



CATERING PACKAGES

Our catering packages are designed to provide a simple method to assemble the menus for your special day. You may select from a variety of food and beverage options to create the perfect package that best suits your needs and palate. Customized menus to meet your specific desires can also be created. No dream is unanswered at Enterprise Center.

- Includes tableware, glassware & flatware
- Special dietary options available upon request
- Menu selections must be determined fourteen (14) days prior to the event
- Event guarantee cannot fluctuate more than twenty percent (20%) within thirty (30) days of event
- Selections must be determined in advance and meal counts provided with the guarantee
- All food and beverage is subject to a 24% service charge + applicable taxes

Contact: Amber Marshall at amarshall@enterprisecenter.com



LUNCH WITH PERSONALITY

GRILLED CHEESE SANDWICH BAR

24.00 per person

Pumpernickel

Granny Smith apples, sharp cheddar cheese, smoked bacon

Sunflower Nine-Grain Bread

Fresh mozzarella, basil, Monterey Jack cheese, vine ripe tomatoes

Texas Toast

American cheese

Also included:

Kettle Chips
Roasted Tomato Basil Soup
Fresh Sliced Seasonal Fruit
Fresh Baked Cookies

SIGNATURE SOUP, SANDWICH AND SALAD TABLE

26.00 per person

Cuban Pressed Sandwich

Ham, roasted pork, Swiss cheese, spicy pickles

Four-Cheese Tomato Melt

Traditional sourdough bread

Chinese Chicken Salad

Crispy wontons, Asian vinaigrette

Butternut Squash Soup

Harvest Grain Salad

Grilled vegetables, maple-herb dressing

Also included:

Sweet Potato and Kettle Chips
Fresh Fruit Salad
Fresh Baked Cookies and Brownies

MEDITERRANEAN

26.00 per person

Oregano Roasted Chicken

Oregano, lemon, garlic

Chicken Gyros

Tzatziki sauce, ripe tomatoes, sweet onion, fresh lemon, parsley

Greek Salad

Crisp romaine, tomato, red onions, Kalamata olives, feta cheese, zesty red wine vinaigrette

Lemon Roasted Potato Wedges

Tabbouleh

Cracked wheat, celery, mint, parsley, cucumber, tomatoes, fresh lemon juice

Dips and Spreads

Hummus, eggplant, white bean, basil served with flat breads, pitas, vegetables

PICNIC TABLE

27.00 per person

Kosher Style Hot Dogs

Traditional condiments



Italian Sausage

Sweet red and green peppers, onions, giardiniera, Italian rolls

Nacho Bar

Beef chili, pico de gallo

Buffalo Chicken Sandwich

Bleu cheese slaw, mini rolls

Mustard Potato Salad

Coleslaw

Sweet and sour dressing

Seasonal Fresh Fruit Cobbler

Oatmeal streusel topping

FAN FAVORITES

28.00 per person

Classic Caesar salad

Fresh Sliced Seasonal Fruit

St. Louis Toasted Ravioli

Marinara sauce

Kosher Style Hot Dogs and Bratwurst

Grilled onions, sauerkraut, traditional condiments

Hamburgers

Sliced cheeses, onion, lettuce, tomato, traditional condiments

Mac and Cheese

Hot Pretzel Sticks

Warm jalapeño cheese

Fresh Baked Cookies

CHEF'S CHOICE

28.00 per person

Caesar Salad

Romaine, Parmesan and garlic croutons, house-made creamy Caesar dressing

Chicken Flatbread Sandwich

Marinated chargrilled chicken breast, fontina cheese, baby spinach, tomato, lemon garlic aioli, grilled flatbread

Three Cheese Mac

Cavatappi noodles, creamy three cheese sauce

Grilled Asparagus

Lemon aioli

St. Louis Toasted Ravioli

Marinara sauce

New York Style Cheesecake

Butter cookie crust, berry compote

LIGHTER AND BRIGHTER LUNCH

30.00 per person

Going Green Salad

Fried green tomato, romaine, spinach, broccoli, cucumber, herbed-champagne dressing

Farro, Corn and Green Bean Salad

Lemon tahini dressing

Chicken Picatta

Lightly breaded, lemon caper sauce



Charred and Chilled Salmon, Summer Bean and Snap Pea Salad

Pickled red onions, black sesame vinaigrette

Italian Sausage and Tomato Pasta

Hot roasted peppers, kale, crushed tomatoes, olives, parsley

Assorted Cupcakes

SMOKEHOUSE SAMPLER

32.00 per person

Smoked Beef Brisket

Texas Toast, signature barbecue sauces

Barbecued Pulled Chicken

Mini onion rolls

Pulled Pork, Jack Cheese and Poblano Quesadilla

Spicy salsa, avocado crema

Smoked Turkey Cobb Salad

Buttermilk dressing

Macaroni Salad

Smoked cheddar, smoked bacon, scallions, hardboiled egg

Sweet and Sour Slaw Crisp

Shaved cabbage, Vidalia onions, distilled vinegar, sea salt, parsley

Blueberry Peach Cobbler

Whipped cream

HARVEST TABLE

35.00 per person

Antipasti

Bocconcini, pesto, roasted sweet bell peppers, Parmesan

Limestone Bibb Lettuce Salad

Aged goat cheese, poached pears, grape tomatoes, candied walnuts, lemon Chardonnay vinaigrette

