

# 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

\$26.95 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

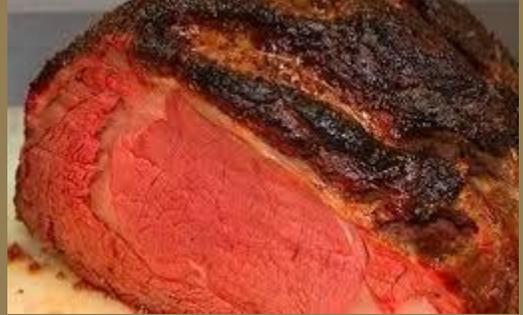
## Porterhouse

*\$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 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 - \$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  
~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 toppings

~House-made basil pesto

~Cabernet gravy

~Horseradish cream

~Caramelized onions  
~Artichoke hearts  
~Capers  
~Crumbled gorgonzola  
~Sundried tomatoes  
~Caramelized tri-colored  
peppers

~Crisp fried potato  
ribbons  
~Toasted pumpkin  
seeds  
~Smoked salmon  
~Black caviar

~Sautéed wild  
mushrooms  
~Olive tapenade  
~Garlic sautéed rock  
shrimp  
~Cheddar Cheese  
~Crumbled Bacon

~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 Arrabiata - \$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



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

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

## 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

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

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

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

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

Pappardelle Bolognese- \$6.95 per person



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\*Pepperoncini\*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

**BOOK A DIRTY SODA BAR  
FOR YOUR NEXT EVENT!**

**ENZO'S CATERING  
DIRTY SODA BAR**

**CUSTOM DIRTY SODA DRINKS FOR  
PARTIES, CELEBRATIONS, AND  
WORK EVENTS!**

## 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 \$16.95. 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

### **Gratuuity**

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.