

Wedded Bliss

Menus By **ENZO'S CATERING & EVENTS**



Simply Delicious



It will be one of the most important days in your life. Let Enzo's partner with you to design a menu and celebration as unique as your love story. We'll work with you to create a personalized event inspired your dreams and our commitment to using only the freshest ingredients and the brightest flavors.

Whether you choose family style, plated, buffet or fun station celebration or a strolling event, your special day will be delivered in your style by a staff of professionally trained planners, chefs, servers, bartenders and more. With over twenty years of experience delivering Wedded Bliss to the Southeast Michigan area, your day is sure to be unforgettable, and...

Simply Delicious

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On Bended Knee

Cheese Display

The Engagement

A variety of imported and domestic cheeses served on a beautiful silver tiered tray, garnished with whole fruits and served with crackers

Nova Scotia Smoked Salmon Pate



She Said Yes

Hummus
With pita chips

Fresh Fruit Display
A variety of fresh cut seasonal fruit served on a beautiful silver tiered tray, garnished with whole fruits

Italian Sausage and Peppers

Chicken Gyros
Seasoned and grilled chicken with sliced red onion and tomato. With tzatziki sauce

Chilled Tortellini Salad
With bacon, parmesan cheese and fresh sweet peas

Spinach and Artichoke Dip
Served with artisan crackers and pita chips

With red onion, capers and baguette

Chicken Gyros
Seasoned and grilled chicken with sliced red onion and tomato. With tzatziki sauce

Real Michigan Sliders
On a French roll with relish, onion, catsup & mustard

Pub Fries

Greek Salad

Shower Me with Brunch

Breakfast Strata
Portabella mushrooms, roasted red peppers and goat cheese

Fruit, Yogurt and Granola Parfaits

Deviled Egg Trio
Chorizo avocado, bacon tomato and dilled smoked salmon

Drunken Pear Salad
Organic spring greens topped with balsamic-infused pears, crumbled gorgonzola cheese and candied pecans

Italian Wedding Soup
A traditional Italian chicken-base soup with egg, endive and our house made meatballs

Cheese Tortellini
With bacon, sweet peas, parmesan cheese and herbs

The Shower

Enzo's Signature Breads
Artisan breads, crackers, extra virgin olive oil, fresh cracked black pepper, freshly grated parmesan cheese & butter

Couples' Shower

Tortilla Chips, Salsa & Guacamole

Fresh Fruit Display
A variety of fresh cut seasonal fruit served on a beautiful silver tiered tray, garnished with whole fruits

Chicken Quesadillas
Chicken, cheese, and sautéed peppers and onions

Cilantro-Marinated Skirt Steak Tacos

Cilantro Lime Rice

Chipotle Chopped Salad
Chopped Romaine tossed with corn, black beans, black olives and a creamy chipotle lime dressing. Topped with tortilla strips

Bachelors & Bachelorettes

Girls Night

Caprese Salad
Served in a martini glass

Stuffed Mushrooms Florentine
Button mushrooms stuffed with herbed cheese and fresh spinach

Shrimp Cocktail

Chicken Piccata Bites
Small bites of tender chicken sautéed in a lemon caper butter sauce with sautéed mushrooms

Brie with Figs



Honey and a fig compote

Smoked Salmon Pate
On crostini with capers

Spring Rolls
With a sweet duck sauce

The Bachelor Pad

Chicken Pepperoncini Bites
Lightly floured bites of tender chicken breast meat sautéed and served with a spicy pepperoncini and garlic sauce

Potstickers
Asian spiced pork filling, seared and then steamed – served with soy-sesame dipping sauce

Kielbasa & Saurkraut

Real Michigan Sliders – A heavenly black angus patty with steamed onion, pickle, cheese, served on a pillowy bun, wrapped parchment paper

Toasted Orzo & Feta Salad
Served with catsup, mustard and ranch dressing

Pub Fries
Prepared on site with seasoned salt

Rehearsal Dinners

Wedding Warm Up

Perogies
With sour cream

Chicken Cacciatore
A traditional, comforting dish made with tomatoes, red peppers, olives and capers

Tortellini
With sweet peas, bacon, parmesan cheese and fresh herbs

Lemon Pepper Broccoli

Rice Pilaf

Eno's Signature Salad
Organic spring greens topped with Michigan sundried cherries, sunflower seeds and our house made croutons. Served with a side of dressings

