegetables, broad bean puree,
citrus vinaigrette
or
chicken | roasted amish chicken, garlic mashed potatoes, chinese broccoli, natural jus
or
faroe island salmon | pan roasted, parmesan farro, baby carrots, miso glaze
or
bolognese | slow braised pork, beef, veal, plum tomato, nutmeg, cinnamon,
orecchiette pasta, ricotta, pecorino toscano
or
filet mignon | seasonal vegetable, garlic whipped potato, black truffle madeira jus
or
double r-ranch ribeye | hand cut, roasted fingerling potato, brussels sprouts,
bone marrow garlic jus

4th

crème brulee
or
seasonal cheesecake
or
chefs' nightly creation

all-inclusive dinner #1

\$100 per person

Includes soft drinks, coffee. tax & gratuity

1st

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

or

wild mushroom soup | sherry, hazelnut, snipped chives

2nd

the harvest | seared tempeh, wild mushroom, spicy fall vegetables,
broad bean puree, citrus vinaigrette

or

chicken | roasted amish chicken, garlic mashed potatoes, chinese
broccoli, natural jus

or

faroe island salmon | pan roasted, parmesan farro, baby carrots, miso
glaze

or

filet mignon | seasonal vegetable, garlic whipped potato,
black truffle madeira jus

3rd

seasonal crème brulee

or

chefs nightly creation

all-inclusive dinner #2

\$125 per person

Includes soft drinks, coffee. tax & gratuity

1st

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

or

wild mushroom soup | sherry, hazelnut, snipped chives

2nd

ricotta gnocchi | black truffle infused, wilted spinach, beurre blanc, fresh
parmesan

3rd

the harvest | seared tempeh, wild mushroom, spicy fall vegetables,
broad bean puree, citrus vinaigrette

or

chicken | roasted amish chicken, garlic mashed potatoes, chinese broccoli,
natural jus

or

faroe island salmon | pan roasted, parmesan farro, baby carrots, miso glaze

or

bolognese, | slow braised pork, beef, veal, plum tomato, nutmeg, cinnamon,
orecchiette pasta, ricotta, pecorino toscano

or

filet mignon | seasonal vegetable, garlic whipped potato,
black truffle madeira jus

4th

seasonal crème brulee

or

chefs nightly creation