

# Small Bites

Menus By  
Enzo's Catering &  
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Sometimes less is more. Appetizer events will get your guests up and mingling, and allow them to sample a variety of dishes. Whether you're adding appetizers to one of our full menus, or interested in a tapas-style event, your guests will the experience to be....*Simply Delicious*



## Appetizer Menus

### Menu One

**\$19.95 per guest**

#### **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  
Seared and roasted with tri-color peppers and onions

#### **Cheese-Stuffed Mushrooms**

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

### Menu Two

**\$19.95 per guest**

Spicy Shrimp Diablo  
Sautéed with tomato, jalapenos, cilantro

Mini Chicken Gyros  
Chicken breast grilled to perfection served with tzatziki sauce & tomato pressed in Pita

Spinach & Artichoke Dip  
Served with Tortilla Chips

Potstickers  
Chicken & oriental vegetables sautéed to perfection served with a soy scallion dipping sauce

### Menu Three

**\$19.95 per guest**

Spanakopita  
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



## Menu Four

**\$18.95 per guest**



Potstickers

Chicken & oriental vegetable potstickers served with soy scallion dipping sauce

Italian Sausage & Peppers

Seared and roasted with tri-color peppers and onions

Spanakopita

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

Stuffed Mushrooms Florentine

With fresh herbs, tender baby spinach and cheese

## Menu Five

**\$18.95 per guest**

Enzo's Homemade Meatballs

Served in homemade marinara sauce

Caprese Salad

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

Spinach & Artichoke Dip

Served with Tortilla Chips

Spanakopita

Fresh spinach, onions, herbs and a variety of cheeses, baked between layers of flaky phyllo dough

## Menu Six

**\$20.95 per guest**

Steak Kabob's

Sirloin steak grilled to perfection served with tzatziki sauce and garlic pita points

Spanakopita

Fresh spinach, onions, herbs and a variety of cheeses, baked between layers of flaky phyllo dough

Pierogis

With sour cream and applesauce

Nova Scotia Smoked Salmon Pate

With red onion, capers and baguette

## Ala Carte

### Enzo's Standard Appetizers

#### Fresh Fruit Display -

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

#### Herbed Cheese Stuffed Mushrooms -

With seasoned breadcrumbs \$3.69

#### Enzo's Meatballs -

Baked in Enzo's slow-cooked tomato sauce \$4.95

#### Italian Sausage and Peppers -

Seared and roasted with tri-color peppers and onions \$4.95

#### Nova Scotia Smoked Salmon -

Served with artisan crackers with capers \$6.95

#### Cheese Display -

A variety of imported and domestic cheeses served on a beautiful silver tiered tray, garnished with whole fruits and served with crackers \$5.95

#### Potstickers -

Asian spiced pork filling, seared and then steamed – served with soy-sesame dipping sauce \$3.95

#### Chicken Wings -

In a spicy buffalo sauce served with ranch dressing \$4.95

#### Vegetarian Asian Rolls \$3.49

#### Hummus & Pita Chips \$3.49

#### Spinach & Artichoke Dip -

Served with tortilla chips \$3.49

#### Spanakopita -



A traditional Greek spinach pie made with a variety of traditional cheeses, onions and flaky phyllo dough \$3.95

#### Vegetable Display -

A variety of fresh cut seasonal vegetables served on a beautiful tiered tray with dipping sauces, garnished with whole vegetables \$4.95

#### Tortilla Chips, Salsa & Guacamole \$3.95-

#### Mini Chicken Gyros -

Seasoned & grilled chicken breast, sliced red onion and tomato, and tzatziki sauce \$4.95

#### Pan Seared Parmesan Polenta -

With parmesan cheese, our house made slow cooked red sauce and herbs \$3.99

#### Baba Ghanouj & Pita Chips \$3.49

#### Vegetable Wontons -

With spicy soy ginger dipping sauce \$3.99

#### **NEW!!! Malfatti!**

“Malfatti” meaning badly formed in Italian... are hand rolled spinach and ricotta balls with a texture similar to gnocchi. Delizioso! \$4.95



# Enzo's Premium Appetizers

Roasted Vegetable Tart -  
With goat cheese, rosemary and thyme \$4.95

Baked Brie - (Minimum 6 Guests)  
With sliced apples, honey and toasted pecans. Served with  
French baguette \$4.95



Caprese Salad -  
With fresh tomato, mozzarella, basil & baguette \$3.95

Asparagus, Melon & Fresh Fig Wrapped in Prosciutto  
Di Parma 4.95

Traditional Beef Empanada \$4.95

Tuscan Fontina Bites \$4.95

Gazpacho Shooters - \$4.95  
Our house-made fresh gazpacho served in a shot glass

Deviled Egg Trio - \$4.69  
Chorizo cilantro, bacon avocado and dilled smoked salmon

Stuffed Grape Leaves \$4.49

Pierogis -  
With sour cream \$4.49

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

Stuffed Mushrooms Florentine -  
Button mushrooms stuffed with herbed cheese and fresh  
spinach \$3.95

Southwestern Layer Dip -  
Beans, fresh guac, cheese, sour cream, tomato & chips \$3.95

Sesame Chicken Bites \$4.95

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

Tandoori Chicken Satay  
With peanut dipping sauce \$4.95

Jamaican Chicken Satay \$4.95  
With honey soy sauce

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

Sweet Garlic Chili Salmon \$5.95

Shrimp Spring Roll \$5.95-

Spicy Shrimp Diablo \$6.95

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

Steak Teriyaki Kabob 6.95

Beef Wellington Bites \$6.95

Brisket Crostini -  
Onion marmalade and gorgonzola \$4.95

## **Charcuterie Boards/Tables \$14.95**

*Filled to the brim with meats, cheeses, nuts, fruits, (fresh and dried), various olives, honeys, dips and all kinds of crunchy crackers.*

*Each party is elevated to your vision! Enzo's can create a simple board for 20 or three 8ft tables for a 300 guest Wedding! Your guests will be amazed!*

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

BBQ Pulled Pork Sliders \$5.95

Reuben Sliders \$6.95



Escargot \$8.95

Tuna Tartar -  
Served in Individual Cups \$6.95

Lobster Cocktail -  
Served in martini glasses \$8.95

Smoked Whitefish Pate  
With artisan crackers \$3.95

Oysters Rockefeller \$9.95



**Charcuterie Cups NEW! \$10.95**



**THE BEST WALKAROUND APPETIZER!**

Urge your guests to mingle with these adorable cups filled to beyond the brim with small bits of everything “Charcuterie” to pop in your mouth! Made to order for each event with special items to commemorate your event!

Skewered Artisanal Cubed Cheeses, Various Olives & Meats atop a base of Mixed Nuts & Dried Fruit. Finished creatively with Breadsticks. A fun carry-around delight for Guests!

## **ENZOS CATERING, LLC. TERMS & CONDITIONS**

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

### **Service Options**

#### **Drop Off**

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

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.

### Clean Up

*Linens* – Any additional linens rented for Full Service Drop Off events, must be shaken out completely and put in the bags provided by Enzo's Catering.

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

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

### Damages

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

### Disposables

Enzo's includes white 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

\$200 – All other events

### Deposits

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

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

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

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

### **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.