

Banquet Menu

Europa has hosted many special events over the years including birthday parties, rehearsal dinners, wedding receptions, retirement and company parties, meetings and much more.

The banquet room accommodates 45-50 guests and can be yours exclusively for groups over 35.

For groups less than 35, there is a \$100 room fee to reserve the banquet room.

Special decorations and flowers are welcome and can be set up one hour before your event. Linen napkins are included.

We request that the menu be finalized within two weeks of your reservation. Please confirm group size two days before your event. All food will be on one check. We are happy to provide separate checks for non-hosted beverages.

All items subject to state sales tax and 18% gratuity. We require a buffet style dinner for groups over 25.

Price includes choice of two entrées, salad, fresh baked bread and non-alcoholic beverages.

\$22 per person

Spaghetti Europa

Spaghetti our homemade meat sauce and parmesan

Napoletana

Baked spaghetti with meat sauce and mozzarella

Spaghetti Italia

Spaghetti with homemade mushroom, marinara sauce and fresh basil

Venezia

Spaghetti baked with white cheese sauce, mushrooms, garlic and parsley and topped with mozzarella

Lasagna

Homemade meat sauce, Italian sausage, black olives and mozzarella layered with fresh-made lasagna

Manicotti

Ricotta, feta, parmesan, spinach & garlic stuffed manicotti baked in your choice of sauce

Sweet Pepper Tortellini

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

Fettuccine Alfredo

Garlic parmesan cream sauce tossed with fettuccine

\$24 per person

Chicken Fettuccine Alfredo

Chicken breast sautéed in our garlic parmesan cream sauce tossed with mushrooms and fettuccine

Chicken Gorgonzola

Sautéed chicken, mushrooms, walnuts and sun-dried tomatoes in gorgonzola cream sauce with fettuccine

Chicken Marsala

Pan seared chicken in mushroom Marsala sauce with roasted garlic potatoes and seasonal vegetables

Chicken Picatta

Chicken breast, tomatoes, capers and green onions in a lemon white wine sauce with linguine and parmesan

Sausage Penne

Chorizo sausage, green peppers and roasted red peppers in our mushroom marinara sauce

Gnocchi

Homemade goat cheese gnocchi tossed with spinach in a lemon browned butter, sage sauce

Anything from previous menu

\$28 per person

Sirloin

Grilled sirloin steak with sautéed mushrooms, red wine demi glaze, garlic mashed potatoes and seasonal vegetables

Crab Spaghetti

Crab, fresh tomatoes and spinach sautéed in lemon, garlic and butter with fresh-made spaghetti, parmesan and red pepper flakes

Salmon

Grilled wild salmon with lemon Beurre blanc sauce, jasmine rice and seasonal vegetables

Clam Linguine

A full pound of steamed clams in a white wine butter sauce tossed with linguine

Anything from previous menus

Appetizers

Each appetizer feeds 3-4 people

- Hummus** **\$12.50**
Homemade hummus served with fresh vegetables and freshly baked foccacia
- Pesto Torte** **\$12**
Cream cheese, garlic and basil pesto layered with roasted red peppers and provolone served with bread
- Flatbread** **\$12**
Oven baked flatbread topped with garlic olive oil, caramelized onions, gorgonzola cheese and balsamic reduction
- Caprese Salad** **\$12**
Fresh mozzarella layered with tomatoes, fresh basil, olive oil and balsamic reduction
- Steamed Clams** **\$14**
A full pound of clams steamed with white wine, butter sauce
- Bruschetta** **\$11**
Roma tomatoes, basil, feta, minced garlic, olive oil and balsamic reduction, served with crostini
- Cheese Sticks** **\$12**
Our pizza crust topped with garlic butter and lots of mozzarella, with ranch and pizza sauce for dipping
- Smoked Salmon Dip** **\$13**
In-house smoked salmon baked with artichoke hearts and cream cheese, served with crostini
- Gorgonzola Fondue** **\$13**
Gorgonzola, garlic, cream and spices served with fresh vegetables and foccacia
- Antipasto Misto** **\$15**
Marinated olives, carrots, mushrooms, peppers, roasted vegetables, Capicola ham and salami, served with gorgonzola aioli and crostini

Dessert

From *Europa's Bakery*

All desserts are created fresh in our bakery
by Pastry Chef Christie Sutton

We also offer whole versions of our desserts, this is just a sampling of what we can provide for your event

Specialty Cakes

We will gladly customize your cake for your special event!
There may be an additional charge for elaborate artwork/design.
Please order 2 days prior to pick-up.

Choose your own cake, frosting & filling!

Cake	Frosting	Filling
Vanilla	Butter Cream	Lemon
Chocolate	Cream Cheese	Custard
Carrot	Fudge Icing	Raspberry
Tuxedo	Fondant	Triple Berry
Banana		Ganache

Sheet Cakes are 3 layers

		Servings
1/4	\$48	16-24
1/2	\$90	34-48
Full	\$175	64-96

Round cakes are 4 layers

		Servings
6"	\$32	8
8"	\$40	12
9"	\$46	18
10"	\$52	24
12"	\$85	50

Mini Desserts

Perfect for events where a smaller dessert is desired
or just for fun variety!

\$30 per dozen

- Chocolate Espresso Petite Fours
- Raspberry Almond Petite Fours
- Peanut Butter Brownies
- Cream Puffs
- Éclairs
- Cheesecake Bars
- Lemon Tarts
- Baklava
- Tiramisu
- Cannoli

Beverages

Non-alcoholic beverages are included in the per person price. Many events require beer, wine or spirits from our bar.

There are many ways we can customize to what works best for *your* event.

From a completely hosted bar, to only beer and wine, or drink tickets handed out to each guest—there are options!

We also have banquet wine available for \$30/bottle, minimum of 8 bottles please.

Non-hosted events can run separate checks for alcohol.

Europa

Restaurant & Bakery

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