Outdoor Celebrations

Menus By

Enzo's Catering & Events

At Enzo's Catering we aren't just selling food. We're partnering with our customers to design and deliver an event to remember. With over twenty years' experience, Enzo's Catering is southeast Michigan's premier provider of catering services. With a full staff of experienced event coordinators, chefs, servers, bartenders and more, Enzo's team is committed to making your graduation open house, backyard birthday celebration or family reunion one to remember. Enzo's Catering…

Simply Delicious

Enzo's Barbeque

Enzo's Catering has a long tradition of providing high-quality barbeque. We have a passion for anything smoked, slow-roasted or grilled, slathered in barbeque sauce or rubbed with something tangy. Prepared on-site, or delivered to your venue fresh off the grill… Enzo's is all about the flame

Heifers & Hens

$17.95 per person

Pulled Chicken
Slow roasted, pulled and served with your choice of Enzo's sauce and rolls

Pulled Pork
Same as above… delicious!

Fresh Sweet Corn With
butter and sea salt

Potato Chips

Brick Oven Baked Beans
Slow-cooked with bacon, ham and molasses

SUMMER PICNIC

$14.95 per person

Hamburgers & Cheeseburgers
All-beef seasoned & grilled. Cheddar, American, Provolone or Swiss, lettuce, tomato, pickle, onion on a soft bun

Hot Dogs
Natural Casing hot dog or all beef on a soft bun

Add Chili sauce for $1.49

Enzo's Cole Slaw

Oven Baked Beans
Slow-cooked with bacon, ham & molasses

The Sweet & 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 for $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

The Luau

$21.95 per person plus tax, gratuity & server

Whole Pig Roast

Slow roast whole pig seasoned & sliced

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

Enzos's Signature Salad- Organic spring mix, sundried

cherries, sunflower seeds, house made croutons served

with house dressings

Hawaiian Rolls

THE Whole Pig Roast

$21.95 per person

Whole Pig Roast
Slow roast whole pig seasoned & sliced

Garlic Roasted Mashed Potatoes
Yukons, slow-roasted garlic & fresh herbs

Enzo's Cole Slaw

Oven Baked Beans
Slow-cooked with bacon, ham and molasses

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 Glad Grad

$21.95 per person

Fajita Bar

Marinated beef and chicken with sautéed peppers and onion, refried beans, warm tortillas, sour cream, guacamole, black olives, onion, hot sauces and salsas

Cilantro Lime Rice

Cowboy Caviar! So delicious! Sweet Corn, black beans, jalapeno, Red onion, cilantro tossed w/Enzo's Southwest Seasoning

The Tailgater

$22.95 per person

Whole Pig Roast
Slow roast whole pig seasoned & sliced

Dogs
All-beef, grilled til' crispy juicy with ketchup, mustard & relish

Brick Oven Baked Beans
Slow-cooked with bacon, ham and molasses

Rolls and Butter

The Cuban

$21.95 per person

Pulled Pork
Slow roasted, pulled and served with your choice of Enzo's sauce and rolls

Cenzo's Chile Rubbed Chicken
Bone-in chicken grilled with a spicy chili lime rub

Roasted Corn & Black Bean Salad

Cuban Bread

THE WHOLE ALLIGATOR

$ Market Pricing $

Whole smoked alligator (serves up to 30 people)

Price includes the following sides-

Alligator jambalaya

Enzo's famous Mac and cheese

Enzo's Signature Salad

Little One's Birthday Blast

$16.95 per person

Crispy Chicken Tenders
Breaded chicken served with sweet bbq sauce & ranch dressing

Enzo's Creamy Macaroni & Cheese

Soft Pretzels
Served warm with cheese sauce

Carrot Cups
Individual cups with fresh baby carrots and ranch dressing

The Family Reunion

$19.95 per person

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

Mini Chicken Gyros
Tender grilled chicken served and tomato, Tzatziki pressed in soft pita bread

