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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The Engagement

On Bended Knee

$19.95 Per Person

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

Nova Scotia Smoked Salmon Pate
With red onion, capers and baguette

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

Greek Salad

She Said Yes

$17.95 Per Person

Hummus
With pita chips

Italian Sausage and Peppers

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

Spinach and Artichoke Dip
Served with artisan crackers and pita chips

The Shower

Shower Me with Brunch

$19.95 Per Person

Breakfast Strata
Portabella mushrooms, roasted red peppers and goat cheese

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

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

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

Couples' Shower

$20.95 Per Person

Tortilla Chips, Salsa & Guacamole

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

With a sweet duck sauce

Girls Night

$18.95 per Person

Caprese Salad
Served in a martini glass

Shrimp Cocktail

Brie with Figs Honey and a fig compote

Smoked Salmon Pate
With capers, red onion and baguette

The Bachelor Pad

$19.95 Per Person

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 & Sauerkraut

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

Rehearsal Dinners

Wedding Warm Up

$19.95 per person

Insalata Caprese
Fresh tomato, basil and olive oil with baguette

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

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

Caesar Salad

Places Everyone

$19.95 per person

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

Goat Cheese Rigatoni
With lemon, lemon zest and tarragon

Enzo's Signature Salad

Dark Leafy Greens, Michigan Dried

cherries , Sunflower seeds, Croutons

Served with choice of dressings.

Specialty Breads

Strolling Appetizer Menus

With This Ring

$22.95 Per Person

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!

$19.95 Per Person

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

Cheese-Stuffed Mushrooms
A variety of artisan cheeses and fresh herbs – topped with bacon

The Vow

$17.95 Per Person

Chicken Wings
Served with ranch dipping sauce

Enzo's Homemade Meatballs
Served in homemade marinara sauce

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

Spinach & Artichoke Dip
Served with Tortilla Chips

Outdoor Celebrations

The Sweet and Tangy

$21.95 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
Upgrade to Baby Backs $2.95

Garlic Roasted Mashed Potatoes

Enzo's Signature Salad
Organic spring mix topped with sundried cherries, sunflower seeds, house made croutons served with a side of house dressings

Upgrade to baby back ribs for an additional $2.95 per person

True Blue

$17.95 per person

Italian Sausage & Peppers
Sweet fennel Italian sausage grilled together with seasoned peppers and onion

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

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

Spinach & Artichoke Dip
Served with Tortilla Chips

The Luau

$21.95 per person

Whole Pig Roast

Slow roast whole pig seasoned & sliced

Fresh Fruit Display
Pineapple, melon, berries & grapes on a silver tiered tray

Enzo's Signature Salad
Organic spring mix, sundried cherries, sunflower seeds, house made croutons served with house dressings

Hawaiian Rolls

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

$14.95 per person

Choose two types of pasta and three sauces.

Tossed with your choice of grilled chicken, shrimp, asparagus, portabella mushrooms, broccoli, mushrooms, sundried tomatoes, roasted red peppers, parmesan cheese.

~Penne Rigate
~Roasted Red Pepper
~Alfredo
~Tomato Basil

~Farfalle (Bow Tie)
~Meat Sauce
~Pesto Cream
~Puttanesca
~Bolognese

~Fettuccini
~Basil Cream
~Champagne
~Vodka Sauce

Carving Stations

Roasted Top Round Station

$349 per Round Serves 50; $229 per Half Serves 25

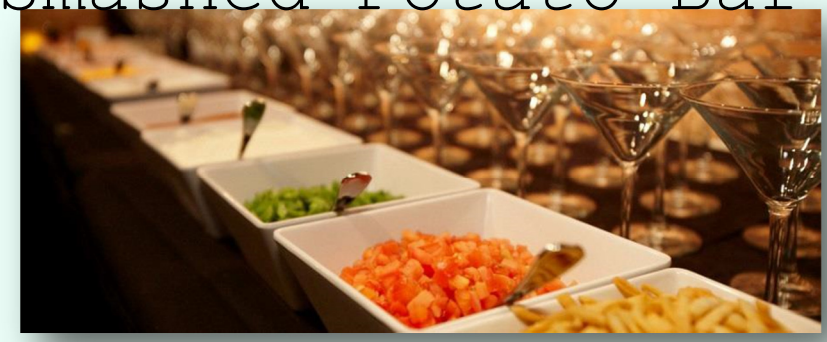
Served with au Jus or Mushroom Demi-Glace

