

Corporate Menus



734.424.3031

enzoscatering.net

info@enzoscatering.net



Corporate Breakfast from Enzo's Catering

Fresh Breakfast Options to Start the Day

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

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

Our Corporate Catering Breakfast Menu

Continental Breakfast:

- ☐ Sliced Fresh Fruit, Assorted Pastries, Mini Muffins and Bagels with Cream Cheese and Jam*
- ☐ \$10.95 per person*

Executive Continental Breakfast:

- ☐ Fresh Assorted Pastries, Mini Muffins and Bagels with Cream Cheese and Jam*
- ☐ Fresh Cut Fruit Bowl*
- ☐ Yogurt served with honey and granola on the side*
- ☐ \$13..95 per person*

Bistro Breakfast:

- ☐ Fresh Assorted Pastries and Bagels with Cream Cheese and Jam*
- ☐ English Muffin Sandwiches with Egg, Cheese and Choice of Bacon, Sausage or Vegetarian*
- ☐ \$14.95 per person*

Express Breakfast:

*Enzo's Cheesy Scrambled Eggs, Sausage Links, Country Potatoes.
\$13.95 per person*

West Coast Breakfast:

- ☐ Fresh Fruit Bowl
- ☐ Enzo's Breakfast Burrito with Egg, Cheese, Potatoes, Salsa and Choice of Bacon, Sausage or Vegetarian wrapped in a large flour tortilla.
- ☐ \$14.95 per person

Rise and Shine Hot Breakfast:

- ☐ Fresh Assorted Pastries and Bagels with Cream Cheese and Jam
- ☐ Breakfast Strata: A Filling Breakfast Casserole with French Bread, Fresh Eggs, Veggies and Shredded Cheese & Breakfast Sausage.
- ☐ \$14.95 per person

The Classic Breakfast:

- ☐ Fresh Assorted Pastries and Bagels with Cream Cheese and Jam
- ☐ CHOOSE ONE: Breakfast Strata OR Scrambled Eggs
- ☐ CHOOSE ONE: Breakfast Sausage, Ham or Bacon
- ☐ Hashbrown Potatoes
- ☐ Fresh Fruit Bowl
- ☐ \$17.95 per person

The Ultimate Brunch!

Three cheese scramble, smoky bacon, Sausage Links, assorted Danishes, Mini Muffins, Rolls, Enzo's Signature Salad, Veggie Tray & Dip, Roast Sirloin **OR** Honey Ham
Enzo's Rustic Chicken, Mostaccioli in Enzo's House Made Marinara topped with cheese, Green Beans, Homestyle Potatoes **OR** Herb Crusted Red Skins.
\$22.95 per person

A LA CARTE: Minimum order of 20 required.

- Fresh Sliced Fruits, Smoked Bacon, Sausage links or Ham & Toast. \$17.95
- ☐ Breakfast Sampler Tray with Fresh Assorted Pastries and Bagels with Cream Cheese and Jam, \$6.95 per person
- ☐ Fresh Fruit Bowl \$4.95 per person
- ☐ Yogurt Parfait with Granola \$3.95 per person
- ☐ Enzo's Hashbrown Potatoes \$3.99 per person
- ☐ Peppered Bacon \$4.99 per person
- ☐ Breakfast Sausage \$4.99 per person

Breakfast Stations

Waffle or Pancake Bar

Start with Fluffy Buttermilk Pancakes or Waffles pressed on site and choice of 6 toppings

- ~Strawberry sauce
- ~Blueberry Sauce
- ~Fresh Cut Strawberries
- ~Bananas
- ~Coconut Flakes
- ~Chocolate Chips
- ~Whipped Cream
- ~Syrup
- ~Walnuts
- ~Chocolate sauce
- ~Spiced and stewed Apples
- ~Whipped Butter

\$12.95 per person

Oatmeal Bar

Pick your choice of 4 add on's :

- ~Fresh Cut Strawberries
- ~Bananas
- ~Walnuts
- ~Stewed Apples
- ~Peaches
- ~Raisins
- ~Cinnamon
- ~Blueberries
- ~Nutmeg
- ~Cream
- ~Whipped Butter
- ~Brown Sugar

