

# Arrangements

*The following menu guide offers our most popular items. Please feel free to contact us for any special arrangements or items you may not find in this guide. It is our goal to exceed your expectations and we are always available to create a menu tailored to your specific needs.*

## Ordering Information

Catering orders should be placed at least seven days prior to your event. If you place an order less than three business days in advance of your event a \$30.00 late fee will be applied to your order. While we make every effort to accommodate last minute orders, we can not guarantee you that first choice selections can be fulfilled. We recommend when planning events for larger groups that you contact us at least four weeks in advance of your event. We are limited in the number of parties we can do in one day so the sooner you book the better to guarantee availability.

## Guarantees

Your final guest count is needed 7 days prior to event. Your final invoice will be based on the guaranteed guest count provided or the number of guests in attendance at the event whichever is greater. We understand that last minute cancellations are occasionally unavoidable. We will work with you to minimize your charges, but you will be responsible for any costs incurred until the time of cancellation.

## Delivery Guidelines

Orders are delivered 15 minutes prior to your event unless otherwise noted. Complimentary delivery service is provided for all orders meeting our \$50.00 minimum, within a 20 mile radius. Any deliveries outside our area will incur charges depending on travel costs.

## Service

To ensure the smooth operation of your event, appropriate staffing will be arranged.

*Our general guidelines are as follows:*

Bar Service.....1 Bartender per 75 Guests at a \$75 charge for a two hour service period

Served Meals.....1 Wait staff per 20 guests

Buffet Meals.....1 Wait staff per 40 guests

## Liquor Service

There is a \$75.00 license fee for a beer and wine bar, and a \$150.00 license fee for a full bar. In order to maintain this license, trained and experienced staff must be present at each event to manage the service of alcohol in accordance with the Commonwealth of Mass liquor laws.

## Service ware

Disposable service ware is included in the buffet menus, cocktail party/tapa menu and breakfast menu. China can be added for your function for an additional \$1.00 per person. China is included in the Family style, plated dinners. Linens are included in the plated dinners and family style. Linens can be ordered for any other menu at an additional \$2.00 per person.

## Miscellaneous

1. A deposit of \$200 is required to guarantee your reservation.  
*Deposits are not refundable!*
2. Payment is due one day before event and must be in cash or bank check.
3. Meal tax is 6% and will be added to price.
4. Other charges may apply according to your event space.
5. All prices are based on service in our area, any event 20 miles away will incur other charges.

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## Reception Platters

*The following selections are designed for groups of 25 or more.*

### **Antipasto Platter \$95.00**

*roasted marinated vegetables, sliced buffalo mozzarella and tomato salad, olives, marinated artichokes and mushrooms served with rosemary bread points*

### **Stuffed Baked Brie en croute \$80.00**

*stuffed with brown sugar and pecans, served with red grapes and French baguette rounds*

### **Fiesta Tex Mex 8 Layer Dip \$70.00**

*spicy pico de gallo spread, layered with shredded lettuce, tomatoes, scallions, jalapenos, guacamole, sour cream and shredded jack cheese, served with tortilla chips*

### **Gourmet Cheese Display \$50.00**

*domestic and imported cheeses served with assorted crackers, red grapes and strawberries*

### **Fresh Fruit Mosaic \$38.00**

*seasonal sliced fresh fruit attractively arranged and served with yogurt dip*

### **Vegetable Market Platter \$40.00**

*a colorful display of crisp seasonal vegetables attractively arranged and served with veggie dip*

### **Mediterranean Bar \$85.00**

*a selection of roasted vegetables, hummus, tabouleh, lemon cous cous, imported cheeses, olives and pita bread*

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## Hors D'oeuvres

*\*The following selections are based on 50 pieces. The per person price is only available to compliment the buffet -or- family style packages. If requested butler-style event will require wait staff which will be billed at an additional \$75.00 for a 2 hour service period*

