



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 zucchini, 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}





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

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

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