



## **EUROPA SPRING SUMMER 2010**

Thank you for considering Europa for your upcoming event. We have two newly remodeled private dining rooms to choose from. Downstairs, in the Bodegas Room, we can accommodate seated dinners of up to 75 people, and reception style parties of up to 125 people. There is a private bar and audio visual capabilities on our 42inch plasma TV. It is great for business dinners, presentations and rehearsal dinners or receptions. The private dining room on the main level is ideal for smaller or more intimate events and can hold up to 36 guests. We can set the room for a more formal dinner with white table cloth or set it up as a lounge to accommodate a buffet event. There are several menu styles to choose from. I have included a brief summary of these options. To secure a reservation, we require a signed contract. Once a menu has been determined, we also require a 50% deposit. A facility fee will not be required as long as the spending minimum is met on food and beverages. That amount varies based on room selection and day of event, the minimums range from \$500 to \$1500.

### **The following is a list of options for your event:**

#### **Hors d'oeuvres Buffet - \$10.00 - \$25.00 per person \*\***

We will set up a buffet of our specialty, house made appetizers for reception style events.

#### **Family Style Seated Dinners – Based on selected menu \*\***

This completely customizable menu is great for rehearsal dinners or any less formal large group meal. Choose as many or few items from the menu as you would like. All items will be served plattered per table.

#### **Seated Dinners - \$22.00 - \$32.00 per person \*\***

A bit more formal, for events where you will be seated for courses.

A customized bill of fare from our dinner menu will be designed for your event.

#### **Fully Customized Event ~ Priced per event \*\***

For special events when the restaurant is closed to the public.

Our chef will create a customized menu per your specifications.

This menu may be comprised of items not available on our menu.

\*\* Prices do not include beverages, tax, or gratuity

If you have any questions, please do not hesitate to call (643-0911),  
12 - 5 Monday through Friday. Again, thank you for considering Europa and we look forward to seeing you soon!

Sincerely,

Michelle Williams/ Tony Deyerle  
Operating partners  
Phone – (804) 643-0911  
michelle.europa@comcast.net

## Hors d'Oeuvres Buffet

Choose any: Three items for \$10.00 per person (1 from A 2 from B)

Four Items for \$15.00 per person (2 from each)

Five Items for \$20.00 per person (2 from A 3 from B)

Six items for \$25.00 per person (3 from A 3 from B)

(Beverage, tax and gratuity not included)

