

Dinner is Served

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...



A Family Tradition

Drawing from a rich Mediterranean heritage, our dinner menus are inspired by family. Our grandparents, Rose and Francenso Sant emigrated from Malta in 1952, and our signature dishes are informed by our travels to the various cities and villages of Malta, the surrounding areas of Sicily, and beyond.

Enjoy!

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

Pork Tenderloin Medallions

Marinated in Dijon mustard, red wine, garlic & fresh herbs

Gnocchi in Light 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 4

Vittoriosa

\$19.95 Per Person

Chicken Piccata

Tender braised chicken sautéed in a lemon caper wine & butter sauce .

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 dried Cherries, Sunflower seeds and house made croutons. Served with 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

Steamed Broccoli

With sea salt, lemon zest and fresh cracked black pepper

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



Fresh 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 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

Menu 10 - Valetta

\$32.95 Per Person

Dinner

Tenderloin Tre Lune



Beef tenderloin lightly floured sautéed with red pepper, wild mushrooms and gorgonzola

Lemon Pepper Broccoli

Herb Roasted Red Skins

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 and

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

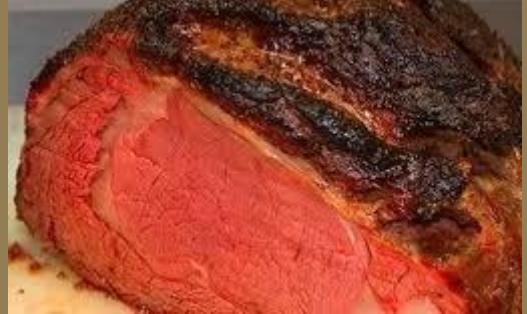
Porterhouse

\$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

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

Chop House Additions

Truffled Poached Lobster Topping - \$14.95 per Person
Four Marinated & Grilled Shrimp - \$6.95 per Person
Sautéed Onions - \$2.99 per Person

Sautéed Mushrooms - \$3.49 per Person
Béarnaise Sauce - \$3.49 per Person
Zip Sauce - \$3.49 per Person
Horseradish Cream - \$3.49 per Person

Chop House Potato Choices

Herb Roasted Red Skins
-\$2.99 per person

Baked Sweet Potato with Cinnamon Butter-\$3.99

Baked Potato with Butter & Sour Cream- \$4.49 per person

Garlic Roasted Mashed Potatoes-\$3.49 per person

Chop House Vegetables

Roasted Cauliflower & Broccoli with Garlic-\$1.95 per person

Baby Carrots with Cayenne & Mint-\$2.99 per

Green Beans Almandine-\$3.49

person Grilled Asparagus-\$4.49 per person

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 - \$4/95 per person
Spinach with bacon, egg, red onion
and warm bacon vinaigrette

Caesar Salad – \$4.95 per person
Romaine, house 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

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

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



Served with grilled onions and peppers, spicy mustard and buns.

Enzo's Creamy Cole Slaw

Brick Oven Baked Beans

Slow-cooked with bacon, ham and molasses



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

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 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

Garlic Roasted Mashed Potatoes

Enzo's Signature Salad

Organic spring mix topped with sundried cherries, sunflower seeds and homemade croutons served with a side of house dressings

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 Roll

THE Whole Pig Roast

\$21.95 per person

Whole Pig Roast

Slow roast whole pig seasoned & sliced

Garlic Roasted Mashed Potatoes

Enzo's Creamy Cole Slaw

Brick Oven Baked Beans

Slow-cooked with bacon, ham and molasses



Whole Alligator!