\$3.49 per person \$2.49 as an addition to any other breakfast station



Omelet Station

We start with Fluffy Whipped Eggs and you add your choice of 6 Fillings

- ~Crumbled Bacon
- ~Smoked ham
- ~Mushrooms
- ~Tri-Colored pepper
- ~Feta Cheese
- ~Broccoli
- ~Tomatoes
- ~Red Onion
- ~Sundried Tomatoes
- ~Baby Spinach
- ~Chives
- ~Cheddar Jack Cheese
- ~Swiss Cheese
- ~Roasted Red Peppers
- ~Jalapenos

\$12.95 per person

Deluxe Omelet Station

We start with Fluffy Whipped Eggs, choice of Bacon, Ham or Sausage links. Then choose 6 Fillings

- ~Crumbled Bacon
- ~Smoked ham
- ~Mushrooms
- ~Tri-Colored pepper
- ~Feta Cheese
- ~Broccoli
- ~Tomatoes
- ~Red Onion
- ~Sundried Tomatoes
- ~Baby Spinach
- ~Chives
- ~Cheddar Jack Cheese
- ~Swiss Cheese
- ~Roasted Red Peppers
- ~Jalapenos

BEVERAGES:

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- ☐ Regular and Decaf Coffee Service \$3.49 per person or \$23.95 per disposable container (serves 8-10)
- ☐ Add hot tea assortment for \$2.95
- ☐ Hot Chocolate \$2,95
- ☐ Bottled Juices: Orange, Apple and Cranberry \$3.49
- ☐ Assorted Canned Sodas \$3.95
- ☐ Bottled Waters \$2.95
- ☐ Assorted Canned Soda's AND Bottled Waters \$5.69
- ☐ Individual 2% Milk \$2.95



Breaks and Afternoon Snacks from Enzo's Catering

Beat the 3pm Crash with an Afternoon Snack

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

Our Corporate Catering Breaks and Snacks Menu

Minimum order of 20 required.

Pick Me Up:

- ☐ Assorted Chocolate Bars, Assorted Chips and Pretzels with Enzo's Dip, Assorted Sodas and Bottled Water
- ☐ \$10.95 per person

The Rejuvenator:

- ☐ Fresh Vegetable Platter with Dip, Assorted Granola Bars, Mixed Nuts and Dried Fruit, Assorted Soda and Bottled Water
- ☐ \$10.95 per person

The Energizer:

- ☐ Enzo's Hummus with Pita and Carrots, Assorted Cookies, Whole Fruit and Assorted Soda and Bottled Water
- ☐ \$10.95 per person

The Ultimate:

- ☐ Assortment of Fresh Cut Fruit and Wild Berries and Fruit Dip, Assorted Granola Bars, Gourmet Italian Pastries & Desserts ready for your enjoyment, Soda and Bottled Water
- ☐ \$12.95 per person



Corporate Lunch from Enzo's Catering

Deli Lunch Buffets Are a Simple, Filling Lunch Solution

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

Our Corporate Lunch Menu

Minimum of 20 guests required for delivery.

Classic Deli Lunch Package:

- ☐ Assorted Gourmet Sandwich OR Wrap Platter
- ☐ Choice of 1 Cold Side Dish :
 - Pasta Salad
 - Potato Salad
 - Cole Slaw
 - Fresh Fruit
- ☐ Chips
- ☐ \$14.95 per person

Soup:

- ☐ Crème of Broccoli
- ☐ Italian Wedding
- ☐ Stracciatella Soup (Italian Egg Drop soup)
- ☐ Avgolemono (Greek Lemon Chicken Soup)
- ☐ Sopa de Tortilla de pollo Soup. (Chicken Tortilla Soup)
- ☐ Chicken Noodle Soup
- ☐ Minestrone
- ☐ Posole

\$3.99 per person (cup) \$4.95 (bowl)

Boxed Lunches:

All Sandwich lunches come in a closed box with a cookie and chips.