Places Everyone

Mini Crab Cakes
With lemon Dijon sauce

Tilapia with Romesco
Classic Romesco of roasted red peppers, mild chilis, smoked paprika and almonds

Chicken Piccata
Tender chicken sautéed in a lemon caper butter sauce with sautéed mushrooms

Goat Cheese Rigatone
With lemon, lemon zest and tarragon

Baby Carrots with Cayenne and Mint

Creamy Polenta
With fresh herbs and parmesan cheese

Drunken Pear Salad

Organic spring greens topped with balsamic-infused pears, crumbled gorgonzola cheese and candied pecans

Strolling Appetizer Menus

With This Ring

Lobster Cocktail

Served in individual cups

Fruit Display

A variety of fresh cut seasonal fruit served on a beautiful silver tiered tray, garnished with whole fruits

Shrimp Giuseppe

Shrimp sautéed in garlic white wine sauce with fresh parsley & lemon wedges

Nova Scotia Smoked Salmon Pate

With red onion, capers and baguette

Italian Sausage & Peppers

Sautéed Italian sausage with fresh cut bell peppers in a red sauce

Cheese-Stuffed Mushrooms



A variety of artisan cheeses and fresh herbs – topped with bacon

We Do!

Beef Wellington Bites

Tenderloin, baked brie and foie gras in puff pastry

Spanakopita

A traditional Greek dish made with fresh spinach, onions, herbs and a variety of cheeses, baked between layers of flaky phyllo dough

Jumbo Shrimp Cocktail

Whitefish Pate with Crackers

Pan Seared Polenta

With fresh herbs, parmesan cheese and Eno's marinara

Cheese-Stuffed Mushrooms

A variety of artisan cheeses and fresh herbs – topped with bacon

Vegetable Display

A variety of fresh cut seasonal vegetables displayed on a beautiful silver tiered tray, garnished with whole vegetables

The Vow

Chicken Wings

Served with ranch dipping sauce

Enzo's Homemade Meatballs

Served in homemade marinara sauce

Vegetable Display

An of fresh cut seasonal vegetables served on a beautiful silver tiered tray with dips, garnished with whole vegetables

Caprese Salad



Fresh tomato and mozzarella, basil and extra virgin olive oil with baguette

Spinach & Artichoke Dip

Served with artisan crackers and pita chips

Spanakopita

A traditional Greek dish made with fresh spinach, onions, herbs and a variety of cheeses, baked between layers of flaky phyllo dough

Outdoor Celebrations

The Sweet and Tangy

\$18.95 per person

BBQ Chicken

Bone-in, grilled and then coated with your choice of Enzo's sauce and slow roasted

BBQ Ribs



Grilled with your choice of either one of Enzo's sauces, or rubbed with our signature smoky-hickory dry rub

Italian Sausage & Peppers

Sweet fennel Italian sausage seared and then roasted with bell peppers and onions

Garlic Roasted Mashed Potatoes

Toasted Orzo & Feta Salad

Orzo pasta lightly toasted, then tossed in light extra virgin olive oil, grape tomatoes, feta, Greek olives & fresh herbs

Enzo's Signature Salad

Organic spring mix topped with sundried cherries, sunflower seeds, house made croutons served with a side of house dressings

Buttermilk Biscuits

With whipped butter

Upgrade to baby back ribs for an additional \$1.95 per person

True Blue

Italian Sausage & Peppers

Sweet fennel Italian sausage grilled together with seasoned peppers and onion

Chicken Gyros

Tender grilled chicken served with sliced red onion and tomato, Tzatziki sauce and soft pita bread

Grilled Vegetable Platter



A variety of seasonal vegetables seasoned and grilled

Pasta Salad Primavera

Bow-tie pasta cooked al dente tossed with fresh herb vinaigrette, broccoli, peppers and cucumber

Fruit Display

Herb Crusted Red Skin Potato Wedges

The Luau

\$17.95 per person plus tax, gratuity & server

Whole Pig Roast



Slow roast whole pig seasoned & sliced

Grilled Chicken Kabobs

Seasoned sweet bell pepper, onions & mushrooms

Fresh Fruit Display

Pineapple, melon, berries & grapes on a silver tiered tray

Toasted Orzo & Feta Salad

Grape tomatoes, feta cheese, Greek olives & fresh herbs

Herb Crusted Red Skin Wedges

Enzo's Signature Salad

Organic spring mix, sundried cherries, sunflower seeds, house made croutons served with house dressings

Stations Everyone!

