



EUROPA

Restaurant & Bakery

Banquet & Catering 2009 Menu

Europa specializes in group functions. Our banquet room can seat 45-50 guests. We have hosted many special events over the years including birthday parties, rehearsal dinners, wedding receptions, retirement parties, company parties and much, much more. The room can be exclusively yours for groups over 30 people.

Special decorations and flowers are welcome and can be set up 1/2 hour before your event. We provide linen napkins for rehearsal dinners at no extra charge.

There is no charge for the room. We request that the menu be finalized within two weeks of your reservation. We ask for one check for all food and non-alcoholic beverages. Separate checks for no-host beverages are available. State sales tax and 18% gratuity are added automatically to all hosted items. We require a buffet style dinner for groups over 30. Please confirm your group size the day before your event for billing purpose.

We also offer catering services.

Delivery and setup charge is 10%.

Servers and bartenders are available at \$20 per hour.

Owners

Janice & Dennis Maas

General Manager

Jessica Jackson

Chef

Chris Magee

Pastry Chef

Christie Sutton

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Europa Pizzeria & Bakery
125 South Wall Street
Spokane, Washington 99201

Hors D'Oeuvres & Platters

Antipasto Misto Tray

A beautiful assortment of spicy black olives, marinated artichoke hearts and carrots, roasted red peppers, Capocollo ham, salami, pimiento stuffed green olives and sautéed mushrooms caps. Served with crostini and a creamy gorgonzola aioli.

\$2.25 per person

Spinach and Artichoke Dip

A blend of spinach, artichoke hearts and herbed cheese baked and served with crostini.

\$2.25 per person

Gorgonzola Fondue

A blend of gorgonzola cheese, garlic, cream and spices. Served with our fresh baked foccacia.

\$2.25 per person

Cured Meats & Artisan Cheese Platter

Aged gouda, white truffle brie, cambozola, manchengo, Irish white cheddar, fontina and aged blue cheese with hard salami, summer sausage, prosciutto, pancetta, coppa and culatello. Served with cured olives and mustard.

\$7.25 per person

Artisan Cheese Tray

Aged gouda, white truffle brie, cambozola, manchengo, Irish white cheddar, fontina and aged blue cheese.

Served with crostini and mustard.

\$4.75 per person

Hummus Platter

A traditional chickpea and tahini spread. Served with kalamata olives, red onions, feta cheese, roma tomatoes, cucumbers and pita bread.

\$2.25 per person

Crab Dip

A blend of cheese, crab, almonds, and green onions baked and served with crostini.

\$3.75 per person

Fresh Fruit Tray

An assortment of seasonal fresh fruits.

\$3.00 per person

Desserts by the Dozen

All of the following desserts are mini-size. Pricing is by the dozen with a minimum order of two dozen. These desserts are perfect for showers or events when a smaller dessert is desired.

Chocolate Espresso Petite Fours...\$15.00

Raspberry Almond Petite Fours...\$15.00
(choice of colors)

Cream Puffs...\$15.00

Éclairs...\$15.00

Cheesecake Bars...\$15.00
(lemon, triple-berry or blueberry)

Mini Tarts...\$15.00
(fruit, cheese or nut)

Baklava...\$22.00

Toscani...\$22.00

Cannoli...\$22.00

Tiramisu...\$22.00

Handmade Truffles...\$18.00

Grand Marnier

Vanilla

Espresso

Irish Cream

Chambord

Amaretto

Hazelnut

Peppermint

Chocolate

B-52

Butterscotch

Jumbo Cookies...\$18.00

Chocolate Chip

Peanut Butter

Oatmeal Raisin

Other Pastries...\$18.00

Jumbo Muffins

Pumpkin Bread

Raspberry Oat Bars

Cakes

Our sheet cakes are 3 layers with your choice of frosting, filling and cake.

Cakes include decorations and text.

We will gladly customize your cake for your special event. There may be an additional charge for elaborate artwork or design.

Cake orders should be made 2 days prior to pick up.