Roast Tenderloin of Beef

$369 Per Loin - Serves 20

Served with Béarnaise or Bordelaise Sauce

Smashed Potato Bar



Standard

$6.95 per person or $5.95 as an addition to one of our Full Menus, Packages or another Station

First, start with a cup. Now add our Yukon Gold mashed potatoes. Next, add sour cream. Then your choice of 5 toppings:

~Shredded Cheddar Cheese
~Crumbled Bacon
~Verde Salsa
~Enzo's Chipotle Salsa
~Chopped Scallions
~Corn
~Sliced Black Olives
~Whipped Butter

Elite

$11.95 per person or $10.95 as an addition to one of our Full Menus, Packages or another Station

Start with a martini glass. Now add Yukon Gold smashed potatoes and your choice of 6 sauces and toppings

~House-made basil pesto
~Caramelized onions
~Artichoke hearts
~Capers
~Crumbled gorgonzola
~Sundried tomatoes
~Caramelized tri-colored peppers
~Cabernet gravy
~Crisp fried potato ribbons
~Toasted pumpkin seeds
~Smoked salmon
~Sautéed wild mushrooms
~Olive tapenade
~Garlic sautéed rock shrimp
~Cheddar Cheese
~Crumbled Bacon
~Horseradish cream
~Green Verde Salsa
~Enzo's Chipotle Salsa
~Chopped Scallions
~Corn
~Sliced Black Olives
~Whipped Butter

Reception Dinner Menus

A Maltese Tradition of Love

Drawing from a rich Mediterranean heritage, Enzo's 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 the warmest Congratulations!!
"*Prosit!,"* – may you have a long and beautiful marriage!!

Regards,

Vince Sencich, Owner & Chef

Menu 1 - Floriana

$17.95 Per Person

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

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 - Conspicua

$19.95 Per Person

Roast Beef w/ Gravy
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 3 - Medina

$19.95 Per Person

Gnocchi in Light Cream Sauce

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 4 - Vittoriosa

$19.95 Per Person

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

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 5 - Senglea

$19.95 Per Person

Chicken Marsala
Lightly coated chicken braised with Marsala wine and mushrooms

Farfalle in a Basil Cream Sauce

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

$21.95 Per Person

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

Four Cheese Ravioli
With Alfredo sauce

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

$24.95 Per Person

Atlantic Salmon
Topped with a sweet garlic chili & orange zest

Goat Cheese Rigatoni
With lemon zest, tarragon and parmesan cheese

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

$24.95 Per Person

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

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 9 - Victoria

$28.95Per Person

Peppercorn Steak
Tender marinated and sliced hanger steak served with our peppercorn cream sauce

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

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

$32.95 Per Person

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 Roasted Red Skins

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 & butter

Enzo's Catering
Wedding Celebrations Menu!

Standard Wedding Package for weddings
Minimum 100 guests

$34.95
Buffet Style Service
$37.95
Family Style Service
$38.95
Plated Style Service

Choose:

Two Entrée Selections

One Salad Selection

One Starch Selection

One Pasta Selection

One Vegetable Selection

All Dinners include Enzo's Specialty Breads
A variety of Artisanal Breads Served with Butters

* Add a third entrée for an additional $5.95 per guest

Side Dishes

Pasta Options *Choose One*

Tortellini with Prosciutto & Sweet Peas – Topped with parmesan

Gnocchi – Tossed in a light cream sauce, topped with parmesan cheese

Artichoke & Mushroom Buccatini - Served in a light cream sauce topped with freshly grated parmesan cheese (add $2)

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 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 (add $2)

Spaghetti Carbonara - Pecorino-Romano, bacon and fresh cracked black pepper

Enzo's Pomodoro w/Enzo's Home Made Marinara and fresh Cream.

Roasted Red Pepper Pasta!

(An Enzo's Favorite!)

Salad Options *Choose One*

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 - 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

Starch Options *Choose One*

Herb Roasted Red Skins – Herbed and roasted

Garlic Roasted Mashed Potatoes – Slow roasted garlic, cream, butter and fresh cracked black pepper

Cilantro Lime Rice

Herbed Stuffing

Traditional Mashed Potatoes (add Gravy $2)

Corn Bread – With butter

Jasmine Rice – With coconut milk

Cilantro Lime Rice

Seared Polenta Marinara – With parmesan, herbs and Enzo's slow-cooked tomato sauce.

