

*Europa Catering*

PRESENTS

*Your Special Wedding*



*Choose one of our **All Inclusive Wedding Packages** starting at \$25.00 per guest or  
"**Build your own Wedding Package**" A La Carte in the style of your choice.*

# ALL INCLUSIVE RECEPTION PACKAGES

## *A Casual Affair*

Full Service Formal Buffet Reception

*Complimentary Tasting for Two  
Decorative Setup of Reception Site\*  
Guest Welcome*

*Choice of Plated Salad  
Bread Basket for each Table  
Choice of Three Buffet Entrée Selections  
Choice of Two Buffet Accompaniment Selections  
Choice of One Buffet Vegetable Selection  
Self Serve Coffee and Tea Station  
Cake Cutting and Service  
Our House Serviceware  
Table linens with Color Accents  
Reception Staff Services*

*\$32.00 per person*

*Based on 100 guests; price does not include tax or service charges*

## *A Grande Affair*

Full Service Formal Buffet Reception

*Complimentary Tasting for Two  
Bride and Grooms Suite Platter  
Decorative Setup of Reception Site\*  
Guest Welcome*

*Choice of Two Circulated Hors 'd Oeuvres and 2 station Hors 'd Oeuvres  
Choice of Individually Plated Salad  
Bread Basket for each Table  
Choice of Three Buffet Entrée Selections  
Choice of Two Buffet Accompaniment Selections  
Choice of One Buffet Vegetable Selection  
Viennese Style Dessert Table  
Self Serve Coffee and Tea Station  
Cake Cutting and Service  
Our House Serviceware  
Table linens with Color Accents  
Reception Staff Services*

*\$46.00 per person*

*Based on 100 guests; price does not include tax or service charges*

# *A Family Style Plated Reception*

Full Service Formal Reception  
*Complimentary Tasting for Two*  
*Bride and Grooms Suite Platter*  
*Decorative Setup of Reception Site\**  
*Guest Welcome*  
*Choice of 3 station Hors 'd Oeuvres*  
*Choice of Soup*  
*Family Style Salad*  
*Bread Basket for each Table*  
*Choice of three family style Selections*  
*Choice of Two Accompaniment Selections*  
*Choice of One Vegetable Selection*  
*Self Serve Coffee and Tea Station*  
*Cake Cutting and Service*  
*Our House Serviceware*  
*Table linens with Color Accents*  
\$32.00 per person

# *An Affair To Remember*

Full Service Formal Station Reception  
*Complimentary Tasting for Two*  
*Decorative Setup of Reception Site\**  
*Bride and Grooms Suite Platter*  
*Guest Welcome*  
*Choice of Two Circulated Hors 'd Oeuvres and 2 station Hors 'd Oeuvres*  
*Soup and Salad Station with Bakery Selection*  
*Choice of Any Two Stations (additional selections available)*  
*(add \$5.00 pp for Open Grill)*  
*Choice of Two Accompaniments & One Vegetable*  
*Vienesse table with Coffee and Tea*  
*Cake Cutting and Service*  
*Our House Serviceware*  
*Table linens with Color Accents*  
*Reception Staff Services*  
\$55.00 per person  
*Based on 100 guests; price does not include tax or service charges*

# *A Traditional Affair*

Full Service Formal Seated style Reception

*Decorative Setup of Reception Site\**

*Complimentary Tasting for Two*

*Bride and Grooms Suite Platter*

*Guest Welcome*

*Choice of Two Circulated Hors de oeuvres*

*Choice of Bisque (Seafood or Butternut)*

*Mixed Baby Greens Salad*

*Bread and Butter Basket at each table*

*Choice of Three entrees with two accompaniments*

*Choice of Dessert*

*Coffee and Tea*

*Cake Cutting and Service*

*Table linens with Color Accents*

*Reception Staff Services*

*\$60.00 per person*

*Based on 100 guests; price does not include tax or service charges*

NOTE: FACILITY MUST HAVE A FULL KITCHEN TO ACCOMMODATE TRADITIONAL STYLE SERVICE.

