

## stationary reception

priced per person

### appetizers

- SALUMERIA - 24  
imported + 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 {veg}
- BARETTO - 26  
assorted stuffed focaccias, flatbreads and bruschetta, fried olives + arancini
- ORGANIC CRUDITES - 20  
basket of local vegetables, imported extra virgin olive oil, olive tapenade, cannellini bean hummus {veg} {gf}
- FRESHLY SHUCKED OYSTERS - 36  
mignonette, cocktail sauce, lemon
- CHILLED MAINE LOBSTER TAILS - MP

### salads

- CHOPPED - 18  
iceberg lettuce, radicchio, cucumber, grape tomatoes, avocado, asparagus, yellow corn, wax beans, scallion, olives, wax beans, radishes, mustard dressing {veg} {gf}
- BOWL OF GRAINS - 21  
wheatberries, red & white quinoa, faro, flax seed, sunflower seed, avocado, grapefruit, cranberry, orange vinaigrette {veg}
- WOOD FIRED CAESAR - 16  
bagna cauda dressing, toasted pangrattato, shaved parmigiano reggiano, fried capers
- PANZANELLA - 18  
ciabatta bread, grape tomatoes, grilled cucumbers, basil, red wine vinaigrette {veg}

### risotto station

in parmigiano reggiano wheel

- LEMON RISOTTO - mint pecorino romano, roasted fennel {veg} {gf} - 39
- WILD MUSHROOM RISOTTO - sage garlic brown butter {veg} {gf} - 39
- WHITE TRUFFLE RISOTTO - seasonally imported from alba {veg} {gf} - 45
- LOBSTER + SCALLOPS - lobster bisque, burrata cheese, bottarga {gf} - 55
- SAFFRON + OSSOBUCO - chianti braised veal shank {gf} - 65

### pasta station

- RIGATONI ALLA GENOVESE - rigatoni, braised beef cheeks, san marzano tomatoes, rosemary, whipped robiola - 29
- PENNE AMATRICIANA - guanciale, pomodoro sauce, pecorino romano - 26
- ORECHIETTE DEL MARE - gulf shrimp, calamari, blue crab, baby zucchinis, calabrian chili, soffritto - 32
- CAVATELLI AL PESTO - green beans + potatoes, toasted pinenuts {veg} - 26
- WAGYU BEEF LASAGNA - traditional bolognese, bechamel sauce, provolone, basil, parmigiano reggiano, egg pasta - 29
- PACCHERI ALA GRICIA - pancetta, parmigiano reggiano, black pepper - 29

### carving station

- ROASTED HALF CHICKEN - balsamic chicken jus, charred lemon {gf} - 32
- ROASTED PORCHETTA - pickled mustard seeds, chimichurri, jus - 45
- ROASTED PRIME RIB OF BEEF - onion confit au jus, horseradish cream - 44
- ROASTED BRANZINO - lemon caper salmoriglio {gf} - 50
- 7 PEPPERCORNS CRUSTED BEEF TENDERLOIN - béarnaise sauce, horseradish cream, shallots-red wine - 60
- HOT SMOKED PLANKED ATLANTIC SALMON - dill-lemon crème fraîche {gf} - 35
- ROSEMARY + GARLIC ROASTED RACK OF LAMB - lamb jus, herb butter - 46
- GRILLED TOMAHAWK - black garlic marinate, taleggio cheese sauce, black truffle - 85

ADD-ON SIDES - 10 {gf}

roasted potatoes or grilled asparagus, evoo smashed potatoes or pancetta jam, brussels sprouts or roasted baby carrots with 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 {gf}

PLACE YOUR ORDER AT CATERING@ENZO-ITL.COM OR CALL (404)-907-3492

ENZO BY ITL LLC 300 TRILITH PARKWAY FAYETTEVILLE GA 30214

# ENZO

STEAKHOUSE & BAR

## passed reception

choice of three items - 35 / per person

## chef specialty

PROSCIUTTO WRAPPED MELON - aged balsamic  
FRIED GOAT CHEESE - local honey, black pepper {veg}  
CRISPY CERIGNOLA OLIVES - roasted veal, black truffle  
SMOKED SALMON - crème fraiche, caviar on pumpernickel  
CHICKEN + WAFFLE BITES - maple syrup + bacon  
TOMATO SOUP - aged gruyere grilled cheese

## bruschetta + crisps

SICILIAN CAPPONATA {veg}  
BURRATA + HEIRLOOM TOMATOES {veg}  
BRIE + FIG JAM {veg}  
TUNA TARTARE - avocado, grapefruit

## arancini

crispy rice balls  
SAFFRON {veg}  
MUSHROOM + TALEGGIO {veg}  
LEMON + MINT {veg}  
SQUID INK + CALAMARI {veg}

## skewers

CHICKEN - balsamic reduction  
OCTOPUS - fingerling potatoes, olive gremolata +3  
ROCK SHRIMP + ROMESCO  
CIGLIEGINI MOZZARELLA - grape tomatoes, basil pesto {veg}  
RACK OF LAMB - chimichurri +6  
NY STRIP - chimichurri +4

## sliders

+ 5 / per person

LITTLE BEEF BURGERS - caramelized onion, pickles, tomato, special sauce  
CRISPY CHICKEN - italian slaw, mozzarella  
GRILLED CHEESE + TOMATO SOUP {veg}  
PULLED PORK - balsamic bbq, arugula  
MOZZARELLA + TOMATOES - basil {veg}

## classic bar

32 / per person, one hour | 50 / per person, two hours | 18 / per person, each additional hour

VODKA - GIN - BOURBON  
WHITE WINE: PINOT GRIGIO - PROSECCO  
RED WINE: CABERNET - PINOT NOIR  
BEER: DOMESTIC + IMPORT

SELECTION OF SOFT BEVERAGES, JUICES, BOTTLED WATERS

## wine + beer

25 / per person, one hour | 40 / per person, two hours | 15 / per person, each additional hour

WHITE WINE: PINOT GRIGIO - PROSECCO  
RED WINE: CABERNET - PINOT NOIR  
BEER: DOMESTIC + IMPORT

SELECTION OF SOFT BEVERAGES, JUICES, BOTTLED WATERS

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