Buttermilk Biscuits – With cinnamon honey butter

Grits – With parmesan cheese, butter, salt and pepper

Cheesy Potatoes (add $3)

Whipped Sweet Potatoes

Vegetable Options *Choose One*

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
Seasoned w/Butter, Salt & Pepper

Creamed Corn – With fresh cream, sea salt and fresh cracked black 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

NEW!
Mexican Street Corn! (Elotes!)
Traditional Mexican Street Corn (off cob) With crumbled cheese, mayo, sour cream, spices and Cilantro. (add $2)

Grilled Asparagus with Lemon (add $2)

Main Course Options

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

Poultry Options

All Chicken Dishes Include Boneless, Skinless Chicken Breasts Unless Otherwise Noted

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 CHOOSE - Bone-in leg quarters seasoned with fresh herbs and grilled

Boneless Thighs (add $2)

Boneless Breasts (add $3)

Pulled Chicken Sandwiches - Slow roasted chicken served in Enzo's barbeque sauce

Chicken Cacciatore – A 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

Cenzo's Chile Rubbed Chicken – With creamy chili lime sauce

Turkey Meatloaf – With sundried tomatoes and feta cheese

Roast Turkey(sliced) /Cranberry

Meat Options

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

Italian Sausage & Peppers

Parmesan Crusted Pork Loin

Blackberry Jalapeno Glazed Pork Loin

Enzo's Meatloaf C

Cilantro-Marinated Beef

Tacos

Roast Beef & Gravy

Flank Steak Chimichurri (add $3)

Peppercorn Steak(add $3)
Braised Short Ribs (add $3)

Seafood Options

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 almonds

Fish Tacos – Corn dusted cod with spicy slaw and diced tomato

Shrimp Guiseppe Sautéed in Extra Virgin Olive Oil, Garlic, White Wine, Parmesan & Lemon

Shrimp Diablo Sauteed in Extra Virgin Olive Oil, Garlic, White wine, Cilanto, tomato & jalapeno.

Vegetarian Options

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 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 (VEGAN)

Ala Carte Appetizers

Add an Appetizer to any Menu or Package

Fresh Fruit Display - *$4.95 per Person*
A variety of fresh cut seasonal fruit served on a beautiful silver tiered tray, garnished with whole fruits

Herbed Cheese Stuffed Mushrooms - *$3.69 per Person*
With seasoned breadcrumbs

Enzo's Meatballs - *$4.95 per Person*
Baked in Enzo's slow-cooked tomato sauce

Italian Sausage and Peppers - *$4.95 per Person*
Seared and roasted with tri-color peppers and onions

Nova Scotia Smoked Salmon - *$6.95 per Person*
Served with artisan crackers with capers

Cheese Display - *$5.95 per Person*
A variety of imported and domestic cheeses serve d on a beautiful silver tiered tray, garnished with whole fruits and served with crackers

Pot stickers - *$3.95 per Person*
Asian spiced pork filling, seared and then steamed – served with soy-sesame dipping sauce

Chicken Wings - *$4.95 per Person*
In a spicy buffalo sauce served with ranch dressing

Vegetarian Asian Rolls-$3.49 per person

Hummus & Pita Chips - *$3.49 per Person*

Spinach & Artichoke Dip - *$3.49 per Person*
Served with Tortilla Chips

Spanakopita - *$3.49 per Person*

A traditional Greek spinach pie made with a variety of

traditional cheeses, onions and flaky phyllo dough

Caprese Salad - *$3.95 per Person*
With fresh tomato, mozzarella, basil & baguette

Vegetable Display - *$4.95 per Person*
A variety of fresh cut seasonal vegetables served on a beautiful tiered tray with dipping sauces, garnished with whole vegetables

Tortilla Chips & Salsa - *$3.95 per Person*

Tortilla Chips & Guacamole- $4.95 per person

Mini Chicken Gyros - *$4.95 per Person*
Seasoned & grilled chicken breast, sliced red onion and tomato, and tzatziki sauce

Pan Seared Parmesan Polenta - *$3.99 per Person*
With parmesan cheese, our house made slow cooked red sauce and herbs

Baba Ghanouj & Pita Chips - *$3.49per Person*

Vegetable Wontons - *$3.95 per Person*
With spicy soy ginger dipping sauce

Baked Brie - *$4.95 per Person*
With sliced apples, honey and toasted pecans. Served with French baguette

Vegetable Empanada - *$4.95 per Person*

Asparagus, Melon & Fresh Fig Wrapped in Prosciutto Di Parma - *$4.95 per Person*

Wild Mushroom Empanada - *$4.49 per Person*

Gazpacho Shooters - *$4.95 per Person*
Our house-made fresh gazpacho served in a shot glass

Deviled Egg Trio - *$4.69 per Person*
Chorizo cilantro, bacon avocado and dilled smoked salmon

