

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...

Simply Delicious



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 - Valletta

\$13.95 Per Person

Appetizer

Spinach & Artichoke Dip
With Pita Chips

Dinner

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

Herb Crusted Potato Wedges

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 - Mdina

\$17.95 Per Person

Appetizer

Vegetable Display
A variety of fresh cut seasonal vegetables served on a
beautiful tiered tray with dipping sauces, garnished with
whole vegetables

Dinner

Pork Tenderloin Medallions



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

Gnocchi in Light Cream Sauce

Dilled Red Skins
With garlic, fresh dill and butter

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 3 - Conspicua

\$18.95 Per Person

Appetizer

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

Dinner

Roast Beef w/ Gravy

Enzo's Lasagna



Made with our slow-cooked meat sauce

Steamed Green Beans

Garlic Roasted Mashed Potatoes

Garden Salad
Fresh Romaine topped with fresh sliced tomato, English
cucumber, carrots and herbed croutons. Served with a side
of our house made creamy Ranch dressing and Zesty
Italian.

Menu 4 - Vittoriosa

\$18.95 Per Person

Appetizer

Stuffed Mushrooms Florentine

Button mushrooms stuffed with herbed cheese and fresh spinach

Dinner

Chicken Piccata

Tender chicken sautéed in a lemon caper butter sauce with sautéed mushrooms

Roasted Red Pepper Pasta



Red pepper sauce with sautéed portabella mushrooms, asparagus, broccoli, toasted pine nuts & sundried tomatoes topped with freshly grated parmesan cheese

California Vegetables

Insalata Caprese

Organic greens with sliced vine-ripened tomatoes, fresh mozzarella, parmesan, extra virgin olive oil and balsamic vinegar.

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

\$18.95 Per Person

Appetizer

Seared Polenta Marinara

With Enzo's slow-cooked marinara, fresh herbs and parmesan cheese

Dinner

Chicken Marsala

Lightly coated chicken braised with Marsala wine and mushrooms

Farfalle in a Basil Cream Sauce

Whipped Sweet Potatoes

With cinnamon, nutmeg and butter

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

\$18.95 Per Person

Appetizer

Spanikopita

Dinner

Chicken Cacciatore

A comforting, traditional Italian dish with tomatoes, red peppers, olives and capers

Four Cheese Ravioli

With Alfredo sauce

Roasted Broccoli and Cauliflower

With fresh garlic, parmesan cheese and extra virgin olive oil

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 extra virgin olive oil

Menu 7 - St. Julian

\$22.95 Per Person

Appetizer

Fresh Fruit Display

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

Dinner

Atlantic Salmon



Topped with a sweet garlic chili & orange zest
Goat Cheese Rigatoni
With lemon zest, tarragon and parmesan cheese

Grilled Asparagus

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

Appetizer

Italian Sausage & Peppers

Dinner

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

Roasted Broccoli & Cauliflower
With roasted garlic, sea salt and fresh cracked black pepper

Wedge Salad
A refreshingly crisp wedge of organic lettuce topped with a creamy bleu cheese 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 9 - Beland

\$24.95 Per Person

Appetizer

Smoked Whitefish Pate
Served with capers, red onion and sliced and toasted baguette

Dinner

Peppercorn Steak
Tender marinated and sliced flank steak served with our peppercorn cream sauce

Shrimp Giuseppe Pasta
Sautéed jumbo shrimp tossed with linguini pasta in a garlic white wine lemon sauce

Grilled Zucchini & Summer Squash

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

\$27.95 Per Person

Appetizer

Shrimp Diablo

Dinner

Tenderloin Tre Lune



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

Enzo's Artichoke & Mushroom Pasta

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

Herb Crusted Red Skin Wedges

Lemon Pepper Broccoli

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 Standard Appetizers

Fresh Fruit Display

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

Herbed Cheese Stuffed Mushrooms

With seasoned breadcrumbs

Enzo's Meatballs

Baked in Enzo's slow-cooked tomato sauce

Italian Sausage and Peppers

Seared and roasted with tri-color peppers and onions

Nova Scotia Smoked Salmon

Served with artisan crackers with capers

Cheese Display

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

Potstickers

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

Chicken Wings

In a spicy buffalo sauce served with ranch dressing
Spring Rolls

Vegetarian Asian Rolls

Hummus & Pita Chips

Spinach & Artichoke Dip

With pita chips

Spanakopita



A variety of traditional cheeses, onions and flaky phyllo dough

Vegetable Display

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

Chicken Piccata Bites

Small bites of tender chicken sautéed in a lemon caper butter sauce with sautéed mushrooms

Tortilla Chips, Salsa & Guacamole

Mini Chicken Gyros

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

Pan Seared Parmesan Polenta

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

Baba Ghanouj & Pita Chips

Vegetable Wontons

With spicy soy ginger dipping sauce

Premium Appetizers are available for an additional charge. See our Small Bites menu for options

