

### DINNER MENU #1 - \$28.95

(Minimum 25 Guests)

SOUP DE JOUR  
HOUSE SALAD

ENTREES (Choice of 3 from Plan A )  
Served with vegetables, choice of rice or  
roasted potatoes  
COFFEE AND CAKE

### DINNER MENU #2 - \$37.95

(Minimum 25 Guests)

APPETIZERS (Choice of 3)  
HOUSE SALAD

ENTREES (Choice of 3 from Plan A )  
Served with vegetables and rice  
or roasted potatoes  
COFFEE AND CAKE

### DINNER MENU #3 - \$44.95

(Minimum 25 Guests)

APPETIZERS ( Choice of 3 )  
HOUSE SALAD

ENTREES (Choice of 3 from Plan B )  
Served with vegetables and rice  
or roasted potatoes  
COFFEE AND CAKE

### DINNER MENU #4 - \$53.95

(Minimum 25 Guests)

APPETIZERS (Choice of 3)  
HOUSE SALAD

ENTREES (Choice of 3 from Plan C )  
Served with vegetables and rice  
or roasted potatoes  
COFFEE AND CAKE

### FAMILY STYLE #1 - \$41.95

(Minimum 25 Guests)

SOUP DE JOUR  
HOUSE SALAD

ENTREES (Choose 1 from Plan A and 1 from Plan B )  
Served with vegetables and rice or roasted potatoes  
COFFEE AND CAKE

### FAMILY STYLE #2 - \$50.95

(Minimum 25 Guests)

APPETIZERS (Choice of 3)  
HOUSE SALAD

ENTREES (Choose 1 from Plan A and 1 from Plan B )  
Served with vegetables and rice or roasted potatoes  
COFFEE AND CAKE

(\* ) Items are not available Family Style

Additional 7% sales tax and 20% gratuity.

### APPETIZERS

Shrimp in Garlic  
Stuffed mushrooms  
Clams Casino  
Spanish Sausage  
Fried Shrimp  
Clams Portuguese style  
Fried Calamari  
Mussels (Red or Green Sauce)  
Cod Fish Cakes



### PLAN A

Roasted Pork Loin  
Chicken Breast Française, Madeira, or Marsala  
Flounder Française or Muenier  
Salmon in a Light Lemon Sauce  
Monk Fish with Lemon Caper Sauce  
Chicken and Garlic (Bone-in)  
Pork and Clams  
14oz Sirloin Steak - Garlic, Mushroom or Béarnaise  
Sauce\*  
Arroz de Marisco - (Seafood & Rice) Shrimp, Scallops,  
Clams and Calamari

### PLAN B

Pork Tenderloin Crevette in Mushroom or Champagne  
Sauce  
Paella or Mariscada  
Veal Madeira, Marsala or Madrid  
16oz Sirloin Steak - Garlic, Mushroom or Béarnaise  
Sauce\*  
Shrimp Alfonso or Ala Chef  
Chicken Breast Crevette  
Chicken Saltimbocca\*  
Chicken Alfonso  
Stuffed Flounder  
Stuffed Cod  
Stuffed Salmon  
Bacalhau A Lagareiro

### PLAN C

10oz Filet Mignon - Garlic, Mushroom or Béarnaise  
Sauce  
Surf and Turf (5oz Lobster Tail and 7oz Filet Mignon)  
Halibut ala Plancha (Wrapped in prosciutto)  
Chilean Sea Bass with Horseradish Crust  
Red Snapper  
Fresh Cod Filet Portuguese Style  
Veal Saltimbocca  
Braised Colorado Leg of Lamb  
(in a vegetable demiglaze sauce)  
16oz Stuffed Sirloin Steak with Crabmeat  
Veal Ossobucco  
Seafood Fra Diavolo  
(Scallops, Clams, Mussels, Shrimp and 5oz Lobster Tail)

### ADDITIONAL ITEMS (call for pricing)

Hors d'oeuvre, Raw Bar and Carving Station  
Vegetarian and Vegan Options  
Hand-Carved Ice Sculptures  
Custom Design Menus  
Espresso and Cappuccino Service  
\$3.00/person  
Buffet Style  
Finished dessert table - \$15.00/person  
Includes: fresh fruit and choice of 3 cakes - chocolate  
mousse, cheese cake, carrot cake, tiramisu or orange  
cake.  
(Additional cakes may be available)  
Custom designed dessert table.

### SALADS

Europa Signature Homemade Mozzarella  
With Tomato - \$4.00 per person  
Antipasto - \$5.00 per person

### DRINK PRICING

SANGRIA AND SODA SPECIAL  
\$12 per person - 3 hours

### OPEN BAR

\$9.00/person per hour

### TOP SHELF OPEN BAR

\$12.00/person per hour

SANGRIA, DOM BEER, WINE AND SODA  
\$5.00/person per hour

### UNLIMITED SODA

\$4.00/person

SPECIAL WINE BOTTLE PRICING AVAILABLE

### **BUFFET MENU #1 - \$28.95**

(Minimum 40 Guests)

#### **CHICKEN AND RIGATONI**

Boneless chicken strips and rigatoni prepared for blended in fresh basil and tomato sauce.

