

# *Corporate Menus*



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# *Corporate Breakfast from Enzo's Catering*

## **Fresh Breakfast Options to Start the Day**

Enzo's Catering will kick your business day off the right way: with a full stomach and a smile on your face left there by our delicious breakfast options. We do everything from a simple continental breakfast to a classic hot breakfast with bacon, eggs and fresh pastries.

We know how easy it is to forget to eat before rushing out the door to work. And we know that full stomachs make for more productive minds. Minimum twenty guests for the below pricing; prices do not include delivery fee.

## **Our Corporate Catering Breakfast Menu**

### ***Continental Breakfast:***

- Fresh Assorted Pastries and Bagels with Cream Cheese and Jam*
- Assorted Juices, Bottled Water and Regular Coffee Service*
- \$7.95 per person*

### ***Executive Continental Breakfast:***

- Fresh Assorted Pastries and Bagels with Cream Cheese and Jam*
- Fresh Cut Fruit Bowl*
- Yogurt served with honey and granola on the side*
- Assorted Juices, Bottled Water and Regular Coffee Service*
- \$10..95 per person*

### ***Bistro Breakfast:***

- Fresh Assorted Pastries and Bagels with Cream Cheese and Jam*
- English Muffin Sandwiches with Egg, Cheese and Choice of Bacon, Sausage or Vegetarian*
- Assorted Juices, Bottled Water and Regular Coffee Service*
- \$11.95 per person*

### ***West Coast Breakfast:***

- Fresh Fruit Bowl*
- Enzo's Breakfast Burrito with Egg, Cheese, Salsa, Chipotle Mayo and Choice of Bacon, Sausage or Vegetarian*

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- Assorted Juices, Bottled Water and Regular Coffee Service
- \$12.95 per person

**Rise and Shine Hot Breakfast:**

- Fresh Assorted Pastries and Bagels with Cream Cheese and Jam
- Breakfast Strata: A Filling Breakfast Casserole with French Bread, Fresh Eggs, Veggies and Shredded Cheese
- Breakfast Sausage
- Assorted Juices, Bottled Water and Regular Coffee Service
- \$11.95 per person

**The Classic Breakfast:**

- Fresh Assorted Pastries and Bagels with Cream Cheese and Jam
- CHOOSE ONE: Breakfast Strata OR Scrambled Eggs
- CHOOSE ONE: Breakfast Sausage, Ham or Bacon
- Hashbrown Potatoes
- Fresh Fruit Bowl
- Assorted Juices, Bottled Water and Regular Coffee Service
- \$13.95 per person

**A LA CARTE:** Minimum order of 20 required.

- Breakfast Sampler Tray with Fresh Assorted Pastries and Bagels with Cream Cheese and Jam, \$4.25 per person
- Fresh Fruit Bowl \$3.50 per person
- Yogurt Parfait with Granola \$2.95 per person
- Enzo's Hashbrown Potatoes \$2.25 per person
- Peppered Bacon \$2.50 per person
- Breakfast Sausage \$2.50 per person

**BEVERAGES:**

- Regular and Decaf Coffee Service \$1.95 per person or \$15.95 per disposable container (serves 8-10)
- Add hot tea for \$1.00
- Bottled Juices: Orange, Apple and Cranberry \$2.00 each
- Assorted Canned Soda \$1.49 each
- Bottled Water \$1.25 each
- Individual 2% Milk \$1.25 each



# *Breaks and Afternoon Snacks from Enzo's Catering*

## **Beat the 3pm Crash with an Afternoon Snack**

Ensure that your meeting continues to be productive after lunch by offering an energizing snack! Enzo's Catering has designed break packages to fit all plates. Choose from below, or ask about a special request; we're happy to accommodate.

## **Our Corporate Catering Breaks and Snacks Menu**

*Minimum order of 20 required.*

### ***Pick Me Up:***

- *Assorted Chocolate Bars, Whole Fresh Fruit, Assorted Chips and Pretzels with Enzo's Dip, Assorted Sodas and Bottled Water*
- *\$5.95 per person*

### ***The Rejuvenator:***

- *Fresh Vegetable Platter with Dip, Assorted Granola Bars, Mixed Nuts and Dried Fruit, Assorted Soda and Bottled Water*
- *\$6.75 per person*

### ***The Energizer:***

- *Enzo's Hummus with Pita and Carrots, Assorted Cookies, Whole Fruit and Assorted Soda and Bottled Water*
- *\$6.95 per person*

### ***The Ultimate:***

- *Assortment of Fresh Cut Fruit and Wild Berries and Fruit Dip, Assorted Granola Bars, Gourmet Italian Pastries & Desserts ready for your enjoyment, Soda and Bottled Water*
- *\$8.95 per person*



# Corporate Lunch from Enzo's Catering

## Deli Lunch Buffets Are a Simple, Filling Lunch Solution

A classic deli lunch buffet is the simplest way to feed your staff without causing an afternoon crash, and the Enzo's builds a mean sandwich! From hearty wraps to the best darn Steak House Potato Salad you've ever had, Enzo's Catering has got you covered. Choose our Classic Deli Lunch Package, or mix and match to create your own satisfying meal. We'll deliver and setup to your meeting space in our high quality disposable packaging.

