ENJOY
CAFE & CATERING

LUNCH TO GO MENU

Place your order Monday through Friday with at least 48 hour' notice. Minimum order is for 10 people. Entrées and desserts are split evenly based on your guest count. Prices and availability may change.
Need disposable goods? We've got you covered for $2 per person (includes plates, napkins, flatware, and serving utensils). All Packages could include Chocolate Chip Cookies or Brownies for an additional $2.00 per person. Surcharge for other assorted desserts.

424.324.1655
orders@enjoycateringevents.com

Menu 1 (Hawaiian) $16
- Huli Huli Chicken W/ Grilled Pineapple
- Island Rice
- Braised Luau Pork (surcharge +6.00pp)
- Hawaiian Slaw Salad
- Spam Musubi (surcharge +3.50pp)

Menu 2 Moroccan $21
- Chermoula Chicken
- Dirty Rice w/ Rice Pilaf, Figs, and Olives
- Braised Beef Tagine(surcharge +10.00pp)
- Grilled Broccoli, Glazed Carrots, and Cauliflower

Menu 3 (Italian) $22
- Italian Rosemary Lemon Chicken
- Salmon Puttanesca(surcharge +10.00pp)
- Venetian Quinoa (Feta, Tomato, Mint, Parsley, Cucumber)
- Spicy Rigatoni

Menu 4 (French) $23
- Beef Bourguignon
- Pommes Purée or Potato Gratin
- Chicken Picatta (surcharge +8.00pp)
- Grilled Seasonal Vegetables

Menu 5 (Mexican Fiesta) $20
- Mexican Caesar Salad
- Pinto Beans and Red Rice
- Tortillas
- Accouterments: Homemade Salsas, etc
- Achiote Chicken
- Steak Fajitas
- Corn Chips and Guacamole(+2.00 per person)
- Add-ons:
  - Enchiladas ($8 per person)
  - Chile Rellenos ($10 per person)

Menu 6 (American Barbecue) $24
- Barbecue Rubbed Rotiserrie Chicken
- Baby Back Pork Ribs
- Meemaw's Baked Mac and Cheese
- Potato Salad
- Grilled Corn Salad (Tomato, Avocado, Red Onion, Cilantro, Cotija)

Menu 8 (Baja) $19
- Al Pastor Pork Loin w/ Pineapple Salsa
- Cucumber Salad
- Coconut Curry Braised White Fish (surcharge +6.50 pp)
- Fried Rice with Veggies and Bean Sprouts

Menu 9 (Mediterranean) $22
- Beef Koobideh and Chicken Shawarma
- Sharizi Salad over Mixed Greens
- Hummus & Tzatziki
- Pickled Peppers, Grilled Tomato, Grilled Onion
- Basmati Rice

SIDES & SALADS

CLASSIC CAEESAR SALAD $90 | SERVES 10
W/ PARMESAN CHEESE, HOME-MADE CROUTONS, & CAESAR

ACAPULCO SALAD $100 | SERVES 10
W/ GRILLED CORN, GREEN ONIONS, COTIJA CHEESE, CHERRY TOMATOES, JICAMA, MANGOS, & CILANTRO LIME VINAIGRETTE

COBB SALAD $110 | SERVES 10
W/ CHERRY TOMATOES, GREEN ONIONS, HARD BOILED EGGS, RADISHES, BLUE CHEESE, BACON, RANCH DRESSING

SUMMER SALAD $90 | SERVES 10
W/ MIXED GREENS, CUCUMBERS, CHERRY TOMATOES, AVOCADO, CRISPY ONIONS, & LEMON AGAVE VINIAGRETTE

CRISPY PEAR SALAD $110 | SERVES 10
W/ MIXED GREENS, DICED PEARS, CANDIED PECANS, CRANBERRIES, & RASPBERRY VINAIGRETTE

BABY SPINACH & ARUGULA SALAD $75 | SERVES 10
W/ PARMIGGIANO REGGIANO, TOASTED SUNFLOWER SEEDS, LEMON, OLIVE OIL, CHAMPAGNE VINEGAR

TURMERIC COUCOUS $80 | SERVES 10
W/ PEPPERS PARSLEY, ALMONDS, & ROASTED CHERRY TOMATOES

SUMMER QUINOA $90 | SERVES 10
W/ AVOCADO, CHERRY TOMATOES, CUCUMBER FETA CRUMBLES, ARUGULA, & ZESTY LEMON VINAIGRETTE

AUTUMN QUINOA $90 | SERVES 10
W/ SHAVED BRUSSEL SPROUTS, POACHED BEETS, CRAISINS, ROASTED ALMONDS, ORANGE SEGMENTS

PESTO FUSILLI $75 | SERVES 10
W PARMESAN & RICOTTA CHEESE

SUNDRIED TOMATO PASTA $75 | SERVES 10
W/ CHERRY TOMATOES, PARMESAN, BASIL, SPINACH, ROASTED GARLIC

BOXED LUNCH PKG.

