



EUROPA FALL/WINTER 2009

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 garlic, lemon, oregano and parmesan

Steamed Little Neck Clams roasted garlic-tomato 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 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

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

Lump Crab Salad in pastry shells

Pan Roasted Mussels roasted garlic-tomato broth

House Cured Salmon with pickled shallots and pita chips

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

Roasted Baby Potatoes with romesco sauce and crème fraiche

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)

Garlic Shrimp

Almond-Crusted Chicken Brochette

Chicken and Ham Croquettes

Grilled Beef Kebobs with Blue Cheese Sauce

Chicken and Chorizo Stuffed Piquillo Peppers

Lump Crab Salad in Pastry Shells

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.

Desserts are available for \$5 per person.

Salads

House Salad \$3

Caesar Salad \$5

Europa Salad \$5

Caprese Salad \$6

Meats/Fish

Chicken Marsala/Parmesan \$6

Veal Piccata/ Parmesan/Marsala \$8

Rockfish \$12

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 Fra Diavolo \$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.
Desserts are available for \$5 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 broccoletti and smoked tomato demi glace

Pan Roasted Rockfish

angel hair, tomatoes, garlic, basil, white wine, butter

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 broccoletti and smoked tomato demi glace

Seared Salmon

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

Chicken Parmesan

over linguine with spicy tomato sauce

Sausage and Ricotta Pasta

penne, marinara, spicy Italian sausage, ricotta

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

over linguine with spicy tomato sauce

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 Marinara

fettuccine with a hearty tomato sauce

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

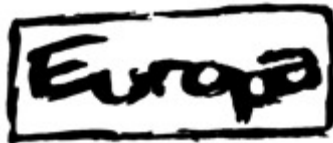
White wine varietals: House white, Chardonnay, Pinot Grigio, Sauvignon Blanc and Albarino

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_____