### CATEGORY A

#### Seafood

**Seared Rare Tuna** with caper raisin tapenade and cilantro crème fraiche

**Baked Artichoke Hearts and Lump Crab Dip** garlic, lemon, oregano and parmesan

**Steamed Little Neck Clams** spicy garlic paprika broth

**Crispy Shrimp and Andouille Raviolis** lemon zest, white truffle brown butter

#### Meats

**Spanish Meats and Cheeses** an assortment of Spanish meats and cheeses with crostinis

**Almond-Crusted Chicken Brochette** with roasted garlic aioli

**Grilled Beef Kebobs** with blue cheese sauce

**Braised Boneless Short Rib Sliders** with horseradish aioli

**Stuffed Piquillo Peppers** with ground chicken, chorizo and cheese

#### Vegetarian

**Crispy Mozzarella Raviolis** with marinara

**Roasted Peppers and Mozzarella** with Grilled Focaccia

**Mushroom Bruchetta** with fresh mozzarella and Grilled Focaccia

**Tomato Skewers** with basil and fresh mozzarella

**Focaccia Pizza** with artichoke, gorgonzola, and thyme or tomato basil mozzarella

**Roasted Asparagus** tossed in parmesan roasted garlic butter

**Artichoke Misto** puréed artichokes, leeks and manchego with homemade flat bread

### CATEGORY B

#### Seafood

**Fried Calamari** smoked tomato poblano sauce

**Pan Roasted Mussels** gorgonzola, bacon white wine broth

**House Cured Salmon** with pickled shallots and pita chips

**Braised Squid and Beans** walnut pesto, arugula, bacon, garlic oil

#### Meats

**Home Made Meatballs** topped with marinara and Mozzarella

**Smoked Ham Wraps** with Idiazabal Cheese and roasted red pepper

**Chorizo Quesadillas** with cilantro crème fraiche

**Bacon Wrapped Dates** traditional fritters of dates and bacon

#### Vegetarian

**Roasted Garlic Hummus** house made pickled vegetables and grilled pita bread

**Sautéed Wild Mushrooms** with, lemon, sherry and butter

**Vegetable Risotto** asparagus, roasted tomato, peas and manchego

**House Marinated Olives** with roasted garlic, lemon and herbs

**Crunchy Sweet and Spicy Pecans**

## Tapas Platters

These items are available by the platter

Small \$60.00 per platter

Large \$100.00 per platter

**Artichoke Misto** puréed artichokes, leeks and manchego with homemade flat bread

**Roasted Garlic Hummus** house made pickled vegetables and grilled pita bread

**Roasted Pepper Feta and Mint Dip** and grilled pita bread

**Roasted Peppers and Mozzarella** with Grilled Focaccia

**Roasted Asparagus** tossed in parmesan roasted garlic butter

**Mushroom Bruchetta** with fresh mozzarella and Grilled Focaccia

**Smoked Ham Wraps** in a flour tortilla with manchego cheese and roasted pepper spread

**Spanish Meats and Cheeses** an assortment of Spanish meats and cheeses with crostinis

**Cured Salmon** with lemon dill crème fraiche and crostinis

**Seared Rare Tuna** with caper raisin tapenade and cilantro crème fraiche

**Tomato Skewers** with basil and fresh mozzarella

**House Marinated Olives** with roasted garlic, lemon and herbs

**Crunchy Sweet and Spicy Pecans**

## Additional Tapas Available By The Piece

at \$1.50 per piece

(Minimum of 25 pieces)

**Crab Stuffed Shrimp**

**Almond-Crusted Chicken Brochette**

**Chicken and Ham Croquettes**

**Grilled Beef Kebobs with Blue Cheese Sauce**

**Chicken and Chorizo Stuffed Piquillo Peppers**

**Fried Oysters**

**Crispy Shrimp and Andouille Raviolis**

**Braised Short Rib Sliders**

**Crispy Mozzarella Raviolis**

## Family Style Seated Dinners

Choose as many or few items from the menu as you would like.

All items will be served plattered per table.

The prices listed are per person. Appetizer platters can be added for \$8 per person.

Dessert platters are available for \$6 per person.

### Salads

House Salad \$3

Caesar Salad \$5

Spinach Salad \$5

Caprese Salad \$6

### Meats/Fish

Chicken Marsala/Parmesan \$6

Veal Piccata/ Parmesan/Marsala \$8

Grilled Salmon \$10

Shrimp and Lobster Risotto \$10

Braised Boneless Beef Short Ribs \$10

Seared Tuna \$12

Grilled Hangar Steak \$12

Roasted Filet Mignon \$18

### Pastas

Olive Oil and Garlic \$4

Butter and Parmesan \$4

Pomodoro \$4

Bolognese \$6

Carbonara \$6

Gorgonzola \$6

All'amatriciana \$6

Sausage and Ricotta \$8

Clams and Mussels White \$8

Clams and Mussels Red \$8

Clams and Sausage \$9

Shrimp Pasta \$10

### Other Starches/Vegetables

Herb Mashed Potatoes \$4

Grilled Broccolini \$5

Vegetarian Risotto \$6

Parmesan Roasted Asparagus \$6

Polenta with Sautéed Wild Mushrooms \$6

Eggplant Parmesan \$8

## Seated Dinners

Each of the seated dinner packages come with:  
A choice of soup, Caesar Salad, or house salad, and a choice of entrée.  
Appetizer platters can be added for \$8 per person.  
Dessert platters are available for \$6 per person.  
An additional vegetarian entrée can be added to any menu upon request.

If your group is less than forty people you can order the evening of your event. If you are forty or more we require that your guests order in advance. If you would like to request a menu you do not see here, please feel free and we will price it for you.

**Beverage, tax and gratuity are not included in pricing**

### **MENU 1 \$32**

#### **Filet Mignon**

herb smashed potatoes, grilled asparagus and smoked tomato demi glace

#### **Grilled Tuna**

vegetable risotto, fresh herbs and parmesan

#### **Zuppa de Pesce**

scallops, shrimp, mussels, clams and calamari in a saffron tomato broth

#### **Eggplant Parmesan**

linguine, baked with mozzarella and marinara

### **MENU 2 \$30**

#### **Filet Mignon**

herb smashed potatoes, grilled asparagus and smoked tomato demi glace

#### **Grilled Tuna**

vegetable risotto, fresh herbs and parmesan

#### **Chicken Parmesan or Marsala**

over linguine with spicy tomato sauce or mushroom demi glace

#### **Pasta Gorgonzola**

penne, sweet peas, gorgonzola cream

### **MENU 3 \$28**

#### **Grilled Hangar Steak**

herb smashed potatoes, arugula salad, balsamic and blue cheese sauces

#### **Seared Salmon**

served with crispy polenta, braised organic greens with bacon and sage brown butter