Whether a Carving Station, a Raw Bar, a Pasta Station, S'mores Bar or Float Station, stations will make your celebration an *experience*. These are just a sampling of Enzo's Stations – see our website for a full menu.

Pasta Station



Choose two types of pasta and three sauces. Tossed with your choice of grilled chicken, shrimp, scallops, asparagus, portabella mushrooms, broccoli, mushrooms, sundried tomatoes, roasted red peppers, parmesan cheese & toasted pine nuts.

~Penne Rigate

~Farfalle (Bow Tie)

~Fettuccini

~Roasted Red Pepper

~Alfredo

~Tomato Basil

~Meat Sauce

~Pesto Cream

~Puttanesca

~Bolognese

~Basil Cream

~Champagne

~Vodka Sauce

Carving Stations

Roasted Top Round Station

Served with au Jus or Mushroom Demi-Glace

Roast Tenderloin of Beef

Served with Béarnaise or Bordelaise Sauce

Smashed Potato Bar



Standard

First, start with a cup. Now add our Yukon Gold mashed potatoes. Next, add sour cream. Then your choice of toppings:

~Shredded Cheddar
Cheese
~Crumbled Bacon

~Verde Salsa
~Enzo's Chipotle Salsa

~Chopped Scallions
~Corn

~Sliced Black Olives
~Whipped Butter

Standard bar is \$4.95 per person or \$3.95 as an addition to one of our full Lunch or Dinner menus

Elite

Start with a martini glass. Now add Yukon Gold smashed potatoes and your choice of sauces and toppings

~House-made basil pesto

~Cabernet gravy

~Horseradish cream

~Caramelized onions
~Artichoke hearts
~Capers
~Crumbled gorgonzola
~Sundried tomatoes
~Caramelized tri-colored
peppers

~Crisp fried potato
ribbons
~Toasted pumpkin
seeds
~Smoked salmon
~Black caviar

~Sautéed wild
mushrooms
~Olive tapenade
~Garlic sautéed rock
shrimp
~Cheddar Cheese
~Crumbled Bacon

~Green Verde Salsa
~Enzo's Chipotle Salsa
~Chopped Scallions
~Corn
~Sliced Black Olives
~Whipped Butter

A Maltese Tradition of Love

Drawing from a rich Mediterranean heritage, our wedding menus are inspired by the love and commitment of our grandparents Rose and Francenso Sant. Our beloved grandparents emigrated from Malta in 1952. Based on our travels to Malta and the surrounding areas of Sicily and beyond, we wish you congratulations - *"Prosit!,"* – may you have a long and beautiful marriage.



Menu 1 - Floriana

Appetizer

Spinach & Artichoke Dip
With Pita Chips

Dinner

Enzo's Rustic Chicken
Bone-in chicken seasoned with fresh herbs and grilled

Italian Sausage Pasta
Italian sausage with sautéed bell peppers and onions,
tossed with penne rigate pasta in Enzo's slow-cooked
marinara

Herb Crusted Potato Wedges

Enzo's Signature Salad
Organic spring greens topped with Michigan sundried
cherries, sunflower seeds and our house made croutons.
Served with a side of dressings

Enzo's Specialty Bread
A variety of artisan breads served with extra virgin olive oil,
fresh cracked black pepper and extra virgin olive oil

Menu 2 - Mdina

Appetizer

Vegetable Display
A variety of fresh cut seasonal vegetables served on a
beautiful tiered tray with dipping sauces, garnished with
whole vegetables

Dinner

Gnocchi in Light Cream Sauce

Dilled Red Skins
With garlic, fresh dill and butter

Pork Tenderloin Medallions



Marinated in Dijon mustard, red wine, garlic & fresh herbs

Enzo's Signature Salad
Organic spring greens topped with Michigan sundried
cherries, sunflower seeds and our house made croutons.
Served with a side of dressings

Enzo's Specialty Bread
A variety of artisan breads served with extra virgin olive oil,
fresh cracked black pepper and extra virgin olive oil

Menu 3 - Conspicua

Appetizer

Cheese Display
A variety of imported and domestic cheeses served on a
beautiful silver tiered tray, garnished with whole fruits and
served with crackers

Dinner

Roast Beef w/ Gravy

Enzo's Lasagna
Made with our slow-cooked meat sauce

Steamed Green Beans

Garlic Roasted Mashed Potatoes

Garden Salad
Fresh Romaine topped with fresh sliced tomato, cucumber,
carrots and croutons, with a side of our house made Ranch
and Zesty Italian