Each boxed lunch comes with a Chocolate Chip Cookie, Mixed Greens Salad w/ Lemon Agave Vinaigrette or Fresh Pressed Juice

MINIMUM ORDER OF 10 AT 16.50 PER PERSON.

SO MUCH STEAK SANDWICH +3.00
W/ GRILLED SKIRT STEAK, GRILLED ONIONS, SEASONED ARUGULA, HORSERADISH AIOLI, CHIMICHURRI

CHICKEN PESTO MILANESE
W. FRESH MOZZERELA, BREADED CHICKEN, MARINARA, PESTO AIOLI

SEARED AHI TUNA SANDO +4.00
W/ PANKO & SESAME SEED CRUST, MILK BREAD, GOCHUJANG MISO AIOLI, SCALLIONS, FRIED SHALLOTS

ITALIAN SANDO
W/ SPICY CAPROCOLLA, PROSCUITTO, SALAMI, MORTADELLA, ICEBERG, TOMATO, RED ONION, OLIVE OIL, RED WINE VINEGAR, PERRONCINI, FRESH MOZZERELA

HONEY DIJON CHICKEN WRAP
SHREDDED ROTISSERIE CHICKEN, SHREDDED ROMAINE, BACON BITS, CRISPY ONIONS, PARMESAN SHAVES, HONEY DIJON DRESSING

GARDEN SANDWICH
ROASTED RED BELL PEPPER, GRILLED SUMMER SQUASH, GRILLED ONIONS, EGGPLANT, PESTO AIOLI

CALABRIAN CAPRESE SANDWICH
W/ BASIL, HEIRLOOM TOMATO, FRESH MOZZERELA, SUN DRIED TOMATO & CALABRIAN AIOLI

SANDWICH & WRAP PLATTER

$109 | SERVES 8-10
Assortment of 16 half chef sandwiches. Chef Choice. All sandwiches can be made gluten-free with 72 hours' notice

ARTISANAL CHARCUTERRIE & CHEESE BOARD

Fine Cheeses, Fresh Grapes, Gourmet Nuts & Dried Apricots. Served with Sliced Baguette & Assorted Crackers. - small (serves 10-15) 75.00 | large (serves 15-25) 175.00

HEIRLOOM CRUDITÉ PLATTER

Radish, Persian Cucumber, Celery, Baby Carrots, Summer Squash, Heirloom Cherry Tomatoes, Broccoli, Yellow Bell Peppers, Sugar Snap Peas Dip Choices: Hummus, Green Goddess Dip, Spinach Artichoke Dip - small with 2 dips (serves 8-10) 80.00 | large with 3 dips (serves 15-25) 140.00

SEASONAL FRUIT PLATTER

$50, serves 10-15 (small)

$125, serves 20-30 (large)

BURRITO BOXES

CHIPOTLE GUACAMOLE CHICKEN BURRITO
Chipotle Marinated Chicken, Guacamole, Chipotle Crema, Shredded Cheese, Pinto Beans, Crispy Purple Cabbage

CHICKEN TINGA & QUESO BURRITO
Shredded Chicken, Tomato Salsa, Guacamole, Jalapeño Queso, Pinto Beans, Diced Onions, Mexican Red Rice

TEXMEX STEAK BURRITO
Grilled Cilantro Lime Steak, Guacamole, Pico De Gallo, Tortilla Strips, Black Beans, Green Rice, Cilantro Lime Crema

GRILLED CHIPOTLE SHRIMP BURRITO
Red Chimichurri, Cilantro Lime Rice, Purple Cabbage, Pico de Gallo, Guacamole, Shredded Cheese, Chipotle Crema

CHILE RELLENO BURRITO (vegetarian)
Stuffed Pasilla Pepper with Jack Cheese, Mexican Red Rice, Pinto Beans, Green Cabbage, Pico De Gallo, Chipotle Crema

(minimum order-10) 12.50 ea

BEVERAGES

HIBISCUS REFRESHER
$25.00 Per Half Gallon

STRAWBERRY LEMONADE
$35.00 Per Half Gallon

WATERMELON MINT AGUA FRESCA
$35.00 Per Half Gallon

PINEAPPLE AGAVE
$35.00 Per Half Gallon

CUCUMBER LIME AGUA FRESCA
$35.00 Per Half Gallon

VIATNAMESE ICED COFFEE
$30.00 Per Half Gallon