

BAR ENZA

PRIVATE EVENTS MENU

Bar Enza offers various coursed menus in a structure that allows parties to experience the breadth of our menu offerings. Each menu offers family-style and individually plated courses. You will select dishes for each course for a custom printed menu. Our team takes food allergies seriously and will be happy to work with you on making accommodations for those guests who may require them.



Beverages are charged on consumption, and our knowledgeable Sommelier is happy to assist in selecting the perfect wine pairing for your group. Alternately, if you are interested in a beverage package, we are happy to create one for you. All food and beverage are subject to 6% administration fee, 7% sales tax and 20% gratuity.

1 BENNETT STREET, INSIDE THE CHARLES HOTEL
CAMBRIDGE, MA 02138

BAR ENZA

1 Bennet Street, inside The Charles Hotel
Cambridge, Massachusetts 02138



3 COURSE DINNER MENU

\$95 PP

- SELECT THREE (3) ANTIPASTI • served family-style
- SELECT THREE (3) SECONDI • guests select one on-site
- SELECT TWO (2) DOLCI • guests select one on-site

Antipasti Abbondanza

select three

Grilled Bruschetta

Stracciatella & Almond Romesco

Enza Salad

Tri-Colored Lettuces, Seasonal Vegetables
Provolone Cheese, Oregano Vinaigrette

Hamachi Crudo (+5 pp)

Persian Cucumbers, Bomba Pugliesei,
Black Garlic Aioli

Tomato Focaccia

w/ Whipped Ricotta, Fennel Pollen,
Lava Salt

Roasted Mushrooms

w/ Taleggio & Truffle Honey

Stuffed Baby Sweet Peppers

w/ Tuna Conserva

Salumi & Formaggi

Secondi

select three

Campanelle Pesto

Herb Pesto, Pecorino

Tortelli

Spinach and Mascarpone, Brown Butter, Sage

Porcini Fusilli

Roasted Mushrooms, Black Truffle Butter, Mascarpone, Sage

Rotolo

Braised Short Rib Ragu, Bechamel, Fontina

Fusilli with Shrimp

Charred Scallions, Roasted Garlic, Basil, Lemon, Bottarga

Potato Gnocchi (+\$5pp)

Shellfish Butter Sauce, Lobster, Asparagus, Burrata

Roasted Cauliflower

Charred Eggplant Tahini, Pepitas

Roasted Chicken

Farro, Leeks, Root Vegetables, Natural Jus

Bronzino

Fregola, Chickpeas, Green Olives, Salsa Verde

Halibut

Fregola, Chickpeas, Green Olives, Salsa Verde

Flat Iron Steak

Charred Broccolini, Potato Panzerotti, Garlic Rosemary Togarashi Butter

8oz Filet (+\$5pp)

Charred Broccolini, Potato Panzerotti, Garlic Rosemary Togarashi Butter

Dolci

select two

Tiramisu Napoleon Style

Puff Pastry, Zabione, Mocha Sauce

Chocolate Cake

Gianduja Ganache, Buttercream

Zeppole (Cream Puff)

Strawberry Rhubarb Cream

Ricotta & Pine Nut Torta

Citrus Ricotta Custard, Baked Pine Nuts, Blood Orange Jam

Seasonal Gelato or Sorbetto



BAR
ENZA

1 BENNET STREET,
INSIDE THE CHARLES HOTEL
CAMBRIDGE, MA 02138

Our team takes food allergies seriously and will be happy to work with you on making accommodations for those guests who may require them.

BAR ENZA

1 Bennet Street, inside The Charles Hotel
Cambridge, Massachusetts 02138



4 COURSE DINNER MENU

\$105 PP

SELECT THREE (3) ANTIPASTI • served family-style

SELECT ONE (1) TYPE OF PASTA • served family-style

SELECT THREE (3) SECONDI • guests select one on-site

SELECT TWO (2) DOLCI • guests select one on-site

Antipasti Abbondanza

select three

Grilled Bruschetta

Stracciatella & Almond Romesco

Enza Salad

Tri-Colored Lettuces, Seasonal Vegetables
Provolone Cheese, Oregano Vinaigrette

Hamachi Crudo (+5 pp)

Persian Cucumbers, Bomba Pugliesei,
Black Garlic Aioli

Tomato Focaccia

w/ Whipped Ricotta, Fennel Pollen,
Lava Salt

Roasted Mushrooms

w/ Taleggio & Truffle Honey

Stuffed Baby Sweet Peppers

w/ Tuna Conserva

Salumi & Formaggi

Pasta

select one

Campanelle Pesto

Herb Pesto, Pecorino

Tortelli

Spinach and Mascarpone, Brown Butter, Sage

Porcini Fusilli

Roasted Mushrooms, Black Truffle Butter, Mascarpone, Sage

Mini Rigatoni

Lamb Sausage, Semi-Dried Tomatoes, Saffron Butter, Pecorino

Rotolo

Braised Short Rib Ragu, Bechamel, Fontina

Rigatoni Bolognese

Short Pasta, Bolognese Ragu, Fried Rosemary

Fusilli with Shrimp

Charred Scallions, Roasted Garlic, Basil, Lemon, Bottagra

Potato Gnocchi (+\$5pp)