Enzo's Specialty Bread
A variety of artisan breads served with extra virgin olive oil,
fresh cracked black pepper and butter

Menu 4 - Vittoriosa

Appetizer

Stuffed Mushrooms Florentine
Button mushrooms stuffed with herbed cheese and fresh spinach

Dinner

Chicken Piccata
Tender chicken sautéed in a lemon caper butter sauce with sautéed mushrooms

Roasted Red Pepper Pasta



Red pepper sauce with sautéed portabella mushrooms, asparagus, broccoli, toasted pine nuts & sundried tomatoes topped with freshly grated parmesan cheese

California Vegetables

Insalata Caprese
Organic greens with sliced vine-ripened tomatoes, fresh mozzarella, parmesan, extra virgin olive oil and balsamic vinegar.

Enzo's Specialty Bread
A variety of artisan breads served with extra virgin olive oil, fresh cracked black pepper and extra virgin olive oil

Menu 5 - Senglea

Appetizer

Seared Polenta Marinara
With Enzo's slow-cooked marinara, fresh herbs and parmesan cheese

Dinner

Chicken Marsala
Lightly coated chicken braised with Marsala wine and mushrooms

Farfalle in a Basil Cream Sauce

Whipped Sweet Potatoes
With cinnamon, nutmeg and butter

Steamed Broccoli
With sea salt, lemon zest and fresh cracked black pepper

Enzo's Signature Salad
Organic spring greens topped with Michigan sundried cherries, sunflower seeds and our house made croutons. Served with a side of dressings

Enzo's Specialty Bread
A variety of artisan breads served with extra virgin olive oil, fresh cracked black pepper and extra virgin olive oil

Menu 6 - Pinto

Appetizer

Spanikopita

Dinner

Chicken Cacciatore
A comforting, traditional Italian dish with tomatoes, red peppers, olives and capers

Four Cheese Ravioli
With Alfredo sauce

Roasted Broccoli and Cauliflower
With fresh garlic, parmesan cheese and extra virgin olive oil

Peppery Salad
Fresh baby arugula mix topped with sliced fennel, radishes, parmesan cheese and served with a side of a lemon parmesan vinaigrette.

Enzo's Specialty Bread
A variety of artisan breads served with extra virgin olive oil, fresh cracked black pepper and butter

Menu 7 - St Julian

Appetizer

Fresh Fruit Display

A variety of fresh cut seasonal fruit served on a beautiful silver tiered tray, garnished with whole fruits

Dinner

Topped with a sweet garlic chili & orange zest

Goat Cheese Rigatoni

With lemon zest, tarragon and parmesan cheese

Grilled Asparagus

Sesame Spinach Salad

Tender organic baby spinach topped with sliced red pepper, wonton strips and sesame seeds, served with a side of sesame herb dressing.

Enzo's Specialty Bread

A variety of artisan breads served with extra virgin olive oil, fresh cracked black pepper and extra virgin olive oil

Menu 8 - Hompesch

Appetizer

Italian Sausage & Peppers

Dinner

Flank Steak Chimichurri

Tender marinated and sliced flank steak topped with our fresh house-made Chimichurri

Farfalle With Sweet Peas

Freshly grated parmesan cheese and crumbled bacon

Roasted Broccoli & Cauliflower

With roasted garlic, sea salt and fresh cracked black pepper

Wedge Salad

A refreshingly crisp wedge of organic lettuce topped with a creamy bleu cheese dressing

Atlantic Salmon



Enzo's Specialty Bread

A variety of artisan breads served with extra virgin olive oil, fresh cracked black pepper and extra virgin olive oil

Menu 9 - Victoria

Appetizer

Smoked Whitefish Pate

Served with capers, red onion and sliced and toasted baguette

Dinner

Peppercorn Steak

Tender marinated and sliced flank steak served with our peppercorn cream sauce

Shrimp Giuseppe Pasta

Sautéed jumbo shrimp tossed with linguini pasta in a garlic white wine lemon sauce

Grilled Zucchini & Summer Squash

Drunken Pear Salad

Organic spring greens topped with pears infused with sweet aged balsamic vinegar. Topped with crumbled gorgonzola and candied pecans with a mild citrus vinaigrette.

