



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
- 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 25% service charge + applicable taxes

Contact: Amber Marshall at amarshall@enterprisecenter.com



RECEPTION

DISPLAYS

Crudités Display

Assortment of Fresh Cut Seasonal and Marinated Vegetables
Served with Ranch, Hummus, and Blue Cheese

Small (serves 25 guests) \$175

Medium (serves 50 guests) \$350

Large (serves 100 guests) \$700

International & Domestic Cheese Display

Local and Imported Cheeses served with Crackers, Crisps,
Flatbreads, Jams, Preserves, Pickles, and Accompaniments

Small (serves 25 guests) \$225

Medium (serves 50 guests) \$450

Large (serves 100 guests) \$900

Cheese & Crudités Combination Display

Chefs Selection of Cheeses, Vegetables, Marinated
Vegetables, Pickles, Crackers, Crisps, and Accompaniments

Small (serves 25 guests) \$275

Medium (serves 50 guests) \$550

Large (serves 100 guests) \$1,100

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) \$325

Medium (serves 50 guests) \$650

Large (serves 100 guests) \$1,300



BUTLER PASSED

Based on 1 piece per hors d'oeuvres per guest

- Choice of 2 hors d'oeuvres \$14 per guest
- Choice of 3 hors d'oeuvres \$21 per guest
- Choice of 4 hors d'oeuvres \$28 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

Goat Cheese and Tomato Jam Crostini

Crostini, Roasted Tomatoes, Goat Cheese, Aged Balsamic, Basil

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

Shrimp and Cucumber Tostada

Crisp corn tortilla, citrus poached shrimp, cucumber, tomato, chili, lime

Strawberry and Chevre Crostini

Macerated berries, jalapeno, whipped goat cheese, mint

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

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

Mini Chicken Corn Bleu

Chicken breast, Swiss, ham, Pommery mustard sauce

Margherita Flatbread

Marinara, buffalo mozzarella, basil, olive oil, marinated tomato

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

Tempura Shrimp

Crispy tempura, rice crisps, Sweet Chili 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 \$550

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

Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

Premium Wine

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

2 hours 29.00 per person

3 hours 35.00 per person

4 hours 37.00 per person

Additional hour of service 13.00 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

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 31.00 per person

3 hours 39.00 per person

4 hours 41.00 per person

Additional hour of service 13.00 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

Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

Premium Beer– Choice of Two

Blue Moon, City Wide, Corona Extra, Goose Island IPA, Michelob Ultra, Modelo, Shocktop, Samuel Adams, Stella Artois, Urban Underdog, Zwicker

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 37.00 per person
 3 hours 45.00 per person
 4 hours 51.00 per person

Additional hour of service 16.00 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 9.50 per person

Premium Beer

Select premium beers may be added to any package 2.50 per person, per beer

Hard Seltzer/Cider

Select hard seltzer/cider may be added to any package 3.50 per person, per hard seltzer/cider
 Angry Orchard, Bud Light Seltzer, High Noon

Sparkling

Add La Marca Prosecco to premium package 3.00 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 13.00 per person
 3 hours 15.00 per person
 4+ hours 17.00 per person