1/4 Sheet (serves 16-24).....\$40.00
1/2 Sheet (serves 34-48).....\$75.00
Full Sheet (serves 64-96).....\$120.00

Round cakes are 4 layers.

6" Round (serves 8)..... \$20.00
8" Round (serves 12).....\$25.00
9" Round (serves 18-20).....\$30.00
10" Round (serves 24).....\$40.00

Cake Choices

Vanilla
Chocolate
Carrot
Tuxedo

Frosting Choices

Butter Cream
Cream Cheese
Fudge Icing
Fondant

Filling Choices

Lemon
Custard
Raspberry
Triple-Berry

Wedding Cakes

We ask that your wedding cake be ordered at least two weeks prior to your wedding day.

An appointment will be set with the Pastry Chef to discuss the details of your cake.

We will customize your cake to accommodate your wedding theme.

Coordinating groom's cakes and shower favors are available at discounted prices for all your wedding needs.

A non-refundable 50% deposit is required two weeks in advance. At that time all decision about flavors, design and artwork should be finalized.

The balance is due 2 days prior to delivery.

Wedding cakes start at \$3.00 per person with a minimum charge of \$150.00.

Delivery within 10 miles is \$40.00.

Hors D'Oeuvres & Platters

Pesto Torte

A blend of cream cheese, garlic and basil pesto layered with roasted red peppers and wrapped in provolone cheese. Served with our fresh baked pogacha bread.

By the slice (3-4 servings) \$9.00

Whole Torte (14 Slices, 55+ Servings) \$115

Poached Side of Salmon

A beautifully displayed poached side of salmon with lemons and a fresh dill aioli.

Serves 40-50 \$135

Stuffed Mushrooms

\$18.00 a dozen

Fresh mushrooms caps poached in white wine and stuffed with seasoned cheese and your choice of the following ingredients and then baked to perfection.

Served with garlic toast.

Vegetable & Goat Cheese

(caramelized peppers & onion with goat cheese)

Rockefeller

(spinach, pine nuts, parmesan and Ouzo)

Shrimp

(our original recipe)

Canapés

By the dozen

Canapés are served on your choice of Belgian Endive, Crostini or Cucumbers

Traditional Bruschetta-\$16

Goat Cheese, Poached Apple with a Sweet Chili sauce-\$18

Smoked Salmon Mousse-\$18

Gorgonzola, Sliced Beef and caramelized Red onion confit-\$19.50

Lemon-Dill Shrimp-\$19.50

Salads

Pasta Salads

Your choice of pasta, vegetables and meats tossed with dressing. Pick your favorite ingredients or let the Chef choose for you.

\$3.50 per person

Panzanella Salad

A traditional Italian bread salad tossed with balsamic dressing, tomatoes, roasted red peppers, celery and red onions.

\$3.00 per person

Green Salad

Crisp romaine topped with cucumbers, red onions, tomatoes and croutons. Served with your choice of salad dressing. (garlic parmesan, Italian, ranch, blue cheese, honey mustard, balsamic or huckleberry)

\$2.75 per person

Caesar Salad

Crisp romaine tossed with our creamy caesar dressing, parmesan cheese and croutons.

\$2.75 per person

Caesar with Chicken...\$3.25 per person

Caesar with Blackened Salmon...\$4.25 per person

Spinach Salad

Fresh spinach topped with red onions, mushrooms, apples, bacon and hard-boiled egg. Served with a sweet and sour bacon dressing.

\$3.25 per person

Almond Chicken Salad

Crisp romaine tossed with a spicy wasabi dressing and topped with toasted almond slices, crunchy rice noodles and sliced chicken breast.

\$3.25 per person

Greek Salad

Crisp romaine tossed with red onions, cucumbers, tomatoes, kalamata olives, feta cheese and a homemade vinaigrette.

\$3.25 per person

Chopped Salad

Diced salami, provolone, tomatoes, scallions, chicken and romaine lettuce tossed with a Dijon mustard vinaigrette.

\$3.25 per person

Whole Desserts

Macadamia Nut Tart

A torte crust filled with a dense, chewy coffee liqueur baked custard with chocolate chips and macadamia nuts. This dessert is similar to pecan pie.