Enzo's Specialty Bread

A variety of artisan breads served with extra virgin olive oil, fresh cracked black pepper and butter

Menu 10 - Valetta

Appetizer

Shrimp Diablo

Dinner

Tenderloin Tre Lune



Beef tenderloin lightly floured sautéed with red pepper, wild mushrooms and gorgonzola

Enzo's Artichoke & Mushroom Pasta

Served in a light cream sauce topped with freshly grated parmesan cheese

Herb Crusted Red Skin Wedges

Lemon Pepper Broccoli

Enzo's Bistro Salad

Tender organic baby spinach topped with sliced egg, red onion, crispy bacon and a warm bacon vinaigrette

Enzo's Specialty Bread

A variety of artisan breads served with extra virgin olive oil, fresh cracked black pepper and

Package Wedding Celebrations

Standard Wedding Package for weddings with a minimum 100 guests for \$24.95 and Include:

- ~ Creamy Cole Slaw
- ~ Enzo's Specialty Breads – A variety of artisan breads served with extra virgin olive oil, cracked black pepper, extra virgin olive oil & butter
- ~ One Pasta Selection
- ~ One Salad Selection
- ~ One Starch Selection
- ~ One Vegetable Selection
- ~ Two Entrée Selections

* Add a third entrée for an additional \$4 per guest

Side Dishes

Pasta Options <i>Choose One</i>	Salad Options <i>Choose One</i>	Starch Options <i>Choose One</i>	Vegetable Options <i>Choose One</i>
Tortellini with Prosciutto & Sweet Peas – Topped with parmesan Gnocchi – Tossed in a light cream sauce, topped with parmesan cheese Artichoke & Mushroom Bucatini - Served in a light cream sauce topped with freshly grated parmesan cheese Three Cheese Ravioli – With Alfredo cream sauce Mostaccioli – Tossed with our slow cooked tomato sauce, topped with a blend of Italian cheeses perfection Penne in Basil Cream Sauce Macaroni & Cheese – The traditional creamy cheese casserole that kids and	Enzo's Signature Salad – Organic spring greens topped with Michigan sundried cherries, sunflower seeds and our house made croutons. Served with a side of dressings Chipotle Chopped Salad – Chopped Romaine tossed with corn, black beans, black olives and a creamy chipotle lime dressing. Topped with tortilla strips. Sesame Spinach Salad – Baby spinach topped with wonton strips and red pepper, with a basil sesame dressing Caesar Salad – Romaine, house made croutons, parmesan cheese and our zesty Caesar dressing Toasted Orzo & Feta Salad -	Red Skin Wedges – Herbed and roasted Garlic Roasted Mashed Potatoes – Slow roasted garlic, cream, butter and fresh cracked black pepper Cilantro Lime Rice Herbed Stuffing Mashed Potatoes and Herbed Gravy Garlic Roasted Mashed Potatoes Corn Bread – With butter Jasmine Rice – With coconut milk Cilantro Lime Rice Seared Polenta Marinara – With parmesan, herbs and	Roasted Cauliflower & Broccoli – With garlic and parmesan cheese Lemon Pepper Broccoli Baby Carrots with Sweet Ginger Glaze California Vegetables – With fresh Italian flat leaf parsley, sea salt and pepper Green Beans Almandine – Butter and toasted almonds Green Bean Casserole - Traditional casserole with creamy mushrooms and fried onions Sweet Corn Creamed Corn – With fresh cream, sea salt and fresh cracked black pepper

adults alike love Linguine Arrabiata – The “angry” version of our slow cooked tomato sauce – onion, garlic and chili pepper Goat Cheese Rigatoni – With lemon, lemon zest and tarragon Spaghetti Carbonara - Pecorino-Romano, bacon and fresh cracked black pepper	Toasted orzo pasta tossed with baby tomatoes, cucumber, feta cheese, fresh basil & Kalamata olives tossed with extra virgin olive oil & lemon juice Enzo's Chilled Broccoli Salad – Raisins, sunflower seeds, crumbled bacon and a slightly sweet creamy dressing Tabbouleh Marinated Asian Salad – Sugar snap peas, sliced red pepper and baby carrots tossed with toasted sesame seeds and a sweet rice wine vinaigrette	Enzo's slow-cooked tomato sauce Buttermilk Biscuits – With cinnamon honey butter Grits – With parmesan cheese, butter, salt and pepper	Roasted Garlic – With panko, lemon zest and garlic Sautéed Green Beans – With sweet garlic chili, ginger, and topped with toasted sesame seeds Baby Carrots - With Cayenne & Mint
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Main Course Options

