

# STATIONARY RECEPTION

PLACE YOUR ORDER AT  
catering@enzo-itl.com

## Priced per Person

### APPETIZERS

#### SALUMERIA - 24

Imported and house made salumi display, assorted olives, roasted peppers, sweet n sour cippolini, marinated artichoke hearts, grissini, focaccia, carasau bread.

#### Cheese BOARD - 26

Imported & domestic cheeses, whipped ricotta, grapes, berries, sliced baguette, crackers, local preserved & honey.

#### BARETTO - 26

Assorted stuffed focaccias, flatbreads and bruschetta, fried olives and arancini.

#### ORGANIC CRUDITES - 20

Basket of local vegetables, imported extra virgin olive oil, olive tapenade, cannellini bean hummus.

#### FRESHLY SHUCKED OYSTERS - 36

Mignonette, cocktail sauce, lemon

#### CHILLED MAINE LOBSTER TAILS - MP

Gin cocktail sauce, dijonnaise sauce, lemon

#### SELECTION OF CAVIAR ON ICE – MP

Choice of Beluga, Royal Ossetra, Kaluga, Or Hackleback. Served with blinis, toast point, eggs, capers, lemon-chive creme fraiche.

### RISOTTO STATION IN PARMIGIANO REGGIANO WHEEL

#### LEMON RISOTTO - 39

Mint pecorino romano, roasted fennel

#### WILD MUSHROOM RISOTTO - 39

Sage garlic brown butter

#### WHITE TRUFFLE RISOTTO - 45

Seasonally imported from alba

#### LOBSTER AND SEA URCHIN - 55

Sweet corn, calabrian peppers

#### SAFFRON & OSSOBUCO - 55

Chianti braised veal shank

### SALADS

#### CHOPPED - 18

Iceberg lettuce, radicchio, cucumber, grape tomatoes, avocado, asparagus, yellow corn, wax beans, scallion, olives, wax beans, radishes, mustard dressing.

#### The BOWL OF GRAINS - 21

Wheatberries, red & white quinoa, faro, flax seed, sunflower seed, avocado, grapefruit, jicama, dried, cranberry, orange vinaigrette.

#### WOOD FIRED CESARE - 16

Bagna cauda dressing, toasted pangrattato, shaved Parmigiano reggiano, fried capers.

#### NIZZA - 22

Radicchio, romaine, snap peas, taggiasca olives avocado, radishes, cannellini beans, shaved eggs, mustard vinegerette.

#### PANZANELLA - 18

Ciabatta bread, grape tomatoes, grilled cucumbers, basil, red wine vinegerette.

### PASTA STATION

#### RIGATONI ALLA GENOVESE - 29

Rigatoni, braised beef cheeks, San Marzano tomatoes, rosemary, whipped robiola

#### PENNE AMATRICIANA - 26

Guanciale, pomodoro sauce, pecorino romano

#### ORECHIETTE DEL MARE - 32

Golf Shrimp, calamari, blue crab baby zucchini, Calabrian chili, soffritto

#### CAVATELLI AL PESTO - 26

Green beans and potatoes, toasted pinenuts

#### GNOCCHI POMODORO - 26

Fresh burrata, basil, parmigiano reggiano

#### PACCHERI ALA GRICIA - 29

Pancetta, Parmigiano reggiano, black pepper

### CARVING STATION

#### HERBS DE PROVENCE ROASTED WHOLE CHICKEN - 32

Balsamic chicken jus, charred lemon

#### ROASTED PORCHETTA - 45

Pickled mustard seeds, chimichurri, jus

#### ROASTED PRIME RIB OF BEEF - 44

Onion confit au jus, horseradish cream

#### SALT CRUSTED BRANZINO - 50

Lemon caper salmoriglio

#### 7 PEPPERCORNS CRUSTED BEEF TENDERLOIN - 60

Béarnaise sauce, horseradish cream, shallots-red wine

#### HOT SMOKED PLANKED ATLANTIC SALMON - 30

Dill-lemon crème fraiche

#### ROSEMARY AND GARLIC ROASTED RACK OF LAMB - 46

Lamb jus, herb butter

#### GRILLED TOMAHAWK - 85

Black garlic marinate, Taleggio cheese sauce, black truffle

#### ADD-ON SIDES - 10

Roasted potatoes or Grilled asparagus

EVOO smashed potatoes or Pancetta jam brussels sprouts or

Roasted baby carrots w/ honey & almonds

### DESSERT STATION 12 per person

**TORTA DI CHOCOLATE:** Chocolate meringue, Hazelnut cream

**NY CHEESECAKE:** with strawberry compote

**TIRAMISU:** espresso savoiardi, mascarpone, Frangelico

**PANNACOTTA:** Vanilla beans, wild berries, cantucci crumble

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**ENZO**  
STEAKHOUSE & BAR

Enzo by ITL LLC  
300 Trilith Parkway  
Fayetteville GA 30214

# PASSED RECEPTION

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*Choice of 3 Items - 35 per person*

## CHEF SPECIALTY

PROSCIUTTO WRAPPED MELON WITH AGED BALSAMIC  
PIADINA WITH SPECK, BRIE & ROSEMARY MAYO  
PROSCIUTTO WRAPPED GRISSINI, PARMIGIANO REGGIANO  
FRIED GOAT CHEESE WITH LOCAL HONEY, BLACK PEPPER  
CRISPY CERIGNOLA OLIVES WITH ROASTED VEAL, BLACK TRUFFLE

## BRUSCHETTA AND CRISPS

WHIPPED RICOTTA  
SICILIAN CAPPONATA  
GREEN ONION SAMORIGLIO  
BURRATA AND HEIRLOOM TOMATOES  
BRIE AND FIG JAM  
TUNA TARTARE WITH AVOCADO, GRAPEFRUIT,

## SKEWERS

CHICKEN W/ BALSAMIC REDUCTION  
OCTOPUS WITH FINGERLING POTATOES, OLIVE GREMOLATA  
CALAMARI WITH LEMON AIOLI  
ROCK SHRIMP & ROMESCO  
ZUCCHINI AND PEPPERS WITH BASIL PESTO  
CIGLIEGINI MOZZARELLA WITH GRAPE TOMATOES, BASIL PESTO  
PINXO WITH ANCHOVIES & PICHOLINE OLIVES

## CUPS

TOMATO SOUP WITH GRILLED CHEESE & PESTO  
SEAFOOD SALAD WITH WHIPPED AVOCADO  
BEET SALAD WITH GOAT CHEESE & MINT

## ARANCINI

SAFFRON  
MUSHROOM & TALEGGIO  
LEMON & MINT  
SQUID INK & CALAMARI

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