#### **Chicken Parmesan or Marsala**

over linguine with spicy tomato sauce or mushroom demi glace

#### **Pasta Gorgonzola**

penne, sweet peas, gorgonzola cream

**MENU 4 \$26**

**Shrimp Risotto**

with tomatoes, mushroom, zucchini, artichokes, peas, fresh herbs and parmesan

**Seared Salmon**

served with crispy polenta, braised organic greens with bacon and sage brown butter

**Chicken Parmesan**

over linguine with spicy tomato sauce

**Pasta Gorgonzola**

penne, sweet peas, gorgonzola cream

**MENU 5 \$22**

**Shrimp Risotto**

with tomatoes, mushroom, zucchini, artichokes, peas, fresh herbs and parmesan

**Sausage and Ricotta Pasta**

penne, marinara, spicy Italian sausage, ricotta

**Mussels Pasta**

linguine, gorgonzola, bacon, white wine broth

**Pasta Gorgonzola**

penne, sweet peas and gorgonzola cream

## Bar Packages

**Option A:** hourly Open Bar--Beer and Wine  
\$16 pp. first two hours/\$7.50 pp every hour thereafter.

**Option B:** hourly Open Bar--Beer, Wine and House Liquor  
\$21 pp. first two hours/\$10 pp every hour thereafter.

**Option C:** hourly Open Bar--Beer, Wine and Premium Liquor  
\$30 pp. first two hours/\$15 pp every hour thereafter.

**Option D:** Open Bar per Consumption  
Standard Europa prices based on group's actual consumption.

**Option E:** Open Bar--"Connoisseurs Choice"  
Your selection of wine, beer and liquor from Europa's lists.  
Priced according to selections.

### **Beers Available for hourly open Bar Package**

Budweiser, Bud Light, Miller Lite, Yuengling Lager,  
Coors Light, Amstel Light, Heineken, Sam Adams,  
And Corona.

### **Wines Available for Bar Packages**

White wine varietals: House white, Chardonnay, Pinot Grigio, Sauvignon Blanc and Albarino

Red wine varietals: Temperanillo, Rioja, Pinot Noir, Cabernet and Primitivo  
Wines change frequently please ask for current selections

### **Premium Liquors Available for Open Bar Package**

Absolut Vodka, Jack Daniels Bourbon, Bacardi Rum, Tanqueray Gin,  
Dewars Scotch and Cuervo Gold Tequila.

**Don't see a special beer, wine or liquor that has to be a part of your event? Just ask and Europa will do everything possible to meet your wishes.**



**EVENT CONTRACT**

A signed copy of this page along with your deposit is required to reserve a date for your event.

All prices quoted exclude applicable sales and other taxes, gratuities, rentals, flowers or decorations; unless an agreement is made between Europa and the interested party prior to signing this contract.

Final menu selections must be made at least one week/seven days prior to the event. All parties must guarantee the number of attendees a minimum of 72 hours prior to the event. The final guarantee is not subject to reduction. Europa will charge for the guaranteed number of guests, or the total number served, whichever is greater. Europa can accept no responsibility to serve more than the guaranteed number of people.

A 50% deposit, on the food portion of the event, is due with this contract in order to secure your reservation. Remaining balances are due in full on the day of the event unless prior arrangements have been made. We accept cash, corporate checks and all major credit cards. Personal checks are not accepted unless approved by Europa management. Deposits are non-refundable. In the event of a cancellation, 48 hours prior to the event, the deposit may be used on a rescheduled event.

To ensure proper coordination and a successful event, additional arrangements, such as live music, decorations, etc., which is not provided by Europa, should be thoroughly discussed and approved with management prior to the function.

For events held at Europa, the host shall be responsible for physical damage to the premises or furnishings.

Prices and items are subject to change due to costs and availability. Prices will be guaranteed 30 days prior to the event. A facility fee is not required, but there are minimums for the rooms to be used privately, that are determined by the time of year and day of the week you are requesting.

Minimum Cost \_\_\_\_\_  
Room Rented \_\_\_\_\_  
Date and times of Event: \_\_\_\_\_  
Estimated Price of Event \_\_\_\_\_  
Deposit Required \_\_\_\_\_

Credit card # \_\_\_\_\_

Exp. Date \_\_\_\_\_

Signature

\_\_\_\_\_  
**Representative of Party**

\_\_Michelle Williams\_\_\_\_\_