## WEDDING PACKAGE BARGAINS

### *Europa*

Full Service Casual Buffet Reception

*Free Consultation and Quote*

*Chefs Choice Appetizer Station*

*Self Serve Garden Salad*

*Self Serve Bakery Selection*

*Choice of Three Classic Entrée Selections*

*Choice of Two Classic Buffet Accompaniment Selections*

*Choice of One Classic Buffet Vegetable Selection*

*Self Serve Coffee and Tea*

*Cake Cutting and Service*

*Includes White Table linens, Elegance Collection Service ware Package*

*(disposable decorative plastic),*

*and Four Hours of Buffet Staff Services - Decorative Set up not included.*

*\$27.00 per person*

*Based on 100 guests; price does not include tax or service charges*

# *A Social Affair*

Catered Cocktail Reception

*Full Service Open Bar*

*First Hour*

*Display of Seasonal Fruits and Berries, Imported and Domestic Cheeses with Artisan Crackers  
Platter of Assorted Savory Filled Puff Pastries*

*Second Hour*

*Butler Circulated Shrimp Cocktail & Caprese Bruschetta*

*Third Hour*

*Tapas Bar with Satay, Stuffed Pasta, and Oysters on the Half Shell*

*Fourth Hour*

*Display of Handmade Miniature Pastries*

*Chocolate Dipped Strawberries*

*Coffee and Tea Bar*

*\$50.00 per person*

*Includes all equipment, glassware and service ware as required, set up, staff services, and clean up.*

*Bar Service includes Certified Bartender(s) and Liability Insurance.*

*Does not include Tax or service charges*

## SELECTIONS AND OPTIONS FOR YOUR ALL INCLUSIVE PACKAGE

### *Appetizer Choices:*

Bacon Wrapped Scallops or Filet Mignon

Caprese Bruschetta

Stuffed Mushrooms

Chicken Toquito with Salsa Grande

Shrimp Cocktail

Cilantro Lime Shrimp Skewers

Vegetable Spring Rolls with Sweet & Sour Sauce

Petit Maryland Crab Cakes with Chipotle Mayo

Petit Beef Wellington

Chicken, Beef, Shrimp, or Veggie Satay  
with dipping Sauce

Pork or Vegetable Potstickers

Petit Quiche Assortment

Stuffed Clams on the Half Shell

Antipasto Skewers

Spanakopita

Pork Pinchos with cucumber sauce

Chicken Pinchos with cucumber sauce

Clams Bulhao

Fried Calamari

Shrimp Cakes

Codfish Cakes

Risotto and Asiago croquets

Brie and Raspberry in filo

Marinated Olives

Wild Mushroom en crouete

Chourica crusted Scallops

Mini Chicken Cordon Bleu

Presunto with Melon

Mini Barbecue Pork Shanks

Tomato, Cucumber and Feta Brushetta

Breaded Chicken Wings

Swedish Meatballs

Octopus Salad (*add \$2.00 per person*)

### *Salad Choices:*

Mixed Greens with Cucumbers, red onion & Tomatoes with choice of two dressings  
Caesar Salad with Romaine Lettuce, Grated Parmesan, Garlic Croutons, and Creamy Caesar Dressing  
Arugala Salad with Marinated Teardrop tomatoes and choice of dressing

### *Buffet Entrée Choices:*

Pot Roast (*served with brown gravy*)  
Roast Beef  
Roast Chicken  
Roast Pork Loin  
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 (*open 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 Sá  
(*codfish with potato and sautéed onions*)  
Alentejana (*a combination of pork, clams and fried potato*)  
Sliced London Broil with Mushroom Au Jus  
Hand Carved Honey Glazed Ham  
Grilled, Sliced Kielbasa with Roasted Onions  
Chicken Carbonera  
Hand Carved Roasted Breast of Turkey  
Seafood Scampi over Basmati Rice  
Lobster Ravioli in Roasted Red Pepper Cream Sauce  
Wild Mushroom Ravioli Gorgonzola - *Vegetarian*  
Butternut Squash Ravioli in Mandarin  
Pumpkin Cream - *Vegetarian*  
Baked Stuffed Shells with Mozzarella and Basil - *Vegetarian*  
Eggplant Parmesan Stacks - *Vegetarian*  
Tortellini a la vodka - *Vegetarian*