## Our Corporate Lunch Menu

*Minimum of 20 guests required for delivery.*

### **Classic Deli Lunch Package:**

- Assorted Gourmet Sandwich and Wrap Platter
- Choice of 1 Cold Side Dish :
  - Pasta Salad
  - Potato Salad
  - Cole Slaw
  - Fresh Fruit
- Chips
- Cookie Platter
- Disposables
- \$11.95 per person

### **Soup:**

- Sold by the Gallon, serves 12-16
- Enzo's Chili with Cheddar Cheese \$45.95 per gallon
- Soup du Jour \$39.95 per gallon
- Price includes cups, spoons and crackers

*Soup is delicious paired with a side salad and half sandwich platter! Please inquire about available soups!*

**Boxed Lunches:** All Sandwich lunches come in a box with a cookie and chips with choice of Bread- Farmers, Pumpernickel, Rye, Italian Sub rolls or Croissant

- Chicken Salad – diced chicken breast, Vermont Cheddar, diced onion, diced cucumbers, celery, carrots and Hellman's mayonnaise
- Tuna Salad- Albacore tuna, Dijon mustard, Hellman's Mayonnaise, Sharp Vermont cheese, diced onion, celery and carrots
- Italian Sub- Salami, Mortadella, Hot Capicola, provolone cheese, lettuce, tomato and onion
- Turkey Club sandwich – Turkey, Bacon, lettuce, tomato and Hellman's mayonnaise
- Turkey and Muenster- Turkey, muenster cheese, lettuce, tomato, onion and Hellman's mayonnaise

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- *Ham and Swiss- Ham, swiss cheese, lettuce, tomato, onion and Hellman's mayonnaise*
- *Greek Wrap- Chicken, feta cheese, red onion, tomato, lettuce and greek dressing*

***A La Carte:***

- *Half Sandwich Platter \$3.95 per person*
- *Assorted Sandwich and Wrap Platter \$7.95 per person*
- *Enzo's Deli Meat and Cheese Platter \$7.95 per person*
- *Cold Side Dishes (choose from list below) \$2.49 per person*
  - *Garden Tossed Salad*
  - *Fresh Spinach Salad*
  - *Enzo's Greek Salad (add \$1)*
  - *Cole Slaw*
  - *Mediterranean Pasta Salad*
  - *Traditional Potato Salad*
  - *Redskin Potato Salad (add \$1)*
  - *Tabbouleh or Hummas with pita chips (add \$1)*
  - *& Cucumber Salad (add \$1)*
  - *Whole Fresh Fruit*
  - *Fresh Cut Seasonal Fruit*
  - *Toasted Orzo Pasta Salad*
  - *Ensalata Caprese (add \$1)*
  
- *Individual Bag of Chips \$1.00 each*

***Desserts:***

- *Assorted Cookies \$1.95 per person*
- *Assorted Cookies and Brownies \$2.50 per person*
- *Assorted Mini Italian Pastries - \$4.95*
- *Quarter Sheet Cake- Basic Flavors and Décor \$25.00 each (requires 48 hour notice)*
- *Full Sheet Cake- Basic Flavors and Décor \$90.00 each (requires 48 hour notice)*

***Beverages:***

- *Assorted Soda and/or Bottled Water \$3.95*
- *Regular and Decaf Coffee Service 2..95 per person or \$16.95 per disposable container (serves 8-10)*



# *Custom Dinner Buffets from Enzo's Catering*

## **A Dinner Reception Catered by Enzo's Will Make Your Party the Talk of the Town!**

Feed your guests in style with a customized dinner buffet by Enzo's Catering! We have tons of options from the traditional Chicken Marsala to the unusual Plaki-Style Tilapia; there is something to please even the most finicky palate. We focus on fresh, seasonal ingredients and use local products whenever possible. If you have something unique in mind, give us a call and our team of Event Specialists and Chefs would be happy to customize a menu specific to your event!