### Spanikopita \$80.00

*Spinach, feta, phyllo dough, roasted red pepper sauce*

### Pork Pinchos \$75.00

*A Spanish marinated pork kabob with a cucumber sauce.*

### Chicken Pinchos \$75.00

*Grilled. Crushed red pepper marinade, tzatziki sauce.*

### Shrimp Europa \$100.00

*Sauteed with onion, garlic, and a spicy tomato sauce.*

### Lobster Rangoons \$100.00

*Served with mango coulis*

### Crab Cakes \$90.00

*Drizzled with saffron aioli and chipolte aioli.*

### Clams Bulhao \$100.00

*White wine, cilantro, garlic sauce*

### Grilled Calamari \$65.00

*topped with a red onion relish.*

### Shrimp Cocktail \$100.00

### Shrimp with Dill Cream Cheese \$100.00 and Cucumber Slice

### Grilled Shrimp with Presunto \$100.00

*Herbed goat cheese fondue, mesclun lettuce, balsamic vinaigrette.*

### Shrimp Cakes \$80.00

### Codfish Cakes \$70.00

### Yellowfin Tuna Seviche \$10/lb.

*cherry tomatoes, hot red peppers, mint, cilantro, lemon w/Yucca chips*

### Brie and Raspberry wrapped in Filo \$75.00

### Risotto and Asiago Croquets \$65.00

### Marinated Olives \$6/lb.

*Gaeta, calamata, ligurian, cherignola, nicoise, & picholine olives in lemon, rosemary and garlic*

### Lollipop Lamb Chops \$100

*Grilled, topped with Boursin Cheese.*

### Wild Mushroom en Crouete \$80.00

### Grilled Pita Bread \$65.00

*Hummus and goat cheese dip*

### Fig & Goat Cheese wrapped in Presunto \$80.00

*mission figs stuffed with goat cheese, wrapped in presunto.*

### Smoked Salmon Pinwheel \$100.00

*Sliced smoked salmon filled with a caper & green onion cream cheese.*

### Citrus Crusted Mahi - Mahi \$100.00

*marinated mahi - mahi bites encrusted with a citrus panko breading*

### Chourica Crusted Scallops \$135.00

*dijon sauce*

### Sliced Beef Tenderloin on Crostini \$100.00 with Horseradish Cream

### Mini Chicken Cordon Bleu \$75.00

### Assorted Cheese & Crackers \$80.00

### Fresh Vegetables & Dip \$80.00

### Stuffed Mushrooms \$65.00

### Chicken Fingers \$100.00

### Fresh Fruit Table \$90.00

### Presunto with Melon \$65.00

### Spanish Style Mussels \$100.00

### Mini Beef Wellington \$135.00

### Barbecue Mini Pork Shanks \$80.00

### Fried Eggplant \$65.00

*drizzled with honey*

### Tomato Cucumber Feta Bruschetta \$70.00

### Wild Mushroom Polenta Squares \$65.00

### Breaded Chicken Wings (Regular -or- hot) \$90.00

### Shrimp Souvlaki Tatzicki sauce. \$100.00

### Swedish Meatballs \$65.00

### Scallops wrapped in Bacon \$135.00

*Tender Bay scallops, applewood bacon*

### Assorted Finger Sandwiches \$85.00

*choose 3 (Roast Beef, Roasted Red Pepper, Cheese, Horseradish Sauce), (Ham, Cheese, Dijon Mustard) and (Presunto, Salami, Provolone, Pesto), (Roasted Vegetable wrap with hummus), Smoked Salmon with dill cream cheese).*

### Cheese Straws \$60.00

*Cheddar cheese dusted puff pastry twists.*

### Assorted Mini Quiche \$85.00

### Sweet & Sour Figs with Chourica \$65.00

### Black Bean Fritters Cucumber sauce. \$65.00

### Crostini \$75.00

*An assortment of toppings including:*

*Tapenade, White Bean, Sausage, Broccoli Rabe and Roasted Grape Tomato, with Feta*

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**Order 4 of your choice for only \$8.95/person**

## Buffet Menu - Entrées

Disposable service ware is included.

