

# **Enzas Catering**

1817 142<sup>nd</sup> Dorr MI 49323  
616-681-2297 ~ 616-299-1535

**All of our catering is buffet style, the following is included with all buffets**

**Heavy weight disposable plates, plastic ware, napkins and cups if drinks are ordered.**

**Upgrade to our premium plates and plastic ware for an additional charge**

**Set up :** We will come set up and service the buffet on your tables. We will also provide, chaffing dishes for hot food items, and necessary serving utensils. We provide up to 2 hours service from your scheduled start time. There is a charge of \$50 per hour per staff person for any time after two hours.  
Billed in ½ hour increments.

**Tear Down :** When food service is complete we will remove our equipment, chaffing dishes, serving utensils etc. Customer is responsible for any trash generated from the disposable items.

**Pricing for buffets is per person. Prices do not include 15% service fee and  
6 % Michigan Sales Tax. Prices are subject to change at any time.**

**Catering Orders require a minimum of 14 days notice for final  
head count and menu selection. 25 person minimum for catering.  
We do offer a limited menu of Ala Carte items available for pickup.  
Please inquire for pricing on A la Carte menu items.**

**Signature Buffet \$16.95 per person:** includes two entrees and two accompaniments.

**Signature Plus Buffet \$18.95 per person:** includes two entrees, two accompaniments,  
plus your choice of salad, assorted rolls and butter.

**Custom Buffet~ Don't see a combination you like?**

**Lets talk and we can create a custom buffet especially for you!**

**Add a third entree to any buffet for an extra \$3.00 per person.**

**Add a third accompaniment to any buffet for an extra \$2.00 per person.**

Please feel free to contact me with any questions.

This is my 14<sup>th</sup> year of catering and my pizza place was Established in 1971  
Tom Powell II / Owner Enza's Catering / Enza's Pizza LLC / Enza's cooking classes

**616-299-1535**

References provided upon request

## Entree Choices

**Marinated Grilled Chicken Breast** Boneless skinless chicken breast marinated in Mojo Sauce and grilled over hardwood charcoal. A unique taste that is sure to please.

**Marinated Grilled Pork Tenderloin** Pork tenderloin marinated with a blend of spices, brown sugar, soy sauce and ginger. Grilled whole then sliced for service. Melt in your mouth tender.

**Pulled Pork BBQ** Award Winning Pulled Pork BBQ with house made BBQ sauce and our own secret barbecue rub. Smoked low and slow over a hard wood fire, served with assorted buns and our signature homemade BBQ sauce

**Pulled Chicken BBQ** Boneless skinless chicken thighs hand pulled with house made BBQ sauce and our own secret barbecue rub. Grilled over mesquite wood , served with assorted buns and our signature home made BBQ sauce.

**Grilled Chicken Salad** Tender chicken breasts grilled over hard wood charcoal and mesquite wood. chilled and cut into hearty chunks, blended with celery, onion, whole grain mustard and salad dressing, served with croissants. One of our house specialties!

**Cuban Style Pulled Pork** Marinated with Mojo Criollo, a tasty blend of garlic and spices then slow roasted for hours. Served with assorted buns and of course plenty of Mojo sauce. A unique taste sensation, you're taste buds will think they went to Miami.

**Baked Ham** Smoked boneless pit style ham loaded with flavor, served with our without pineapple

**Mostaccioli** Penne pasta with our sweet Sicilian marinara meat sauce, finished with Romano and mozzarella cheese.

**Three Cheese Pasta** Spirals of Cavatappi pasta blended with ricotta, Romano and mozzarella cheese, with our Sicilian marinara sauce. (add mushrooms upon request for no additional charge)

**Italian Meatballs** Home made Italian meatballs in our signature Sicilian marinara sauce.

**Chili Dog Bar** Steamed hot dogs, soft white buns and our own home made chili sauce. Served with ketchup, mustard, onions, and shredded dill pickles, A sure crowd pleaser!

**Taco Bar** Seasoned ground beef, and soft flour tortillas. Served with crisp lettuce, diced tomato, diced onion, shredded cheddar cheese and salsa. A real Mexican Fiesta!