#### **SHRIMP IN RICE**

Tender shrimp cooked with saffron rice, peppers, onions and tomatoes.

#### **PORK and CLAMS (Carne Alentejana)**

Traditional Portuguese recipe of marinated pork slowly cooked with clams, garlic, cilantro and other ingredients.

#### **ITALIAN OR SPANISH SAUSAGE**

Italian sausage with peppers, onions and tomato sauce or Spanish sausage sauteed in onions.

#### **MUSSELS IN HOT SAUCE**

Tender mussels steamed open in homemade tomato sauce and spices.

### **BUFFET MENU #2 - \$ 35.95**

(Minimum 40 Guests)

#### **CHICKEN IN GARLIC**

Slowly roasted chicken pieces in a our specialty Spanish garlic sauce.

#### **SHRIMP IN RICE**

Tender shrimp cooked with saffron rice, peppers, onions and tomatoes.

#### **ROASTED PORK LOIN**

Boneless loin of pork slowly roasted the Portuguese way, with our signature garlic sauce.

#### **STUFFED FLOUNDER**

Filet of flounder stuffed with a house crabmeat stuffing and topped with a creamy shrimp sauce.

#### **ITALIAN OR SPANISH SAUSAGE**

Italian sausage w/peppers, onions and tomato sauce or grilled Spanish sausage sauteed in onions.

#### **STEAK AND PEPPERS**

Strips of choice beef sautéed with julienne peppers, onions in a white wine sauce.

### **BUFFET MENU #3 - \$ 39.95**

(Minimum 40 Guests)

#### **SEAFOOD PAELLA**

Lobster, shrimp, scallops, calamari, clams and mussels are cooked together with saffron rice.

#### **CHICKEN BREAST FRANCAISE**

Boneless breast, egg dipped and sautéed with a white wine and lemon sauce.

#### **MUSSELS IN HOT SAUCE**

Tender mussels steamed open in our homemade tomato sauce and spices.

#### **ROASTED PORK LOIN**

Boneless loin of pork slowly roasted the traditional Portuguese way, with our signature garlic sauce

#### **ITALIAN OR SPANISH SAUSAGE**

Italian sausage with peppers, onions and tomato sauce or grilled Spanish sausage sauteed in onions.

#### **PORK and CLAMS (Carne Alentejana)**

Traditional Spanish recipe of marinated pork slowly cooked with clams, garlic and cilantro.

### **BUFFET MENU #4 - \$42.95**

(Minimum 40 Guests)

#### **SEAFOOD PAELLA**

Lobster, shrimp, scallops, calamari, clams and mussels are cooked together with saffron rice.

#### **CHICKEN BREAST FRANCAISE**

Boneless breast, egg dipped and sautéed with a white wine and lemon sauce.

#### **ROASTED PORK LOIN**

Boneless loin of pork slowly roasted the Portuguese way, topped with our signature garlic sauce.

#### **BAKED ZITI**

Ziti pasta baked with our homemade tomato sauce and topped with mozzarella cheese.

#### **STEAK AND PEPPERS**

Strips of choice beef sautéed with julienne peppers, onions in a white wine sauce.

#### **BROILED SALMON**

Broiled salmon filet topped with our signature lemon capers sauce.

### **BUFFET MENU #5 - \$45.95**

(Minimum 40 Guests)

#### **ARROZ DE TAMBORIL**

Monk fish cooked with rice in a stew like fashion seasoned with garlic cilantro and other spices.

#### **BACALAU A LAGAREIRO**

Salted cod fish broiled, served with smashed potatoes (batata au murro) and topped with sizzling hot garlic and olive oil.

#### **PORK and CLAMS (Carne Alentejana)**

Traditional Portuguese recipe of marinated pork slowly cooked with clams, garlic and cilantro.

#### **ROASTED CHICKEN**

Marinated oven roasted chicken cut into pieces and served in a garlic and white wine sauce.

#### **ROASTED PORK LOIN**

Boneless loin of pork slowly roasted the traditional Portuguese way with our signature garlic sauce.

#### **BROILED SALMON**

Broiled salmon filet topped with our signature lemon capers sauce.

Additional 7% sales tax and 20% gratuity.

**ALL BUFFETS INCLUDE ROASTED POTATOES, VEGETABLES, 3 TYPES OF COLD SALADS, HOUSE SALAD, COFFEE AND CAKE.**

### **ADDITIONAL INFORMATION**

Private Room Max 85 (65 with buffet)

We can accommodate parties up to 125

Luncheon Pricing Available - Tuesday through Friday

### **WE CATER TO ALL EVENTS!**

WEDDINGS

CORPORATE MEETINGS

ALL DAY MEETINGS INCL. BREAKFAST

BUSINESS FUNCTIONS W/ WIFI AND PHONE ACCESS

ENTERTAINMENT OPTIONS AVAILABLE UPON REQUEST

Room charges may apply for parties under 25 and additional time over three hours

# Europa South



Family Owned Since 1979

## BANQUET MENU

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