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

Garden Salad served with Ranch & Italian

The New Yorker

$19.95 per person

Manhattan Mini Pastrami Sliders
Grilled rye, Provolone and mustard

The Bronx Antipasti Platter
Cured meats, aged cheeses, Italian and Greek olives, served around a slow roasted bulb of fresh garlic with crackers & baguette

Chinatown Noodle Salad
Noodles with cabbage, matchstick carrots, pea pods, chili oil, sesame oil and cilantro

Brooklyn Mini Cannoli's

Roasted Whole Pig Ala Carte

Pig roasted at Enzo's. No sides or carving.
minimum Guests 75

$11.95 per person

Subject to Delivery Fee added $85

Enzo's Chop House

Enzo's steak dinners are served with your choice of potato, salad and vegetable

Sirloin

$24.95 per Person
Our leanest cut; best prepared medium or medium rare

Denver Steak

$27.95 per Person
Cut from the chuck, full of flavor and perfect for grilling

Filet Mignon

Petite (6 oz.) - $29.95 per Person, Standard (8 oz.) - $34.95 per Person
Cut from the loin, this is the most tender beef cut. Lean yet succulent, elegant and buttery with subtle flavor

New York Strip

$34.95 per Person

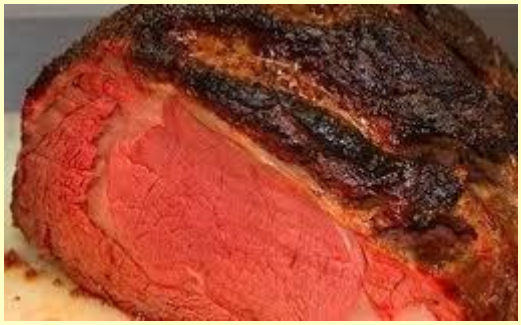
Cut from the top of the loin, this cut is tender and yet full of flavor

Ribeye

$34.95 per Person
Rich, beefy and flavorful with generous marbling

Prime Rib

Petite (8 oz.) - $26.95 per Person, Standard (12 oz.) - $30.95 per Person, Cowboy (16 oz.) - $36.95 per Person
Slow-roasted for juicy tenderness and rich flavor; served with horseradish sauce



New Zealand Lamb Chops

$36.95 per Person

Seasoned and grilled; served with mint pesto

Yellow Fin Tuna Steak

$37.95 per Person

Seared, coated with toasted sesame seeds and sliced; Served with wasabi aioli

Porterhouse

$39.95 per Person

Two steaks are better than one; New York Strip on one side, and Filet Mignon on the other side of the bone

Chop House Additions

Truffled Poached Lobster Topping - *$14.95 per Person*
Four Marinated & Grilled Shrimp - *$6.95 per Person*
Sautéed Onions - *$2.95 per Person*

Sautéed Mushrooms - *$3.49 per Person*
Bearnaise Sauce - *$3.49per Person*
Zip Sauce - *$3.49 per Person*
Horseradish Cream -*$3.49 per Person*

Chop House Potato Choices

Herb Roasted Red Skins- $2.95 per person
Baked Potato with Butter & Sour Cream- $4.49 per person

Baked Sweet Potato w/ Cinnamon Butter-$3.95 per person
Garlic Roasted Mashed Potatoes $3.49 per person

Chop House Vegetable Choices

Roasted Cauliflower & Broccoli with Garlic-$2.95 per person

Baby Carrots with Cayenne & Mint-$2.99 per person
Grilled Asparagus-$4.49 per person

Green Beans Almandine-$3.49

California Vegetables-$3.95 per person

Chop House Salad Choices

Peppery Salad –$4.95 per person
Arugula topped with fresh cut fennel bulb, radishes and parmesan cheese. Lemon marmalade dressing

Sesame Spinach Salad- $4.95 per person
Baby spinach topped with wonton strips and red pepper, with a basil sesame dressing

Bistro Salad-$3.49 per person
Spinach with bacon, egg, red onion

Caesar Salad –$4.95 per person
Romaine, house and warm bacon vinaigrette made croutons, parmesan cheese and our zesty Caesar dressing

Enzo's Signature Salad-$4.95 per person
Organic spring greens topped with Michigan sundried cherries, sunflower seeds and our house made croutons

OUTDOOR ALA CARTE & ADD-ONS

Don't see the menu of your dreams above? See all of our barbeque and outdoor event options below.