\$30.00 (10 slices)

Carrot Cake

A traditional carrot cake made with pineapple and carrots, smothered with a cream cheese frosting. (Walnuts may be added upon request)

\$30.00 (9' round)

German Chocolate Cake

This classic dessert is chocolate cake layered with coconut and pecan frosting and topped with chocolate ganache.

\$30.00 (9" round)

Pumpkin Cheesecake

A delicious pumpkin cheesecake with a graham cracker crust topped with fresh whip cream.

\$38.00 (16 slices)

Lemon Chiffon Cake

A light buttery cake layered with lemon curd filling and topped with a lemon butter cream frosting.

\$30.00 (9" round)

New York Cheesecake

A traditional sour cream cheese cake with a graham cracker crust. Served plain or your choice of seasonal fruit topping.

\$38.00 (14 slices)

Apple Strudel

Flame roasted apples with walnuts, and golden raisins wrapped in a puff pastry crust and topped with caramel.

\$24.00 (8 slices)

Fruit Cheesecake Tart

A light pastry crust, cream cheese filling with a seasonal fruit topping and fresh whip cream.

\$30.00 (10 slices)

Cream Pies

Classic cream pie fillings on a chocolate cookie crumb crust and topped with homemade whip cream.

(8 slices)

Chocolate Peanut Butter Pie...\$ 30.00

Chocolate Cream Pie...\$30.00

Banana Cream Pie...\$30.00

Vanilla Cream Pie...\$30.00

Coconut Cream Pie...\$30.00

Whole Desserts

Double Layer Chocolate Mousse

The top layer is a smooth, creamy dark chocolate mousse. The bottom layer is a thick, rich rum chocolate ganache with a chocolate cookie crumb crust.

\$44.00 (16 slices)

Triple Layer Chocolate Mousse

The top layer is a fluffy white chocolate mousse, the center layer is a milk chocolate espresso mousse and the bottom layer is a thick dark chocolate mousse with a hint of espresso atop a chocolate cookie crumb crust.

\$44.00 (16 slices)

Chocolate Cookie Pie

This house favorite is a chocolate chip cookie dough filling with walnuts in a pastry crust.

\$25.00 (8 slices)

Key Lime

A lightly, sweet crust with a thick, rich creamy lime custard topped with a fresh whip cream.

\$25.00 (8 slices)

Mud Pie

A delicious Kona coffee ice cream on a chocolate cookie crumb crust, topped with chocolate ganache. It is served with chocolate syrup, whip cream and a candy bar topping.

\$40.00 (10 slices)

Tiramisu

A lady finger sponge cake soaked with coffee liqueur and espresso layered with mascarpone cheese topped with chocolate shavings and cocoa powder.

An Italian favorite.

\$45.00 (14 slices)

Irish Cream Cheesecake

A New York style cheesecake with a chocolate cookie crumb crust topped with a smooth, creamy Irish Cream mousse and covered with chocolate ganache.

\$44.00 (16 slices)

Banana Coconut Cake

A delicious banana cake layered with a coconut macadamia nut filling topped with cream cheese frosting.

\$35.00 (8" round)

Pumpkin Roulade

A moist pumpkin cake rolled with cream cheese frosting.

\$18.00 (6-8 slices)

Sandwiches & Pinwheels

Hot Vegetarian Sandwich

Green peppers, onions, mushrooms, black olives and marinara with feta and mozzarella cheeses baked on our house-made foccacia bread.

\$8.00 per person

Gorgonzola Turkey Sandwich

An oven-baked sandwich with turkey, gorgonzola, sliced bacon, tomato and red onion on our freshly baked foccacia bread.

\$8.00 per person

Panino Italiani Di Mozzarella

Capocollo ham, salami, red onion, tomato, Italian dressing and mozzarella cheese baked on our foccacia bread.

\$8.00 per person

Meatball Sandwich

Our home made meatballs, fresh parsley, mushrooms and garlic together with our marinara sauce and mozzarella cheese baked on our foccacia bread.

