

Pastries, Tarts & Specialty Items

Baklava

Chopped almonds, pecans, walnuts, pistachios and pine nuts in a honey cinnamon syrup between layers of fillo

By The Slice **\$3.50**
½ Sheet Pan – **\$96.00**

Fillo Rolls

Finely ground walnuts, pecans, almonds, pistachios and pine nuts with sugar, cinnamon and honey

Each **\$3.00**

Apple Strudel

Flaky pastry with apples & allspice

Each **\$4.25**

Chocolate Walnut Strudel

Flaky pastry & walnuts dipped in luscious chocolate

Each **\$2.25**

Apricot Kisses

Dried apricots and toasted hazelnuts blended with heavenly Frangelico and kissed with chocolate

Each **\$1.50**
Minis **\$0.75**

Espresso Truffle Balls **\$1.00 Each**

Cannolis

Traditional ricotta filling, sweetened and lightened with chocolate chips and fresh orange zest

Each **\$3.00**
Minis **\$1.50**
10 or more **\$1.00**

Tarts

(Custom Sizes)

Dark Chocolate Tarts **\$5.50 Each**

A thick layer of fresh roasted peanut butter under a rich, creamy dark chocolate Belgian cream

** May contain raw or undercooked eggs

White Chocolate Tarts **\$5.50 Each**

Rich, white chocolate cream with a layer of fudgy ganache

** May contain raw or undercooked eggs

Key Lime Tarts **\$4.25 Each**

Lemon Curd Tarts **\$3.75 Each**

Tarts of Gold **\$3.75 Each**

Roasted peanuts, caramel and whipped fudge

Cherry Cordial Tarts **\$ 4.00 Each**

Chocolate Dipped Florentines

Large **\$2.50**
Minis **\$0.80**

Coconut Macaroons **\$1.75**

Bars, Brownies & Cookies

Double Truffle Bars

Layers of white orange truffle and dark chocolate truffle with Grand Marnier on a hazelnut shortbread crust

Each **\$3.50**
½ Sheet Pan **\$125.00**

Pecan Pie Bars

Each **\$3.75**

Caramel Cashew Brownies

Dense, chewy caramel brownies with toasted cashews

Cheesecake Brownies

Rich chocolaty cream cheese brownies with coconut & pecans

German Chocolate Brownies

Dense brownies with chocolate & pecans, topped with coconut

Mocha Espresso Brownies

Rich chocolaty brownies spiked with Greek coffee, Kahlua & walnuts

Peanut Butter Brownies

Rich and creamy brownies with walnuts & peanut butter

All Brownies

Each **\$4.25**
½ Sheet Pan – cut to Order **\$96.00**

Giant Cookies **\$1.84**

All Cookies can be made in any size – we will price to order

Chocolate Chip **White Chocolate Macadamia**

Triple Chocolate Brownie **Peanut Butter**
Banana Nut **Oatmeal Cranberry**

Chocolate Drenched Cookie Dough

** May contain raw or undercooked eggs

Each **\$2.00**

Extra Charge for Cutting to Order

** May contain raw or undercooked eggs

Cakes & Cheese Cakes

Baklava Cheesecake

Cinnamon cheesecake, topped with walnuts, pecans, almonds, pistachios and pine nuts under layers of flaky fillo

Chocolate Daydream Cheesecake

A classic rich double chocolate cheesecake

Raspberry White Chocolate Cheesecake

Creamy cheesecake made with real raspberry puree

Irish Cream Cheesecake

Irish Cream liquor and mini chocolate chips

Caramel Kiss Cheesecake

Creamy caramel marbled with dark cheesecake

Peanut Butter Cheesecake

Creamy cheesecake combined with peanut butter and topped with dark chocolate ganache and whole roasted peanuts

All Cheese Cakes

By The Slice **\$5.50**
10 in Round **\$52.00**
½ Sheet Pan **\$52.00**

Intoxicated Love

Dark chocolate, Grand Marnier, milk chocolate and Kahlua, white and milk chocolate layers kissed by Jack Daniels