Shellfish Butter Sauce, Lobster, Asparagus, Burrata



Secondi

select three

Roasted Cauliflower

Charred Eggplant Tahini, Pepitas

Roasted Chicken

Farro, Leeks, Root Vegetables, Natural Jus

Bronzino

Fregola, Chickpeas, Green Olives, Salsa Verde

Halibut

Fregola, Chickpeas, Green Olives, Salsa Verde

Flat Iron Steak

Charred Broccolini, Potato Panzerotti, Garlic Rosemary Togarashi Butter

8oz Filet (+\$5pp)

Charred Broccolini, Potato Panzerotti, Garlic Rosemary Togarashi Butter

Dolci

select two

Tiramisu Napoleon Style

Puff Pastry, Zabione, Mocha Sauce

Chocolate Cake

Gianduja Ganache, Buttercream

Zeppole (Cream Puff)

Strawberry Rhubarb Cream

Ricotta & Pine Nut Torta

Citrus Ricotta Custard, Baked Pine Nuts, Blood Orange Jam

Seasonal Gelato or Sorbetto

Our team takes food allergies seriously and will be happy to work with you on making accommodations for those guests who may require them.

BAR ENZA

1 Bennet Street, inside The Charles Hotel
Cambridge, Massachusetts 02138



4 COURSE DINNER MENU

\$125 PP

SELECT FOUR (4) ANTIPASTI • served family-style

SELECT TWO (2) TYPES OF PASTA • served family-style

SELECT THREE (3) SECONDI • guests select one on-site

SELECT TWO (2) DOLCI • guests select one on-site

Antipasti Abbondanza

select three

Grilled Bruschetta

Stracciatella & Almond Romesco

Enza Salad

Tri-Colored Lettuces, Seasonal Vegetables
Provolone Cheese, Oregano Vinaigrette

Hamachi Crudo (+5 pp)

Persian Cucumbers, Bomba Pugliesei,
Black Garlic Aioli

Tomato Focaccia

w/ Whipped Ricotta, Fennel Pollen,
Lava Salt

Roasted Mushrooms

w/ Taleggio & Truffle Honey

Stuffed Baby Sweet Peppers

w/ Tuna Conserva

Salumi & Formaggi

Pasta

select two

Campanelle Pesto

Herb Pesto, Pecorino

Tortelli

Spinach and Mascarpone, Brown Butter, Sage

Porcini Fusilli

Roasted Mushrooms, Black Truffle Butter, Mascarpone, Sage

Mini Rigatoni

Lamb Sausage, Semi-Dried Tomatoes, Saffron Butter, Pecorino

Rotolo

Braised Short Rib Ragu, Bechamel, Fontina

Rigatoni Bolognese

Short Pasta, Bolognese Ragu, Fried Rosemary

Fusilli with Shrimp

Charred Scallions, Roasted Garlic, Basil, Lemon, Bottagra

Potato Gnocchi

Shellfish Butter Sauce, Lobster, Asparagus, Burrata



Secondi

select three

Roasted Cauliflower

Charred Eggplant Tahini, Pepitas

Roasted Chicken

Farro, Leeks, Root Vegetables, Natural Jus

Bronzino

Fregola, Chickpeas, Green Olives, Salsa Verde

Halibut

Fregola, Chickpeas, Green Olives, Salsa Verde

Flat Iron Steak

Charred Broccolini, Potato Panzerotti, Garlic Rosemary Togarashi Butter

8oz Filet (+\$5pp)

Charred Broccolini, Potato Panzerotti, Garlic Rosemary Togarashi Butter

Dolci

select two

Tiramisu Napoleon Style

Puff Pastry, Zabione, Mocha Sauce

Chocolate Cake

Gianduja Ganache, Buttercream

Zeppole (Cream Puff)

Strawberry Rhubarb Cream

Ricotta & Pine Nut Torta

Citrus Ricotta Custard, Baked Pine Nuts, Blood Orange Jam

Seasonal Gelato or Sorbetto

Our team takes food allergies seriously and will be happy to work with you on making accommodations for those guests who may require them.



RECEPTION MENU

A reception event at Bar Enza provides your guests with the best of our menu offerings in a more relaxed atmosphere. Select from both passed items and a variety of food stations to make the event as substantial as you desire. Our private room features floor-to-ceiling windows and a flexible setup to accommodate various seating needs.

Passed Assagi

(LITTLE BITES)

Items are priced per piece.