Whole Roasted & Smoked alligator (serves up to 30 people)

Includes: Alligator Jambalaya, Enzo's Mac & Cheese & Enzo's Salad

\$1250

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

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
- ~Meat Sauce
- ~Pesto Cream
- ~Puttanesca

- ~Farfalle (Bow Tie)
- ~Alfredo
- ~Bolognese
- ~Basil Cream
- ~Champagne

- ~Fettuccini
- ~Tomato Basil
- ~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 | ~Verde Salsa | ~Chopped Scallions | ~Sliced Black Olives |
| ~Crumbled Bacon | ~Enzo's Chipotle Salsa | ~Corn | ~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 toppings

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

Enzo's Ala Carte Appetizers

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 - \$3.95 per Person
With seasoned breadcrumbs

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

Italian Sausage and Peppers - \$3.95 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
In a spicy buffalo sauce served with ranch dressing
Spring Rolls

Vegetarian Asian Rolls - \$3.95 per person

Hummus & Pita Chips - \$2.95 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

Roasted Vegetable Tart - \$5.95 per Person
With goat cheese, rosemary and thyme

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

Caprese Salad - \$3.95 per Person
Fresh tomato, mozzarella, basil with baguette.

Pan Seared Parmesan Polenta - \$3.49 per Person
With parmesan cheese, our house made slow cooked red sauce and herbs

Baba Ghannouj & Pita Chips - \$2.95 per Person

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

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

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

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

Pulled Pork Sliders- \$5.95 per person
Slow roasted pulled pork smothered in Enzo's BBQ sauce, and Vermont Cheddar on a soft bun.

Charcuterie Board \$14.95 per person

Charcuterie Cups \$10.95 per person

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

Traditional Beef Empanada - \$4.95 per Person

Tuscan Fontina Bites - \$4.95 per Person

Gazpacho Shooters - \$3.95 per Person
Our house-made fresh gazpacho served in a shot glass

Deviled Egg Trio - \$4.49 per Person
Chorizo cilantro, bacon avocado and dilled smoked salmon

Stuffed Grape Leaves - \$4.49 per Person

Pierogis - \$4.49 per Person
Applesauce and sour cream

Pan Seared Polenta with Mushrooms - \$3.95

With a wild mushroom ragu and parmesan cheese

Stuffed Mushrooms Florentine - \$3.95 per Person
Herbed cheese and fresh spinach

Southwestern Layer Dip - \$4.49 per Person
Beans, guacamole, cheese, sour cream, tomatoes and chips

Sesame Chicken Bites - \$4.95 per Person

Chicken Piccata Bites - \$4.95 per Person
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

Chili Lime Salmon Satay - \$4.95 per Person

Sweet Garlic Chili Salmon - \$4.95 per Person

Shrimp Spring Roll - \$4.95 per Person

Coconut Shrimp - \$6.95 per person

Spicy Shrimp Diablo - \$6.95 per Person

Sweet Sea Scallops Wrapped in Bacon - \$6.95 per Person

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

Marinated Shrimp & Scallops in Phyllo Cup - \$6.95 per
Person

Steak Teriyaki Kabob - \$6.95 per Person

Beef Wellington Bites - \$6.95 per Person

Pan Seared Polenta and Sausage - \$4.49 per Person
With our house made slow-cooked red sauce, sweet fennel
Italian sausage and parmesan cheese

BBQ Pulled Pork Sliders - \$4.95 per Person

Reuben Sliders - \$4.95 per Person



Oysters Marinara - \$4.95 per Person

Iced Oysters - \$5.95 per Person
On the half shell, served with lemon wedges and hot sauce

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

Lollipop Lamb Chops - \$8.95 per Person
With mint pesto

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

Ala Carte Side Dishes

Potatoes

Herb Roasted Red Skins- \$2.99 per Person
Herbed and roasted

Baked Potato - \$4.95 per Person
Rubbed with olive oil and seasoned with sea salt

Baked Sweet Potato - \$4.95 per Person
With cinnamon butter

Mashed Potatoes - \$3.49 per Person
With herbed gravy

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

Pub Fries - \$3.95 per Person,
\$5.95 **Made On Site**
With seasoned salt

Whipped Sweet Potatoes - \$4.49 per Person
With goat cheese and cinnamon, topped with pepitas