Enzo's Premium Appetizers

Roasted Vegetable Tart

With goat cheese, rosemary and thyme - \$3.95 per person

Baked Brie

With sliced apples, honey and toasted pecans.
Served with French baguette

Vegetable Empanada

Caprese Crostini



With fresh tomato, mozzarella & basil

Asparagus, Melon & Fresh Fig Wrapped in
Prosciutto Di Parma

Wild Mushroom Empanada

Tuscan Fontina Bites

Gazpacho Shooters

Our house-made fresh gazpacho served in a shot
glass

Deviled Egg Trio

Chorizo avocado, bacon tomato and dilled smoked
salmon

Stuffed Grape Leaves

Peirogies

Applesauce and sour cream

Pan Seared Polenta

With a wild mushroom cream sauce and parmesan
cheese

Stuffed Mushrooms Florentine

Button mushrooms stuffed with herbed cheese
and fresh spinach

Southwestern Layer Dip

Beans, guacamole, cheese, sour cream, tomatoes
and chips

Sesame Chicken Bites

Tandoori Chicken Satay

With peanut dipping sauce

Jamaican Chicken Satay

With honey soy sauce

Chicken Lettuce Wraps

Asian spiced chicken, crunchy water chestnuts and
more served in soft lettuce cups

Chili Lime Salmon Satay

Sweet Garlic Chili Salmon

Shrimp Spring Roll

Spicy Shrimp Diablo

Sweet Sea Scallops Wrapped in Bacon

Jumbo Shrimp Cocktail

With cocktail sauce and lemon

Marinated Shrimp & Scallops in Phyllo Cup

Steak Teriyaki Kabob

Beef Wellington Bites

Brisket Crostini

Onion marmalade and gorgonzola

Pan Seared Polenta and Sausage

With our house made slow-cooked red sauce,
sweet fennel Italian sausage and parmesan cheese

BBQ Pork Sliders

Mini Reuben Sliders



in a spicy red sauce

Oysters Marinara

Iced Oysters

On the half shell, served with lemon wedges and
hot sauce

Escargot

Lobster Cocktail

Served in martini glasses

Smoked Whitefish Pate with Crackers

Oysters Rockefeller

Tuna Tartare

Served in Individual Cups

Ala Carte Side Dishes

Potatoes

Red Skin Wedges
Herbed and roasted

Baked Potato
Rubbed with olive oil and seasoned with sea salt

Garlic Roasted Mashed Potatoes
Slow roasted garlic, cream, butter and fresh cracked black pepper

French Fries

Pub Fries
Made on-site and served in a paper cone

Whipped Sweet Potatoes
With goat cheese and cinnamon, topped with pepitas

Sweet Potato Fries
With a spicy remoulade

Vegetables

California Vegetables
With fresh Italian flat leaf parsley, sea salt and pepper

Green Beans Almandine
Butter and toasted almonds - \$1.95 per person

Green Bean Casserole
Traditional casserole with creamy mushrooms and fried onions

Grilled Vegetables
Balsamic marinated portabella, zucchini & summer squash

Asparagus
Marinated, sautéed and topped with lemon zest

Sweet Corn

Corn On The Cob

Creamed Corn
With fresh cream, sea salt and fresh cracked black pepper

Grilled Asparagus
Seasoned and seared on a hot grill

Lemon Pepper Broccoli

Cauliflauer Au Gratin

Baby Carrots with Sweet Ginger Glaze

Whipped Parsnips & Potatoes



With chives

Roasted Cauliflower & Broccoli
With garlic
Sautéed Green Beans
With sweet garlic chile, ginger, and topped
with toasted sesame seeds