Minimum order two dozen per type

Saffron & Tomato Arancini \$3.50

Ricotta & Prosciutto Gougeres \$3.50

Celery Root & Black Truffle Fritters \$3.50

Caprese Skewers \$3.50

Shrimp Tempura w/ Cherry Pepper Aioli \$6

Veal Meatballs w/ Marsala Glaze \$4.5

Hamachi Crudo Chili Oil, Black Garlic Aioli \$6.5

Tuna Tartare w/ Pistachio Vinaigrette \$6.5

Scallop Ceviche w/ Lime, Cucumber & Dill \$6.5



Crostini- Choice of:

Stracchino Cheese, Peas & Mint \$3.50

Goat Cheese, Charred Eggplant \$3.50

Crab & Artichoke \$6

Lobster Crostini \$7

STATIONS



Antipasti Display

Minimum order of 25 persons

Salumi & Formaggi
Grilled and Marinated Vegetables
Filone & Crackers
Enza Salad

\$35pp

Vegetable Crudite Display

Minimum of 25 persons

Seasonal Vegetables
Assorted Dips

\$10pp

Our team takes food allergies seriously and will be happy to work with you on making accommodations for those guests who may require them.

Pasta Platters

Minimum order of 15 persons

Fusili Cacio e Pepe (\$15pp)
Black Pepper, Parmigiana

Campanelle Pesto (\$15pp)
Herb Pesto, Pecorino

Porcini Fusilli (\$20pp)
Roasted Mushrooms, Black Truffle Butter,
Mascarpone, Sage

Rigatoni Bolognese (\$20pp)
Short Pasta, Bolognese Ragù, Fried Rosemary

Mini Rigatoni (\$25pp)
Lamb Sausage, Semi-Dried Tomatoes,
Saffron Butter, Pecorino

Fusilli with Shrimp (\$25pp)
Charred Scallions, Roasted Garlic, Basil,
Lemon, Bottagra

Potato Gnocchi (\$30pp)
Shellfish Butter Sauce, Lobster,
Asparagus, Burrata



Secondi Platters

Minimum order of 15 persons

Roasted Cauliflower Steak (\$15pp)

Charred Eggplant, Tahini, Pepitas

Sliced Flat Iron Steak (\$25pp)

w/ Garlic Rosemary Togarashi Butter

Sliced Roasted Chicken w/ Natural Jus (\$20pp)

Choice of Two Sides per Protein:

Potato Panzerotti

Olive Oil Rosemary Yukon Potatoes

Charred Broccolini

Sautéed Mushrooms + Baby Spinach

Green Salad

Our team takes food allergies seriously and will be happy to work with you on making accommodations for those guests who may require them.



Dolci Platters

Minimum of Two Dozen Per Type

Mini Tiramisu (\$5pp)

Puff Pastry, Zabaione, Mocha Sauce

Olive Oil Cake Bites (\$4pp)

Seasonal Compote

Assorted Cookies (\$5pp)

Choose Three:

Rosemary Shortbread

Italian Macaroon

Soft Almond Biscotti

Hazelnut Biscotti

Chocolate & Dried Cherry Biscotti

Lemon Jam Biscotti

Mini Cannoli

Bombolini (\$5pp)

Nutella or Sweetened Ricotta



BAR
ENZA

1 BENNET STREET, INSIDE THE CHARLES HOTEL, CAMBRIDGE, MA 02138

Wine & Beer Only

\$50 pp

Sparkling Wine

Marsuret Treviso Extra Dry

White Wines

Pinot Grigio Ca'Stele,
Friuli Venezia-Giulia 2020 &
Chardonnay Au Bon Climat,
Santa Barbara County 2019

Red Wines

Chianti "Cetamura"
Cultusboni, Toscana 2019 &
Montepulciano d'Abruzzo
Cantine Mucci, Abruzzo 2018

Bottled Beer & Mocktails, Soda

BEVERAGE PACKAGES



Open Bar Package 1

\$75 pp

Sparkling Wine

Marsuret Treviso Extra Dry

White Wines

Pinot Grigio Ca'Stele,
Friuli Venezia-Giulia 2020 &
Chardonnay Au Bon Climat,
Santa Barbara County 2019

Red Wines

Chianti "Cetamura"
Cultusboni, Toscana 2019 &
Montepulciano d'Abruzzo
Cantine Mucci, Abruzzo 2018

Bottled Beer & Mocktails, Soda



Open Bar

Deep Eddy Vodka
Tito's Vodka
New Amsterdam Gin
Tanqueray Gin
El Jimador Tequila
Buffalo Trace Bourbon
Rittenhouse Rye
Speyburn Scotch
Barcardi Rum

Open Bar Package 2

\$100 pp

Sparkling Wine

Marsuret Treviso Extra Dry

White Wines

Sauvignon Blanc, Salt River,
South Africa 2020 &
Etna Bianco, Barone di Villagrande,
Sicily 2022

Red Wines

Pinot Noir, "Rolhut", Peter Zemmer,
Alto Adge, 2021 &
Cabernet Sauvignon, 75 Wine Co,
Mendocino, CA 20 21

Bottled Beer & Mocktails, Soda



Open Bar

Grey Goose Vodka
Belvedere Vodka
Bombay Sapphire Gin
Sipsmith Gin
Patron Blanco Tequila
Maker's Mark Bourbon
Mitcher's Rye
Glenlivet 12-year Scotch
Barcardi Rum



1 BENNET STREET, INSIDE THE CHARLES HOTEL, CAMBRIDGE, MA 02138