Sweet Potato Fries - \$3.95
Made on Site - \$5.95
With a spicy remoulade

Grains & Legumes

Cilantro Lime Rice - \$3.49 per Person

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

Enzo's Specialty Breads - \$3.49
A variety of artisan breads served with extra virgin olive oil,
cracked black pepper, extra virgin olive oil and butter

Fresh Rolls and Butter - \$2.95 per

Herbed Stuffing - \$2.95 per Person

Moroccan Couscous - \$3.49 per Person

With sautéed onion, apricots and toasted almonds with
mint



Corn Bread and Butter - \$2.95 per Person

Jasmine Rice - \$2.95 per Person
With coconut milk

Dirty Rice - \$3.49 per Person
Andouille sausage, onion and celery

Mediterranean Rice \$3.95
Rice Pilaf w/slivered almonds

Santa Fe Rice - \$3.49 per Person
Corn, black beans and cumin

Creamy Polenta - \$2.95 per Person
With extra virgin olive oil and fresh cracked pepper

Buttermilk Biscuits - \$3.69
With cinnamon honey butter

Grits - \$2.95 per Person
With parmesan cheese, butter, salt and pepper

Vegetables

California Vegetables - \$3.95 per person
With butter, sea salt and pepper

Green Beans Almandine - \$3.49 per person
Butter and toasted almonds

Green Bean Casserole - \$2.95 per person
Traditional casserole with creamy mushrooms and fried onions

Grilled Vegetables - \$4.95 per Person
Balsamic marinated portabella, zucchini & summer squash

Asparagus - \$4.49 per Person
Marinated, sautéed and topped with lemon zest

Sweet Corn - \$2.99 per Person

Corn on the Cob - \$3.95 per Person

Elote! Mexican Street Corn (off cob)
\$3.95 per person

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

Grilled Asparagus - \$4.49 per Person
Seasoned and seared on a hot grill

Lemon Pepper Broccoli - \$3.95

Cauliflower Au Gratin - \$3.49 per Person

Baby Carrots with Sweet Ginger Glaze - \$2.95 per person

Whipped Parsnips & Potatoes with chives - \$3.49 per Person



Roasted Cauliflower & Broccoli - \$2.95 per person
With garlic

Asian Sautéed Green Beans - \$3.49 per Person
With sweet garlic chile, ginger, and topped with toasted sesame seeds

Baby Carrots with Cayenne & Mint - \$2.95 per person

Brussels Sprouts - \$3.95 per Person
Seared and then dressed in a warm bacon vinaigrette

Veggie Salads \$4.95

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 and fresh basil lightly drizzled with extra virgin olive oil

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 dressing with tortilla strips

Bistro Salad

Spinach with bacon, egg, red onion and warm bacon vinaigrette

Peppery Salad



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

Side Dish Pastas

Tortellini with Prosciutto & Sweet Peas - \$4.95 per Person

Topped with parmesan

Gnocchi - \$4.95 per Person

Tossed in a light cream sauce, topped with parmesan cheese

Artichoke & Mushroom Buccatini - \$5.95 per Person

Served in a light cream sauce topped with freshly grated parmesan cheese

Three Cheese Ravioli - \$4.95 per Person

With Alfredo cream sauce

Mostaccioli - \$3.95 per Person

Tossed with our slow cooked tomato sauce, topped with a blend of Italian cheeses perfection

Penne in Basil Cream Sauce - \$3.95 per Person

Macaroni & Cheese - \$3.95 per Person

The traditional creamy cheese casserole that kids and adults alike love

Linguine Arrabbiata - \$3.95 per Person

The “angry” version of our slow cooked tomato sauce – onion, garlic and chile pepper

Goat Cheese Rigatoni - \$4.69 per Person

With lemon, lemon zest and tarragon

Spaghetti Carbonara - \$4.69 per Person

Pecorino-Romano, bacon and fresh cracked black pepper

Fettuccine with Vodka Sauce - \$3.95 per Person

A traditional creamy slow-cooked tomato sauce



Ala Carte Main Courses

Poultry

Chicken Marsala - \$6.95 per person

A delicious, classic chicken dish -- lightly coated chicken breasts braised with Marsala wine and mushrooms