*Choose Two at the Standard Package
Or Choose a Third for an Additional \$4.00 per Person*

Poultry Options	Meat Options	Seafood Options	Vegetarian Options
<i>All Chicken Dishes Include Boneless, Skinless Chicken Breasts Unless Otherwise Noted</i> Chicken Marsala – A delicious, classic chicken dish -- lightly coated and braised with Marsala wine and mushrooms Chicken Piccata - Sautéed in a lemon caper butter sauce with sautéed mushrooms Enzo's Rustic Chicken - Bone-in chicken seasoned with fresh herbs and grilled Pulled Chicken Sandwiches - Slow roasted chicken served in Enzo's barbeque sauce Chicken Cacciatore – A	Beer Braised Bratwurst – With grilled peppers and onions, a variety mustards and rolls Pulled Pork Sandwiches - Slow roasted pork served in Enzo's homemade BBQ sauce Kielbasa & Sauerkraut - Served Pork Loin Medallions - Marinated in Dijon mustard, red wine, garlic & fresh herbs Baked Ham - With Brown Sugar Mustard Glaze	Sweet Chile Salmon – Fresh Atlantic salmon topped with a sweet chili garlic sauce Dilled Salmon – Fresh Atlantic salmon topped with a Dijon dill cream sauce Blackened Salmon – Fresh Atlantic salmon seared with blackened seasoning Lemon Pepper Tilapia Tilapia with Romesco - Classic Romesco of roasted red peppers, mild chile, smoked paprika and	Roasted Red Pepper Pasta - Penne Rigate pasta in a red pepper sauce with sautéed portabella mushrooms, asparagus, broccoli, toasted pine nuts & sundried tomatoes topped with freshly grated parmesan cheese Enzo's Grilled Vegetable Fettucini – Tossed with lemon, garlic & butter sauce with fresh grilled zucchini, yellow squash, asparagus and mushrooms, topped with freshly grated parmesan cheese Eggplant Parmesan Spaghetti Squash – With our slow-cooked marinara, topped

traditional, comforting dish made with tomatoes, red peppers, olives and capers Chicken Pepperoncini – Lightly floured and sautéed and served with a spicy pepperoncini and garlic sauce Moroccan Chicken –Sautéed with red onion, apricots, raisins and toasted almonds Jamaican Jerk Chicken – Seared with Jamaican spice rub Grecian Chicken – With tomatoes, Kalamata olives and feta - Chicken Tacos – With peppers and onions, salsa and sour cream Chicken Parmesan Chile Rubbed Chicken – With creamy chili lime sauce Turkey Meatloaf – With sundried tomatoes and feta cheese Roast Turkey – Sliced and served with our house made cranberry relish	Italian Sausage & Peppers Parmesan Crusted Pork Loin Blackberry Jalapeno Glazed Pork Loin Enzo's Meatloaf Cilantro-Marinaded Beef Tacos Roast Beef & Gravy	almonds Fish Tacos – Corn dusted cod with spicy slaw and diced tomato Pollock with Spinach - Wilted spinach and lemon buerre blanc	with freshly grated parmesan Vegetarian Lasagna – With our own slow-cooked marinara Pappardelle with Mushroom Sauce – A delicate egg pasta tossed with a thick and chunky wild mushroom “ragout” with parmesan cheese Enzo's Smoky Cavatappi & Cheese – Made with a variety of cheeses including smoked gouda and sharp cheddar, fire roasted tomatoes and a smoked paprika breadcrumb topping Butternut Squash Ravioli – With sage brown butter sauce Moroccan Couscous Stuffed Acorn Squash
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Ala Carte Appetizers

Add an Appetizer to any Menu or Package

Fresh Fruit Display

A variety of fresh cut seasonal fruit served on a beautiful silver tiered tray, garnished with whole fruits

Herbed Cheese Stuffed Mushrooms

With seasoned breadcrumbs

Enzo's Meatballs

Baked in Enzo's slow-cooked tomato sauce

Italian Sausage and Peppers

Seared and roasted with tri-color peppers and onions

Nova Scotia Smoked Salmon

Served with artisan crackers with capers

Cheese Display

A variety of imported and domestic cheeses served on a beautiful silver tiered tray, garnished with whole fruits and served with crackers

Potstickers

Asian spiced pork filling, seared and then steamed – served with soy-sesame dipping sauce

