

# Enzo's Catering Menu

*Pricing is Per Person Basis*



## Cold Hor D' Oeuvres

*Cherry Size Fresh Mozzarella Balls w/ Grape Tomato*

*Lobster Salad Filled Cherry Tomatoes*

*Italian Antipasto Skewer w/ roasted pepper, mozzarella, kalamata olive, sopresatta*

*Classic Shrimp Cocktail*

## Hot Hor D' Oeuvres

*Mini Beef Wellington*

*Mini Chicken Cannelloni*

*Fillo Purses Choice (Goat Cheese, Wild Mushroom, or Spinach)*

*Chicken Saltimboca Bite (Chicken, Sage, & Proscuitto)*

*Spicy Italian Meatball Skewer*

*Stuffed Mushroom Skewer (Spinach & Cheese or Italian Sausage & Spinach)*

*Chicken Pesto Flatbread Skewer*

*Breaded Imported Cheese Stuffed Mushroom Skewer*

*Artichoke Beignet (Quartered Artichoke Heart rolled in imported cheese & herbed breadcrumb batter)*

*Pizzette (Brick Oven Pizza Fingers)*

*Spinach Pesto in Puff Pastry*

*Vegan Ratatouille Puff Pastry (filled w/ eggplant, squash, zucchini, mushrooms, bell pepper, & onion in zesty herb sauce)*

*Vegan Mediterranean Puff Pastry (filled w/ sundried tomato, kalamata olives, & artichokes)*





## ANITPASTI



### **Imported Cheese Platter**

*Grana Padano, Sharp Provolone, Gruyere, & Gorgonzola, dressed w/ fresh figs & grapes*

### **Smoked Norwegian Salmon**

*Smoked Salmon w/ an array of caper berries, minced onions, fresh lemon & flat bread*

### **Tuscan Vegetable Grill**

*Grilled eggplant, zucchini, portobello mushrooms, roasted red peppers*

### **Mediterranean Platter**

*Calabrese Sopressata, Prosciutto San Danielle, roasted red peppers, artichoke hearts, and olives*

### **Bocconcini Mozzarella**

*Bite sized mozzarella balls w/ grape tomato, fresh basil, and EVOO*

### **Insalata Frutta Di Mare**

*Octopus, calamari, scungili, olives, shaved celery & carrots, roasted red peppers, w/ a light vinaigrette*

### **Beef Carpaccio/Bresoala**

*Thinly sliced cured beef tenderloin, served w/ arugala & aged imported cheese*

### **Arrancini Balls**

*Breaded fried rice balls center stuffed with green peas and ground beef*

### **Fried Goat Cheese**

*Panko encrusted and lightly deep fried, served w/ roasted tomato sauce*

### **Oysters Rockefeller**

*Shucked oysters on a half shell, topped w/ sautéed spinach & provolone cheese*

### **Tuna Crudo**

*Diced fresh tuna, mixed with diced avocado, mango, and pineapple. Served w/ cilantro vinaigrette*

### **Shrimp Cocktail**

*Jumbo U-15 shrimp, served w/ classic cocktail sauce*

### **Stuffed Mussels**

*Baked mussels on a half shell, topped w/ breadcrumb and fresh herbs*

### **Baked Clams**

*Middle neck clams on a half shell, topped w/ breadcrumbs and zesty herbs*

# ANTIPASTI Continued

## **Grill Lamb Rack**

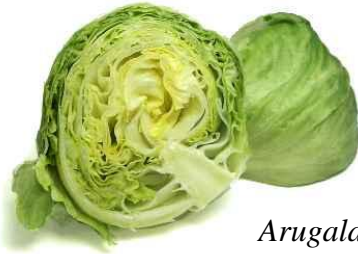
*Grilled lamb rack, served w/ rosemary roasted tomatoes*

## **Crab Filled Mushrooms**

*Snow mushroom caps, stuffed with sautéed crabmeat & zesty herb breadcrumbs*

## **Grilled Focaccia Panini**

*Filled w/ prosciutto, homemade mozzarella, & sliced grilled eggplant, drizzled w/ a balsamic glaze*



## SALADS

*Classic Caesar  
Gorgonzola & Mixed Greens  
Iceberg & Mixed Greens  
Arugala w/ Pine Nut & Shaved Grana Padano*