**Italian Sausage** This is a mild Italian sausage that we make right here at Enza's. We serve it up in bite sized pieces with sauteed green bell peppers and sweet onions.\*

**Bratwurst** Bursting with flavor! If you like bratwurst you're sure to love ours, homemade at Enza's served with plenty of mustard. \*

**Polish Sausage** Another favorite, homemade at Enza's, Served with or without our signature apple infused sauerkraut, with Michigan apple juice and brown sugar, slow simmered to perfection.\*

*\*Hoagie buns are available with any of our home made sausages for an additional \$1.00 per person.*

**Beef Brisket** Seasoned with our signature BBQ Rub, then smoked for hours and hours over a hard wood fire. Sliced across the grain and sauced to perfection. Served with our original BBQ Sauce  
**Choose as an entree choice with any buffet for an additional \$5.00 per person.**

**Prime Rib of Beef** Melt in your mouth tender. Slow roasted and seasoned to perfection, **Choose as an entree choice with any buffet for an additional \$9.00 per person.**

**St. Louis Style Spare Ribs** Tender and delicious done as any ribs should be Low and Slow. Meaty spare ribs, with our secret BBQ rub, and Enza's original BBQ Sauce, what more can we say. **Choose as an entree choice with any buffet for an additional \$5.00 per person.**

**Memphis Style Baby Back Ribs** Just like our St. Louis style ribs we cook them Low and Slow. In our BBQ pit over a hardwood fire. Our secret BBQ rub paired with our original BBQ sauce is a winning combination! **Choose as an entree choice with any buffet for an additional \$6.00 per person.**

## **Accompaniments**

**Hudson's Salad** Mixed greens, candied pecans, dried cranberries, raisins, feta cheese, apples and mandarin oranges, with a house made honey Dijon vinaigrette.

**Haley's Salad** Mixed greens, dried pineapple and cherries, feta cheese, toasted almonds and fresh strawberries with a house made cherry pomegranate vinaigrette.

**House Salad** Mixed greens including romaine, iceberg, spinach, red cabbage and carrots. With red onions and tomato. Served with Italian, Ranch and French dressings.

**Caesar Salad** Crisp Romaine lettuce, crunchy croutons and Romano cheese all tossed in our creamy Cesar Dressing.

**Cole Slaw** We start with fresh green cabbage and carrots, blended together with our delicious home made cole slaw dressing. The end result is delicious.

**Baked Beans** Baked to perfection with sweet onions in a rich brown sugar sauce.

**Peasant's Pasta Salad** Campanelle pasta, (Italian for little bells), tossed with Italian dressing, crisp celery, sweet onion and green peas, finished with Pecorino Romano cheese.

**Broccoli Salad** Fresh broccoli florets tossed in a creamy dressing with, carrots, raisins, shredded cheddar, red onion, sunflower seeds and bacon.

**Broccoli Pasta Salad** Fresh broccoli florets tossed in a creamy dressing with, carrots, raisins, shredded cheddar, red onion, sunflower seeds, bacon and rotini pasta.

**Red Skin Potatoes** Red skin potatoes tossed with parsley, and butter.

**Vegetable Medley** Broccoli, carrots, cauliflower, yellow carrots

**Green Beans** Tender whole green beans

**Cheesy Potatoes** Home made just like grandma's with real sour cream and cheddar cheese

**Rice Pilaf** : Long grain white rice, or Basmati rice prepared with onion and an aromatic broth

**Salsa Rice** Flavorful rice prepared with tomato based broth and a hint of salsa

**Red Skin Potato Salad** Tender red skin potatoes, hard cooked eggs, sweet onion and crunchy celery

## **Breakfast/ Brunch Entrees**

**Western Scramble Scrambled** eggs with ham, onion, green pepper and, cheddar cheese

**Scrambled** with cheddar cheese

**Plain** Scrambled eggs

**Breakfast sausage** Our homemade breakfast sausage so good we are sure it would make Bob Evans proud!

**Baked Ham** Smoked boneless pit style ham loaded with flavor, served with our without pineapple

## **Accompaniments**

**Tropical fruit salad** Pineapple, mango, and, papaya with fresh strawberries, grapes, and seasonal berries.

**Assorted breakfast pastries** A delicious assortment of muffins, danish, and pastries

**Juices** Florida Orange, Michigan apple and Concord grape

**Cheesy Potatoes** Home made just like grandma's with real sour cream and cheddar cheese

## **Appetizers**

**Fresh Fruit Display \$3.25 per person**

**Assorted Domestic Cheese and Crackers \$3.00 per person**, Imported cheese available, market price

**Assorted Vegetables and Dip \$3.00 per person**

**Garlic Herb Cheese Dip and Assorted Crackers \$2.75 per person**

**Meatballs with marinara or our homemade original BBQ sauce \$3.00 per person**

**Sausages** Choose any of our homemade sausages paired with our sweet Sicilian marinara, our **Original BBQ sauce or peppers and onions \$3.00 per person**

## **Desserts**

**Double Fudge Chocolate Brownies \$1.50 per person Homemade!**

**Almond Bars \$1.50 per person Homemade!**

**Assorted cookies 1.25 per person**

**Cheesecake \$3.25 per person**

## **Drinks**

**We offer bottled water and Coke products \$1.50 per person**

**Lemonade or Ice Tea \$19.95 per 5 gallons / There are 80 eight ounce servings per 5 gallons**