

BANQUET MENU

ENZO'S RESTAURANT & LOUNGE | 2918 ELM ROAD WARREN, OH 44483 330-372-3314 | WWW.ENZOSOFWARREN.COM

APPETIZERS

CHICKEN —

BUFFALO WINGS \$3 Hot | BBQ | Plain CHICKEN FINGERS \$2.50

- SEAFOOD

CALAMARI FRITTI \$6 STUFFED SHRIMP \$6 FRIED SMELTS \$1.50 MUSSELS \$1.50 CLAMS CASINO \$5 SHRIMP COCKTAIL \$4 FRIED SHRIMP \$3

— TRADITIONAL

EGG ROLLS \$3 STUFFED MUSHROOMS \$3.50 PROSCIUTTO & MELON \$4 MINI QUICHE TARTS \$2 Cajun, Herb Cheese, Lorraine, Shrimp & Spinach

STUFFED MUSHROOMS WITH CRAB MEAT \$5 TORTELLINI CARBONARA \$5 — PIZZA

RED OR WHITE \$3 SPINACH OR VEGETABLE \$4

- OTHER SELECTIONS -

(AVAILABLE UPON REQUEST)

VEGETABLES WITH DIP \$4 IMPORTED CHEESE & FRUIT DISPLAY \$10 DOMESTIC CHEESE & FRUIT DISPLAY \$7 ANTI-PASTI TABLE STARTING AT \$11

Minimum Order Required. A Service Charge of 20% & Sales Tax Added to Total Bill. All Prices Subject to Change due to Fluctuating Costs

BANQUET BUFFET MENUS ALL CHOICES INCLUDE BREAD & COFFEE		
BUFFET #1 \$19	MOSTACCIOLI MEATBALLS OVEN BAKED CHICKEN	VEGETABLE ROASTED POTATOES TOSSED SALAD
BUFFET #2 \$20	MOSTACCIOLI & MEATBALLS <u>OR</u> MOSTACCIOLI CARBONARA SAUSAGE & PEPPERS	SLICED ROAST BEEF OVEN BAKED POTATOES VEGETABLE TOSSED SALAD
BUFFET#3 \$22	ENZO SALAD TORTELLINI WITH PROSCIUTTO & PEAS OR MOSTACCIOLI WITH MEAT/ MARINARA SAUCE ROAST BEEF AUJUS CHICKEN FRANCAISE OR CHICKEN MARSALA	SAUSAGE & PEPPERS <u>OR</u> KIELBASA & SAUERKRAUT ROASTED POTATOES VEGETABLE TOSSED SALAD

BUFFET DINNERS

SELECT 3 OR MORE ENTREES | ALL CHOICES INCLUDE BREAD & COFFEE

FILET MIGNON (CARVED) \$20 **ROASTED SIRLOIN OR BEEF (CARVED)** \$7 PRIME RIB (CARVED) \$15 **ROASTED PORK LOIN (CARVED) \$7 PORK TENDERLOIN \$8 ROASTED SIRLOIN OR BEEF \$10 ROASTED GLAZED HAM (CARVED)** \$7 **STUFFED CABBAGE \$4 BBQ PORK RIBS** \$5 **SLICED BRACIOLE \$7 PEPPERED STRIP LOIN \$8 SAUSAGE & PEPPERS \$4**

- CHICKEN CHOICES

CHICKEN FRANCAISE \$8 CHICKEN MARSALA \$8 CHICKEN ST. GEORGE \$8 CHICKEN CACCIATORE \$8 CHICKEN ROMANO \$8 OVEN BAKED CHICKEN \$8 CHICKEN THERESA \$8 STUFFED CHICKEN BREAST \$8 ROAST TURKEY BREAST (CARVED) \$8

-SEAFOOD CHOICES

SOLE ITALIANO \$10 SEAFOOD NEWBURG \$10 BAKED WHITEFISH \$10 BAKED COD GIARDINIERA \$10 ORANGE ROUGHY FRANCAISE JUMBO \$10 STUFFED SHRIMP \$10