Baby Carrots with Cayenne & Mint

Brussels Sprouts
Seared and then dressed in a warm bacon
vinaigrette

Grains & Legumes

Cilantro Lime Rice

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

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

Fresh Rolls and Butter

Herbed Stuffing

Mashed Potatoes and Gravy

Garlic Roasted Mashed Potatoes

Corn Bread and Butter

Jasmine Rice
With coconut milk

Couscous
With sautéed onion, apricots and toasted almonds
with mint

Dirty Rice
Andouille sausage, onion and celery

Santa Fe Rice
Corn, black beans and cumin

Seared Parmesan Polenta



With parmesan cheese and herbs

Buttermilk Biscuits
With cinnamon honey butter

Grits
With parmesan cheese, butter, salt and pepper

Pastas – No Meat

Tortellini with Prosciutto & Sweet Peas



Topped with parmesan

Gnocchi

Tossed in a light cream sauce, topped with parmesan cheese

Artichoke & Mushroom Buccatini

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

Three Cheese Ravioli

With Alfredo cream sauce

Mostaccioli

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

Penne in Basil Cream Sauce

Macaroni & Cheese

The traditional creamy cheese casserole that kids and adults alike love

Linguine Arrabbiata

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

Goat Cheese Rigatone

With lemon, lemon zest and tarragon

Spaghetti Carbonara

Pecorino-Romano, bacon and fresh cracked black pepper

Ask Your Enzo’s Event Consultant About Adding Chicken, Shrimp, Steak or Scallops

Ala Carte Main Courses

Chicken Marsala

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

Chicken Piccata

Tender chicken sautéed in a lemon caper butter sauce with sautéed mushrooms

Poultry

BBQ Chicken

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

Pulled Chicken Sandwiches

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

Chicken Cacciatore



A traditional, comforting dish made with tomatoes, red peppers, olives and capers

Roasted Turkey

Sliced and served with our house made cranberry relish

Barbeque Chicken Kabobs

Chicken Angelina

Topped with prosciutto, provolone, spinach and pine nuts

Chicken Pepperocini

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

Moroccan Chicken



Tender boneless skinless chicken breast topped with red onion, apricots, raisins and toasted almonds

Jamaican Jerk Chicken

Tender boneless chicken breast seared with Jamaican spice rub

Grecian Chicken

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

Turkey Meatloaf

With sundried tomatoes and feta cheese-

Chicken Fajitas

With peppers and onions, salsa and sour cream with tortilla

Chicken Parmesan

Chile Rubbed Chicken Breast

Chicken Curry

Topped with red pepper and broccoli

Chicken Enchiladas

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

Topped with shredded chicken breast, crushed peanuts and bean sprouts

All of our chicken dishes are made with boneless, skinless chicken breasts unless otherwise noted

Pork

Whole Pig Roast



Italian Sausage and Peppers

On rolls with grilled peppers and onions, and a side of relish, ketchup, a variety of mustards and rolls

Pulled Pork Sandwiches

Slow roasted pork served in Enzo's barbeque sauce

Kielbasa & Sauerkraut

Pork Tenderloin Medallions

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

Beer Braised Bratwurst



Baked Ham with Brown Sugar Mustard Glaze

Smothered Pork Loin Chops
Buttermilk, parsley & pepper

Parmesan Crusted Pork Loin Chops

Blackberry Jalapeno Glazed Pork Tenderloin

Cuban Sliders

Smoked ham, pulled pork, spicy mustard, pickles and Swiss cheese

BBQ Ribs

Served with Enzo's barbeque sauce

Baby Back Ribs

Served with Enzo's house made BBQ sauce

Braised Beef Short Ribs

Fork-tender with a rich Asian braising reduction sauce

Roast Beef w/ Gravy

Brisket Sliders

Hot Dogs

All-beef in natural casings, served with ketchup, a variety of mustards, chopped white onion and relish

Real Michigan Sliders

A heavenly black angus patty with steamed onion, pickle, cheese, served on a pillowy bun, wrapped parchment paper

Hamburgers & Cheeseburgers

Carved Roasted Sirloin of Beef

With au jus

Chipotle Meatloaf

Beef

Beef Fajitas

With peppers and onions, salsa and sour cream with tortilla

Cilantro-Marinated Skirt Steak Tacos

With spicy slaw

Beef Brisket Tacos



Flank Steak with Peppercorn Cream Sauce

Pesto Marinated Skirt Steak

Chimichurri Flank Steak

Chinese Five Spice Flank Steak

Topped with peanuts

Other

Veal Scallopini

Lamb Chops
With mint pesto

Lamb Stuffed Peppers
With Mediterranean spices, wild rice, feta,
tomatoes and topped with parmesan cheese

Add sautéed mushrooms, grilled onions, gorgonzola cheese or Marinated, Grilled Shrimpto Any Steak Entrée

Pasta with Meat, Poultry or Seafood

Meat Lasagna

Made with our own slow-cooked meat sauce

Italian Sausage Pasta

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

With jumbo shrimp, scallops and lemon herb cream sauce

Lobster Ravioli

With crimini mushroom butter sauce

Spaghetti with Meat Sauce

Our own slow-cooked meat sauce

Spaghetti & Meatballs

Enzo's slow-cooked tomato sauce and house-made meatballs

Pappardelle Bolognese



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



A delicate egg pasta tossed with a thick and chunky wild mushroom “ragout” with parmesan cheese

Roasted Red Pepper Pasta

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 Fettucini

Tossed with lemon, garlic & butter sauce with fresh grilled zucchini, yellow squash, asparagus and mushrooms, topped with freshly grated parmesan cheese

