



We here at Europa like to feel as though we have just the right combination for all occasions. Whether you are looking to book a reservation for your next work or family celebration with us, we will always go the extra mile to find exactly what it is you are looking for in order to make yours as well as your guests visit with us an amazing dining experience. Please feel free to ask any questions regarding any of our packages, as we can easily upgrade any package with tapas platters, bar packages, and simple entrée requests (some with extra charge).

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Lunch Options

Lunch Menu #1

\$17.95

Salad Course

Caesar Salad (Individual)

Main Course

(Choice of)

Penne Al Pomodoro

Light plum tomato sauce
tossed with penne pasta

Meat Paella

Chicken, chorizo, and fresh
vegetables simmered in a
saffron scented rice

Pollo Rosemary

Chicken breast sauteed with sun-
dried tomatoes, artichoke hearts
and rosemary in a wine sauce

Dessert Course

Homemade ice cream
of the day

Lunch Menu #2

\$21.95

Appetizer Course

(Family Style)

Fried Calarari

Tomatoes and Mozzarella

Salad Course

Caesar Salad (Individual)

Main Course

(Choice of)

Pollo al Limon

Chicken breast sauteed in a
white wine limoncello sauce with
artichokes and capers

Pork con Manzanas

Pork loin simmered in a brandy
demi-glaze with fresh apples

Salmon a la Parrilla

Grilled salmon filet served
with a homemade pesto sauce

Dessert Course

Homemade ice cream
of the day

Lunch Menu #3

\$25.95

Appetizer Course

(Family Style)

Fried Calarari

Tomatoes and Mozzarella

Garlic Shrimp

Variety of Bruschettas

Salad Course

Caesar Salad (Individual)

Main Course

(Choice of)

Pollo Flamenco

Chicken breast sauteed with
portobello mushrooms and roasted
artichokes and capers in a
beer demi-glaze sauce

Ternera Vasca

Veal scallopini sauteed in a
light plum tomato sauce

Salmon a la Naranja

Salmon filet simmered in an orange
zest and natural juices

Dessert Course

(choice of)

Tiramisu

Flan

Dinner Options

Dinner Menu #1

\$23.95

Salad Course

(Choice of)

Caesar Salad

Tricolor Salad

Main Course

(Choice of)

Penne Al Pomodoro

Light plum tomato sauce

tossed with penne pasta

Ravioli Quattro Formaggi

Homemade ricotta-stuffed

ravioli, simmered in a four

cheese cream sauce

Pollo Rosemary

Chicken breast sauteed with sun-

dried tomatoes, artichoke hearts

and rosemary in a wine sauce

Paella Valencia

Special blend of shrimp, clams, mussels, and calamari mixed with chorizo and chicken served with vegetables in a saffron-scented rice

Dessert Course

Homemade ice cream

of the day

Dinner Menu #2

\$28.95

Appetizer Course

(Family Style)

Fried Calarari

Tomatoes and Mozzarella

Salad Course

(Choice of)

Caesar Salad

Tricolor Salad

Main Course

(Choice of)

Pollo al Limon

Chicken breast sauteed in a

white wine limoncello sauce with

artichokes and capers

Ravioli Quattro Formaggi

Homemade ricotta-stuffed

ravioli, simmered in a four

cheese cream sauce

Pork Chop

14 oz grilled Pork Chop served

with an apple brandy infusion

Salmon a la Parrilla

Grilled salmon filet served

with a homemade pesto sauce

Dessert Course

Homemade ice cream

of the day

Dinner Menu #3

\$32.95

Appetizer Course

(Family Style)

Fried Calarari

Tomatoes and Mozzarella

Garlic Shrimp

Variety of Bruschettas

Salad Course

(Choice of)

Caesar Salad

Tricolor Salad

Main Course

(Choice of)

Paella Valencia

Special blend of shrimp, clams,

mussels, and calamari mixed with

chorizo and chicken served with

vegetables in a saffron-scented rice

Salmon a la Naranja

Salmon filet simmered in an orange

zest and natural juices

Veal al Limon

Veal scallopini sauteed in a

white wine limoncello sauce with

artichokes and capers

Pollo Flamenco

Chicken breast and sliced chorizo

sauteed with portobello mushrooms

in a beer demi-glaze sauce

Dessert Course

(choice of)

Tiramisu

Flan

Tapas Selections for Cocktail Receptions

Olive Sampler

Anchovie stuffed imported olives marinated with fresh thyme, rosemary, garlic, and shallots

Marinated Artichoke Hearts

With cured ham and pimientos

Marinated Mushrooms

In balsamic vinegar with red onions

Esparragos & Jamon Serrano

Asparagus wrapped in serrano ham

Paella Valencia

Saffron rice with seafood, chicken and chorizo

Additional \$2.50/person

Gambas al Ajillo

Sauteed shrimp in white wine and garlic sauce

Fried Calamari

Served with arrabiatta sauce

Patatas a la Brava

Fried potatoes tossed in a spicy tomato sauce

Champinones al Ajillo

Mushrooms sauteed in a sherry garlic sauce

Variety of Crustinis

~Bruschetta~Grilled Chorizo

~Olive Tapenade~Stuffed Clams

Tortilla Espanola

Savory egg and potato tart

Albondigas al Jerez

Meatballs in sherry garlic sauce

Pinchos Morunos

Grilled pork skewers w/ bell peppers and onions

Stuffed Mushrooms

Button mushrooms stuffed with our special

blend of breading, herbs and spices

Pinchos de Pollo

Grilled chicken skewers w/ bell peppers and onions

Pollo al Ajillo

Sauteed marinated chicken in white wine and garlic

Mozzarella and Cherry Tomato Bites

Skewered fresh mozzarella and cherry tomatos

of Tapas

Three

Four

Five

Six

Package price

\$15/person

\$18/person

\$20/person

\$22/person

Bar Packages

Bar Package #1

Drink Tickets

\$6.00 Each

Includes domestic and imported beer, Sangria, well cocktails & glass wines under \$6

Bar Package #2

Regular Bar

1 Hour \$15/per person

2 Hours \$25/per person

3 Hours \$33/per person

Includes domestic and imported beers, Sangria, well cocktails & glass wines under \$6

Bar Package #3

Premium Bar

1 Hour \$25/person

2 Hours \$35/person

3 Hours \$40/person

Includes domestic and imported beers, Sangria, premium liquors and cocktails, all specialty drinks, bottled water & wines by the glass up to \$8

Bar Package #4

Cash Bar

Bartender Fee: \$50

For all parties that request a cash bar, a bartending fee will apply

Bar Package #5

Sangria Only

Red and White Sangria \$19.95/pitcher