

## enterprisecEnTER

## 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
- $\quad$ 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
- $\quad$ Selections must be determined in advance and meal counts provided with the guarantee
- All food and beverage is subject to a $25 \%$ service charge + applicable taxes


RECEPTION

DISPLAYS

Crudités Display
Assortment of Fresh Cut Seasonal and Marinated Vegetables
Served with Ranch, Hummus, and Blue Cheese
Small (serves 25 guests) \$150
Medium (serves 50 guests) \$250
Large (serves 100 guests) \$400
International \& Domestic Cheese Display
Local and Imported Cheeses served with Crackers, Crisps,
Flatbreads, Jams, Preserves, Pickles, and Accompaniments
Small (serves 25 guests) \$200
Medium (serves 50 guests) \$350
Large (serves 100 guests) \$600
Cheese \& Crudités Combination Display
Chefs Selection of Cheeses, Vegetables, Marinated
Vegetables, Pickles, Crackers, Crisps, and Accompaniments
Small (serves 25 guests) \$250
Medium (serves 50 guests) \$450
Large (serves 100 guests) \$700
Antipasti Platter
Imported and Local Cured Meats, Domestic and Imported
Cheeses, Assorted Olives, Pickled Vegetables, Mustards and
Accompaniments
Served with Flatbreads, Crisps, and Crackers
Small (serves 25 guests) \$300
Medium (serves 50 guests) \$500
Large (serves 100 guests) \$800

## BUTLER PASSED

Based on 1 piece per hors d' oeuvres per gues $\dagger$
Choice of 2 hors d'oeuvres $\$ 12$ per guest
Choice of 3 hors d'oeuvres
Choice of 4 hors d'oeuvres
\$17 per guest
\$22 per guest

## COLD HORS D'OEUVRES

Mediterranean Antipasto Skewer
Fired Roasted Tomatoes, Marinated Artichoke Hearts, Fresh
Mozzarella Ciliegine, Kalamata Olive
Heirloom Tomato Caprese Skewer
Heirloom Tomatoes, Fresh Mozzarella, Pesto, Basil, Aged
Balsamic

Goat Cheese Stuffed Peppadew
Peppadews, Goat Cheese, Fresh Herbs

Beef Tenderloin Crostini
Crostini, Boursin, Beef Tenderloin, Red Onion Confiture

Seared Tuna on Wonton Crisp
Sesame Seed, Wakame Salad, Wasabi Aioli, Fried Wonton
Roasted Carrot Salad Shooter
Heirloom Carrots, Sherry Vinaigrette, Dried Cherries, Goat
Cheese, Cilantro

Goat Cheese and Tomato Jam Crostini
Crostini, Roasted Tomatoes, Goat Cheese, Aged Balsamic, Basil

Crab and Cucumber Verrine
Cucumber Cub, Lump Crab Salad, Chervil
Prosciutto and Mascarpone Crostini
Crostini, Local Prosciutto, Whipped Mascarpone, Local
Honey, Fig Jam

Ahi Tuna Poke on Rice Cracker
Fresh Tuna, Sweet Onion, Scallion, Toasted Sesame, Soy, Crisp Rice

Watermelon Caprese Skewer
Compressed Melon, Fresh Mozzarella Ciliegine, Basil, Aged Balsamic

Mini Lobster Rolls
Brioche Roll, Lobster Salad, Lemon Zest, Chervil

## HOT HORS D'OEUVRES

Sesame Chicken Satay
Chicken Breast Brochette, Toasted Sesame, Peanut Sauce

Bacon Wrapped Scallops
Bourbon Brown Sugar Glaze, Chives
Pork Belly
Crisp Belly, Apple Confiture, Cracked Pepper Caramel
Beef Empanadas
Smoked Brisket Picadillo, Jack Cheese, Raisins, Corn Pastry


Mini Beef Wellingtons
Beef Tenderloin, Mushroom Duxelle, Puff Pastry

Artichoke Beignets
Marinated Artichoke Hearts, Boursin Cheese, Crispy Panko

Signature Mini Crab Cakes
Lump Crab, Dijon, Panko, Lemon Aioli

Wild Mushroom Arancini
Creamy Risotto, Wild Mushrooms, Black Truffle, Parmesan, Crispy Panko

Lamb Merguez
Charred Red Onions, Harissa, Cilantro

Chicken Sliders
Brioche Roll, Rocket, Roma Tomatoes, Fresh Herbs,
Tangerine Aioli
Spanakopita
Spinach, Feta, Flaky Phyllo

Tempura Shrimp
Crispy Tempura, Rice Crisps, Yum Yum Sauce
Beef Short Rib Slider
Brioche Roll, Braised Beef, Black Truffle Demi, Red Onion Confiture

Chicken Spiedini Skewer
Italian Bread Crumbs, Grilled Chicken Breast, Lemon Beurre Blanc

Fig and Goat Cheese Flatbread
Calimyrna Fig, Applewood Smoked Bacon, Goat Cheese,
Chives, Aged Balsamic

Beef Brochette
Tender Beef Sirloin, Peppers, Onions, Chimichurri

Brie and Raspberry En Croute
Brie, Raspberry Preserves, Puff Pastry

Mini Cheese and Jalapeno Arepa
Jack Cheese, Pickled Jalapenos, Guacamole, Cilantro
Candied Bacon Jam Tart
Hardwood Smoked Bacon, Sweet Onions, Port, Blue Cheese, Flaky Tart Shell

Vegetable Spring Roll
Vegetables, Sesame, Soy, Crispy Spring Roll Wrapper, Sweet Chili