Chicken Piccata- \$6.95 per person

Tender braised chicken sautéed in a lemon caper butter sauce

BBQ Chicken - \$4.95 per person

Grilled bone-in chicken served with Enzo's house made BBQ sauce

Pulled Chicken Sandwiches - \$5.95 per person

Slow roasted chicken served in Enzo's homemade BBQ sauce served with assorted rolls

Chicken Cacciatore _ \$6.95 per person A traditional, comforting dish made with tomatoes, red peppers, olives and capers



\$6.95 per person

Chicken Saverio – Parmesan crust Chicken Sautéed with Vodka crème sauce. \$6.95

Moroccan Chicken -\$6.95 per person

Tender Boneless Chicken Breasts, topped with Red onion, apricots, raisins & toasted Almonds.

Jamaican Jerk Chicken -\$6.95 per person

Tender boneless chicken breast seared with Jamaican spice rub.



Grecian Chicken- \$6.95 per person

Tender boneless chicken breast served with basil, Kalamata olives and feta

Turkey Meatloaf-\$6.95

With sundried tomatoes and feta cheese-

Chicken Fajitas-\$6.95 per person

With peppers and onions, salsa and sour cream with tortilla Chicken Parmesan

Cenzo's Chile Rubbed Chicken Breast- \$6.95

per person Chicken Curry - \$6.95 per person

Topped with red pepper and broccoli

Chicken Enchiladas- \$6.95 per person

Tortillas are first coated with our slow-cooked creamy and spicy enchilada sauce, then filled with roasted and pulled herbed chicken, topped with more sauce and cheese

Pad Thai - \$7.95

Pad Thai noodles topped with shredded chicken breast, crushed peanuts and bean sprouts

Roasted Turkey – Whole \$200 serves 60 & Half \$100 serves 30 Sliced and served with our house made cranberry relish

Barbeque Chicken Kabobs -\$4.95 per person

Chicken Angelina -\$6.95 per person

Topped with prosciutto, provolone, spinach and pine nuts

Chicken Pepperoncini -\$6.95 per person

Lightly floured bites of tender chicken breast meat sautéed and served with a spicy pepperoncini and garlic sauce

Pork

Whole Pig Roast-\$11.95 per person With rolls

Italian Sausage and Peppers-\$3.95

Pulled Pork Sliders- \$4.95 per person
Slow roasted pork served in Enzo's barbeque sauce, soft buns and Vermont Cheddar.

Kielbasa & Sauerkraut-\$3.95 per person

Pork Tenderloin Medallions- \$6.95 per person
Marinated in Dijon mustard, red wine, garlic & fresh herbs

Baked Ham with Brown Sugar Mustard Glaze \$4.69 per person

Grilled Pork Chops Bone-in

Dijon, parsley & pepper-\$10.95 per person

Beer Braised Bratwurst-\$3.95 per person
Served with crusty rolls, sautéed peppers and onions and mustard

Parmesan Crusted Pork Loin Chops-\$10.95 per person

Pork Tenderloin Medallions-\$6.49 per person
With Jalapeno Blackberry Compote

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

Beef

BBQ Ribs-\$5.95 per person
Served with Enzo's barbeque sauce

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

Braised Beef Short Ribs-\$8.95 add on per person
Fork-tender with a rich Asian braising reduction sauce

Roast Beef w/ Gravy- \$7.95 add on per person

Brisket Sliders-\$5.69 per person

Hot Dogs-\$3.95 per person
All-beef in natural casings. Ketchup, mustard onion & relish

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

Hamburgers & Cheeseburgers-\$6.95 per person

Carved Roasted Sirloin of Beef
With au jus- \$350.00 whole serves 50 people

Enzo's Family Meatloaf- \$5.49 per person

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

Cilantro-Marinaded Skirt Steak Tacos-\$5.95 per person
With spicy slaw

Beef Brisket Tacos-\$5.95 per person
With Spicy slaw



Flank Steak with Peppercorn Cream Sauce-\$10.95 per person

Chimichurri Hanger Steak- \$10.95 per person

Chinese Five Spice Flank Steak
Topped with peanuts- \$10.95 per person

Enzo's Braised Short Ribs- \$10.95 per person

Beef Short Ribs Braised fork tender with a rich Red Wine reduction. So delicious!

