

DINNER AT
Café Europe 50th
1973-2023 ANNIVERSARY

PRIVATE DINING MENU

TIER ONE

\$70 PER PERSON

First Course

Caesar Salad
Café Salad
Lobster Bisque

TIER TWO

\$86 PER PERSON

First Course

Caesar Salad
Café Salad
Lobster Bisque

TIER THREE

\$115 PER PERSON

First Course

Caesar Salad
Café Salad
Lobster Bisque

Select 3 Options of Second Course to Offer Guests:

Second Course

Chicken Picatta
Cobia Beurre Blanc
Beef Bourguignon
Orecchiette (Vegan)

Second Course

Select from the options in
Tier 1 and the following:

Chicken Ilene
North Atlantic Salmon
New York Strip
Braised Short Rib

Second Course

Select from the options in
Tier 1, 2, and the following:

Chilean Sea Bass
Duck L'Europe
Rack of Lamb
Filet Mignon

Third Course

Chocolate Lava Cake
Tiramisu
Apple Pie
Key Lime Pie
Seasonal Fruit Cup

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Third Course

Chocolate Lava Cake
Tiramisu
Apple Pie
Key Lime Pie
Seasonal Fruit Cup

Elevate your menu by adding any of the following (priced per person):
Coldwater Lobster Tail 20 • Two Colossal Gulf Shrimp 16 • Bananas Foster 12

Each package includes traditional coffee, tea, and warm bread & butter. Entrées are accompanied by chef's selection of starch and fresh vegetable. Tax and 23% service fee not included.

LUNCH AT



PRIVATE DINING MENU

Please Select Two of the Three Course Options

TIER ONE

\$40 PER PERSON

First Course

Caesar Salad
Café Salad
Lobster Bisque

Second Course

Royale with Cheese
Quiche Lorraine
Tuna Niçoise Salad
Mushroom Tartine
Chicken Salad Croissant
Chicken Piccata

Third Course

Key Lime Pie
Apple Pie
Fruit with Chantilly Cream

TIER TWO

\$54 PER PERSON

First Course

Caesar Salad
Café Salad
Lobster Bisque

Second Course

Select from the options in
Tier 1 and the following:

Shrimp Linguine
Crab Cakes
Spanish Cobia
Seafood Salad Croissant
Chicken Scallopini
Steak Frites +\$8

Third Course

Peach Napoleon
Chocolate Lava Cake
Tiramisu

Luncheon menu available for events beginning at 3pm or earlier

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GRAZING BOARDS

Petit serves 8-10 guests / Grand serves 18-22

Fruit petit 100 | grand 175

Fromage petit 150 | grand 250

Charcuterie petit 175 | grand 275

Hummus and Crudité petit 125 | grand 225

HORS D'OEUVRES

Priced per piece / Minimum 25 each / Passed or stationed

COLD

Endive with Bleu Cheese, Walnut, Apple | 4

Cocktail Shrimp | 4

Deviled Egg with Sterling Caviar | 5

Tuna Tartare in Mini Waffle Cone | 5

Housemade Potato Chip with Sterling Caviar | 5

Costa Brava Ceviche | 6

Raw Gulf Oyster with Sterling Caviar | 7

HOT

Arancini | 4

Duck Confit with Pepper Jam | 4

Mushroom Crostini 4

Oyster Rockefeller | 5

Steak and Bleu Cheese Crostini | 5

Mini Blue Crab Cake | 5

Lobster Bisque Shooter | 6

French Oyster | 6

CARVING STATIONS

\$200 per hour per Culinarian

Prime Rib 32 per person

Beef Tenderloin 38 per person

Porchetta 26 per person

SIDES

Served Family-Style

Creamed spinach | Frites à la truffe

Seasonal vegetables | Brussels sprouts | Grilled asparagus | Wild mushrooms with herb butter

Two selections for 12 per person

Tax and 23% service fee not included.