Pork Potsticker
Pork, Napa Cabbage, Scallion, Roasted Garlic, Crisp Wonton, Soy Dipping Sauce


## SPECIALTY CHEF TABLES

Minimum 25 guests
price per person

## PASTA BAR \$28

Pasta Selections - Choice of 3
Rigatoni, Orecchiette, Cheese Tortellini, Penne, Cavatappi

Sauce Selections - Choice of 3
Classic Marinara, Pesto Cream, Alfredo, Bolognese, Vodka Pomodoro

Served with Garlic Bread, Pepper Flakes and Parmesan Cheese

## TACO CART \$30

Protein Selections - Choice of 3
Ground Beef, Steak, Pulled Chicken, Shrimp, Pork, Grilled Chicken, Grilled Fish, Beyond Meat

Corn and Flour Tortillas with your selection of:
Pico de Gallo, Shredded Cheese, Diced Tomatoes, Black Olives, Green Onions, Shredded Lettuce, Diced Onions and Cilantro, Limes, and Sauces

Served with Tortilla Chips, Salsa, and Guacamole

## MAC AND CHEESE \$29

Choice of 3
Mascarpone and Local Prosciutto
Gruyere and Wild Mushrooms
White Cheddar
Classic
Fontina and Pancetta
BBQ Pork and Caramelized Onion

## SLIDERS \$32

Slider Selections - Choice of 2
Chicken, Hamburger, House Smoked Beef Brisket, Blues Hog Pulled Pork, Blues Hog Pulled Chicken

Side Selections - Choice of 2
Potato Salad, Cole Slaw, House-Made Chips, Tater Tots,
French Fries, Onion Rings

Served with Condiments and Accompaniments

## WING TOSS \$30

Wing Selections - Choice of 2
Hot, Mild, BBQ, Garlic Parmesan, Dry Rub, Jalapeno Mustard, Jerk, Mango Habanero

Served with Ranch, Bleu Cheese, Carrots, Celery


## CARVING STATION

Chef's labor fee per 50 guests $\$ 175$

## BEEF STRIPLOIN \$500

Approximately 50 servings
Served with Creamy Horseradish, Mustard, and Freshly Baked Rolls

## PRIME RIB $\mathbf{\$ 5 5 0}$

Approximately 50 servings
Served with Creamy Horseradish, Au Jus, and Freshly Baked Rolls

## ROASTED TURKEY BREAST \$275

Approximately 50 servings
Served with Cranberry Aioli, Mustard, and Freshly Baked Rolls

## BEEF TENDERLOIN \$500

Approximately 25 servings
Served with Creamy Horseradish, Mustard, and Freshly Baked Rolls

## LEG OF LAMB \$450

Approximately 50 servings
Served with Mint Jus


## BEVERAGE PACKAGES

## BEER AND WINE PACKAGE

Includes assorted Pepsi products, bottled water, iced tea, freshly brewed coffee and hot tea

Domestic Beer - Choice of two (2)
Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

Premium Wine
Proverb Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Rosé

2 hours 28.00 per person
3 hours 34.00 per person
4 hours 36.00 per person

Additional hour of service 12.00 per person

## PREMIUM BEVERAGE PACKAGE

Includes assorted Pepsi products, bottled water, iced tea, mixers, freshly brewed coffee and hot tea

Domestic Beer- Choice of two (2) Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

Premium Cocktails
Tito's, Beefeater, Dewar's, Jack Daniels, Bacardi Superior, Canadian Club, Captain Morgan, Jose Cuervo Gold, Disaronno Amaretto

Premium Wine
Proverb Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Rosé

2 hours 30.00 per person 3 hours 38.00 per person 4 hours 40.00 per person

Additional hour of service 12.00 per person


## beVErage package Enhancements

## SELECT BEVERAGE PACKAGE

Includes assorted Pepsi products, bottled water, iced tea, mixers, freshly brewed coffee and hot tea

Domestic Beer - Choice of Two (2)
Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light
Premium Beer- Choice of Two (2)
Blue Moon, City Wide, Corona Extra, Goose Island IPA, Michelob Ultra, Modelo, Schlafly Pale Ale, Shocktop, Samuel Adams, Stella Artois, Urban Underdog, Zwickel

Select Cocktails
Grey Goose, Hendricks, Johnnie Walker Black, Makers Mark, Bacardi Superior, Woodford Reserve, Patron, Captain Morgan, Disaronno Amaretto

## Select Wine

Sonoma-Cutrer Chardonnay, Simi Cabernet Sauvignon,
Sterling Merlot, La Marca Prosecco
Additional choice of Kim Crawford Sauvignon Blanc, Santa
Margherita Pinot Grigio or Hogue Genesis Riesling
2 hours 36.00 per person
3 hours 44.00 per person
4 hours 50.00 per person
Additional hour of service 15.00 per person

## BEVERAGE PACKAGE ENHANCEMENTS

Signature Cocktails
Specialty cocktails available within each package by request; additional charges may apply

Poured Wine
Poured wine service with dinner 9.00 per person

Premium Beer
Select premium beers may be added to any package 2.00 per person, per beer

## Hard Seltzer/Cider

Select hard seltzer/cider may be added to any package 2.00 per person, per hard seltzer/cider

Angry Orchard, Bud Light Seltzer, High Noon
Sparkling
Add La Marca Prosecco to premium package 2.00 per person La Marca Prosecco toast 5.50 per person

## NON-ALCOHOL PACKAGE

Assorted Pepsi products, bottled water, iced tea, freshly brewed coffee and hot tea

2 hours 12.00 per person
3 hours 14.00 per person
$4+$ hours 16.00 per person