### *Family Style Choices:*

Seafood Rice (*shrimp, scallops, lobster, and clams cooked with rice in a seafood sauce*)  
Tenderloin of Beef Madeira  
Roasted Chicken  
Fish Fillets  
Roast Beef  
Roast Pork  
Paelha Valenciana (*chicken, pork, clams, scallops and shrimp in a saffron sauce with rice*)  
Borrego Assado (*Roast Lamb*)  
Homestyle Shrimp over Rice  
Bacalhau á Gomes Sá (*codfish, onion, and potato casserole*)  
Chicken Marsala  
Chicken Piccata  
Pan-Seared Halibut with lemon white wine sauce  
Alentjana (*Pork, Clams and potato*)  
Broiled Calamari  
Roasted Salmon with lemon dill sauce or fresh salsa  
Mariscada served with rice (*shrimp, scallops, lobster, clams in a red sauce with onions and peppers*) add \$3.00  
Filet Mignon add \$3.00  
Baked Stuffed Shrimp  
Baked Stuffed Chicken  
Pot Roast  
Bacalhau Frito (*boneless cod, caramelized onions, roasted peppers and broccoli rabe*)  
Slow Cooked Beef Short Ribs  
Arroz de Tamboril



## ENTREES

Our traditional entrée selections are listed below. You can choose up to three entrees for your seated reception. Our chefs are happy to create a custom menu for your themed reception or your favorite cuisine

### *Plated Entrée Choices:*

Baked Stuffed Chicken Supreme (*choice of meat stuffing -or- presunto, spinach and boursin cheese*)

Chicken Marsala

Roasted Salmon with lemon dill sauce or fresh salsa

Baked Scrod

Pan-Seared Halibut with caper berry garlic butter sauce

Baked Stuffed Shrimp

Prime Rib Au Jus

Surf and Turf (*2 large baked stuffed shrimp and sirloin -or- prime rib*)

Stuffed Pork Loin (*choice of spinach, mozzarella and roasted peppers -or- Portuguese sausage stuffing*)

Roast Pork Loin

Vegetarian Paella (*seasoned vegetable in a saffron sauce with rice*)

Pasta Primavera (*penne, broccoli, cauliflower and roasted peppers tossed in a pesto marinara sauce*)

Pan-Seared Chicken (*sauteed in a applewood bacon, roasted shallot, scallion, portabella mushroom sauce*)

Mariscada served with rice (*shrimp, scallops, lobster, clams in a red sauce with onions and peppers*) add \$3.00

Seafood Paelha (*lobster, clams, mussels, shrimp, scallops and chourica in a saffron sauce with rice*)

Mediterranean Chicken (*Kalamata olives, feta cheese, marinated cherry tomatoes, spinach, angel hair pasta*)

Tenderloin Tips & Cavatappi (*Arugula, boursin cream sauce, roasted tomatoes and shaved manchego cheese*)

New York Sirloin (*wild mushroom, cracked black pepper, cognac, dijon mustard sauce*)

Alentjana (*Pork, Clams and potato*)

Churrasco (*grilled skirt steak, chimichurri sauce*)

Lemon-Dijon Chicken

Farfallini Pettini (*sea scallops, presunto, peas, manchego cheese, lemon, bowtie pasta, cream*)

Herb & Dijon Crusted Rack of Lamb (*Merlot reduction*)

### *Accompaniments:*

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

### *Vegetables:*

Vegetables Normandy in Herbed Butter

Asparagus Hollandaise

Grilled Summer Vegetable Medley

Green Beans Almandine

Maple Glazed Baby Carrots

Teriyaki Vegetable Medley

Peas and Carrots

## ALL INCLUSIVE STATION OPTIONS:

### *Station Style Receptions*

If you have a more casual or social reception in mind, Europa will assist you in designing a Station Reception. Choose as few or as many stations as you like to accommodate the variety of tastes of all of your guests. You can also add stations to your traditional seated or buffet reception in lieu of or in addition to your hors d'oeuvres course or add any of our buffet accompaniments to enhance your station.