choice of Bread- Farmers, Pumpernickel, Rye, Italian Sub rolls or Croissant \$14.95 per person

- **Chicken Salad** – diced chicken breast, Vermont Cheddar, diced onion, diced cucumbers, celery, carrots and Hellman’s real mayonnaise
- **Tuna Salad**- Albacore tuna, Dijon mustard, Hellman’s Mayonnaise, Sharp Vermont cheese, diced onion, celery and carrots
- **Italian Sub**- Salami, Mortadella, Hot Capicola, provolone cheese, lettuce, tomato and onion
- **Turkey Club**– Turkey, Bacon, lettuce, tomato and Hellman’s mayonnaise
- **Turkey and Muenster**- Turkey, muenster cheese, lettuce, tomato, onion and Hellman’s mayonnaise
- **Ham and Swiss**- Ham, swiss cheese, lettuce, tomato, onion and Hellman’s mayonnaise
- **Greek Wrap**- Chicken, feta cheese, red onion, tomato, lettuce and greek dressing

A La Carte:

- ☐ Half Sandwich Platter \$8.95 per person
- ☐ Assorted Sandwich OR Wrap Platter \$8.95 per person
- ☐ Enzo’s Deli Meat and Cheese Platter \$8.95 per person
- ☐ Cold Side Dishes (choose from list below) \$3.99 per person
- ☐ ☐☐☐☐☐
 - Garden Tossed Salad (add \$2)
 - Whole Fresh Fruit
 - Mediterranean Pasta Salad
 - Traditional Potato Salad
 - Cole Slaw
 - Fresh Cut Seasonal Fruit
 - Toasted Orzo Pasta Salad
 - Garden Tossed Salad (add \$2)
 - Fresh Spinach Salad (add \$2)
 - Enzo’s Greek Salad (add \$2)
 - Redskin Potato Salad (add \$1)
- ☐ Tabbouleh or Hummus with pita chips (add \$1)
- ☐ Individual Bag of Chips \$1.95 each

Desserts:

- ☐ Assorted Cookies \$3.49 per person
- ☐ Assorted Cookies and Brownies \$5.95 per person
- ☐ Assorted Mini Italian Pastries - \$5.95

Beverages:

- ☐ Assorted Soda and/or Bottled Water \$5.69 Assorted Soda’s Only \$3.95 per person
- ☐ Regular and Decaf Coffee Service \$3.69 per person or \$23.95 per disposable container (serves 8-10)

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Custom Dinner Buffets from Enzo's Catering

A Dinner Reception Catered by Enzo's will uniquely make your event the 'Talk of the Town'!

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

Our Special Event Custom Dinners Buffet Menu

Create your own unique dinner buffet with your choice of entrées and side dishes.

Meals are served FULL SERVICE with staff.

OR DELIVERY in disposable packaging and staffing is not included; ask your event planner for other options. Twenty guest minimum per person.

All Buffets Include:

- ☐ Your Choice of Two side dishes
- ☐ Your Choice of One Salad
- ☐ Fresh rolls and butter
- ☐ With your choice of **One** Entrée \$19.95 per person
- ☐ With your choice of **Two** Entrées \$24.95 per person
- ☐ With your choice of **Three** Entrées \$29.95 per person

Menu Selections:

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

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Standard Entrées:

- ☐ Enzo's Signature Rustic Chicken. Chef's seasoning blend rubbed on bone-in chicken (quarters)
- ☐ Enzo's Signature Rustic Chicken Breasts (choice of boneless or bone in) Slight up charge
- ☐ Herbed Chicken breast with apple cider & sage reduction
- ☐ Chicken Saverio: Parmesan-crusted chicken breast with vodka cream sauce
- ☐ Chicken Marsala with traditional mushroom red wine reduction
- ☐ Chicken Piccata-Sauteed Chicken breast in a light lemony wine sauce with Capers.
- ☐ Cenzo's Chili Rubbed Grilled bone in Chicken with Nashville Heat!
- Roasted Red Pepper Pasta : Penne Rigate noodles in a red pepper sauce with sautéed portabella mushrooms, asparagus, broccoli, toasted pine nuts & sundried tomatoes topped with freshly grated parmesan cheese (VEGAN/VEGETARIAN)
- ☐ Gnocchi: Tossed in a light cream sauce with freshly grated parmesan cheese
- Penne Rigate – With a basil cream sauce, grilled chicken breast and pine nuts.
- ☐ Chicken Piccata: Seared chicken breast in a traditional lemon-caper sauce
- ☐ Roasted Beef Top Round with rich demi glace
- ☐ Marinated Flank Steak served sliced with peppercorn sauce
- ☐ Boneless Pork Tenderloin with garlic Dijon reduction
- ☐ Sliced Roasted Ham with honey glaze
- ☐ Plaki Style Baked Tilapia with lemon, tomato and red onion
- Enzo's Homemade Lasagna with roasted vegetable, Add Sausage for \$1
- ☐ Pasta Primavera with fresh vegetables, garlic, olive oil and Pecorino-Romano cheese
- ☐ 4 Cheese Tortellini Marinara, available with or without sausage
- ☐ Wild Mushroom Ravioli with sage cream sauce
- ☐ Roasted Peppers stuffed with fresh vegetables, rice and cheddar
- ☐ Eggplant Parmesan with Marinara (VEGAN/VEGETARIAN)

Prime Entrée Upgrades:

- ☐ Chicken Angelina stuffed with prosciutto, provolone, spinach and pine nuts; add \$2
- ☐ Carved Roast Beef au jus; add \$2
- ☐ Boneless Center Cut Pork Chops with herb jus; add \$2
- ☐ Deep Sea Pasta with jumbo shrimp, scallops and lemon herb cream sauce; add \$4
- ☐ Lobster-Stuffed Ravioli with crimini mushroom butter sauce; add \$3
- ☐ Wild Caught Atlantic Salmon with wilted spinach and lemon beurre blanc; add \$3
- ☐ Jumbo Lump Crab Cakes with lemon bistro sauce; add \$4
- ☐ Seared Jumbo Scallop and Shrimp Skewers with balsamic reduction; add \$5
- ☐ Carved Herb Crusted Prime Rib of Beef au jus and horseradish cream; 8oz cut add \$8
- ☐ Carved Mustard Crusted Tenderloin of Beef with wild mushroom demi; add \$10

Side Dish Selections:

- Enzo's Signature Goat Cheese Mashed Potatoes (add \$1)
 - Buttermilk Chive Mashed Potatoes
 - Garlic Roasted Mashed Potatoes
- Creamed Corn –sweet corn with fresh cream, cracked black pepper and sea salt
 - Sweet Corn
 - Roasted Red Skin Potatoes with Fresh Herbs
 - Scalloped Potatoes
 - Baked Homemade Mac & Cheese
- Pasta with your choice of Marinara, Alfredo, or Enzo's Signature Lemon Cream Sauce
 - Wild Rice Pilaf
 - Fresh Broccoli with Caramelized Onion
 - Honey Glazed Carrots
 - Green Beans Almandine
- Chef's Fresh Vegetable Medley
- Yellow Squash and Zucchini Sauté
 - Herb Roasted Asparagus (add \$2)
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- Stuffed Potato Bar – Build your own stuffed potato with a choice of cream cheese, cheddar cheese, black olives, bacon, scallions and more add \$3

Salad Selections:

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



Appetizer Bites from Enzo's Catering

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

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

Our Special Event Catering Passed Appetizer Menus

Menu 1

- Shrimp Giuseppe: Shrimp sautéed in garlic white wine sauce with fresh parsley & lemon wedges
 - Nova Scotia Smoked Salmon Buttons: Nova Scotia smoked salmon with borsini cheese on puff pastry coins
 - Italian Sausage & Peppers: Seared and Roasted w/tri-colored peppers and onions.
 - Jumbo Stuffed Mushrooms: Filled with a variety of cheeses topped with bacon and baked to perfection
- Menu listed above is priced out at \$19.95 per person plus tax, gratuity & server