By The Slice **\$6.00**
9 in Round **\$75.00**
½ Sheet Pan **\$150.00**

Dark Desire

Dense roasted hazelnut-chocolate cake soaked in a Frangelico syrup and layered with dark chocolate mousse, covered in chocolate ganache and roasted hazelnuts

By The Slice **\$6.00**
9 in Round **\$65.00**
½ Sheet Pan **\$130.00**

Dangerous Dilemma

Fudgy dark chocolate cake, with a white chocolate cream layer finished with a raspberry liqueur sauce

By The Slice **\$6.00**
9 in Round **\$65.00**
½ Sheet Pan cut to order **\$130.00**

My Daddy's Favorite Pie

Apples sauteed in bourbon with brown sugar, cinnamon & nutmeg, topped with almonds, vanilla glaze & caramel cream.

By The Slice **\$4.75**
9 in Round **\$40.00**

Rhapsody in Blush **

Raspberry liqueur soaked sponge cake, layered with mascarpone and white chocolate raspberry mousse

By The Slice **\$5.25**
9 in Round **\$60.00**

Fantasy Cake

Layers of cheesecake, chocolate mousse and Devil's Food cake. Finished with dark chocolate and ground pistachios

By The Slice **\$5.00**
9 in Round **\$60.00**
½ Sheet Pan **\$150.00**

Satin Bondage

Layers of toasted almond sponge cake soaked in Amaretto with coconut, white chocolate, cream cheese icing, Malibu rum and a hint of fresh lime

By The Slice **\$5.00**
9 in Round **\$50.00**
½ Sheet Pan **\$150.00**

Tiramisu **

European lady fingers soaked in espresso and layered with fresh mascarpone cheese

By The Slice **\$5.50**
9 in Round **\$60.00**
½ Sheet Pan **\$150.00**

Euro Delight

Moist black cake soaked with Kahlua and filled with a tangy chocolate Kahlua crème fraiche mousse covered in chocolate whipped cream

By The Slice **\$6.00**
9 in Round **\$65.00**

Carrot Cake Moist carrot and walnut cake layered with apricots and cream cheese icing

By The Slice **\$5.00**
9 in Round **\$50.00**
½ Sheet Pan **\$100.00**

The Night Before **

Dark chocolate souffle nestled on a bed of coconut macaroons and edged with pecans

By The Slice **\$5.00**
9 in Round **\$50.00**
½ Sheet Pan **\$150.00**

The Morning After

White sponge cake soaked in sangria with blackberries, white chocolate mousse and puff pastry layers, enrobed in dark chocolate ganache and served with rose petal chutney

By The Slice **\$6.00**
9 in Round **\$65.00**

Evening's Embrace

Buttery rich chocolate cake, studded with toasted almonds and layered with fudgy ganache with a hint of apricot

By The Slice **\$5.25**
9 in Round **\$50.00**

Dessert Platters
PRICING AVAILABLE UPON REQUEST

Hot Appetizers

(heat in a 400 degree oven for 10-15 min)

Greka \$40.00

Baked feta cheese, with sautéed whole garlic, assorted olives, roasted red peppers, scallions, rosemary and lemon peel with pita chips

Spanaki Balls \$50.00/ 40 pieces

Hand formed balls of spinach, rice, mozzarella and provolone, breaded and toasted. Served with Marinara Sauce

Spicy Lamb Potato Fritters \$50.00/40 pieces

Lamb and potato fritters ground with red pepper flakes, breaded and toasted. Served with a cool Yogurt Sauce.

Feta Dill Fritters \$50.00/40 pieces

A blend of gyros meat, feta cheese, fresh dill, spinach and pine nuts, breaded and toasted. Served with a cool Yogurt Sauce.