## **Our Special Event Catering Custom Dinner Buffet Menu**

*Create your own unique dinner buffet with your choice of entrées and side dishes. Meals are delivered in disposable packaging and staffing is not included; ask your event planner for other options. Twenty guest minimum per person.*

### ***All Buffets Include:***

- Your Choice of Two side dishes*
- Your Choice of One Salad*
- Fresh rolls and butter*
- *With your choice of One Entrée \$14.95 per person*
- *With your choice of Two Entrées \$18.95 per person*
- *With your choice of Three Entrées \$22.95 per person*

### ***Menu Selections:***

*Custom dinner buffet package include your choice of entrées, side dishes and salads from the lists below. You may upgrade to our prime entrees at the upgrade prices listed individually.*

### ***Standard Entrées:***

- *Enzo's Signature Lemon Chicken with light breading and lemon cream sauce*
- Herb Roasted Chicken breast with apple cider & sage reduction*
- Chicken Saverio: Parmesan-crusted chicken breast with vodka cream sauce and mozzarella*
- Chicken Marsala with traditional mushroom red wine reduction*
- *Chicken Cordon Bleu with Swiss béchamel sauce*

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- *Roasted Red Pepper Pasta : Penne Rigate noodles in a red pepper sauce with sautéed portabella mushrooms, asparagus, broccoli, toasted pine nuts & sundried tomatoes topped with freshly grated parmesan cheese*
- Gnocchi: Tossed in a light cream sauce with freshly grated parmesan cheese*
- *Penne Rigate – With a basil cream sauce, grilled chicken breast and pine nuts.*
- Chicken Piccata: Seared chicken breast in a traditional lemon-caper sauce*
- Roasted Beef Top Round with rich demi glace*
- Marinated Flank Steak served sliced with peppercorn sauce*
- Boneless Pork Tenderloin with garlic Dijon reduction*
- Sliced Roasted Ham with honey glaze*
- Plaki Style Baked Tilapia with lemon, tomato and red onion*
- *Enzo’s Homemade Lasagna with roasted vegetable, Add Sausage for \$1*
- Pasta Primavera with fresh vegetables, garlic, olive oil and Pecorino-Romano cheese*
- 4 Cheese Tortellini Marinara, available with or without sausage*
- Wild Mushroom Ravioli with sage cream sauce*
- Roasted Peppers stuffed with fresh vegetables, rice and cheddar*
- Eggplant Parmesan with Marinara*

**Prime Entrée Upgrades:**

- Chicken Angelina stuffed with prosciutto, provolone, spinach and pine nuts; add \$2*
- Carved Roasted Sirloin of Beef au jus; add \$2*
- Beef Bourguignon braised in a rich red wine sauce with onion and mushroom; add \$2*
- Boneless Center Cut Pork Chops with herb jus; add \$2*
- Deep Sea Pasta with jumbo shrimp, scallops and lemon herb cream sauce; add \$4*
- Lobster-Stuffed Ravioli with crimini mushroom butter sauce; add \$3*
- Wild Caught Atlantic Salmon with wilted spinach and lemon buerre blanc; add \$3*
- Jumbo Lump Crab Cakes with lemon bistro sauce; add \$4*
- Seared Jumbo Scallop and Shrimp Skewers with balsamic reduction; add \$5*
- Carved Herb Crusted Prime Rib of Beef au jus and horseradish cream; add \$6*
- Carved Mustard Crusted Tenderloin of Beef with wild mushroom demi; add \$8*

**Side Dish Selections:**

- *Enzo’s Signature Goat Cheese Mashed Potatoes*
- Buttermilk Chive Mashed Potatoes*
- *Creamed Corn – Grilled corn with fresh cream, cracked black pepper and sea salt*
- Roasted Garlic Mashed Potatoes*
- Roasted Red Skin Potatoes with Fresh Herbs*
- Scalloped Potatoes*
- Baked Homemade Mac & Cheese*
- *Pasta with your choice of Marinara, Alfredo, or Enzo’s Signature Lemon Cream Sauce*
- Wild Rice Pilaf*
- Fresh Broccoli with Caramelized Onion*
- Honey Glazed Carrots*
- Green Beans Almandine*
- *Chef’s Fresh Vegetable Medley*



- *Yellow Squash and Zucchini Sauté*
- *Herb Roasted Asparagus \*add \$1 per person*
- *Smashed Potato Bar – Build your own stuffed potato with a choice of cream cheese, cheddar cheese, black olives, bacon, scallions and more add \$2.00*