China can be added for an additional \$1.00 per person and linens for an additional \$2.00 per person.

### Basic Buffet \$15.00/person

- 2 Entrée Selections
- 2 Hot Side Selections
- 1 Cold Side Selection
- Bread and Butter
- 1 Dessert Selection
- Coffee and Tea

### Deluxe Buffet \$17.00/person

- 3 Entrée Selections
- 3 Hot Side Selections
- 2 Cold Side Selections
- Bread and Butter
- 1 Dessert Selection
- Coffee and Tea

### Grand Buffet \$19.00/person

- 4 Entrée Selections
- 3 Hot Side Selections
- 2 Cold Side Selections
- Bread and Butter
- 1 Dessert Selection
- Coffee and Tea

### Entrée Selections

- Pot Roast (*served with brown gravy*)
- Roast Beef
- Roast Chicken
- Roast Pork Loin
- Eggplant Parmesan
- Pasta Shells in Meat Sauce
- Chicken Marsala
- Fish Fillets
- Shrimp Europa
- Chicken Piccata
- Shrimp and Scallop Alfredo
- Penne Alla Vodka with fresh Mozzarella
- Roasted Vegetable Lasagna
- Baked Stuffed Scrod with Lobster Newburg Sauce
- Baked Stuffed Chicken with Mushroom Gravy
- Chicken Cordon Bleu with a Beurre Blanc
- Sausage, Apple and Sage Stuffed Chicken Breast
- Chicken Parmesan
- Chicken and Broccoli Alfredo
- Meat Lasagna
- Roast Salmon with Lemon Dill Sauce
- Tenderloin of Beef Madeira
- Arroz de Marisco (*a combination of seafood & rice*)
- Chicken and Broccoli Gorgonzola
- Mediterranean Chicken (*kalamata olives, feta cheese, marinated cherry tomatoes and spinach*)
- Smoked Chicken Roulade (*bopen faced chicken topped with tomatoes, spinach and smoked gouda*)
- Bacalhau Frito (*boneless salt cod, caramelized onions, roasted peppers, broccoli rabe*)
- Slow Cooked Beef Short Ribs with a Vegetable Jus
- Pork Chops over Braised Red Cabbage
- Bacalhau á Gomes de Sá (*codfish with potato and sautéed onions*)
- Alentejana (*a combination of pork, clams and fried potato*)

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## Buffet - Sides / Dessert / Carving Stations

Disposable service ware is included.  
China can be added for an additional \$1.00 per person  
and linens for an additional \$2.00 per person.

### Hot Side Selections

Rosemary Red Bliss Potatoes  
Home Style Roasted Potato  
Smashed Potato  
Baked Potatoes  
Wild Rice Pilaf  
Orzo Rice Pilaf  
Portuguese Carrot Rice  
Penne Marinara  
Penne Alfredo  
Penne in Parsley Garlic Butter  
Vegetable Medley  
Green Bean Almondine  
Peas and Carrots  
Butternut Squash Puree  
Steamed Summer Squash

### Cold Side Selections

Garden Salad  
Caesar Salad  
Red Bliss Potato Salad  
Fresh Cut Fruit Bowl  
Mediterranean Pasta Salad  
Spinach Salad with Roasted Red Peppers, Almonds and Gorgonzola  
Lemon Pepper Pasta Salad  
Macaroni Salad

### Dessert Selection

Cream Puffs  
Mini Éclairs  
Custard Pudding  
Sheet Cake  
Cheese Cake  
Chocolate Mousse  
Rice Pudding  
Carrot Cake  
Assorted Petite Fours  
Tiramisu  
Napoleons  
Apple Crisp  
Cannoli's  
Key Lime Pie  
Bourbon Pecan Pie  
Boston Creme Pie  
Assorted Cookies

