

# European Classic Dinner & Sweet Table

## 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

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## SWEETS BUFFET

Late night buffet after dinner

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## SWEETS BUFFET

*After Dinner*

### CAKES

9" Delicious Cakes

### PASTRIES

Variety of European pastries

### FLAN PUDDING

Tradition baked custard dessert with caramel on top

### FRESH FRUITS

Assortment of fresh fruit in season

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**EUROPA  
CATERING**

**TORONTO**

### SATURDAY:

Contact for pricing

*Main Floor: 100 Adults Minimum  
Lower Hall: 80 Adults Minimum*

### SUNDAY - FRIDAY:

Contact for pricing

*Main Floor: 100 Adults Minimum  
Lower Hall: 80 Adults Minimum*

OPEN BAR

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