Spinach Puffs \$40.00/40 pieces

Open face puff pastry filled with a blend of cheese and spinach

Asparagus Puffs \$45.00/40 pieces

Open faced puff pastry filled with asparagus, Swiss & Ricotta, almonds and garlic

Tyropita \$60.00 /48 pieces

Classic Greek Cheese Phyllo triangles stuffed with feta cheese, baked and served hot.

Spanakopita \$60.00/48 pieces

Classic Greek Spinach and Cheese Phyllo triangles stuffed with a blend of spinach and feta cheese, baked and served hot.

Stuffed Olives \$40 / 50 pieces

Giant olives stuffed with cheese, breaded and toasted.

Cold Appetizers

Dolmades \$25.00 / 70 pieces

Traditional Greek grape leaves stuffed with a mixture of rice and spices.

Antipasto Skewers \$44.00 / 40 pieces

Miniature antipasto skewers with a variety of cured meats, cheeses and tomatoes.

Tomato, Basil & Mozzarella \$44.00/ 40 pieces

Tomato, Basil and Mozzarella skewers.

Stuffed Tomatoes \$40.00 / 40 pieces

Seasonal tomatoes stuffed with your choice of feta or blue cheese.

Roast Beef Rolls \$40.00 / 40 pieces

Roast Beef rolls with herbed cheese and roasted peppers.

Apricot Prosciutto Bites \$40.00 / 40 pieces

Goat Cheese stuffed apricots wrapped in prosciutto

Bruschetta \$40.00

Toasted Garlic Crostinis with a classic tomato-roasted pepper-basil bruschetta

Hummus \$35.00

Pita Bread with Garlicky Hummus

Shrimp Cocktail \$50.00 / 40 pieces

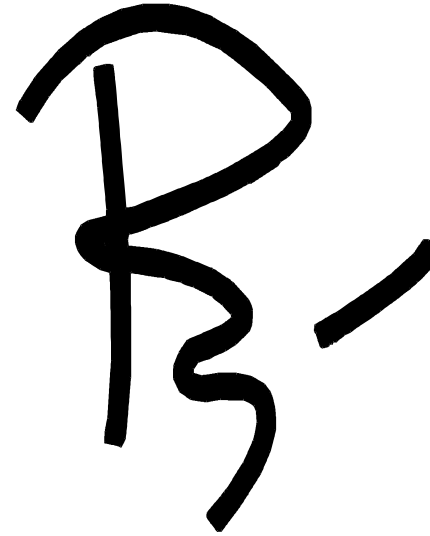
Classic cold shrimp served with a spicy cocktail sauce.

Stuffed Sweet Peppers \$40.00 / 60 pieces

Assorted fresh sweet peppers stuffed with herbed cheese

Crostini \$50.00 / 40 pieces

Herbed Crostini topped with seasonal selections.



ROMEO'S

EuroCafé

Appetizers & Desserts

for your business, family dining
and special occasion needs

207 N. Gilbert Rd. # 105

Gilbert, AZ. 88234

Phone: 480-962-4224

E-mail Romeo@eurocafe.com

www.eurocafe.com

Platters

Fruit and Cheese Platters \$60.00

Assorted cheeses with seasonal fruits and crackers

Antipasto Platters \$60.00

Assorted cold cuts, cheeses, olives and peppers, served with crackers

Crudites \$50.00

Seasonal vegetables with your choice of Ranch or feta dressing

Mediterranean Medley \$55.00

Dolmades (stuffed grape leaves), assorted olives, cherry peppers and gherkins

Custom Platters

\$80

Select up to 3 items – 80 items per platter

Cold Combo

Tomato, Mozzarella & Basil Skewers

Herbed Cheese Cucumbers

Antipasto Skewers

Roast Beef Rolls

Apricot Prosciutto Rolls

Prosciutto Asparagus

Stuffed Sweet Peppers

Bacon Wrapped Dates

Hot Combo

Spinach Puffs

Asparagus Puffs

Spicy Lamb Potatoes

Spanaki Balls

We also take special requests!