Menu 2

- Spicy Shrimp Diablo: Sautéed with tomato, jalapenos, cilantro,
 - Mini Chicken Gyros: Chicken breast grilled to perfection served with tzatziki sauce, pressed in Pita.
 - Spinach & Artichoke Dip: Served with Crackers, specialty bread served with garlic pita chips
 - Potstickers: Chicken & oriental vegetables sautéed to perfection served with a soy scallion dipping sauce
- Menu listed above is priced out at \$19.95 per person plus tax, gratuity & server

Menu 3

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

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

Menu 4

- Potstickers: Chicken & Asian vegetable potstickers served with soy scallion dipping sauce
- Italian Sausage & Peppers: Grilled Italian sausage served with tri colored peppers
- Spanakopita: Greek spinach pie made with five different types of cheeses
- Jumbo Stuffed Mushrooms: Lump crab meat & herbed goat cheese stuffed mushrooms

Menu listed above is priced out at \$20.95 per person plus tax & gratuity

Menu 5

- Enzo's Homemade Meatballs: Served in homemade marinara sauce
 - Tomato Salsa on Garlic Crostini: Topped with fresh avocado, cilantro & scallions
 - Spinach & Artichoke Dip: Served with Carr Crackers & specialty bread served with garlic pita chips
 - Spanakopita: A traditional Greek spinach pie made with five different types of cheeses
- Menu listed above is priced out at \$19.95 per person plus tax & gratuity

Menu 6

- Chicken Kabob's: Chicken breast grilled to perfection served with tzatziki sauce and garlic pita points
- Mini Chicken Gyro's: Grilled Chicken Breast w/Tzatziki Sauce & Tomatoes Pressed in Pita
- Spanakopita: A traditional Greek spinach pie made with five different types of cheeses
- Vegetable Wontons with a spicy soy ginger dipping sauce
- Mediterranean Hummus: Chick peas & garlic tahini

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

Cold Hors d'oeuvres, priced per guest:

- Jumbo Shrimp Cocktail with lemon cocktail sauce \$6.95
- Bruschetta with Fresh Mozzarella and Sundried Tomato Pesto \$2.95
- Miniature Deli Sandwich Assortment \$8.95
- Caprese Skewers with Fresh Mozzarella, Tomato and Basil Vinaigrette \$3.95
- **Charcuterie Cups**: Skewered Artisanal Cubed Cheeses, Various Olives & Meats atop a base of Mixed Nuts & Dried Fruit. Finished creatively with Breadsticks \$8.95
- Antipasto Skewers with Genoa Salami, Fresh Mozzarella and Olive \$3.69
- Smoked Salmon served with scallion and dill cream cheese, red onion, capers served with crackers \$6.95

Hot Appetizers ala carte pricing

- Traditional Spanakopita \$3.49
- Miniature Quiche Assortment \$3.69
- Teriyaki Chicken Skewers with Fresh Pineapple \$5.95
- Chicken Satay Skewers in Thai Peanut Sauce \$5.95
- Teriyaki Beef Skewers \$6.95
- Sausage and Herb Stuffed Mushrooms \$4.95
- Hand Rolled Meatballs, choice of Mediterranean, Swedish or Sweet & Sour \$4.69
- Enzo's Smoked Chicken Wings: Buffalo or BBQ \$4.95
- Bacon-Wrapped Water Chestnuts \$2.99
- Build-your-Own BBQ Pulled Pork Sliders \$6.95 (premade \$4.95)
- BBQ Beef Brisket Sliders \$5.49
- Miniature Beef Wellingtons \$6.95
- Miniature Lump Crab Cake with lemon bistro sauce \$6.95
- Enzo's Coconut Shrimp with paradise sauce \$7.95
- Shrimp Guiseppe \$6.95
- Shrimp Diablo \$6.95
- Michigan Black Angus Sliders \$4.95
- Charcuterie (Display Board) \$10.95

Dips and Spreads, priced per person:

- Warm or Cold Spinach and Artichoke Dip with Tortilla Chips \$4.69
- Hummus or Tabbouleh served with Pita Chips \$2.99

Ask about our Custom Charcuterie Displays!