— MEAT CHOICES — — I — PASTA CHOICES-

CAVATELLI \$5

LINGUINI & CLAMS (RED OR WHITE) \$9 **STUFFED SHELLS \$5 TORTELLINI WITH RED SAUCE \$8** CAVATELLI BROCCOLI AGLI OLIO \$5 **CHEESE RAVIOLI \$5 PENNE CARBONARA \$5 TORTELLINI CARBONARA \$8 MEATBALLS \$4**

——SALAD, VEGETABLE, – POTATO & RICE SELECTIONS (SELECT 1 FROM EACH CATEGORY) **\$7 PER PERSON** HOUSE SALAD **COLE SLAW** PASTA SALAD **ITALIAN GREEN BEANS ITALIAN POTATO SALAD BROCCOLI WITH GARLIC** SEASONAL VEGETABLE MEDLEY **ROASTED HERB POTATO** PEAS WITH PEARL ONIONS **GREEN BEANS WITH ONIONS BUTTERED CORN, PEAS, CARROTS** HONEY GLAZED CARROTS PARSLEY REDSKINS **FRIED POTATOES & PEPPERS RICE PILAF** SCALLOPED POTATOES

*UNDER 250 PEOPLE, ADD \$1.00 PER PERSON; UNDER 125 PEOPLE, ADD \$2.00 PER PERSON; SPECIAL ACCOMPANIMENTS AVAILABLE

FORMAL SIT DOWN BANQUETS

*ALL ENTREES INCLUDE SALAD, BREAD & COFFEE

GRILLED NEW YORK STRIP \$33 PETITE FILET MIGNON (6 OZ.) \$30 **REGULAR FILET MIGNON (8 OZ.)** \$35 PRIME RIB OF BEEF AUJUS \$30 **SURF & TURF** \$ MARKET **GRILLED LAMB CHOPS \$ MARKET** PORTERHOUSE (14 OZ.) \$ MARKET **BONELESS CENTER CUT PORK LOIN \$25** with Peppers, Onions & Tomatoes

——VEAL ENTREES –

VEAL FRANCIASE \$26 Tender slices of veal sautéed in a lemon butter wine sauce

VEAL MARSALA \$26 Tender slices of yeal sautéed with mushrooms & marsala wine sauce

VEAL PARMIGIANA \$22 Breaded veal with Enzo's sauce & mozzarella sauce

VEAL & PEPPERS \$26 Tender slices of veal sautéed with peppers in a tomato wine sauce

VEGETABLE LASAGNA \$20 Pasta layered with a medley of seasonal vegetables, ricotta, mozzarella & sauce

-MEAT ENTREES — CHICKEN ENTREES –

CHICKEN ROMANO \$22 Boneless breast sautéed with artichoke hearts & tomatoes in a white wine sauce

CHICKEN PARMIGIANA \$22 Breaded breast topped with sauce & cheese

CHICKEN MARSALA \$22 Boneless breast with mushrooms in a marsala wine sauce

STUFFED CHICKEN BREAST \$22 Filled with Enzo's stuffing; topped with gravy

CHICKEN FRANCAISE \$22 Boneless breast topped with a lemon butter wine sauce

CHICKEN ST. GEORGE \$25 Boneless breast sautéed with onions, mushrooms & green peppers in a lemon butter wine sauce

— FISH ENTREES -

ORANGE ROUGHY FRANCAISE \$30 In a lemon butter wine sauce

GRILLED SALMON STEAK \$26 8 oz. filet with seasoned butter sauce

BAKED RED SNAPPER \$26 Topped with bread crumbs & fresh tomatoes

BAKED COD GIARDINIERA \$22 10 0z. Filet topped with peppers, tomatoes, olives & zucchini

CHOOSE 1 SIDE DISH FROM EACH CATEGORY BELOW:

VEGETABLES

Broccoli | Garlic & Olive Oil | Buttered Corn, Peas & Carrots | Italian Style Green Beans | Mixed Vegetable Medley

POTATO / PASTA

Fried Potatoes & Peppers | Baked Potato with Sour Cream I Oven Roasted Herb Potato I Cassareccia with Tomato Sauce I Penne with Tomato Sauce