***Salad Selections:***

- *Garden Tossed Salad, mixed greens with cheddar, fresh cucumber, tomato, homemade croutons, house balsamic vinaigrette and ranch dressing*
- *Enzo's Signature Salad – Organic baby greens topped with sundried cherries, sunflower seeds, house made croutons, served with a side of house dressings*
- *Traditional Caesar Salad, fresh romaine tossed with parmesan croutons and homemade Caesar dressing*
- *Fresh Spinach Salad – Served with a sesame dressing topped with toasted sesame seeds, wonton crisps and red onion*
- *Fresh Tomato and Onion Salad, seasonal*
- *Cucumber Apple Salad, sliced cucumber, green apples and fresh dill in a cider vinaigrette*
- *Fresh Seasonal Salad, please inquire to see what is in season during your event*
- *Upgrade your salad selection to a Salad Bar for \$2 per person*



# *Hors d'oeuvres from Enzo's Catering*

## **Leave a Lasting Impression on Your Guests with Enzo's Unforgettable Hors d'oeuvres Collection**

Nothing sets the stage for a lively evening quite like the perfect hors d'oeuvre. Whether it be a casual bite like the Enzo's BBQ Pulled Pork Slider, or a more elegant piece like our Ahi Tuna Lollipop, Enzo's Catering has got you covered! Want to have a tapas party dedicated exclusively to tasty small plates? We do that too! You won't be disappointed!

### **Our Special Event Catering Hors d'oeuvres Menu**

#### ***Menu 1***

- Lobster Cocktail: Served in martini glasses
- Fresh Fruit Display: A mouth watering display of seasonal cut fruit displayed in overflowing baskets
- Shrimp Giuseppe: Shrimp sautéed in garlic white wine sauce with fresh parsley & lemon wedges
- Nova Scotia Smoked Salmon Buttons: Nova Scotia smoked salmon with borsin cheese on puff pastry coins
- Italian Sausage & Peppers: Sautéed Italian sausage with fresh cut bell peppers in a red sauce
- Jumbo Stuffed Mushrooms: Filled with lump crab meat & a borsin cheese topped with bacon and baked to perfection

*Menu listed above is priced out at \$19.95 per person plus tax, gratuity & server*

#### ***Menu 2***

- Spicy Shrimp Diablo: Sautéed with tomato, jalapenos, cilantro,
- Steak Kabob's: Sirloin steak grilled to perfection served with tzatziki sauce and garlic pita points
- Chicken Kabob's: Chicken breast grilled to perfection served with tzatziki sauce and garlic pita points
- Tomato Salsa on Garlic Crostini: Topped with fresh avocado, cilantro & scallions
- Spinach & Artichoke Dip: Served with Carr Crackers & specialty bread served with garlic pita chips
- Potstickers: Chicken & oriental vegetables sautéed to perfection served with a soy scallion dipping sauce

*Menu listed above is priced out at \$19.95 per person plus tax, gratuity & server*

#### ***Menu 3***

- Beef Wellington Buttons: Filet, baked brie & foie gras in puff pastry pockets
- Spanakopita: A traditional Greek spinach pie made with five different types of cheese
- Jumbo Shrimp Cocktail: Served with Enzo's homemade cocktail sauce
- Chicken Piccata Bites: Sautéed chicken breast in a lemon caper butter sauce
- Jumbo Stuffed Mushrooms: Lump crab meat with herbed cheese on jumbo mushroom caps topped with bacon crisps baked to perfection

- Vegetable Display: An assortment of broccoli, cauliflower, carrots, asparagus tips, mushrooms, baby tomatoes, tricolor peppers, etc.. served with vegetable dip

Menu listed above is priced out at \$19.95 per person plus tax, gratuity & server

#### **Menu 4**

- Potstickers: Chicken & oriental vegetable potstickers served with soy scallion dipping sauce
- Italian Sausage & Peppers: Grilled Italian sausage served with tri colored peppers
- Cheese Display: An assortment of imported & domestic cheeses served with Carr Crackers
- Asparagus & Goat Cheese in phyllo purse
- Spanakopita: Greek spinach pie made with five different types of cheeses
- Jumbo Stuffed Mushrooms: Lump crab meat & borsin cream cheese stuffed mushrooms

Menu listed above is priced out at \$15.95 per person plus tax & gratuity

#### **Menu 5**

- Chicken Wings: Served with ranch dipping sauce
- Enzo's Homemade Meatballs: Served in homemade marinara sauce
- Vegetable Display: An assortment of fresh cut broccoli, asparagus, baby carrots, zucchini, squash, cauliflower,
- Tomato Salsa on Garlic Crostini: Topped with fresh avocado, cilantro & scallions
- Spinach & Artichoke Dip: Served with Carr Crackers & specialty bread served with garlic pita chips
- Spanakopita: A traditional Greek spinach pie made with five different types of cheeses