Stuffed Grape Leaves - *$4.49 per Person*

Pierogi - *$4.49 per Person*
w/ sour cream

Pan Seared Polenta with Mushrooms - *$3.95 per Person*
With a wild mushroom cream sauce & parmesan cheese

Stuffed Mushrooms Florentine - *$3.95 per Person*
Button mushrooms stuffed with herbed cheese and fresh spinach

Southwestern Layer Dip - *$3.95 per Person*
Beans, guacamole, cheese, sour cream, tomatoes and chips

Sesame Chicken Bites - *$4.95 per Person*

Chicken Piccata Bites - *$4.95 per Person*
Small bites of tender chicken sautéed in a lemon caper butter sauce with sautéed mushrooms

Tandoori Chicken Satay - *$4.95 per Person*
With peanut dipping sauce

Jamaican Chicken Satay - *$4.95 per Person*
With honey soy sauce

Chicken Lettuce Wraps - *$4.95 per Person*
Asian spiced chicken, crunchy water chestnuts and more served in soft lettuce cups

Sweet Garlic Chili Salmon - *$5.95 per Person*

Charcuterie Cups- NEW! $8.95
Skewered artisanal cubed cheeses, various olives & meats,
Atop of a base of mixed nuts & dried fruits.
Finished creatively with Breadsticks & artistic cups.
A fun carry around for guests!

Shrimp Spring Roll - *$5.95 per Person*

Spicy Shrimp Diablo - *$6.95 per Person*

Jumbo Shrimp Cocktail - *$6.95 per Person*
With cocktail sauce and lemon

Steak Teriyaki Kabob - *$6.95 per Person*

Beef Wellington Bites - *$6.95 per Person*

Brisket Crostini - *$4.95 per Person*
Onion marmalade and gorgonzola

Pan Seared Polenta and Sausage - *$4.95 per Person*
With our house made slow-cooked red sauce, sweet fennel Italian sausage and parmesan cheese

BBQ Pulled Pork Sliders - *$5.95 per Person*

Reuben Sliders - *$5.95 per Person*

Escargot - *$8.95 per Person*

Lobster Cocktail - *$8.95 per Person*
Served in martini glasses

Smoked Whitefish Pate - *$3.95 per Person*
With artisan crackers

Oysters Rockefeller - *$9.95 per Person*

Tuna Tartar - *$6.95 per Person*
Served in Individual Cups

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 sternos for $16.95. Pick up is Free or

$85 Area Delivery Fee

$85+ Delivery Fee Statewide out of area.

Depending on Location. Our Event Planners will assess each party individually for Delivery cost.

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.

$100 Pick Up Fee –

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 Style-One server for every 20 guests.

Family Style – One server for every 16 guests

Plated – One server for every 10 guests

Tastings

Enzo's offers two types of Tastings for you.

Come in and let Chef cook for you! Ask any questions about your party!

He is a wealth of knowledge!

CHEF'S CHOICE $85

Chef chooses TWO Standard Appetizers & TWO Standard Entrées.

For up to 4 GUESTS. Extra Guests or Extra Menu Choices are an additional $25 per.

Dine in or Take Away. Delivery is $85.

PREMIERE TASTING $125

You choose TWO Standard Appetizers & TWO Standard Entrees.

For up to 4 GUESTS. Extra Guests or Extra Menu Choices are an additional $25 per.

Dine in with Chef or Take away. Delivery is $85.

Staff Wages

For Full Service Events.

Servers, Coat Check, Station Attendants, Bussers

$25.00 per hour

Bartender
$30 per hour (6 Hr 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 leftover food.

Post Party Clean Up (Full Service Drop Off)

Linens – Any linens rented for Full Service Drop Off events, must be shaken out completely and put in the bags provided

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 styrofoam plates, white plastic utensils and standard white paper napkins in any Full Service or Full Service Drop Off orders.

Real China, Silverware & Linen Napkins in any color OR

Upgraded disposables are available – please see your Event Planner for details.

Booking & Payments

Minimum Orders

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

$50 – Trays (delivery)

$200 – All other events

Deposits

A non-refundable deposit will be required to secure 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 $3,000

$1,000 – For any event quoted over $3,000

Payments

Enzo's requires final payments two weeks (10 working days) before the event.
Enzo's accepts cash, checks, & all credit cards (an additional 4% process fee will be applied when using credit cards).

Changes

The client must provide us with a final guest count, menu, rental needs, etc., no later than ten TWO WEEKS prior to your event unless concessions are made with the Owner prior to party.

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

THE BORING PART… .LIABILITY EXPECTATIONS:

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.