\$8.00 per person

Italian Chicken Sandwich

Tender sliced chicken, marinara with mushrooms and provolone cheese baked on our house-made foccacia bread.

\$8.00 per person

Chicken Caesar Wrap

Sliced chicken breast, romaine lettuce, parmesan cheese all tossed with our caesar dressing and wrapped inside a fresh tortilla.

\$8.00 per person

Buffalo Chicken Wrap

Sliced chicken breast sautéed in a spicy buffalo sauce wrapped in a fresh tortilla with romaine lettuce tossed with blue cheese dressing and gorgonzola cheese.

\$8.00 per person

Greek Wrap

A traditional chickpea hummus with spinach, cucumbers, tomatoes, red onions and feta wrapped in a fresh tortilla.

\$8.00 per person

Pastas & Entrees

All pastas and entrees are served with our fresh baked bread

Spaghettis

Spaghetti pasta topped with our home made sauces.

Spaghetti Europa (traditional meat sauce)

Spaghetti Italia (vegetarian marinara)

\$7.00 per person

Europa Lasagna

Our meat sauce, Italian sausage, black olives and fresh cheeses layered with lasagna pasta.

\$8.75 per person

Spinach and Cheese Manicotti

Tube pasta filled with ricotta, feta, and parmesan cheeses, fresh spinach and garlic baked with your choice of sauce.

(Meat sauce, Italia or Alfredo)

\$8.75 per person

Baked Spaghettis

Spaghetti pasta topped with your choice of sauce and mozzarella cheese baked to perfection.

Alla Napoletana (topped with meat sauce)

Alla Venezia (topped with white sauce & gremolita)

Alla Marla (the napoletana and venezia side by side)

Alla Pesto (topped with a basil pesto white sauce)

\$8.50 per person

Fettuccini Alfredo

A traditional San Francisco style garlic cream sauce tossed with fettuccine pasta.

\$8.75 per person

With Chicken and Mushrooms...\$12.75 per person

With Scallops and Prawns...\$14.50 per person

Sweet Pepper Tortellini

Cheese-filled tortellini tossed in our famous sweet red pepper cream sauce.

\$11.50 per person

Ricotta Ravioli

Cheese-filled ravioli tossed in your choice of sauce.

(Meat, Italia, Alfredo, Sweet Pepper, Basil Pesto Cream)

\$11.50 per person

Chicken Gorgonzola

Tender chicken sautéed with mushrooms and sun-dried tomatoes in a gorgonzola cream sauce, tossed with fettuccine pasta and topped with walnuts.

\$13.00 per person

Pastas & Entrees

All pastas and entrees are served with our fresh baked bread.

Chicken Picatta

Tender chicken poached in a traditional picatta sauce with garlic, lemon, capers, green onion and roma tomatoes tossed with linguine pasta.

\$12.75 per person

Salmon Picatta...\$14.50 per person

Chicken Marsala

Chicken, zucchini and mushrooms sautéed in a marsala wine sauce tossed with penne pasta and topped with gorgonzola cheese.

\$12.75 per person

Beef Marsala...\$14.50 per person

Chicken Parmesan

Breaded chicken breast pan seared and baked with mozzarella cheese and homemade marinara sauce. Served with your choice of garlic mashed potatoes and seasonal vegetables or spaghetti pasta with marinara.

\$11.50 per person

Eggplant Parmesan...\$10.75 per person

Roasted Vegetable Penne

Fresh eggplant, zucchini, roasted red pepper, mushroom and seasonal root vegetables grilled and tossed in a warm tomato vinaigrette and linguine pasta topped with fresh basil.

\$10.00 per person

Clam Linguine

Manila clams steamed in white wine tossed with butter and linguine pasta.

\$12.75 per person

Bistecca Linguine

Marinated beef, red onions and mushrooms with a balsamic cream sauce tossed with linguine pasta.

\$13.50 per person

Prawns Pinolle

Sautéed prawns with fresh spinach, tomatoes, pine nuts, and feta cheese tossed with linguine pasta.

\$14.50 per person