## PASTAS

*Please refer to our dine in menu  
for pasta descriptions and more...*



*Lasagna Bolognese  
Ziti Al Forno  
Orrechiette Alla Caprese  
Jumbo Porcini Tortelloni w/ Truffle Cream Sauce  
Penne Alla Arrabiatta  
Gnocchi Al Pesto  
Cavatelli w/ Broccolini or Broccoli Rape & Sausage  
Penne & Artichokes  
Penne alla Vodka  
Ravioli (Butternut Squash, Lobster, Spinach, or Cheese)*

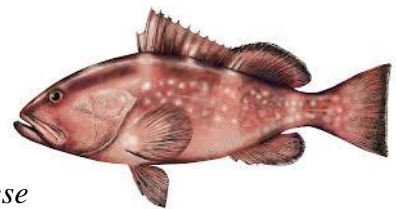


## ENTREES

*Please refer to our dine in menu for  
entree descriptions and more...*



*Grouper or Snapper Livornese or Francese  
Snapper Provincale ~ Zucchini Crusted  
Seared Scallops & Risotto  
8 oz Florida Lobster Tail al Fradiavolo  
Shrimp al Francese  
Seabass w/ Champagne & Caper Berry Sauce  
Soft Shell Crabs Alla Francese  
Codfish Al Forno w/ Sliced Potatoes, Black Olives, & Tomatoes  
Stuffed Flounder w/ Crabmeat, Breadcrumbs, & Herbs*



# ENTREES Continued

*Please refer to our dine in menu for entree descriptions and more...*



*Chicken Picatta*  
*Chicken Fiorentina ~ Stuffed Chicken*  
*Chicken Gorgonzola ~ Stuffed Chicken*  
*Chicken Cacciatore*  
*Chicken Marsala*  
*Chicken Parmigiana*  
*Chicken Milanese ~ panko breaded pan seared*

*Grilled Parsley Sausage*  
*Sausage & Peppers*

*Veal Rollatini*  
*Veal Saltimbocca*  
*Veal & Artichokes*  
*Veal Marsala*  
*Veal Picatta*

*Eggplant Parmigiana*  
*Eggplant Rollatini*

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## SIDES

### **Garlic Knots**

*Knotted homemade dough mixed in garlic, oil, herbs, & romano cheese*

### **Saffron Sun-dried Tomato Risotto**

*White rice seasoned with saffron, sun-dried tomatoes, & romano cheese*

### **Rosemary Roasted Potatoes**

*Roasted potatoes w/ onions, rosemary and oregano*

### **Calabrese Green Peas**

*Sautéed green peas w/ caramelized onions & crispy prosciutto*

### **Roasted Vegetable Medley**

*Seasonal roasted vegetables & EVOO & herbs*

### **Focaccia Bread**

*Light and Fluffy Italian-style bread, w/ roasted tomatoes & herbs*

### **Garlic Flat Bread**

*Flat pressed bread w/ fresh rubbed garlic & herbs*

### **Sautéed Broccolini or Broccoli Rape**

*Sautéed greens served w/ white Tuscan beans and caramelized onions*

### **Garbanzo Bean Salad**

*Chickpeas tossed w/ roasted fennel, onions, fresh tomatoes, w/ light vinaigrette*



## Mini Desserts

*Assorted Macacrons (Almond meringue flavored confection)*

*Mini Fruit Skewer (seasonal fresh fruit)*

*Mini Cheese Cake (Strawberry Swirl, New York, Chocolate Marble)*

*Mini Cannoli*

*Mini Lemon Bars*

*Mini Caramel Apple Strudel in Puff Pastry*

*Mini Double Chocolate Bars*

## Desserts



### **Tiramisu**

*Traditional style lady finger cake*

### **Profiteroles**

*2 vanilla cream puffs coated in chocolate mousse*

### **Chocolate Mousse Cake**

*Chocolate cake layered w/ chocolate mouse*

### **Cannoli Classico**

*Cannoli filled w/ sweet ricotta dusted w/ confection sugar*

### **New York Style Cheesecake**

*Topped w/ choice raspberry or chocolate sauce*

### **Florida Key Lime**

*A tart lime flavored pie topped w/ meringue*

### **Black Forest**

*Layers of chocolate cake, whipped cream, & cherries*

### **Italian Biscotti**

*Imported selection fine Italian biscotti*

### **Italian Gelato**

*Ask for flavors available*