We offer the following attended and unattended stations:

Our **Reception Welcome Station** \$5.00 per guest

### **The Salad Station**

An assortment of crisp garden vegetables and homemade side salads with a variety of dressings and toppings.

### **The Carving Station**

This attended station offers your choice of two hand carved items: Roast Prime Rib w/ au jus, Tenderloin of Beef with Horseradish Cream, Applewood Smoked Bacon Wrapped Pork Loin with Pineapple Chutney, Maple Glazed Ham with Sweet Hot Mustard, Roasted Breast of Turkey with Cranberry Orange Chutney

### **The Pasta Station**

Bowties Alfredo with broccoli and chicken, Penne Rigatti with spicy Marinara, Tortellini Pesto salad, Italian Sausage with sweet peppers, and Seafood Scampi.

### **The Mashed Potato Martini Bar**

Roasted Garlic Mashed and Half Sweet Mashed Potatoes served in a Martini Glass with a spread of delicious savory and sweet toppings, including crispy bacon, sharp cheddar, dilled sour cream, garden fresh chives, steamed broccoli. And on the sweet side – candied pecans, maple syrup, dried cranberries, and local honey.

### **The Open Grill Station**

This attended station features NY strip steaks, Caribbean Marinated Chicken, Shrimp & Vegetable Skewers grilled to order

### **The Raw Bar**

Oysters and Cherrystones on the Half Shell, Jumbo Cocktail Shrimp, Tuna & Salmon Sashimi, and Spicy California Rolls served with fresh garnishes and condiments.

## **ALL INCLUSIVE PACKAGE NOTES:**

**Bartending Services** are available at discounted pricing with every package

### **Children**

Infants and Toddlers not requiring a place setting should not be counted in guest count

Children 4-11 - 50% of Adult Guest Price

Children over 12 - 100% of Adult Guest Price

**Bride and Groom Meal** - This is our gift to you - there will be no charge for the Bride and Groom.

**Vendor Meals** - We will include meal for up to three vendors at no charge.

Additional Vendor Meal charged at \$15.00 per vendor.

## **COMPLIMENTARY TASTING FOR TWO**

We would like to invite you to visit our Restaurant located Ludlow, MA, and sample some of the items you would like to have on your reception menu. We will accommodate two guests, and answer any questions you might have concerning food preparation, our facility and licensure, and any services that we offer. We offer our tasting service by appointment.

## **RECEPTION WELCOME DISPLAY**

A flowing decorative display of fresh fruits, imported and domestic cheeses, marinated olives, pita, artisan crackers, served with Tabouleh salad, Herbed Hummus, and Artichoke Parmesan spread, served for your guests during cocktail hour.

## **BARTENDING SERVICES**

Please call for information about all of our Bartending Services and Packages.

## **CHAMPAGNE TOAST**

Our Wait staff will prepare a champagne table with pre poured glasses, circulate with trays of pre poured glasses, or provide table side pouring service based on the toast style of your choice.

## **HORS DE OEUVRES**

We will prepare Hors de oeuvre stations in the social area based on your selections or our wait staff will circulate with trays of hot and cold appetizers.



## SALAD COURSE

The salad course can be served salad bar style for buffet receptions or individually for both seated and buffet receptions. The individual salad of your choice and table bread basket will be placed during social hour.

## COFFEE AND TEA SERVICE

We offer fresh brewed coffee in regular and decaf, and an assortment of herbal teas. We can set up a station so that your guests may help themselves or provide tableside service.

## VIENNESE DESSERT ASSORTMENT

We will set up a Viennese dessert table with a selection of gourmet cookies, tarts, truffles, pastry and cannoli, or Viennese trays for each table. We also offer a variety of individual desserts listed below.

## YOUR WEDDING CAKE

We will present your cake at the head table. After the first cut is made we will reserve your top layer (*or other designated part of cake*) and cut and plate your cake for your guests.

## 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.

## 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

## 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 7% and will be added to price.
4. A 10% service charge for any event within a 20 mile radius and a 15% charge for any event further will be added to cover all service charges (*Travel, Kitchen Fees, Club Fees and gratuities*)