Appetizers

**All Prices are per person

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

Cheese Stuffed Mushrooms– $3.95
A variety of cheeses and fresh herbs

Italian Sausage and Peppers- $3.95
Seared and roasted with tri-color peppers and onions

Nova Scotia Smoked Salmon Pate- $4.95

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

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

Hummus & Pita Chips - $2.95

Spinach & Artichoke Dip- $3.49
Served tortilla chips

Vegetable Display- $4.95
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
Tortilla chips & guacamole- $4.95

Mini Chicken Gyros –-$4.95 Seasoned & grilled chicken breast, tomato, and tzatziki

Baba Ghanouj & Pita Chips - $2.95

Caprese Salad- $3.95
Fresh tomato, mozzarella and basil with baguette

Deviled Egg Trio-$4.49
Chorizo avocado, bacon tomato and dilled smoked salmon

Southwestern Layer Dip - $4.69
Beans, guacamole, cheese, sour cream, tomatoes and chips

Adobe Chicken Bites - $4.95

Stuffed Grape Leaves -
$4.49

Jamaican Chicken Satay – With honey soy sauce - $4.95

Jumbo Shrimp Cocktail – $6.95
With cocktail sauce and lemon -

Steak Teriyaki Kabob - $5.95

Brisket Crostini- $4.95
Onion marmalade and crumbled bleu cheese

Mini Reuben's - $4.95

Smoked Whitefish Pate with Crackers - $3.95

Salads

Leafy Salads with Meat - $11.95 per person

Traditional Chef Salad - Julienned ham, turkey, cheddar & swiss served with tomatoes and homemade croutons with creamy Ranch dressing

Santa Fe - Sliced marinated beef, diced tomatoes, fresh corn, bell peppers, onions & black beans served on a bed of Romaine lettuce, served with guacamole, sour cream & salsa

Chicken Caesar – Tender grilled chicken served on a bed of Romaine with freshly grated parmesan cheese, house made croutons and zesty Caesar dressing

Cobb Salad – Romaine leaves topped with diced chicken, tomato, hardboiled egg, avocado, crumbled bacon and bleu cheese, served with bleu cheese dressing

Leafy Salads - $4.95 per person

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.

Insalata Caprese - Tomatoes, buffalo mozzarella, fresh basil and capers lightly drizzled with extra virgin olive oil served with French baguette slices - $3.95 per person

Greek – Romaine topped with feta, beets, cucumber, Kalamata olives and red onion on a bed of with Greek dressing

Chipotle Chopped Salad – Chopped Romaine tossed with corn, black beans, black olives and a creamy chipotle lime

Peppery Salad – Arugula topped with fresh cut fennel bulb, radishes and parmesan cheese. Lemon marmalade dressing

Sesame Spinach Salad – Baby spinach topped with wonton strips and red pepper, with a basil sesame dressing

Fattoush Salad – A traditional Mediterranean salad made with Romaine lettuce, tomatoes and cucumbers. Dressed with a traditional mint-sumac vinaigrette and topped with pita chips

Caesar Salad – Romaine, house made croutons, parmesan cheese and our zesty Caesar dressing

Other Specialty Salads

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 - $3.69 per person

Enzo's Potato Salad – Topped with crumbled bacon - $2.99 per person

Enzo's Chilled Broccoli Salad – Raisins, sunflower seeds, crumbled bacon and a slightly sweet creamy dressing - $3.49 per person

