



# 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](mailto: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

### NON-ALCOHOL PACKAGE

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

2 hours *13.00 per person*

3 hours *15.00 per person*

4+ hours *17.00 per person*

### BEER AND WINE PACKAGE

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

#### Domestic Beer – Choice of two [2]

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

#### Premium Wine

Proverb Chardonnay, Cabernet Sauvignon, Choice of one [2] Pinot Grigio, Pinot Noir, Sauvignon Blanc, Rose

2 hours *29.00 per person*

3 hours *35.00 per person*

4 hours *37.00 per person*

Additional hour of service *14.00 per person*

### PREMIUM BEVERAGE PACKAGE

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

#### 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, Wild Turkey, Captain Morgan, Jose Cuervo Gold, Disaronno Amaretto

#### Premium Wine

Proverb Chardonnay, Cabernet Sauvignon, Additional choice of two [2] Pinot Grigio, Pinot Noir, Sauvignon Blanc, Rose

2 hours *31.00 per person*

3 hours *39.00 per person*

4 hours *41.00 per person*

Additional hour of service *14.00 per person*

### SELECT BEVERAGE PACKAGE

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

#### Domestic Beer – Choice of Two [2]

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

#### Premium Beer– Choice of Two [1]

Blue Moon, Coors Banquet, Corona Extra, Goose Island IPA, Michelob Ultra, Modelo, Stella Artois

#### 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, Additional choice of two [2] Kim Crawford Sauvignon Blanc, Santa Margherita Pinot Grigio, Chateau St. Michelle Riesling, Decoy Pinot Noir, or Sterling Merlot

2 hours *37.00 per person*

3 hours *45.00 per person*

4 hours *51.00 per person*

Additional hour of service *17.00 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*

### Domestic Beer

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

*1.50 per person*

### Premium Beer

Blue Moon, Coors Banquet, Corona Extra, Goose Island IPA, Michelob Ultra, Modelo, Stella Artois

*2.50 per person*

### Craft Beers

City Wide, Underdog, Zwickel

*3.50 per person*

### Hard Seltzer/Cider

High Noon (BlackCherry, Grapefruit, Pineapple, or Watermelon), Nutrl (Orange, Pineapple, Watermelon), Angry Orchard

*3.50 per person*

### Sparkling

Add La Marca Prosecco to any alcohol package

*3.00 per person*

La Marca Prosecco toast

*6.50 per person*