Other

Veal Scallopini- \$10.95 add on

Lamb Chops
With mint pesto- \$16.95 add on per person

Lamb Stuffed Peppers- \$7.95 per person
With Mediterranean spices, wild rice, feta, tomatoes and topped with parmesan cheese

WILD GAME... market

Entrée Pasta with Meat, Poultry or Seafood

Meat Lasagna- \$5.49
Made with our own slow-cooked meat sauce

Spaghetti & Meatballs Enzo's slow-cooked tomato sauce and house-made meatballs-\$4.95 per person

Italian Sausage Pasta- \$5.49
Grilled Italian sausage with sautéed bell peppers and onions tossed with penne rigate pasta in Enzo's marinara sauce topped with freshly grated parmesan cheese

Pappardelle Bolognese- \$6.95 per person

Deep Sea Linguini- \$8.95
With jumbo shrimp, scallops and lemon herb cream sauce

Lobster Ravioli- \$6.95
With crimini mushroom butter sauce

Spaghetti with Meat Sauce-\$4.95 per person
Our own slow-cooked meat sauce



Pappardelle topped with Enzo's slow-cooked traditional Bolognese sauce made with pork, veal, beef and tomatoes – slight nutmeg scent and a creamy and rich finish

Vegetarian

Pappardelle with Mushroom Sauce-\$4.95 per person
A delicate egg pasta tossed with a thick and chunky wild mushroom “ragout” with parmesan cheese

Butternut Squash Ravioli -\$4.95 per person
With sage brown butter sauce



Roasted Red Pepper Pasta- \$4.49 per person
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 Fettuccine-\$4.49 per person
Tossed with lemon, garlic & butter sauce with fresh grilled zucchini, yellow squash, asparagus and mushrooms, topped with freshly grated parmesan cheese

Eggplant Parmesan- \$5.49 per person

Spaghetti Squash-\$4.49 per person
With our slow-cooked marinara, topped with freshly grated parmesan

Vegetarian Lasagna-\$5.49 per person
Start with our slow-cooked tomato sauce and replace the meat with chopped and sautéed Portobello mushrooms, baked sweet potato and roasted cauliflower and toss it with our slow cooked tomato sauce.

Enzo's Smoky Cavatappi & Cheese - \$4.49 per person
Made with a variety of cheeses including smoked gouda and sharp cheddar, fire roasted tomatoes and a smoked paprika breadcrumb topping

Moroccan Couscous Stuffed Acorn Squash-\$9.95 per person

Entrée Salads

\$11.95 per Person

Asian Chicken Salad

Grilled chicken breast, red peppers, toasted chopped peanuts and crispy won ton strips on a bed of organic spring greens served with sesame dressing

Cobb Salad

Romaine leaves topped with diced chicken, tomato, hard boiled egg, avocado, crumbled bacon and bleu cheese, served with bleu cheese dressing

Traditional Chef Salad

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

Antipasti Salad Romaine

cubed provolone and salami, authentic Italian olives, grape tomatoes, chopped artichoke hearts and sliced pepperoncini peppers; served with a garlicky vinaigrette

Sante 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



Beverages & Bars

Standard Coffee Service - \$3.69 per Person

Regular & decaffeinated coffee served with creamers, sugar, disposable coffee cups

Elite Coffee Station - \$ 5.49 per Person

Premium roast regular and decaffeinated coffees served with flavored creamers, sugar & rock candy stir, chocolate kisses & biscotti.

