

# *Enzo*

*pizzeria & restaurant*

## *Wholesale Catering Menu*

*"Quality Cuisine Prepared with Pride"*

### *Party Trays for All Occasions*

*Anniversaries*

*Bar Mitzvahs*

*Birthdays*

*Christenings*

*Corporate*

*Graduations*

*Holidays*

*Weddings*

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## Hot Appetizers

- \_\_\_ 1. Hot Antipasto . . . . . \$32.95  
*shrimp, clams, mushrooms, eggplant, artichoke, mussels*
- \_\_\_ 2. Baked Clams Oreganato (per doz.) . . . . . 11.95  
*garlic, bread crumbs & herbs (minimum 5 doz.)*
- \_\_\_ 3. Stuffed Mushrooms . . . . . 23.95  
*mushroom caps stuffed w/spinach, ricotta, mozzarella, herbs*
- \_\_\_ 4. Fried Calamari . . . . . 28.95
- \_\_\_ 5. Whole Mussels . . . . . 27.95  
*Marinara or Fra Diavolo*
- \_\_\_ 6. Scuncilli Marinara . . . . . 32.95
- \_\_\_ 7. Bruschetta . . . . . 22.95  
*Toasted bread topped w/fresh tomatoe, arugola, onion & basil*
- \_\_\_ 8. Zuppa di Clams (per doz.) . . . . . 11.95  
*Clams in marinara sauce*

## Cold Appetizers

- \_\_\_ 9. Shrimp Cocktail (per lb., minimum 5 lbs.) . . . \$21.95
- \_\_\_ 10. Roasted Peppers, Mozzarella & Sundried  
Tomatoes . . . . . 30.95
- \_\_\_ 11. Scuncilli and/or Calamari Salad . . . . . 33.95
- \_\_\_ 12. Antipasto Enzo . . . . . 36.95  
*Ham, salami, provolone, prosciutto, fresh mozzarella over  
tricolore w/tomatoe, celery, roasted peppers, olives, peppericini*
- \_\_\_ 13. Seafood Salad . . . . . 36.95  
*Shrimp, scallops, scuncilli, calamari w/garlic, oil, lemon & herbs*

## Insalata/Salads

- \_\_\_ 14. Tomatoe & onions . . . . . \$17.95  
*w/fresh basil, olive oil & oregano*
- \_\_\_ 15. Tricolore . . . . . 19.95  
*Arugola, endive, radicchio & balsamic vinegrette*
- \_\_\_ 16. Combo Salad . . . . . 16.95  
*Crispy lettuce w/assorted vegetables*
- \_\_\_ 17. Lettuce & Tomatoes . . . . . 15.00
- \_\_\_ 18. Garlic Bread . . . . . 14.95

## Pasta

- \_\_\_ 19. Pasta in Tomatoe Sauce . . . . . \$19.95
- \_\_\_ 20. Fettuccini Alfredo . . . . . 28.95
- \_\_\_ 21. Fettuccini Carbonara . . . . . 32.95
- \_\_\_ 22. Tortellini Alfredo . . . . . 32.95
- \_\_\_ 23. Tortellini Carbonara . . . . . 36.95
- \_\_\_ 24. Rigatoni Filetto Di Pomodoro . . . . . 28.95
- \_\_\_ 25. Cavatelli & Broccoli . . . . . 28.95
- \_\_\_ 26. Penne Amatriciana . . . . . 28.95
- \_\_\_ 27. Gnocchi Gorgonzola . . . . . 38.95
- \_\_\_ 28. Rigatoni Vodka . . . . . 28.95
- \_\_\_ 29. Tortellini Michelangelo . . . . . 38.95
- \_\_\_ 30. Ravioli (30 pcs.) . . . . . 22.95

## Al Forno/Baked

- \_\_\_ 31. Eggplant Parmigiana . . . . . \$26.95
- \_\_\_ 32. Eggplant Rollatini . . . . . 28.95
- \_\_\_ 33. Lasagna . . . . . 29.95
- \_\_\_ 34. Stuffed Shells (24 pcs.) . . . . . 27.95
- \_\_\_ 35. Manicotti (18 pcs.) . . . . . 27.95
- \_\_\_ 36. Ravioli Parmigiana (30 pcs.) . . . . . 26.95
- \_\_\_ 37. Baked Ziti . . . . . 22.95

## Meatball & Sausage

- \_\_\_ 38. Sausage, Peppers, Onion & Potatoe (20 pcs.) . \$26.50
- \_\_\_ 39. Meatball or Sausage w/sauce . . . . . 21.95

## Fresh Vegetables

- \_\_\_ 40. Roasted Potatoe w/fresh rosemary & garlic . \$22.95
- \_\_\_ 41. Sautee Escarole . . . . . 22.95
- \_\_\_ 42. Sautee Spinach . . . . . 22.95
- \_\_\_ 43. Sautee Mushrooms . . . . . 25.95
- \_\_\_ 44. Sautee Broccoli . . . . . 22.95
- \_\_\_ 45. Sautee Broccoli Rabe . . . . . 24.99
- \_\_\_ 46. Sautee Broccoli Rabe w/Sausage . . . . . 32.95
- \_\_\_ 47. Poatoes, Peppers, Onions, Zucchini . . . . 26.95  
*w/basil & fresh tomatoes*

All prices are per tray unless otherwise stated.  
Each tray serves approximately 6 people.