Chicken Wings

In a spicy buffalo sauce served with ranch dressing
Spring Rolls

Vegetarian Asian Rolls

Hummus & Pita Chips

Spinach & Artichoke Dip

With pita chips

Spanakopita



A traditional Greek spinach pie made with a variety of traditional cheeses, onions and flaky phyllo dough

Vegetable Display

A variety of fresh cut seasonal vegetables served on a beautiful tiered tray with dipping sauces, garnished with whole vegetables

Tortilla Chips, Salsa & Guacamole

Mini Chicken Gyros

Seasoned & grilled chicken breast, sliced red onion and tomato, and tzatziki sauce

Pan Seared Parmesan Polenta

With parmesan cheese, our house made slow cooked red sauce and herbs

Baba Ghanouj & Pita Chips

Vegetable Wontons

With spicy soy ginger dipping sauce

Roasted Vegetable Tart

With goat cheese, rosemary and thyme

Baked Brie (*Minimum 6 Guests*)

With sliced apples, honey and toasted pecans. Served with French baguette

Vegetable Empanada

Caprese Salad



With fresh tomato, mozzarella, basil & baguette

Asparagus, Melon & Fresh Fig Wrapped in Prosciutto Di Parma

Wild Mushroom Empanada

Tuscan Fontina Bites

Gazpacho Shooters

Our house-made fresh gazpacho served in a shot glass

Deviled Egg Trio
Chorizo cilantro, bacon avocado and dilled smoked salmon

Stuffed Grape Leaves

Peirogies
Applesauce and sour cream

Pan Seared Polenta with Mushrooms
With a wild mushroom cream sauce and parmesan cheese

Stuffed Mushrooms Florentine
Button mushrooms stuffed with herbed cheese and fresh spinach

Southwestern Layer Dip
Beans, guacamole, cheese, sour cream, tomatoes and chips

Sesame Chicken Bites

Chicken Piccata Bites
Small bites of tender chicken sautéed in a lemon caper butter sauce with sautéed mushrooms

Tandoori Chicken Satay
With peanut dipping sauce

Jamaican Chicken Satay
With honey soy sauce

Chicken Lettuce Wraps
Asian spiced chicken, crunchy water chestnuts and more served in soft lettuce cups

Chili Lime Salmon Satay

Sweet Garlic Chili Salmon

Shrimp Spring Roll

Spicy Shrimp Diablo

Sweet Sea Scallops Wrapped in Bacon

Jumbo Shrimp Cocktail
With cocktail sauce and lemon

Marinated Shrimp & Scallops in Phyllo Cup

Steak Teriyaki Kabob

Beef Wellington Bites

Brisket Crostini
Onion marmalade and gorgonzola

Pan Seared Polenta and Sausage
With our house made slow-cooked red sauce, sweet fennel Italian sausage and parmesan cheese

BBQ Pulled Pork Sliders

Reuben Sliders



Oysters Marinara

Iced Oysters
On the half shell, served with lemon wedges and hot sauce

Escargot

Lobster Cocktail
Served in martini glasses

Smoked Whitefish Pate
With artisan crackers

Oysters Rockefeller

Lollipop Lamb Chops With mint pesto

Tuna Tartare
Served in Individual Cups

Are you in need of a tent? Tables? Linens? Stemware?

See Our [Website](http://www.enzoscatering.com) for a Full Catalogue of Event Rentals

ENZOS CATERING, LLC. TERMS & CONDITIONS

Pricing

Prices are subject to change with or without notice, and availability of menu items will depend on season and pricing. Menu prices include the food only, and do not include staff wages, delivery fees, service fees, Michigan sales tax and other miscellaneous expenses. See below for specific percentages and fees.

Service Options

Drop Off

Your food will be delivered in disposable chafing dishes and come with serving utensils. For hot selections you may purchase a chafing kit, which includes a chafing dish for water, a chafer frame and sterno for \$16.95.

\$35 Delivery Fee– Twenty miles or less

\$50+ Delivery Fee – Over 20 miles

Full Service Drop Off

Includes linens for the food tables, silver chafing dishes, silver serving utensils, platters, baskets, tiered trays, garnishments for the food tables and standard white disposable biodegradable, compostable plates, paper napkins and plastic utensils.

Service Fee – 20% of Total Estimated Order

We will arrive with your order and set up a beautiful buffet display, and let you serve your guests. We will return after your event to pick up our equipment.