FAMILY STYLE DINNERS

ALL CHOICES INCLUDE BREAD & COFFEE | MINIMUM OF 40 PEOPLE

DINNER #1 \$25 WEDDING SOUP

ENZO SALAD

PENNE PASTA IN MARINARA SAUCE

SAUSAGE & PEPPERS

BAKED CHICKEN VEGETABLE MEDLEY SPUMONI ICE CREAM

CHICKEN FRANCIASE

SPUMONI ICE CREAM

BRACIOLE

ITALIAN GREENS

DINNER #2 \$30 ORRECHIETTE ROMANO WITH SPINACH

ENZO SALAD

TORTELLINI CARBONARA

DINNER #3 \$40 WEDDING SOUP

ENZO SALAD

MILLA

LINGUINI & WHITE CLAM SAUCE

CHEESE RAVIOLI

CHICKEN ST. GEORGE

OVEN ROASTED FILET WITH

OVEN ROASTED FILET WITH A MUSHROOM WINE SAUCE

MELAZANE ROLLETTINI (REGULAR OR WITH GREENS)

SPUMONI ICE CREAM

A Service Charge of 20% & Sales Tax Added to Total Bill; All Prices Subject to Change due to Fluctuating Costs

LUNCH

SANDWICHES —

*INCLUDES: CHOICE OF SALAD OR FRIES, COFFEE, DECAF, TEA

CHICKEN SALAD CROISSANT \$14 OPEN FACE STEAK SANDWICH \$16

- SALADS ——

MARINATED GRILLED CHICKEN SALAD \$13 Boneless breast sautéed with onions, mushrooms & green peppers in a lemon butter

SPINACH SALAD WITH WARM BACON VINAIGRETTE \$13 **CAESAR SALAD WITH GRILLED CHICKEN \$13** CHEF OR ANTIPASTO SALAD \$13

LUNCH ENTREES

LIMITED 2 CHOICES | ENTREES INCLUDE: SALAD, BREAD, COFFEE

CHICKEN PARMIGIANA \$18

Served with pasta

STUFFED CHICKEN BREAST \$18 Stuffed with sausage & bread stuffing; choice of potato or vegetable

BAKED COD ALLA GIARDINIERA \$18

Topped with sautéed peppers, onions, tomatoes, zucchini & olives; served with a side of pasta

CHICKEN FRANCIASE \$18

Boneless breast sautéed in a lemon wine butter sauce; choice of potato or vegetable

HOMEMADE LASAGNA (MINIMUM 10 ORDERS) \$18

Filled with ricotta, mozzarella, sausage & beef, topped with Enzo's sauce & provolone

BAKED CENTER CUT PORK CHOPS \$18

Stuffed with Enzo's special stuffing; choice of potato or vegetable

BLACK ANGUS SIRLOIN \$18

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SPECIAL FEATURES

SPECIAL BUFFET ITEMS

- SALADS —

SPINACH & RICE SALAD \$2.75 PER PERSON

SPINACH BOWL SALAD \$3.75 PER PERSON

MARINATED ITALIAN CAULIFLOWER \$2.50 PER PERSON

CAESAR \$3.50 PER PERSON

MARINATED MUSHROOM MEDLEY \$3.50 PER PERSON

TOMATO, PEPPER & FETA \$4.95 PER PERSON

-----POTATOES / RICE-

GARLIC MASHED POTATOES \$4 PER PERSON

RISOTTO \$4 PER PERSON

ROASTED PEPPERS & ONIONS \$3 PER PERSON

RICE PILAF \$4 PER PERSON

-VEGETABLES-

EGGPLANT PARMIGIANA \$7 PER PERSON SAUTÉED ITALIAN GREENS \$5 PER

PERSON SAUTÉED GREENS & BEANS \$5 PER PERSON

BROCCOLI & CAULIFLOWER W/ CHEESE \$4 PER PERSON

GREEN BEANS PROVENCAL \$5 PER PERSON

STUFFED HOT PEPPERS \$4 PER PERSON

- DESSERT CHOICES-

CHEESECAKE W/ STRAWBERRIES \$7 FRUIT PIES \$7 TIRAMISU \$7 CANNOLI \$7 CRÈME PIES \$7 SPECIAL OCCASION CAKE \$7

FLORAL ARRANGEMENTS BUFFET STATIONS ANTIPASTO BAR VALET PARKING

SPECIALTY LINENS \$1.95 PER PERSON Floor Length Cloths, Napkins

SPECIAL WEDDING DECORATIONS & EXTRAS

SEASONAL FRUIT AND/OR CHEESE DISPLAY PODIUMS, MICROPHONES, ETC..



