

Special Occasion Dinner

SOUP

Choice of One

CALDO VERDE

Puréed potatoes with thinly sliced collard greens and chouriço sausage

CHICKEN SOUP

Homemade classic chicken soup with shredded chicken and pasta noodles

JULIANA

Cabbage sliced Julienne style with potato, onion and carrots

SHRIMP

Tomato, onions, carrots, garlic simmered in broth, puréed and topped with shrimp

WATERCRESS

Sliced watercress in puréed potato and onion with couscous

SALAD

MIXED SALAD

Mixed greens, tomatoes, cucumbers and onions drizzled with vinaigrette dressing

FIRST ENTRÉE

Choice of One

FILLET OF SOLE

Lightly fried filets of sole coated in a light batter

PASTA

Penne and fettuccine coated with a choice of tomato, alfredo, rosé or alla vodka sauce (no accompaniment)

Fish entrée is accompanied with rice

SECOND ENTRÉE

*Choice of One
or Both*

BEEF

Roast beef with mushroom gravy

CHICKEN

Roasted chicken

Accompanied with roasted parisienne potatoes and vegetables

DESSERT

Choice of One

ICE CREAM

Topped with seasonal fresh fruit

CHOCOLATE MOUSSE

Light and airy chocolate mousse

FLAN PUDDING

Traditional baked custard dessert with caramel on top

**EUROPA
CATERING**

TORONTO

SUNDAY - FRIDAY:

Contact for pricing

Main Floor: 100 Adults Minimum

Lower Hall: 80 Adults Minimum

ADD 2 BOTTLES OF WINE:

Contact for pricing

Pop, Juice, Water, Coffee & Tea

Prices are subject to taxes. Hall rental charge if less than the guaranteed number of adults