

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...

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The Engagement

On Bended Knee

\$19.95 Per Person

Cheese Display

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
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 and grated parmesan cheese

Couples' Shower

\$20.95 Per Person

Tortilla Chips, Salsa & Guacamole

Chicken Quesadillas

Chicken, cheese, and sautéed peppers and onions

Cilantro-Marinated Skirt Steak Tacos pepper, freshly

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 with a sweet duck sauce

Girls Night

\$18.95 per Person

Caprese Salad
Served in a martini glass

Shrimp Cocktail

Brie with Figs and Honey



Smoked Salmon Pate

With capers, red onion and baguette

BACHELORS & BACHELORETTES

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

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, cherries, sunflower seeds, croutons
Served with choice of dressings.

Specialty Breads

Strolling Appetizer Menus

With This Ring

\$22.95 Per Person

Shrimp Giuseppe
parsley & lemon wedges

Shrimp sautéed in garlic white wine sauce with
fresh

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

Italian Sausage & Peppers flaky phyllo dough
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

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
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



PIG ROAST ALA CARTE!

A great addition to any party menu!

\$11.95 per guest.

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 mix topped with Michigan sundried cherries,
sunflower seeds and croutons
served with a side of dressing

Enzo's Specialty Bread

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

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

\$28.95 Per Person

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

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 pf breads served with extra vrgin oilive oil, fresh cracked black pepper and butter



Enzo's Catering

Wedding Celebrations Menu!

Wedding Celebrations with a
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 <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 Buccatini - Served in a light cream sauce topped with freshly grated Parmesan. (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	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,	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	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

Macaroni & Cheese – The traditional creamy cheese casserole that kids and adults alike love	fresh basil & Kalamata olives tossed with extra virgin olive oil & lemon juice	Seared Polenta Marinara – With parmesan, herbs and Enzo’s slow-cooked tomato sauce.	
Linguine Arrabiata – The “angry & spicy” version of our slow cooked tomato sauce – onion, garlic and chili pepper	Enzo's Chilled Broccoli Salad – Raisins, sunflower seeds, crumbled bacon and a slightly sweet creamy dressing	Buttermilk Biscuits – With cinnamon honey butter	Sautéed Green Beans – With sweet garlic chili, ginger, and topped with toasted sesame seeds
Goat Cheese Rigatoni – With lemon, lemon zest and tarragon (add \$2)	Tabbouleh	Grits – With parmesan cheese, butter, salt and pepper	Baby Carrots-with a sweet honey glaze
Spaghetti Carbonara - Pecorino-Romano, bacon and fresh cracked black pepper	Marinated Asian Salad – Sugar snap peas, sliced red pepper and baby carrots tossed with toasted sesame seeds and a sweet rice wine vinaigrette	Cheesy Potatoes (add \$3)	Baby Carrots - With Cayenne & Mint
Enzo’s Pomodoro w/Enzo’s Home Made Marinara and fresh Cream.		Whipped Sweet Potatoes	NEW! Mexican Street Corn! (Elotes!) Traditional Mexican Street Corn (off cob) With crumbled cheese, mayo, sour cream, spices and Cilantro. (add \$2)
Roasted Red Pepper Pasta! (An Enzo’s Favorite and great vegetarian dinner option!)			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

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-Marinaded Beef

Tacos

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 &

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

Chicken Parmesan	Roast Beef & Gravy	Lemon	Squash (VEGAN)
Cenzo's Chile Rubbed Chicken – With creamy chili lime sauce	Flank Steak Chimichurri (add \$3)	Shrimp Diablo Sauteed in Extra Virgin Olive Oil, Garlic, White wine, Cilanto, tomato & jalapeno.	
Turkey Meatloaf – With sundried tomatoes and feta cheese	Peppercorn Steak (add \$3)		
Roast Turkey(sliced) /Cranberry	Braised Short Ribs (add \$3)		



DIRTY SODA BAR

Includes -Torani syrup flavors, Raspberry, Strawberry, Coconut, French Vanilla, Blueberry, Chocolate and Carmel,

* Your choice of 4 sodas-

Sprite, Sprite zero, Coke, Diet Coke, Coke Zero, Dr Pepper, Diet Dr. Pepper, Dr Pepper zero, Mt Dew, Diet Mt. Dew, Orange, Grape, Root Beer, Diet Root beer, La Croix Sparkling water

Ice, Straws, cups with lids, cream and garnishes

A linen for an 8' table that you provide

All you can drink for 3 Hours

**Add on a Sodarista or Coffee Station, Bottled water and any additional soda flavors for an additional charge

\$7.50 per person



A LA 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 served 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

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 - \$3.49 per 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 \$19.95. 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

Open House-One server for every 30

guests.
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.