Pasta Salad Primavera – Farfalle pasta prepared al dente and tossed with onion, carrots, green bell pepper, cherry tomatoes, cheddar cheese, & Italian dressing - $3.99 per person

Antipasto Salad - Penne Rigate pasta prepared al dente and tossed with Genoa salami, pepperoni, asiago cheese, black olives, red bell pepper, green bell pepper, tomatoes, extra virgin olive oil, fresh oregano, fresh parsley & freshly grated parmesan cheese- $4.95 per person

Enzo's Creamy Cole Slaw-$2.99 per

Tabbouleh - $3.49 per person

Spicy Southwestern Slaw with avocado - $3.49 per person

German Potato Salad – Red skins tossed with a bacon vinaigrette together with celery and chives - $3.49 per

Marinated Summer Salad – Cucumber, tomatoes and tri-color peppers in a vinaigrette with fresh herbs - $3.49 per person

Marinated Asian Salad – Sugar snap peas, sliced red pepper and baby carrots tossed with toasted sesame seeds and a sweet rice wine vinaigrette $3.49 per person

Tortellini Salad – With fresh sweet peas and herbs, prosciutto and parmesan cheese - $3.49 per person

Side Dishes

Potatoes

Herb Roasted Red Skins
– Herbed and roasted - $2.99 per person

Baked Potato – Rubbed with olive oil and seasoned with sea salt - $4.49 per person

Sweet Potato Fries – With a spicy remoulade - $3.95 per person

Garlic Roasted Mashed Potatoes – Slow roasted garlic, cream, butter and fresh cracked black pepper - $3.49 per person

Pub Fries - $3.95

Made on-site and served in a paper cone - $5.95 per person

Vegetables

Grilled Vegetables – Balsamic marinated portabella, zucchini & summer squash - $4.95 per person

Sweet Corn - $2.99 per person

Creamed Corn – With fresh cream, sea salt and fresh cracked black pepper - $2.99 –per person

Grilled Asparagus – Seasoned and seared on a hot grill - $4.49 per person

Lemon Pepper Broccoli - $3.95 per person

Grains & Legumes

Cilantro Lime Rice - $3.49 per person

Brick Oven Baked Beans – Slow-cooked with bacon, ham and molasses - $2.99 per person

Fresh Rolls and Butter - $2.95 per person

Garlic Roasted Mashed Potatoes - $3.49 per person

Corn Bread – With cheddar and jalapeno - $2.95 per person

Santa Fe Rice – Corn, black beans and cumin - $3.49per person

Buttermilk Biscuits – With cinnamon honey butter - $3.69 per person

Main Dishes

Chicken

BBQ Chicken - Grilled bone-in chicken served with Enzo's house made BBQ sauce - $4.95 per person

Pulled Chicken - Slow roasted, pulled and served with your choice of Enzo's sauce and rolls - $5.95 per person

Enzo's Famous Rustic Chicken $5.95

Barbeque Chicken Kabobs - $4.95 per person

Jamaican Jerk Chicken – Tender boneless chicken breast seared with Jamaican spice rub - $6.95 per person

Chicken Fajitas – With peppers and onions, salsa and sour cream with tortilla - $6.95 per person

Cenzo's Chili Rubbed Chicken Breast-$6.95 per person

All of Our Chicken Dishes are Made with Boneless, Skinless Chicken Breasts Unless Otherwise Noted

Kielbasa & Sauerkraut - Served with assorted mustards and rolls - $3.95 per person

Pork

Whole Pig Roast - $11.95 per person

Italian Sausage and Peppers - $4.95 per person

Bratwurst – With grilled peppers and onions, served with spicy mustard and crunchy rolls- $3.95 per person

Pulled Pork - Slow roasted pork served in Enzo's homemade BBQ sauce. –$4.95per person