### Carving Station

Roast Top Round of Beef \$3/person  
Tenderloin of Beef \$6/person  
Prime Rib with Au Jus \$4/person  
Stuffed Pork Loin \$3/person  
*(roasted peppers, spinach and mozzarella) -or- (carrot, spinach and Portuguese sausage)*  
Roasted Turkey \$2/person  
Smoked Ham \$2.50/person  
Leg of Lamb \$3/person

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## Plated Dinners

Plated Dinners price includes:

*A three course menu consisting of a soup -or- garden salad, entree, two side dishes and a dessert. You may offer your guests three plate choices. All meals are served with rolls & butter and coffee & tea.*

### **Baked Stuffed Chicken Supreme \$17/person**

*Choice of meat stuffing -or- presunto, spinach and boursin cheese, finished with a white cream sauce*

### **Chicken Marsala \$17/person**

*Boneless breast of chicken and mushrooms, finished with a Marsala wine sauce.*

### **Roasted Salmon \$17/person**

*Fresh Atlantic Salmon, finished with a lemon dill sauce*

### **Baked Scrod \$15/person**

*Topped with seasoned cracker crumbs.*

### **Halibut \$19/person**

*Pan-Seared topped with a caper berry garlic butter sauce.*

### **Baked Stuffed Shrimp \$20/person**

*Four large shrimp with our own seafood stuffing.*

### **Prime Rib Au Jus \$20/person**

*Choice prime rib roasted to perfection and served with au jus.*

### **Surf and Turf \$25/person**

*2 large baked stuffed shrimp and sirloin -or- prime rib*

### **Filet Mignon \$24/person**

*8oz. Filet grilled to perfection and topped with a Madeira wine mushroom sauce.*

### **Stuffed Pork Loin \$19/person**

*Your choice of spinach, mozzarella and roasted peppers -or- Portuguese sausage stuffing.*

### **Roast Pork Loin \$17/person**

*Finished with a mushroom sauce.*

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*China can be added for an additional \$1.00 per person and linens for an additional \$2.00 per person.*

### **Vegetarian Paella \$16/person**

*Seasoned vegetable with rice in a saffron infused vegetable sauce.*

### **Pasta Primavera \$15/person**

*Penne, broccoli, cauliflower and roasted peppers tossed in a pesto marinara sauce.*

### **Pan-Seared Chicken \$17/person**

*Boneless chicken breast sauteed in a applewood bacon. roasted shallot, scallion, portabella mushroom sauce.*

### **Mariscada \$23/person**

*Lobster, clams, mussels, shrimp, calamari and scallops sauteed in a onion and pepper sauce. Angel Hair Pasta -or- Rice.*

### **Seafood Paelha \$23/person**

*Lobster, clams, mussels, shrimp, calamari, scallops and chourica in a saffron infused sauce with Valencia Rice.*

### **Mediterranean Chicken \$17/person**

*Kalamata olives, feta cheese, marinated cherry tomatoes, spinach, angel hair pasta*

### **Tenderloin Tips & Cavatappi \$18/person**

*Arugula, boursin cream sauce, roasted tomatoes and shaved manchego cheese*

### **New York Sirloin \$20/person**

*Wild mushroom, cracked black pepper, cognac, dijon mustard sauce, red bliss smashed potato*

### **Alentejana \$17/person**

*White marble farms pork chop, clams, hot red finger pepper, fried potato in a cilantro white wine broth*