Hydration Station!

\$4.95 per guest

Put an interesting spin on refreshment for your guests!

Choose any Three water options: Lemon slices*Iced Tea

Berries*Cucumber/Basil*Peaches & Ginger* Blueberry/Mint.

Includes Disposable Cups.

OTHER NON ALCOHOLIC BEVERAGES:

Assorted Juices \$3.49 per guest

Hot Chocolate- \$2.95 per guest

Assorted Hot Teas \$3.95

(w/lemon & Honey)

Hot Michigan Cider \$2.49

CHAMPAGNE TOAST!!

Welcome your guests with glasses of

Sparkling wine! \$5.95 per guest

(includes disposable stemless flutes & pour, sparkling wine extra)

Beer & Wine Bar

\$17.95 per guest

All you can drink for 6 hours

- Wine
Choice of 3
Cabernet, Merlot, Pinot Noir, Shiraz,
Sauvignon Blanc, Chardonnay, Pinot Grigio, Riesling
or Moscato.
- Beer *Choice of 2*
- Labatts, Miller, Bud, Molson or Coors
Upgrade to Craft Beer, seltzers or IPA's \$2.95
- Assorted Sodas
- Water
- Includes bar, linen for bar, skirting, ice, popular
mixers and garnishments.
-

- **Extra hours for Bar Service are \$4.95 per guest**

After initial 6 hours of all Bar Services.



Standard Bar

\$24.95 per guest

All you can drink for 6 hours

- Beer *Choice of 2*
Labatts, Bud/Bud light, Miller Lite, Molson or Coors.
- Wine *Choice of 3*
Cabernet, Merlot, Pinot Noir, Shiraz
Sauvignon Blanc, Chardonnay, Pinot Grigio, Riesling
or Moscato.
- Standard Liquors
Whiskey, Vodka, Rum, Gin & Tequila.
- Assorted Juices
- Assorted Sodas
- Water

Includes linen for bar, skirting, ice, popular mixers
And garnishments.

Deluxe Bar

\$28.95 per guest

All you can drink for 6 hours

- Premium Beer *Choice of 2*
- Craft Beer, Seltzers, IPA's.
- Premium Wine *Choice of 3*
- Cabernet, Merlot, Pinot Noir, Shiraz
- Sauvignon Blanc, Chardonnay, Pinot Grigio, Riesling
or Moscato.
- Premium Liquors: *Choice of 5*
Titos, Johnny Walker Red, Makers Mark, Bacardi
Rum,
Ketel One, Crown Royal, Jamisons, Jack Daniels,
Captain Morgans Rum, Bombay Sapphire Gin,
Dewers, 1800 Tequila, Baileys , Kahlua.
- Assorted Juices, Sodas & Waters.

Includes bar, linen for bar, ice, mixers & condiments.

Other Fun Ideas for Bars!

Marvelous Margaritas!

\$14.95 per guest

Enjoy the taste of Mexico!
Great addition to our Taco Bars!
Start with Tequila then add:
Traditional Lime, Peach, Berry
Or Spicy Jalapeno!
Includes Limes, Salt and Sugar for rims.

Mimosa & Bellini Bar!

\$ 12.95 per guest

Lovely addition to our Brunch Menus!
Your guests will choose either a
Traditional OJ Mimosa or Peach Bellini!
Stemless Disposable Champagne Glasses
Available. Ask your Event Planner!

Bloody Mary Bar!

\$14.95 per guest

Start with Vodka & our Enzo's Bloody Mary Mix.
Grab a Skewer and build your own selfie worthy Bloody!

Choose from:

Pickle Spears*Peppered Bacon*Jalapeno's

Green Olives*Lime*Pepperocini*Celery
Cocktail Onions*Shrimp*Cubed Cheeses*
Pepperoni*Cherry Tomato*



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



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

Buffet Style-One server for every 25 guests.

Family Style – One server for every 20-25guests

Plated – One server for every 20 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

Gratuities

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.