



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



CUSTOM CLASSICAL RECEPTION PACKAGE

Includes selections designated within all three categories

PRE-GAME STARTERS

Choice of two (2)

Classic Caesar Salad

Crisp romaine, parmesan-garlic croutons, Caesar dressing

Farmer's Market Platter

Chef's selection of local cheeses with fruit chutneys, honey, crackers and farmer's market crudités with a variety of dips. Accompanied by fresh-baked artisan breads.

Fresh Seasonal Fruit

An elaborate display of seasonal fresh fruits and berries. Served with strawberry yogurt dip.

POWER PLAY HORS D'OEUVRES

Choice of two (2) passed hors d'oeuvres. Servings based on one (1) of each selected, per person.

Additional hors d'oeuvres, 4.00 per person

HOT HORS D'OEUVRES

Ancho Chile and Lime Chicken Mini Taco

Pickled cabbage, radish slaw

Bacon Wrapped Chorizo Stuffed Dates

Balsamic Fig and Goat Cheese Flatbread

Aged balsamic marinated Calimyrna figs, goat cheese, fresh herbs, smoked bacon

Beef Wellington Bites

Horseradish cream

Brie En Croute with Raspberry

Brie cheese, chopped almonds, raspberry preserves

Brussels Sprout Lollipop

Maple bacon jam

Butternut Squash Bruschetta

Toasted almonds, pomegranate syrup

Butternut Squash Soup Shooter

House made butternut squash bisque, nutmeg cream, maple bacon stick

Coconut Curry Chicken Satay

Mango chutney

Crayfish Grit Cakes

Cajun remoulade

Cremini Mushroom Tart

Guajillo Shredded Pork Mini Taco

Achiote sauce, lime slaw

Pancetta and Gruyère Cheese Tart

Shrimp a La Plancha Mini Taco

Chipotle agave glaze, mango salsa



Malaysian Beef Satay

Marinated beef, chili paste, coconut milk, red thai curry

Maple Bacon Jam Tart

Adobo sauce, smoked Gouda cheese

Crispy Shrimp Roll Spring Roll

Ginger honey dipping sauce

Shrimp and Grits in Corn Phyllo Cup

Smoked Gouda crema

Signature Crab Cakes

Lemon aioli

Spanakopita

Spinach and feta cheese filled phyllo triangles

Tapas Cracker with Kalamata Olive Tapenade

Rosemary cream cheese, roasted balsamic glazed grape tomatoes

Tomato Soup Shooter

House made tomato bisque, petite grilled cheese with Monterey Jack, Boursin, mozzarella

COLD HORS D'OEUVRES

Antipasto Kabob

Tri-color cheese tortellini, sundried tomato, Kalamata olives, prosciutto

Caprese Skewers

Grape tomatoes, mozzarella, basil, balsamic drizzle

Lump Crab Salad Coronet

Herb lemon-aioli, savory pastry shell

Smoked Salmon Rillettes on Pumpernickel

Capers, red onion

GAME CHANGERS

Choice of three (3) selections

Each additional 7.00 per person, per item

Center Ice Sliders

Beef, American cheese, traditional fixings

Hoagie Roll

Pulled pork, Gouda cheese

Mushroom Ravioli

Button mushrooms, grape tomatoes, herb olive oil

Smoked Brisket Mac N' Cheese

Fried onions

Tri-Color Tortellini

Sundried tomatoes, button mushrooms, Alfredo sauce

Turkey Panini

Mozzarella cheese, basil pesto spread

CUSTOM CLASSICAL RECEPTION PACKAGE \$38 per person



FAN FARE FAVORITES

Enhance your package by adding an action station with freshly prepared items made by one of our culinary experts!

Meatball Bar \$13 per person

A selection of our handcrafted meatballs served hot with fresh rolls

Traditional beef with marinara sauce, chicken with green chile verde sauce, thai pork meatball with ginger-soy barbecue sauce

Wing Toss \$15 per person

Our house-made seasoned and grilled and crispy fried chicken wings, celery and carrots with traditional spicy buffalo, sesame apricot habanero, sweet and smoky barbecue sauces

Deluxe Nacho Platter \$13 per person

Choice of smoked chicken or Southern pulled pork on oven-roasted tortilla chips, topped with Chihuahua cheese sauce, sour cream, avocado, diced tomato, green onions, cilantro and salsa roja

Quesadilla Trio \$13 per person

- Ancho-Marinated Chicken: Served with cilantro and Monterey Jack cheese
- Carne Asada: With braised brisket, chopped onions, Oaxaca cheese and poblano peppers
- Vegetable: Served with spinach, mushroom, onions and pepper Jack cheese
- All accompanied by avocado crema and a smoky tomato salsa

Asian Appetizer Duo \$17 per person

- Pan Fried Pot Stickers: Ginger, scallions, cabbage and sesame with soy chili dipping sauce
- Crispy Spring Rolls: Napa cabbage, green onion with ginger jalapeño marmalade

Stone Fired Flatbread Sampler \$13 per person

- Crab Flatbread: Crab with a lemon mayo, butter lettuce and tomato
- All-American Flatbread: Shaved turkey, roast beef and salami piled high with sliced tomatoes, butter lettuce and shaved red onion. Served with deli pickles
- Texas Smokehouse Flatbread: Smoked ham, shaved smoked brisket and Applewood bacon with lettuce, tomato and barbecue spice

Herb-Roasted Bistro-Style Vegetables \$13 per person

Oven-roasted with fresh rosemary, thyme and garlic

Gourmet Cookies And Brownies \$13 per person

A sweet assortment of gourmet cookies and brownies



BEVERAGE PACKAGES

NON-ALCOHOL PACKAGE

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

2 hours \$8 per person
3 hours \$10 per person
4+ hours \$12 per person

BEER AND WINE PACKAGE

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

Domestic Beer

Bud Light, Bud Select, Budweiser

Premium Wine

Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

2 hours \$24 per person
3 hours \$30 per person
4 hours \$32 per person

Additional hour of service \$8 per person

PREMIUM BEVERAGE PACKAGE

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

Domestic Beer

Bud Light, Bud Select, Budweiser

Premium Cocktails

Tito's, Bombay Sapphire, Dewar's, Jack Daniels, Bacardi Superior, Canadian Club, Captain Morgan, Jose Cuervo Gold, Disaronno Amaretto

Premium Wine

Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

2 hours \$26 per person
3 hours \$34 per person
4 hours \$36 per person

Additional hour of service \$8 per person

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, Schlafly, Stella Artois, Samuel Adams, Michelob Ultra

Select Cocktails

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

Select Wine

Kendall Jackson Chardonnay, Columbia Crest Cabernet Sauvignon, 14 Hands Merlot
Additional choice of Kim Crawford Sauvignon Blanc, Little Black Dress Pinot Grigio or St. Michelle Riesling

2 hours \$30 per person
3 hours \$38 per person
4 hours \$44 per person

Additional hour of service \$10 per person



BEVERAGE PACKAGE ENHANCEMENTS

Signature Cocktails

Specialty cocktails available within each package by request Additional charges may apply

Premium Beer

Select premium beers may be added to any package \$1 per person, per beer

Sparkling

Add La Marca Prosecco to any alcohol package \$2 per person

La Marca Prosecco toast \$4.50 per person

Custom label La Marca Prosecco bottles

187ml bottle \$14 per person

750ml bottle \$40 per person