### **Churrasco \$18/person**

*Grilled skirt steak, chimichurri sauce, sweet potato fries*

### **Lemon-Dijon Chicken \$16/person**

*Mushrooms, lemon, dijon mustard, cream, dill, white wine, sweet pea risotto*

### **Farfallini Pettini \$17/person**

*Sea scallops, presunto, peas, manchego cheese, lemon, bowtie pasta, cream*

### **Bacalhau Frito \$17/person**

*Boneless salt cod, caramelized onions, roasted peppers*

### **Herb & Dijon Crusted Rack of Lamb**

*1/2 rack \$18/person full rack \$28/person*

*New Zealand Lamb, Merlot reduction*

## Side Dish Selection

Rosemary Red Bliss Potatoes

Home Style Roasted Potatoes

Arroz de Grelós

*(rice with Broccoli Rabe)*

Orzo with Caramelized

Onion & Roasted Peppers

Sweet Carrot Rice

Wild Rice Pilaf

Fusilli in Parsley Garlic Butter

Baked Idaho Potato

Roasted Sweet Potatoes

## Vegetable Selection

Broccoli Rabe

Baby Carrots in Butter &

Brown Sugar

Roasted Root Vegetables

Peas and Carrots

Steamed Vegetable Medley

Green Bean Almondine

## Dessert Selection

**Choice of one:**

Custard Pudding

Cheese Cake

Chocolate Mousse

Rice Pudding

Cappuccino Cake

Carrot Cake

Brownie Ala Mode

with Strawberry Sauce

Carrot Cake

Tiramisu

Cannoli's

Key Lime Pie

Bourbon Pecan Pie

## Family Style Menu

Family style entrees consist of a two course meal, usually a fish entree and a meat entree served simultaneously or individually.

Family Style price includes: A choice of homemade soup or fresh fruit cup, rolls & butter, garden salad, choice of side, vegetable, ice cream with your cake or dessert, and coffee & tea. Plates, silverware, linen napkins, and linen table cloths are included at no extra charge.

### Family Style #1 \$19.95/person

Seafood Rice  
*shrimp, scallops, lobster, and clams  
cooked with rice in a seafood sauce*  
Tenderloin of Beef Madeira  
*thin steaks sautéed in a  
Madeira wine mushroom sauce*  
Roasted Chicken

### Family Style #2 \$17.95/person

Fish Fillets  
Roast Beef & Roast Pork

### Family Style #3 \$19.95/person

Paelha a Valenciana  
*chicken, pork, clams, shrimp, scallops, and lobster  
cooked in a saffron infused seafood sauce*  
Borrego Assado  
*oven roasted lamb*

### Family Style #4 \$19.95/person

Homestyle Shrimp  
*over rice or fettuccine*  
Prime Rib Au Jus

### Family Style #5 \$17.95/person

Bacalhau a Gomes Sa  
*codfish, onion and boiled potato casserole*  
Roast Beef and Roasted Chicken

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### Family Style #6 \$19.95/person

Seafood Rice with Fish Fillets  
*shrimp, scallops and clams cooked  
with rice in a seafood sauce*  
Chicken Marsala

### Family Style #7 \$19.95/person

Halibut  
*Pan-Seared topped with a caper berry garlic sauce*  
Alentjana  
*a combination of pork, clams and fried potato*

### Family Style #8 \$21.95/person

Baked Salmon and Broiled Squid  
Stuffed Pork Loin  
*carrot, spinach & Portuguese sausage stuffing*

### Family Style #9 \$28.95/person

Mariscada  
*shrimp, scallops, lobster, clams in a red sauce with  
onions and peppers, and served with rice*  
Filet Mignon with Baked Shrimp

### Family Style #10 \$16.95/person

Baked Scrod  
Baked Stuffed Chicken  
Pot Roast

### ADDITIONAL FEES

China available for \$3.00/person  
Wine Glasses available for 50¢/person  
Water Glasses available for 50¢/person

### Side Dish Selection

Rosemary Red Bliss Potatoes  
Home Style Roasted Potato  
Arroz de Grellos (*rice with Broccoli Rabe*)  
Orzo with Caramelized Onion & Roasted Peppers  
Sweet Carrot Rice  
Wild Rice Pilaf  
Fusilli in Parsley Garlic Butter

### Dessert Selection

#### Choice of one:

Custard Pudding	Tiramisu
Ice Cream	Napoleons
Sheet Cake	Apple Cobbler
Cheese Cake	Cannoli's
Chocolate Mousse	Key Lime Pie
Rice Pudding	Bourbon Pecan Pie
Cappuccino Cake	Boston Creme Pie
Carrot Cake	Assorted Petite Fours
Vanilla Nut Roll with Chocolate Syrup	
Mini Assorted Cheese Cakes (extra 75¢/person)	

### Wedding Grand March \$3/person

Repeat of two course meal with assorted pastries, cold cut platter and coffee & tea.

