



FULL BAR PACKAGES

STANDARD (PER PERSON)

INCLUDES STANDARD LIQUOR, HOUSE WINES, BEER AND SOFT DRINKS

2 Hour	\$25
3 Hour	\$26
4 Hour	\$27

PREMIUM (PER PERSON)

INCLUDES STANDARD AND PREMIUM LIQUOR, HOUSE WINES, BEER AND SOFT DRINKS

2 Hour	\$27
3 Hour	\$28
4 Hour	\$29

LIQUOR SELECTION:

STANDARD: Smirnoff, Beefeater Gin, Bacardi, Malibu Rum, Seagram's 7, Jim Beam, J&B Scotch, Jose Cuervo Gold

PREMIUM: Tito's Vodka, Tanqueray Gin, Myer's Rum, Jack Daniel's, Maker's Mark, Dewar's Scotch, Patron Silver

Above prices do not include gratuity or sales tax.
Prices are subject to change.

TO-GO ONLY

Pick Up or Deliver**

Call: (904) 268-4458
www.enzas.net

Located in the Mandarin Landing
(Whole Foods) Shopping Center
10601 San Jose Blvd. #109 Jacksonville, FL 32257

FULL PAN SERVES 16 TO 20 PEOPLE

Baked Lasagna	\$120
Baked Ziti	\$100
Penne with Meat Sauce, Meatball or Sausage ...	\$96
Chicken Parmesan	\$160
Chicken Alla Rosa	\$170
Chicken Cacciatori	\$170
Chicken Marsala	\$170
Rigatoni Bolognese	\$110
Vegetable Lasagna	\$120
Eggplant Parmesan	\$150
Chicken Francese	\$160

HALF PAN SERVES 8 TO 10 PEOPLE

Baked Lasagna	\$60
Baked Ziti	\$50
Penne with Meat Sauce, Meatball or Sausage ...	\$48
Chicken Parmesan	\$80
Chicken Alla Rosa	\$85
Chicken Cacciatori	\$85
Chicken Marsala	\$85
Rigatoni Bolognese	\$55
Vegetable Lasagna	\$60
Eggplant Parmesan	\$75
Chicken Francese	\$80

House Salad and Bread \$3.50 per person.
Enza Salad and Bread \$4.50 per person.
Prices do not include Tax or Delivery and Set up.
**Delivery Fees vary by distance.



Enza's
ITALIAN RESTAURANT
EST. 2004

CATERING MENU

Call: (904) 268-4458

Email: info@enzas.net

(soft drinks, alcohol, gratuity, tax,
A/V equipment and set up fees not included)



MENU SUGGESTIONS

MENU 1: \$27/PERSON

Goat Cheese Bruschetta Appetizer
Baked Lasagna
Chicken Parmesan
Eggplant Parmesan

MENU 2: \$27/PERSON

Pomodoro Caprese Appetizer
Mannicotti
Penne Bolognese
Chicken Cacciatore

MENU 3: \$27/PERSON

Pomodoro Caprese Appetizer
Eggplant Parmesan
Veggie Combo
Veggie Lasagna

MENU 4: \$28/PERSON

Fried Ravioli Appetizer
Chicken Picatta
Tortellini Alla Rosa
Eggplant Parmesan

MENU 5: \$28/PERSON

Fried Calamari Appetizer
Veggie Combo
Chicken Cacciatore
Penne Caprese

MENU 6: \$28/PERSON

Stuffed Red Pepper Appetizer
Chicken Stephanie
Eggplant Parmesan
Penne Caprese



MENU 7: \$29/PERSON

Goat Cheese Bruschetta Appetizer
Rigatoni Alla Vodka
Veal Parmesan
Eggplant Parmesan

MENU 8: \$29/PERSON

Fried Calamari Appetizer
Chicken Francese
Veal Piccata
Penne Caprese

MENU 9: \$32/PERSON

Goat Cheese Bruschetta Appetizer
Chicken Caprese
Shrimp Scampi or Marinara
Veal Parmesan

MENU 10: \$34/PERSON

Fried Ravioli Appetizer
Shrimp Francese
Chicken Alla Rosa
Linguini Carbonara

MENU 11: \$36/PERSON

Shrimp Aglio Appetizers
Chicken All Rosa
Rigatoni Lobster Sherry Cream
Veal Saltimboca

MENU 12: \$38/PERSON

Shrimp Aglio Appetizers
Grouper Francese
Veal Picatta
Chicken Caprese

All dinners include bread. House salad add \$2/person.
Ceasar, Enza and Mama salads add \$5/person.
Mini Tiramisu or Mini Cannoli Desserts add \$3/person.

BEER AND WINE ONLY PACKAGES

STANDARD (PER PERSON) INCLUDES HOUSE WINE AND BEER

2 Hour \$20
3 Hour \$22
4 Hour \$24

PREMIUM (PER PERSON) INCLUDES PREMIUM & HOUSE WINE AND BEER

2 Hour \$22
3 Hour \$24
4 Hour \$26

BEER SELECTION

Budweiser, Bud Light, Coors Light, Miller Lite,
Michelob Ultra, Yuengling, Corona, Heineken,
Stella Artois, Sam Adam's Boston Lager, Duke's Brown
Ale, 110-IPA Jai Alai IPA, Peroni, Beck's NA

WINE SELECTION: (SELECT 4)

STANDARD: House Merlot, House Cabernet
Sauvignon, Vendange White Zinfandel, House
Chardonnay, House Pinot Noir, House
Pinot Grigio, House Chianti

PREMIUM: Stemmari Pinot Noir, Stemmari
Cabernet Sauvignon, Rocca Delle Macie Chianti,
Tolloy Pinot Grigio, Le Crema Chardonnay, Stingray
Sauvignon Blanc

Above prices do not include gratuity or sales tax.
All Wine and Liquor selections are subject to availability.