Pulled Pork Sliders-$5.95 per person

Pulled Pork Sandwiches $6.95

Pork Tenderloin Medallions - Marinated in Dijon mustard,

red wine, garlic & fresh herbs - $6.49 per person

Cuban Sliders – Smoked ham, pulled pork, spicy mustard, pickles and Swiss cheese - $4.95 per person

Beef

BBQ Ribs - Served with Enzo's house made BBQ sauce - $5.95 per person

Baby Back Ribs – Served with Enzo's house made BBQ sauce - $7.95 per person

Brisket Sliders - $5.69 per person

Hot Dogs – All-beef in natural casings, served with ketchup, a variety of mustards, chopped white onion and relish - $3.95 per person

Real Michigan Sliders – A heavenly Black Angus patty with steamed onion, pickle, cheese, served on a pillowy bun, wrapped parchment paper - $4.95 per person

Hamburgers & Cheeseburgers - $6.95 per person

Beef Fajitas - With peppers and onions, salsa and sour cream with tortilla - $6.95 per person

Cilantro-Marinated Skirt Steak Tacos - $5.95 per person

Beef Brisket Tacos – With spicy slaw – $5.95 per person

Seafood

Grilled Shrimp Caribbean-$6.95 per person

With apricot mustard

Blackened Salmon - $10.95 per person

Fresh Atlantic salmon seared with blackened seasoning

Grilled Shrimp Giuseppe with Garlic- $6.95 per person

Basil Shrimp Skewers-$6.95 per person

Marinated in house made pesto & grilled

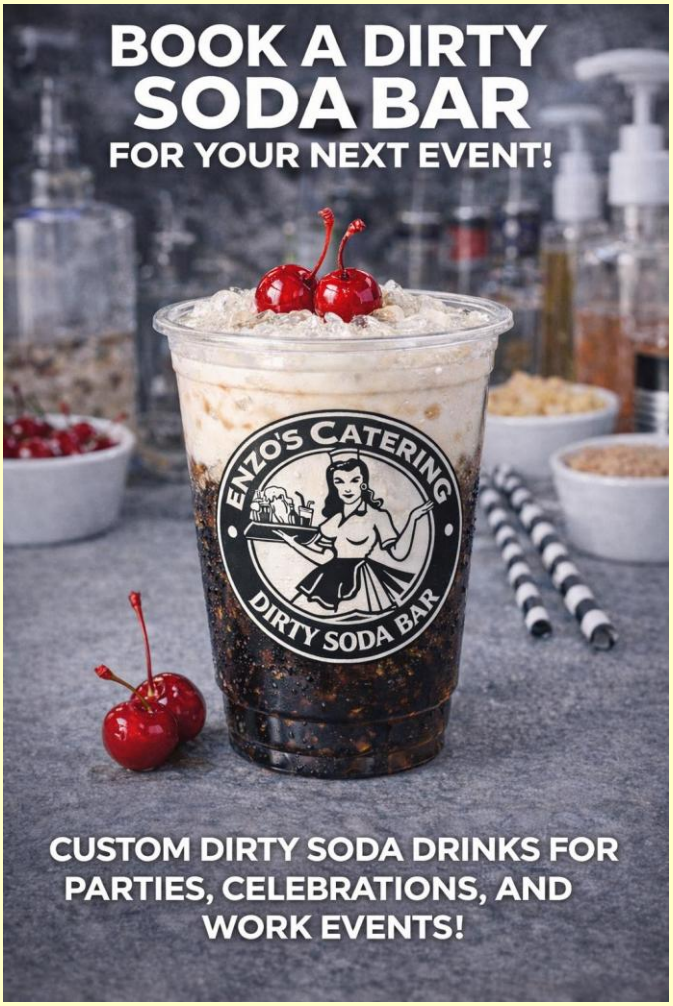
Moroccan Shrimp Skewers-$6.95 per person

Dusted in cumin & curry & grilled

Fish Tacos- $5.95 per person

Corn dusted tilapia with spicy slaw

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