#### Entrees for Grand March: (additional charge)

Leitao Assado	Lasagna
Dobrada	Italian Meatballs
Feijoada	Chicken Wings (Regular or Hot)
Mao da Vaca	Beef Stew
Baked Ziti in Red Sauce	...much more available
Baked Ziti in Meat Sauce	

## Hot Breakfast

*The following hot breakfast buffets are designed for groups of 15 guests or more with a two hour service period. Price includes disposable service ware as well as appropriate accompaniments based on your guaranteed guest count.*

### The Early Riser \$8.95/person

Fluffy Scrambled Eggs  
Breakfast Potatoes  
Choice of Bacon -or- Sausage  
Sliced Fresh Fruit  
Assorted Fresh Pastries  
Orange Juice  
Coffee and Tea

### From the Griddle \$7.95/person

Your choice of  
Belgian Waffles, Pancakes -or- French Toast  
served with warm Maple Syrup, whipped Butter and assorted toppings  
Crisp Bacon and Sausage  
Orange Juice  
Coffee and Tea

### The Grand Buffet \$9.95/person

Fluffy Scrambled Eggs  
Bacon, Ham -or- Sausage (choice of 2)  
French Toast -or- Pancakes  
Breakfast Potatoes  
Assorted Fresh Pastries  
Orange Juice  
Coffee and Tea

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## From The Deli

The following lunch buffets are designed for groups of 15 guests or more.  
Price includes disposable service ware as well as appropriate accompaniments based on your guaranteed guest count. For parties that do not meet the minimum order quantities - additional charges may be applied.

### Option 1 \$11.00/person

*Design your own sandwiches with this artful display of our in-house roasted meats to include:*

Mustard-Soaked Char-Grilled Flank Steak, Carved Pepper Turkey Breast,  
Adobo Grilled Chicken Breast  
Choice of American Cheese, Swiss or Havart  
Choice of Caesar, Spinach -or- Traditional Tossed Salad  
Choice of Potato -or- Pasta Salad  
Fresh Baked Breads  
Potato Chips, Cookie -or- Brownie Tray  
Assorted Sodas and Water

### Option 2 \$10.00/person

*Indulge in up to three (3) of our upscale pre-made sandwiches.  
Groups over 30 guests may choose up to four (4) sandwich options.*

Shaved Roast Beef with Cheddar on a Croissant  
Oven Roasted Turkey Baguette with Avocado, Roasted Red Peppers, Brie  
Grilled Chicken and Prosciutto with Whole Grain Mustard, Arugala  
Honey Ham and Swiss with Whole Grain Mustard, Spinach  
Fresh Tomato and Fresh Mozzarella Baguette with Fresh Basil, Pesto  
Chicken Salad Baguette with Lettuce and Tomato  
Portobello Focaccia with wilted Spinach and Roasted Red Peppers  
Oven Roasted Turkey and Cranberry on a Baguette with American cheese  
Honey Ham and Cheese with Lettuce, Tomato and Mayo

*Your buffet includes Tossed Green Salad, Roasted Seasonal Vegetable,  
Choice of Potato -or- Pasta Salad, Potato Chips, Choice of Cookie -or-  
Brownie Tray, Assorted Sodas and Water*

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### Option 3 \$9.00/person

*Choice of Three (3)*

Roasted Turkey Breast, Honey Roasted Ham, Roast Beef,  
Seasonal Grilled Vegetables, Chicken Salad, Tuna Salad, Egg Salad.