\$35 Pick Up Fee – Twenty miles or less

\$50+ Pick Up Fee – Over 20 miles

Full Service - Includes linens for the food tables, silver chafing dishes, silver serving utensils, platters, baskets, tiered trays, garnishments, platters, bowls and serving utensils for family style serving and standard white disposable biodegradable plates, paper napkins and plastic utensils. Our staff of professional servers, chefs and bartenders will then serve your guests, ensure that the buffet is replenished and kept clean, and take down the buffet when your event is over. Staff wages, china, flatware and other dinner ware are not included in the menu price or the service fee. Please see your event consultant for prices and recommendations for dinnerware rentals, and the below wage levels for more information.

Service Fee – 20% of your total order

Staffing Recommendations

Buffet & Family Style – One server for every 30-35 guests

Plated – One server for every 20-25 guests

Tastings

Complimentary tastings are available and will be Chef's Choice. Alternatively, you may choose two standard entrees and two standard side dishes/appetizers for \$50 for a tasting for up to four people. Premium dishes, including some shellfish and steak dishes, may be quoted with an additional cost. All tastings are subject to a Delivery Fee.

Staff Wages

Full Service events with staff:

Station Attendants, Server, Coat Check, Bussers - \$22.50 per hour

Bartender - \$75 for the first two hours, \$25 per hour thereafter. Two hour minimum.

Chef/Manager - \$30 per hour

Gratuity

Any gratuity paid to Enzo's staff will be done so at the sole discretion of the Client.

Leftovers

Food safety will be considered if there is food left over. Release of leftovers to the customer will be at the sole discretion of Enzo's staff. Credit will not be issued for left over food.

Rentals

Set Up

Enzo's will arrange for delivery and set up of any tents rented by the Client. Tables and chairs will be delivered, but set up is not included. Set Up Service can be added at a \$50 minimum to your estimate – see your event consultant for details and rates.

Clean Up

Linens – Any additional linens rented for Full Service Drop Off events, or linens included in a Rentals-Only order must be shaken out completely and put in the bags provided by Enzo's Catering.

Tables and Chairs –All tables and chairs must be folded up and ready for pick up. Garden chairs should be wiped down and put back into the individual bags they arrived in.

Tableware – Tableware rented for Full Service Drop Off events, or included in any Rentals-Only orders must be washed and put back in the racks provided by Enzo's Catering.

Damages

The Client will be responsible to pay for any damages incurred by the Client, the Client's guests or anyone not employed by Enzo's Catering, LLC, should they occur.

Disposables

Enzo's includes white paper plates that are 100% biodegradable and compostable and standard white paper napkins and plastic utensils in any Full Service or Full Service Drop Off orders. Upgraded disposables are available – please see your event consultant for details.

Booking & Payments

Minimum Orders

Our minimum order requirements, not including tax and delivery, are as follows:

\$50 – Trays

\$200 – All other events

Deposits

A non-refundable deposit will be required to book your event:

\$100 – For any event quoted at a price of \$500 or less

\$250 – For any event quoted over \$500 but less than \$2,000

\$500 – For any event quoted at a price of \$2,000 but less than \$4,000

\$1,000 – For any event quoted over \$4,000

Payments

Enzo's may require additional payments prior to the week of the event, depending on the balance of the Client's estimated total. The event estimate must be paid in full no later than 48 hours prior to the scheduled event. Enzo's accepts cash, checks, and all major credit cards.

Changes

The client must provide us with a final guest count, menu, rental needs, etc., no later than five days prior to your event.

Cancellations

The Client must notify Enzo's in writing should they wish or need to cancel an event. Deposits are non-refundable. Any payments made after the deposit may be refunded as follows:

50% of Payments Refunded – If canceled by the Client up to and including eight calendar days prior to the event.

No Refund – No refund shall be given if the Client cancels less than 72 hours before the event.

Waiver of Liability

The Client shall indemnify and hold harmless Enzo's Catering, LLC, its directors, officers, agents and employees, and any person retained in connection with the performance of the services, from and against any and all claims, damages, losses, liabilities, costs and expenses and disbursements incurred, arising out of, in connection with or based upon this engagement, unless the loss or claim arises from the malfeasance or gross negligence of Enzo's Catering, LLC, its officers, agents or assigns. Any liability of Enzo's Catering, LLC or its officers, agents, or assigns, with respect to any services it has provided on shall be limited to the amount of the fee received by Enzo's Catering, LLC.

Agreement

By booking an event with Enzo's Catering, you acknowledge that you've read, understand and agree to the above Terms and Conditions.

