

ENZZO'S CATERING



(SERVES 6-8 PEOPLE)

ANTIPASTO: \$85

assorted meats, cheeses, fire roasted peppers, olives and seasonal items

Stuffed Mushrooms \$45

ZUPPA di MUSSELS: \$65

sautéed in a spicy marinara or garlic white wine

Enzzo's Specialty GARLIC SHRIMP: \$65

shrimp delicately sautéed in a garlic, white wine

CAPRESSE SALAD: \$55

Burrata or Fresh Mozzarella w/ roasted peppers, tomatoes & olives

SEASONAL MESCLIN SALAD: \$40

topped w/ seasonal items

CEASAR SALAD: \$45

traditional

PASTA:

PENNE ala VODKA: \$65

pink cream sauce, shallots, peas & w/ or w/o prosciutto splash vodka

PASTA BOLOGNESE: \$65

red meat sauce

PASTA w/ BROCCOLI or BROCCOLI RABE: \$65

garlic & oil w/ sundried tomatoes

FARFALLE CAPONE: (popular menu dish) \$65

chicken & sausage in zesty marinara sauce

LASAGNA: \$75

Traditional; meat & cheese marinara Or eggplant & cheese
in a pink vodka sauce

RAVIOLI:

Spinach \$65, Lobster or Beef Short Rib \$75

Served in (pink vodka, fileto pomodora or g&o w/ broccoli rabe) sauce

EGGPLANT:

PARMIGIANA: \$60

breaded eggplant layered, baked in a tomato sauce
w/ melted mozzarella

EGGPLANT ROLLATINI: \$65

breaded eggplant stuffed w/ ricotta cheese in a marinara sauce

NONNA'S MEATBALLS: \$65
(Beef) served in Enzzo's marinara sauce

SAUSAGE:
in marinara sauce w/ peppers & onions \$60
Or garlic & oil w/ broccoli rabe & potatoes \$65

FILET MIGNON: \$MP

POLLO: (CHICKEN)

CHICKEN MURPHY: \$75
sweet/hot peppers, onions, mushrooms & potatoes

LEMON CHICKEN: \$75
capers, artichokes & sundried tomatoes

MARSALA: \$75
balsamic marsala sauce w/ mushrooms

PESCE: (FISH)

POACHED SALMON: \$MP
seasoned and seared served w/ seasonal vegetables

SEAFOOD RISOTTO: \$95
shrimp, clams, scallops & mussels served in a garlic wine sauce

Crabmeat Stuffed Sole or Snapper \$MP
Roasted pepper cream sauce or scampi sauce

FRUITTI DI MAR: \$95
shrimp, clams, calamari, scallops & mussels in a zesty marinara