

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



SNACKS TO SAVOR

SNACK PLATTERS

Gourmet Nacho & Salsa Bar

Zesty beef chili, spicy queso sauce, crispy corn tortilla chips, our house salsa verde, pico de gallo and salsa roja, sour cream, jalapeños and hot sauces \$10.50 per person

Fresh Fruit Platter

Chef's selection of assorted fresh seasonal fruits, berries, yogurt sauce \$9.50 per person

Garden Fresh Crudité

Chef's colorful market fresh vegetables, buttermilk ranch dip \$9.50 per person

Artisanal Charcuterie

Imported prosciutto, salami, mortadella, coppa, pickled vegetables, sliced old world breads, flavored olive oil \$18.00 per person

International Cheese Display

International cheeses, orange blossom honey, fresh seasonal berries, dried fruit garnish, sliced breads, crackers, bagel chips \$16.00 per person

Hummus Trio

Traditional, roasted bell pepper, Kalamata olive, crispy carrots, celery, crackers, bagel chips \$12.00 per person

Bavarian Pretzel Platter

Warm Bavarian pretzels, assorted mustards, cheese sauce \$9.00 per person

Snack Attack

Snack mix, dry-roasted peanuts, pretzel twists, kettle-style potato chips. \$8.50 per person

SMALL BITES

Pecan Chicken Peach chutney \$5.50 per piece

Shrimp & Grits 5.50 per piece

Beef Wellington Horseradish Cream \$5.50 per piece

Chicken Cordon Blue \$5.50 per piece

Tandoori Chicken Satay Mango salsa

\$5.50 per piece

Beef Satay Thai peanut sauce \$5.50 per piece

Crab Cake Lemon aioli \$5.50 per piece

Pulled Pork Biscuit \$5.00 per piece





Seared Sesame Tuna Wonton \$5.50 per piece

Smoked Salmon Cracker Crème fraîche, capers, red onion

\$5.50 per piece

Pork Pot Stickers \$5.50 per piece

Vegetable Spring Rolls \$5.50 per piece

Brie En Croute Raspberry \$5.50 per piece

Chicken Quesadilla Avocado crema \$5.50 per piece

Tuscan Ratatouille Tart \$5.50 per piece

Mediterranean Kabob \$5.50 per piece

Wild Mushroom Vol-Au-Vent \$5.50 per piece

FAN FARE FAVORITES

Crispy Chicken Tenders Barbecue sauce, honey mustard \$8.50 per person

Toasted Ravioli Marinara sauce, Parmesan cheese \$8.50 per person

Spicy Chicken Wings

Traditional Buffalo-style chicken wings, blue cheese dressing \$8.50 per person

Gourmet Hot Dogs Traditional condiments, potato chips \$7.00 per person

St. Louis Style Bratwurst

Grilled bratwurst, sauerkraut, traditional condiments, potato chips \$9.00 per person

Center Ice Sliders

Build your own burger! Mini rolls, sliced cheese, traditional fixings \$11.50 per person

DESSERTS

Gourmet Cookies and Brownies \$9.00 per person

Gourmet Dessert Bars \$9.00 per person