## Pollo/Chicken

6-8 People

___ 48. Chicken Giambotta - Sauteed in garlic, mushroom, potatoes, vinegar peppers and sausage in wine-vinegar sauce w/fresh herbs . . .	\$37.95
___ 49. Chicken Cardinale - Topped w/prosciutto, asparagus, roasted peppers & mozzarella in a light red sauce w/fresh herbs. . . . .	44.95
___ 50. Chicken Marsala - Marsala wine and mushrooms . . . . .	37.95
___ 51. Chicken Francese - Wine, lemon & butter . . . . .	37.95
___ 52. Chicken Balsamico -Balsamic vinegar, brown sauce, garlic & fresh herbs . . . . .	37.95
___ 53. Chicken Piccata - Wine, butter, lemon & capers . . . . .	37.95
___ 54. Chicken Parmigiana - Tomatoe sauce w/mozzarella . . . . .	37.95
___ 55. Chicken Artichoke - Wine, butter, garlic and artichoke, topped w/mozzarella . . . . .	37.95
___ 56. Chicken Murphy - Hot or sweet vinegar peppers, onions, mushrooms, potatoes & fresh herbs . . . . .	37.95
___ 57. Chicken Savoy - Garlic, vinegar & fresh herbs. . . . .	37.95
___ 58. Grilled Chicken - Over tricolore salad. . . . .	40.95

## Vitello/Veal

6-8 People

___ 59. Veal Marsala - Marsala wine & mushrooms . . . . .	\$44.95
___ 60. Veal Piccata - Wine, lemon, butter & capers . . . . .	44.95
___ 61. Veal Francese - Wine, lemon, butter . . . . .	44.95
___ 62. Veal Saltinbocca - Topped w/prosciutto & mozzarella, in wine sauce w/fresh sage over spinach. . . . .	44.95
___ 63. Veal Principessa - Topper w/prosciutto, eggplant, sliced tomatoe & mozzarella, in a light red sauce w/fresh herbs . . . . .	47.95
___ 64. Veal Italia - Artichoke hearts, sundried tomatoe, mushrooms in a light red sauce w/fresh herbs . . . . .	44.95
___ 65. Veal Pizzaiola - Mushrooms, oregano, basil & fresh tomatoes . . . . .	44.95
___ 66. Veal & Pepper & Onion - w/basil & fresh tomatoes . . . . .	37.95

## Pesce/Seafood

___ 67. Zuppa Di Pesce - Clams, shrimp, mussels, calamari, scuncilli, scallops. . . . .	49.95
___ 68. Fried Scallops - w/hot or sweet marinara sauce and cocktail sauce (per lb./5lb. min.) . . . . .	20.95
___ 69. Calamari and/or Scuncilli Marinara - Sauteed in garlic, oil, basil & fresh tomatoes . . . . .	39.99
___ 70. Shrimp Francese - Butter, wine, & lemon sauce (per lb./5 lb. min.) . . . . .	24.95
___ 71. Shrimp Enzo - Garlic, wine, lemon, horseradish, brown sauce & fresh herbs (per lb./5 lb. min.). . . . .	24.95
___ 72. Shrimp Scampi - Garlic, wine, lemon sauce (per lb./5lb. min.) . . . . .	24.95
___ 73. Shrimp Marinara - Garlic, oil, basil & fresh tomatoes (per lb./5lb. min.). . . . .	24.95
___ 74. Flounder Francese - Butter, wine & lemon sauce (per lb./5lb. min.) . . . . .	20.95
___ 75. Flounder Livornese - Capers, olives, basil & a light red sauce (per lb./5lb. min.). . . . .	19.95
___ 76. Fried Flounder - w/hot or sweet marinara sauce and cocktail sauce (per lb./5 lb. min.) . . . . .	19.95



## Party Order Form

Name \_\_\_\_\_

Address \_\_\_\_\_

Telephone No. \_\_\_\_\_

Date of Party \_\_\_\_\_ Time of Party \_\_\_\_\_

Pick up     Delivery    # of People \_\_\_\_\_

Amount of Deposit    Cash \_\_\_\_\_ or Check \_\_\_\_\_

Special Instructions \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Includes:                      \_\_\_\_\_ Chaffing                      \_\_\_\_\_ Napkins  
   \_\_\_\_\_ Sterno                      \_\_\_\_\_ Serving Spoons  
   \_\_\_\_\_ Plates                      \_\_\_\_\_ Forks  
   \_\_\_\_\_ Rolls                      \_\_\_\_\_ Knives

\$15.00 for set-up and delivery

\$10.00 deposit on each chaffing dish

Total Trays:                      \_\_\_\_\_ Hot                      \_\_\_\_\_ Cold

*Any item on our menu can be created to suit your taste.*