



Old World Traditions

WEDDING REHEARSAL

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“OLD WORLD TRADITIONS”

PLATED SELECTIONS

OUR MEALS ARE HAND CRAFTED BY
EXECUTIVE CHEF DEAN THOMAS & STAFF

PLATED SELECTIONS INCLUDE:
ONE STARTER, ONE ENTRÉE, AND ONE DESSERT,
CIABATTA BREAD & EUROPA MAÎTRE D' BUTTER

Starters

(PLEASE SELECT ONE)

CHEF'S SEASONAL SOUP SELECTION

WATERMELON & BEET SALAD
LOCAL MICRO-GREENS, PISTACHIOS, RICOTTA SALATA

SHRIMP COCKTAIL & CHIVE OIL

SMOKED OPAH & APPLE SALAD
FIELD GREENS, CUCUMBER & PICKLED ONIONS

GREEN BEAN ALMONDINE
VINAIGRETTE, HARD BOILED EGG, PROSCIUTTO CRISP & FRISÉE



ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND CURRENT SALES TAX RATE.
PRICES SUBJECT TO CHANGE.

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Entrées

(PLEASE SELECT ONE)

BEEF BOURGUIGNON & EGG NOODLES
PEARL ONIONS, MUSHROOMS & SWEET PEAS
\$46 PER GUEST

BROILED SALMON NICOISE-STYLE
FINGERLING POTATO, OLIVES, HARICOT VERT
TOMATOES, HARD BOILED EGG, ARUGULA
\$46 PER GUEST

BRAISED PORK SHOULDER, JAVA-LAGER RED EYE SAUCE
FARM EGG & BLACK EYE PEA CAKE, SLOW-ROASTED TOMATO
\$44 PER GUEST

CHICKEN-MUSHROOM MARSALA
ANGEL HAIR PASTA TWIRL
\$44 PER GUEST

DUCK CONFIT, POACHED EGG, LARDONS
FRISÉE & BELGIAN ENDIVE, WHITE TRUFFLE VINAIGRETTE
\$40 PER GUEST



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Le Dessert

(PLEASE SELECT ONE)

ITALIANO BÔNET CUSTARD
AMARETTO COOKIE, LEMON RICOTTA CHEESE

CHEF'S TARTE TATIN CREATION
VANILLA CRÈME ANGLAISE

SPANISH CARMELIZED FLAN
MOJITO STRAWBERRIES, SALTED ALMONDS, SPOON CREAM

CHEF DEAN'S TIRAMISU
KAHLUA & SHORTBREAD

HOMEMADE NUTELLA & FROMAGE BLANC
ORANGES & TOASTED PISTACHIOS



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Bolero Buffet

(MINIMUM 35 GUESTS)

ROMAINE VINAIGRETTE SALAD

PASSION FRUIT CEVICHE

BRAISED BARBACOA BEEF

CHICKEN TINGA

CORN TORTILLAS, RED & VERDE SALSA, SOUR CREAM & CHEESE

CUBAN-STYLE BLACK BEANS

CHEF DAMIEN'S CORNBREAD

FLAN & MOJITO-STYLE STRAWBERRIES

(SERVED PLATED)

\$48 PER GUEST



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Vienna Buffet
(MINIMUM 35 GUESTS)

CAESAR BOWL SALAD

MEDITERRANEAN TOMATO-MOZZARELLA SALAD

CHEESY GARLIC BREAD

HOUSE SAUSAGE LASAGNE

ROASTED EGGPLANT & ZUCCHINI PASTA

HEAVEN & HELL STRAWBERRY SHORTCAKE
(SERVED PLATED)

\$40 PER GUEST



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Europa Buffet

(MINIMUM 40 GUESTS)

CHEF DEAN'S ANTIPASTO DISPLAY
GRILLED & ROASTED VEGETABLES,
MARINATED ARTICHOKEs, CITRUS OLIVES, PESTO-MOZZARELLA
BALSAMIC REDUCTION

WOOD BOWL ARUGULA SALAD

CROSTINI BASKET

ROAST SUCKLING PIG

SEAFOOD PAELLA STATION

MINI CRÈME BRÛLÉE

\$65 PER GUEST



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Beverage Selections

BOTTLED WATER & SOFT DRINKS

- \$5.75 PER GUEST -

CHEF'S SEASONAL SANGRIA

- \$9 PER GLASS -

WINE BY THE GLASS
(BASED ON CONSUMPTION)

- \$8 TO \$12 PER GLASS -

DOMESTIC BEER
(BASED ON CONSUMPTION)

- \$6 EACH -

CRAFT OR IMPORTED BEER
(BASED ON CONSUMPTION)

- \$7 EACH -



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Beverage Packages

VINEYARD SELECTION

SOMMELIER SELECTION OF EUROPA VILLAGE WINES
DOMESTIC BEER, ASSORTED SOFT DRINKS

2-HOUR SCHEDULED EVENT
- \$19 PER GUEST -

4-HOUR SCHEDULED EVENT
- \$30 PER GUEST -

EUROPA SELECTION

SOMMELIER SELECTION OF EUROPA VILLAGE WINES
CRAFT BEER, ASSORTED SOFT DRINKS

2-HOUR SCHEDULED EVENT
- \$25 PER GUEST -

4-HOUR SCHEDULED EVENT
- \$42 PER GUEST -



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