**Cheese** (choose 1)

All Natural Muenster, Gold Label Imported Swiss, Provolone,  
White American, Cheddar

**Salads** (choose 1)

Tossed Salad, Italian-Style Pasta Salad, Potato Salad. Macaroni Salad

**Desserts** (choose 1)

Assorted Cookies, Brownies, Dessert Bars

*Your buffet includes: Lettuce, Sliced Tomato, Red Onion, Deli Pickle  
Spears, Mustard and Mayo, Chips, Freshly Baked Breads and Rolls  
(wraps available upon request), Assorted Sodas, and Water.*

### Option 4 \$7.00/person

*Indulge in up to three (3) of our pre-made wraps.*

BBQ Chicken Caesar (sliced chicken, romaine, mesquite bbq sauce)

Italian Antipasti

(capicola, salami, pepperoni, shredded mozzarella, romaine, marinated eggplant)

The Club House (ham, bacon, turkey, swiss, tomato, lettuce, ranch)

Steak and Swiss (lettuce, caramelized onion, tomato, ranch)

Roast Beef and Chevre (roasted red peppers, horseradish sauce, arugala)

Cobb Salad Wrap

(sliced chicken, romaine, tomato, gorgonzola, avocado, bacon, honey mustard dressing)

Roasted Vegetable Wrap (marinated roasted vegetables served chilled)

*Includes: Potato Chips, Cookies, Assorted Sodas and Water*

### Option 5 \$7.00/person

*Indulge in up to three (3) of our pre-made sandwiches  
served on Water Rolls unless otherwise specified.*

Tuna Salad, Chicken Salad, Roast Beef & American Cheese, Ham &  
American Cheese, Turkey & American Cheese, Portabella & America Cheese

*All come with Lettuce, Tomato, a side of Mustard and Mayo, Chips,*

*Assorted Sodas, and Water.*

## Box Lunches

*The following box lunches are designed for groups of 15 guests or more.  
You may choose 3. They are packaged individually as a grab and go option and are not available as a buffet.*

### Option 1 \$8.00/person

*Served on Freshly Baked Rolls and Breads with Appropriate Condiments and Service Ware.*

Oven Roasted Turkey & Provolone

Honey Ham & Swiss

Roast Beef & Cheddar

Tuna Salad

Chicken Salad

Egg Salad

*Includes Potato Chips, Whole Fresh Fruit and Cookies*

### Option 2 \$9.00/person

*Enjoy one of our pre-made sandwiches, served with Appropriate Condiments and Service Ware.*

Grilled Chicken Wrap

Roast Beef with Cheddar on a Croissant

Oven Roasted Turkey Baguette with Avocado, Roasted Red Peppers, Brie

Honey Ham and Swiss with Whole Grain Mustard, Spinach

Fresh Tomato and Fresh Mozzarella Baguette with Fresh Basil, Pesto

*Includes Pasta Salad, Potato Chips, Whole Fresh Fruit and Brownie*

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*Choose from a wonderful assortment of entrée lunch salads.*

**The Caesar Salad Bar** \$9.00/person

Romaine, Caesar Dressing, Parmesan Cheese and Croutons  
with your choice of Marinated Steak -or- Chicken  
*Includes Rolls & Butter, Cookies, Assorted Sodas and Water*

**Classic Chef Salad** \$9.00/person

Fresh Greens with Ham, Turkey, Swiss Cheese, Eggs and Fresh Tomatoes  
served with one of our Homemade Dressings  
*Includes Rolls & Butter, Cookies, Assorted Sodas and Water*

**The “Souper” Salad** \$10.00/person

*Your choice of soup du jour and signature salads*

**Soups** (choose 1)

Chicken Soup

Kale Soup

Vegetable Soup

Minestrone Soup

Cream of Broccoli Soup

Tortellini Soup

Butternut Squash Soup

Roast Beef with Cheddar on a Croissant

**Salads** (choose 1)

Tossed Salad

*(lettuce, tomato, cucumber, carrots and Italian dressing)*

Caesar Salad

*(romaine, croutons, caesar dressing and parmesan cheese)*

Spinach Salad

*(eggs, onion, bacon and a warm balsamic vinaigrette)*

*Includes Rolls & Butter, Cookies,*

*Assorted Sodas and Water*

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