



Banquet Menu

Enzo's Restaurant & Lounge

2918 Elm Road

Warren, OH 44483

330-372-3314

www.EnzosOfWarren.com

The Cantalamessa Family would like to extend our warmest thanks to our patrons. We realize that our patrons work hard and deserve quality at a fair price.

Here at Enzo's, our greatest joy is seeing our friends come in hungry, and leave well fed and happy. Our family prides itself in the fact that we cater to the needs of many different people. To us, individuality has always been important.

This is why we strive to offer something for everyone. Not just a few, but all of our customers are important to us. Being the best at something is never easy, but it's always rewarding. From our restaurant, lounge, and banquet hall, we give each detail our closest attention. By listening to the needs of our customers, we can learn how to fulfill those needs.

So, from our family to yours, we wish you Buona Salute and Buon Appetito!

Sincerely,

The Cantalamessa Family

Breakfast & Lunch

Continental Breakfast

\$11.00 per person

Warm Assorted Pastries & Danish

Chilled Juices, Coffee, Decaf & Tea

Minimum of 50 People; Monday through Friday Only

Buffet Breakfast

\$15.00 per person

Scrambled Eggs

Sausage Links, Ham or Bacon: Choose 2

Hash Brown Potatoes

French Toast, English Muffins & Fresh Fruit Tray

Coffee, Decaf, Tea & Juices

Minimum of 50 People; Monday through Friday Only

Appetizers

Chicken

Buffalo Wings (Hot, BBQ, Plain)	\$1.50 ea.
Chicken Fingers	\$1.50 ea.

Seafood

Calamari Fritti	\$4.00 per person
Stuffed Shrimp	\$5.00 ea.
Fried Smelts	\$1.50 ea.
Mussels	\$1.50 ea.
Clams Casino	\$4.00 ea.
Shrimp Cocktail	\$3.00 ea.
Fried Shrimp	\$3.00 ea.

Traditional

Egg Rolls	\$1.50 ea.
Stuffed Mushrooms	\$3.00 ea.
Proscuitto & Melon	\$4.00 ea.
Mini Quiche Tarts	\$1.50 ea.
- <i>Cajun, Herb Cheese, Lorraine, Shrimp & Spinach</i>	
Stuffed Mushrooms with Crabmeat	\$4.00 ea.
Tortellini Carbonara	\$4.00 per person

Pizza

Red or White	\$3.00 per person
Spinach or Vegetable	\$4.00 per person

Other Appetizer Selections Available Upon Request

Vegetables with Dip	\$3.00 per person
Imported Cheese & Fruit Display	\$6.50 per person
Domestic Cheese & Fruit Display	\$6.00 per person
Antipasti Table	Starting at \$10.00

Banquet Buffet Menus

Buffet #1

\$14.00

Mostaccioli
Meatballs
Oven Baked Chicken
Vegetable
Roasted Potatoes
Tossed Salad

Buffet #2

\$16.00

Mostaccioli & Meatballs or Mostaccioli Carbonara
Sausage & Peppers
Sliced Roast Beef
Oven Baked Potatoes
Vegetable
Tossed Salad

Buffet #3

\$19.00

Enzo Salad
Tortellini with Prossciutto & Peas or Mostaccioli with Meat/Marinara Sauce
Roast Beef AuJus
Chicken Franciase or Chicken Marsala
Sausage & Peppers or Kielbasa & Sauerkraut
Roasted Potatoes
Vegetable
Tossed Salad

** All Choices Include Bread & Coffee*

Buffet Dinners

Select 3 or More Entrees; all choices include bread & coffee

Meat Choices

Filet Mignon (Carved)	\$9.50	Roasted Glazed Ham (Carved)	\$4.00
Roasted Sirloin or Beef (Carved)	\$5.50	Stuffed Cabbage	\$4.00
Prime Rib (Carved)	\$7.50	BBQ Pork Ribs	\$5.00
Roasted Pork Loin (Carved)	\$6.00	Sliced Braciolo	\$7.00
Pork Tenderloin	\$5.00	Peppered Strip Loin	\$8.00
Roasted Sirloin or Beef	\$5.00	Sausage & Peppers	\$4.00

Chicken Choices

Chicken Franciase	\$6.00	Oven Baked Chicken	\$5.00
Chicken Marsala	\$6.00	Chicken Pepperonata	\$6.50
Chicken St. George	\$6.00	Chicken Theresa	\$6.00
Chicken Caccitore	\$6.00	Stuffed Chicken Breast	\$6.00
Chicken Romano	\$6.00	Roast Turkey Breast (Carved)	\$6.00

Seafood Choices

Sole Italiano	\$6.00	Baked Cod Giardiniera	\$4.50
Seafood Newburg	\$8.00	Orange Roughy Franciase	\$6.00
Baked Whitefish	\$4.00	Jumbo Stuffed Shrimp	\$4.00 ea.