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BARS

OPEN BAR BY THE PERSON

INCLUDES LIQUOR MIXES, BEER & WINE MID SHELF \$16 TOP SHELF \$18 FOUR HOUR MAX \$6 PER PERSON (EACH ADDITIONAL HOUR)

SECURITY REQUIRED: \$100 PER FOUR HOURS BARTENDER: \$75 PER FOUR HOURS

------ ENZO'S BANQUET CATERING ------**INFORMATION POLICIES & CONTRACT** DATE OF EVENT_____FUNCTION_____ CONTACT PERSON ADDRESS PHONE ______WORK PHONE ______ NUMBER OF GUESTS ARRIVAL TIME SERVING TIME ENTERTAINMENT SCHEDULE TO

AMOUNT OF DEPOSIT \$

- Deposit: We require half of the balance upon booking your function. Deposits are nonrefundable and will be deducted from the final bill, unless other arrangements are made with Enzo's prior to your function.
- Your final count cannot increase more than 10% without Enzo's consent.
- Menus must be set three weeks prior to the function.
- A meal guarantee is required 10 days prior to your function. The guaranteed number is the amount charged, unless greater.
- A service charge of 20% plus sales tax will be added to your total bill. If your organization is tax exempt, please provide the necessary forms.
- All prices are subject to change due to fluctuating costs.
- All bills, less deposit, are to be paid in full on or before the day of the event.
- This menu reflects our most popular items. If this does not meet your needs, we will be happy to custom design a menu for you.
- Security will be provided by Enzo's at the going rate, currently \$25 per officer per hour.
- Rice, glitter & confetti are NOT permitted inside or outside the hall. No decorations are permitted to be tacked or taped inside any interior walls or doors.
- Enzo's is not responsible for articles brought onto the premises which are lost or damaged. An additional charge will be added if the room is left damaged or in disrepair.
- No food or beverage, with the exception of wedding cakes & cookies, are to be brought into our facility.
- Enzo's reserves the right to refuse service to anyone exhibiting inappropriate behavior.

SIGNATURE_____DATE _____



ENZO'S CARRY-OUT CATERING

HALF PAN (15-20 PEOPLE) | FULL PAN (35-40 PEOPLE)

-PASTA----

MOSTACCIOLI \$50 | \$90 CAVATELLI \$50 | \$105 TORTELLINI (RED SAUCE) \$105 | \$150 TORTELLINI (ALFREDO) \$105 | \$150 TORTELLINI (CARBONARA) \$110 | \$150 LASAGNA \$110 | \$165 PENNE AGILO E OLI \$50 | \$90 ANGEL HAIR GIARDINERA \$65 | \$125

- SALAD / VEGETABLES

ANTIPASTO/CHEF SALAD \$70 | \$110 TOSSED SALAD \$50 | \$95 GREEN BEANS/ALMONDINE \$55 | \$100 ITALIAN GREENS \$75 | \$140 CHICKEN OR STEAK SALAD \$75 | \$140

-POTATOES

PARSLEY POTATOES \$50 | \$125 ROASTED POTATOES \$50 | \$125 AU GRATIN POTATOES \$50 | \$125 RICE PILAF \$50 | \$125

—— MEATS ·

SAUSAGE & PEPPERS \$80 | \$140 **ROAST BEEF** \$95 | \$150 PORK TENDERLOIN (SLICED) \$90 | \$150 CHICKEN ST. GEORGE \$90 | \$150 CHICKEN MARSALA \$90 | \$150 CHICKEN FRANCAISE \$90 | \$150 **CHICKEN ROMANO** \$90 | \$150 CHICKEN CACCIATORIE \$90 | \$150 **ROASTED HAM** \$70 | \$150 **MEATBALLS** \$80 | \$140 OVEN ROASTED CHICKEN \$90 | \$150 CHICKEN PARMIGIANA \$90 | \$150 VEAL PARMIGIANA \$75 | \$150 EGGPLANT PARMIGIANA \$75 | \$150 VEAL FRANCAISE \$95 | \$150 **VEAL MARSALA \$95 | \$150** VEAL AND PEPPERS \$95 | \$150