Menu listed above is priced out at \$15.95 per person plus tax & gratuity

#### **Menu 6**

- Steak Kabob's: Sirloin steak grilled to perfection served with tzatziki sauce and garlic pita points
- Chicken Kabob's: Chicken breast grilled to perfection served with tzatziki sauce and garlic pita points
- Fresh Fruit Display: A mouth-watering assortment of fresh cut strawberries, honeydew, cantaloupe, watermelon, blueberries, blackberries, raspberries, etc served in overflowing baskets on white linen
- Spanikopita: A traditional Greek spinach pie made with five different types of cheeses
- Vegetable Wontons with a spicy soy ginger dipping sauce
- Nova Scotia Smoked Salmon Buttons: Nova scotia smoked salmon in a borsin cheese on puff pastry coins
- Mediterranean Hummus: Chick peas & garlic tahini

Menu listed above is priced out at \$17.95 per person plus tax & gratuity

#### **Cold Hors d'oeuvres, priced per guest:**

- *Fresh Mozzarella Skewer wrapped in Prosciutto with balsamic reduction \$2.25*
- *Jumbo Shrimp Cocktail with lemon cocktail sauce \$5.95*
- *Bruschetta with Fresh Mozzarella and Sundried Tomato Pesto \$2.25*
- *Miniature Deli Sandwich Assortment \$2.95*
- *Caprese Skewers with Fresh Mozzarella, Tomato and Basil Vinaigrette \$2.25*
- *Antipasto Skewers with Genoa Salami, Fresh Mozzarella and Olive \$2.25*
- *Smoked Salmon served with scallion and dill cream cheese, red onion, capers served with crackers \$3.95*

***Hot Hors d'oeuvres, priced per person:***

- *Traditional Spanakopita \$1.95*
- *Miniature Quiche Assortment \$1.95*
- *Teriyaki Chicken Skewers with Fresh Pineapple \$2.95*
- *Chicken Satay Skewers in Thai Peanut Sauce \$2.95*
- *Teriyaki Beef Skewers \$2.95*
- *Sausage and Herb Stuffed Mushrooms \$2.95*
- *Hand Rolled Meatballs, choice of Mediterranean, Swedish or Sweet & Sour \$1.95*
- *Enzo's Smoked Chicken Wings: Buffalo or BBQ \$1.95*
- *Bacon-Wrapped Water Chestnuts \$1.25*
- *Build-your-Own BBQ Pulled Pork Sliders \$2.95*
- *Build-your-Own BBQ Beef Brisket Sliders \$2.95*
- *Miniature Beef Wellingtons \$3.95*
- *Miniature Lump Crab Cake with lemon bistro sauce \$3.95*
- *Enzo's Coconut Shrimp with paradise sauce \$4.95*
- *Shrimp Guseppe \$3.95*
- *Shrimp Diablo \$3.95*
- *Black Angus Sliders – Michigan style served with American cheese, steamed and seasoned onions and pickle \$3.49*

***Dips and Spreads, priced per person:***

- *Warm Spinach and Artichoke Dip with Tortilla Chips \$2.50*
- *Warm or Cold Creamy Crab Dip with Tortilla Chips \$2.95*
- *Chilled Spinach and Avocado Dip with Crostini \$2.50*
- *Hummus or Tabbouleh served with Pita Chips \$1.95*

***Custom Displays, priced per display, each serves approximately 50:***

- *Vegetable Display with Assorted Seasonal Vegetables, Homemade Veggie Dip and Assorted Crackers \$90*
- *Cheese Display – A variety of domestic and imported cheeses served with crackers and garnished with whole fruits \$149*
- *Seasonal Fresh Fruit Display with Enzo's Yogurt Dip \$100*
- *Chef's Antipasto Platter with an Assortment of Cured Meats, Select Cheeses, Marinated Vegetables, Olives, Crostini and Crackers \$200*
- *Mediterranean Platter with Enzo's Signature Hummus, Feta Cheese, Mixed Olive Tapenade, Dolmathes (Stuffed Grape Leaves) and Toasted Pita \$175*
- *Enzo's Raw Bar with Jumbo Shrimp Cocktail, Cracked Crab Claws, Oysters- and Clams-on-the-Half-Shell, served on crushed ice with Enzo's Signature Lemon Cocktail Sauce \$ Market Price*