Pasta Choices

Cavatelli	\$3.00	Cavatelli Broccoli Agli Olio	\$3.50
Cassareccia/Ziti/Rigatoni	\$3.00	Cheese Ravioli	\$3.50
Cannelloni with White & Red Sauce	\$5.00	Penne Carbonara	\$5.00
Linguini & Clams (Red or White)	\$4.50	Fusili with Broccoli & Cheese	\$4.00
Stuffed Shells	\$4.00	Tortellini Carbonara	\$5.00
Tortellini with Red Sauce	\$4.00	Meatballs	\$3.00

Salad, Vegetable, Potato & Rice Selections (Select 1 from each Category)

\$4.50 per person

House Salad	Seasonal Vegetable Medley	Roasted Herb Potato
Cole Slaw	Peas with Pearl Onions	Parsley Redskins
Pasta Salad	Green Beans with Onions	Fried potatoes & Peppers
Italian Green Beans	Buttered Corn, Peas, Carrots	Rice Pilaf
Italian Potato Salad	Honey Glazed Carrots	Scalloped Potatoes
	Broccoli with Garlic	

Under 250 people, ADD \$1.00 per person; Under 125 people, ADD \$2.00 per person; Special Accompaniments Available

Formal Sit Down Banquets

Meat Entrees

Grilled New York Strip	\$24.00	Surf & Turf	\$ Market Price
Petite Filet Mignon (6 oz.)	\$25.00	Grilled Lamb Chops	\$ Market Price
Regular Filet Mignon (8 oz.)	\$28.00	Porterhouse (14 oz.)	\$ Market Price
Prime Rib of Beef AuJus	\$22.00	Boneless Center Cut Pork Loin	\$19.00
New York Strip Siciliano	\$25.00	<i>- with Peppers, Onions & Tomatoes</i>	
<i>- with Onions, Mushrooms & Peppers in a Light Wine Sauce</i>			

Veal Entrees

Veal Franciase: <i>tender slices of veal sautéed in a lemon butter wine sauce</i>	\$21.00
Veal Marsala: <i>tender slices of veal sautéed with mushrooms & marsala wine sauce</i>	\$21.00
Veal Parmigiana: <i>breaded veal with Enzo's sauce & mozzarella sauce</i>	\$19.00
Veal & Peppers: <i>tender slices of veal sautéed with peppers in a tomato wine sauce</i>	\$21.00
Vegetable Lasagna: <i>pasta layered with a medley of seasonal vegetables, ricotta, mozzarella & sauce</i>	\$19.00

Chicken Entrees

Chicken Romano: <i>boneless breast sautéed with artichoke hearts & tomatoes in a white wine sauce</i>	\$19.00
Chicken Parmigiana: <i>breaded breast topped with sauce & cheese</i>	\$19.00
Chicken Marsala: <i>boneless breast with mushrooms in a marsala wine sauce</i>	\$19.00
Stuffed Chicken Breast: <i>filled with Enzo's stuffing; topped with gravy</i>	\$19.00
Chicken Franciase: <i>boneless breast topped with a lemon butter wine sauce</i>	\$19.00
Chicken St. George: <i>boneless breast sautéed with onions, mushrooms & green peppers in a lemon butter wine sauce</i>	\$19.00

Fish Entrees

Orange Roughy Francaise: <i>in a lemon butter wine sauce</i>	\$18.00
Grilled Salmon Steak: <i>8 oz. filet with seasoned butter sauce</i>	\$20.00
Baked Red Snapper: <i>topped with bread crumbs & fresh tomatoes</i>	\$20.00
Baked Cod Giardiniera: <i>10 Oz. Filet topped with peppers, tomatoes, olives & zucchini</i>	\$18.00

All Entrees Include Salad, Bread & Coffee; 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; Oven Roasted Herb Potato; Cassareccia with Tomato Sauce; Penne with Tomato Sauce

Family Style Dinners

Minimum of 40 People

Dinner #1

\$22.00 per person

Pasta Fagioli
Enzo Salad
Penne Pasta in Marinara Sauce
Sausage & Peppers
Baked Chicken
Vegetable Medley
Spumoni Ice Cream

Dinner #2

\$25.00 per person

Orrechiette Romano with Spinach
Enzo Salad
Tortellini Carbonara
Chicken Franciase
Braciole
Italian Greens
Spumoni Ice Cream