Eggplant Parmesan

Spaghetti Squash

With our slow-cooked marinara, topped with freshly grated parmigiano reggiano

Vegetarian Lasagna

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

Made with a variety of cheeses including smoked gouda and sharp cheddar, fire roasted tomatoes and a smoked paprika breadcrumb topping

Butternut Squash Ravioli



With sage brown butter sauce

Moroccan Couscous Stuffed Acorn Squash

Desserts

Chocolate Chip Cookies

Assorted Cookies

Tirimasu

Assorted Pies

- Assorted Fruit Pies
- Pumpkin Pie
- Pecan Pie
- Chocolate Silk Pie

Assorted Miniature Tarts

- Pear with Gorgonzola and Candied Pecans
- Cinnamon Apple Compote with Whipped Topping
- Lemon Blueberry with Nutmeg
- Chocolate Raspberry
- Chocolate Hazelnut

Variety of Crème Brulee:

- Blackberry & Raspberry Topping
- Jalapeno
- Chocolate Hazelnut Sauce & Hazelnut Topping
- Fig and Honey



Flaming Bananas Foster

Miniature Pastries

- Chocolate Covered Coconut Macaroons
- Miniature Baklava
- Miniature Cannoli
- Chocolate Truffles
- Miniature Biscotti
- Italian Amaretti Cookies
- ...more

Wedding Cakes

See your Enzo's Event Consultant for details

Beverages & Bars

Standard Coffee Service

Regular & decaffeinated coffee served with creamers, sugar, disposable coffee cups - \$ 1.25 per person

Includes bar, linen for bar, skirting, ice & bus tubs

Elite Coffee Station

Premium roast regular and decaffeinated coffees served with flavored creamers, sugar & rock candy stir, chocolate kisses & biscotti - \$2.985 per person



Cappuccino & Espresso Bar

Up to 3 hours of serve time

Fresh roasted premium coffee beans – regular and decaffeinated. Ready to make:

- Espresso, Cappuccino, Lattes
- Vanilla Spiced Chai Lattes
- Iced Mocha Cappuccino
- Strawberry Smoothies
- 8 Specialty Syrup Flavors (one sugar free)
- Italian Amaretti Cookies
- Biscotti

Includes garnishes, whipped cream, coffee stirs, disposable coffee cups with lids, napkins, straws, disposable cups with lids

Standard Bar

All you can drink for 3 hours

- Beer
- Wine
- Standard Liquor & Mixers
- Assorted Juices
- Assorted Sodas
- Water

Includes bar, linen for bar, skirting, ice, lemons, limes, olives, cherries & bus tubs

Other

Assorted Juices
Hot Chocolate

Deluxe Bar

All you can drink for 3 hours

- Champagne
- Premium Beer
- Premium Wine
- Premium Liquor & Mixers
- Assorted Juices
- Assorted Sodas
- Water

Includes bar, linen for bar, ice, lemons, limes, olives, cherries & bus tubs

Beer & Wine Bar

All you can drink for 3 hours

- Wine
- Beer
- Juices
- Assorted Sodas
- Water

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.

\$35 Delivery Fee– Twenty miles or less

\$50+ Delivery Fee – Over 20 miles

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.

\$35 Pick Up Fee – Twenty miles or less

\$50+ Pick Up Fee – Over 20 miles

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 & Family Style – One server for every 30-35 guests

Plated – One server for every 20-25 guests

Tastings

Complimentary tastings are available and will be Chef's Choice. Alternatively, you may choose two standard entrees and two standard side dishes/appetizers for \$50 for a tasting for up to four people. Premium dishes, including some shellfish and steak dishes, may be quoted with an additional cost. All tastings are subject to a Delivery Fee.

Staff Wages

Full Service events with staff:

Station Attendants, Server, Coat Check, Bussers - \$22.50 per hour

Bartender - \$75 for the first two hours, \$25 per hour thereafter. Two hour 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 left over food.

Rentals

Set Up

Enzo's will arrange for delivery and set up of any tents rented by the Client. Tables and chairs will be delivered, but set up is not included. Set Up Service can be added at a \$50 minimum to your estimate – see your event consultant for details and rates.

Clean Up

Linens – Any additional linens rented for Full Service Drop Off events, or linens included in a Rentals-Only order 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 paper plates that are 100% biodegradable and compostable and standard white paper napkins and plastic utensils in any Full Service or Full Service Drop Off orders. Upgraded disposables are available – please see your event consultant 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 \$4,000

\$1,000 – For any event quoted over \$4,000

Payments

Enzo's may require additional payments prior to the week of the event, depending on the balance of the Client's estimated total. The event estimate must be paid in full no later than 48 hours prior to the scheduled event. Enzo's accepts cash, checks, and all major credit cards.

Changes

The client must provide us with a final guest count, menu, rental needs, etc., no later than five days prior to your event.

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.