Seasonal Fresh Fruit

Please select two (2) entrées from the following:

Lemon Garlic Breast of Chicken

Vesuvio-style wedge cut potatoes, broccoli rabe

Chicken Marsala

Wild mushrooms and shallots, classic Marsala sauce, roasted red potatoes, chef's seasonal vegetable

Blackened Chicken

Andouille rice, tasso and Vidalia onions, roasted Yukon gold potatoes

Rosemary Garlic Roasted Free-Range Chicken

Artichokes, wild mushrooms, asparagus, natural jus

Honey Dijon Mustard Chicken

Wild harvest rice, chef's seasonal vegetables

Please select one (1) vegetarian entrée from the following:

Eggplant Parmesan

Tomato basil sauce, provolone, mozzarella

Portobello Mushroom Ravioli Pomodoro

Vegetarian ravioli, rustic tomato sauce, Parmigiano-Reggiano cheese

Mushroom Stroganoff



Please select one (1) dessert from the following:

Warm Chocolate Chip Cookie Skillet

Caramel sauce

New York Style Cheesecake

Berry compote

Assorted Dessert Shooters

BUILD YOUR OWN BOX LUNCH

23.00 per person

Please select two (2) meat options and (1) vegan option from the following:

Beef and Bleu Sandwich

Rustic roll, bleu cheese, cream cheese spread, field greens, red onion salad

Roast Sirloin of Beef

Focaccia, tomatoes, sweet onion jam, garlic & herb cheese

Chargrilled Breast of Chicken

Kaiser bun, smoky tomato spread, spicy red cabbage slaw

Smoked Turkey and Artichoke Sandwich

Whole wheat bun, sundried tomatoes, mozzarella, baby spinach leaves, basil aioli

Roast Loin of Pork Sandwich

Bavarian pretzel bread, tarragon mayo, sweet peppers, arugula

Roast Beef and Smoked Cheddar Sandwich

Lettuce, tomatoes, herb aioli

Grilled Chicken Caesar Salad

Crisp romaine, Parmesan and garlic croutons, classic Caesar dressing

Chopped Chicken Cob

Romaine, tomatoes, smoked bacon, Gorgonzola, hard boiled eggs, avocado vinaigrette

Vegan Options

"ZLT" Sandwich

French baguette, grilled zucchini, tomatoes, sundried tomato pesto

The Hummus Supreme

Multigrain bread, cucumbers, tomatoes, thin sliced red onion, drizzle of pomegranate molasses

The Forest Mushroom

French bread, grilled and marinated mushrooms, roasted red pepper, hummus, basil

The Chik'n Salad

Grain bread, mashed chickpeas, diced onion, carrots, relish, vegan mayonnaise, salt, pepper, paprika

Also included:

Whole Fruit – choice of orange or apple

Fresh Baked Cookie

Additional side options 3.00 per person

Kettle Chips

Rotini Pasta Salad

Wild Rice Salad – dried fruits, pecans, honey-cider dressing

Mustard Potato Salad

Caprese Salad – mozzarella pearls and grape tomatoes, basil pesto



BUILD YOUR OWN CHEF'S TABLE

30.00 per person

GOURMET MARKET SANDWICHES, SALADS AND SOUP

Please select two (2) sandwiches from the following:

Tuscan Style Roast Beef on Focaccia

Caramelized onion jam, tomatoes, provolone

Beef and Bleu Sandwich

Rustic roll, Boursin cheese spread, red onion salad

Chargrilled Breast of Chicken

Brioche roll, smoky tomato spread, spicy red cabbage slaw

Smoked Turkey and Artichoke Sandwich

Whole wheat bun, sundried tomatoes, mozzarella, baby spinach, basil aioli

Turkey BLT

Wheat baguette, smoked turkey, bacon, tomato, lettuce, herb aioli

Roasted Loin of Pork Sandwich

Bavarian pretzel bread, sweet pepper, arugula

Grilled Vegetable Wrap

Spinach wrap, in-season grilled vegetables, garlic herb cheese

Please select two (2) salads from the following:

House Salad

Field greens, grape tomatoes, red onion, cucumbers, herb vinaigrette

Blue Cheese and Vine Ripened Tomatoes

Mixed field greens, bleu cheese, tomatoes, balsamic vinaigrette

Traditional Spinach Salad

Mushrooms, hard-boiled egg, cherry tomatoes, sweet bacon dressing

Caesar Salad

Crisp romaine, Parmesan and garlic croutons, creamy Parmesan dressing

Please select one (1) soup from the following:

Butternut Squash Bisque

Nutmeg cream

Tomato Basil Soup

Cheese toasties

Creamy Clam Chowder

Smoked bacon and herb croutons

Shrimp Gumbo

Steamed rice

Hearty Chicken Noodle

Also included:

Loaded Macaroni Salad

Fresh Sliced Seasonal Fruit

Kettle Chips

Fresh Baked Cookies and Brownies

BEVERAGE PACKAGES

NON-ALCOHOL PACKAGE Assorted Pepsi products, bottled water, iced tea, freshly brewed coffee and hot tea

2 hours 8.00 per person

3 hours 10.00 per person

4+ hours 12.00 per person