Dinner #3

\$30.00 per person

Wedding Soup
Enzo Salad
Linguini & White Clam Sauce
Cheese Ravioli
Chicken St. George
Oven Roasted Filet with a Mushroom Wine Sauce
Melazane Rollettini (Regular or with Greens)
Spumoni Ice Cream

* All Choices Include Bread & Coffee

Lunch

Sandwiches

Chicken Salad Croissant	\$11.00
Open Face Steak Sandwich	\$13.00

Includes: Choice of Salad or Fries, Coffee, Decaf, Tea

Salads

Marinated Grilled Chicken Salad	\$13.00
<i>Served over mixed greens with tomato, olives, marinated mushrooms, & fontina cheese with balsamic vinaigrette dressing</i>	
Spinach Salad with Warm Bacon Vinaigrette	\$13.00
Caesar Salad with Grilled Chicken	\$13.00
Chef or Antipasto Salad	\$13.00

Lunch Entrees (Limit 2 Choices)

Chicken Parmigiana: <i>served with pasta</i>	\$12.00
Stuffed Chicken Breast: <i>stuffed with sausage & bread stuffing; choice of potato or vegetable</i>	\$14.00
Baked Cod alla Giardiniera: <i>topped with sautéed peppers, onions, tomatoes, zucchini & olives; served with a side of pasta</i>	\$14.00
Chicken Franciase: <i>boneless breast sautéed in a lemon wine butter sauce; choice of potato or vegetable</i>	\$14.00
Homemade Lasagna (Minimum 10 Orders): <i>filled with ricotta, mozzarella, sausage & beef, topped with Enzo's sauce & provolone</i>	\$14.00
Baked Center Cut Pork Chops: <i>stuffed with Enzo's special stuffing; choice of potato or vegetable</i>	\$14.00
Black Angus Sirloin	\$14.00

Entrees Include: Salad, Bread, Coffee

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

Special Features

Special Buffet Items

Salads

	<u>Per Person</u>
Spinach & Rice Salad	\$2.75
Spinach Bowl Salad	\$3.75
Marinated Italian Cauliflower	\$2.50
Caesar	\$3.50
Marinated Mushroom Medley	\$3.50
Tomato, Pepper & Feta	\$4.95

Potato/Rice

	<u>Per Person</u>
Garlic Mashed Potatoes	\$2.95
Risotto	\$3.50
Roasted Peppers & Onions	\$2.00
Rice Pilaf	\$2.75

Vegetables

	<u>Per Person</u>
Eggplant Parmigiana	\$4.95
Sautéed Italian Greens	\$3.95
Sautéed Greens & Beans	\$3.50
Broccoli & Cauliflower w/ cheese	\$2.00
Green Beans Provencal	\$1.95
Stuffed Hot Peppers	\$4.00

Dessert Choices

Cheesecake w/ Strawberries	\$4.95
Fruit Pies	\$2.95
Tiramisu	\$5.95
Cannoli	\$3.95
Crème Pies	\$3.95
Special Occasion Cake	\$3.95

Special Services Available Upon Request

Custom Menus Available Upon Request

Floral Arrangements

Buffet Stations

Antipasto Bar

Valet Parking

Specialty Linens: Floor Length Cloths, Napkins: \$1.95 per person

Special Wedding Decorations & Extras

Seasonal Fruit and/or Cheese Display

Podiums, Microphones, etc..

Bar

Option #1 – Liquor by the Bottle

Mid Shelf	\$40.00 Liter
Top Shelf	\$70.00 Liter
Beer – 12 oz. Bottles	\$40.00 Case
Wine – House Wine	\$20.00 Liter

Option #2 – Open Bar by the Person

Includes Liquor Mixes, Beer & Wine

Mid Shelf	\$8.00
Top Shelf	\$11.00
Four Hour Max (each additional hour)	\$5.00 per person

Option #3 – Cash Bar

Mixed Drinks	\$6.00 & up
Soda	\$3.00
Fruit Punch with Sherbet	\$35.00 per gallon
Wine Punch	\$45.00 per gallon
Champagne Punch	\$65.00 per gallon
Spiked Liquor Punch	\$65.00 per gallon

Security Required: \$100.00 per 4 hrs

Bartender: \$ 75.00 per 4 hrs

Information, Policies and Contract

Date of Event: _____

Function: _____ Contact Person: _____

Address: _____

Home Phone: _____ Work Phone: _____

Number of Guests: _____ Arrival Time: _____

Serving Time: _____ Entertainment Schedule: _____ to _____

Amount of Deposit: \$ _____

~~▪ We require an additional charge of \$75.00 to tray cookies and pastries.~~

- Deposit: We require half of the balance upon booking your function. Deposits are non-refundable 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 \$20 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: _____