Ñ ENYE CAFÉ & BAR

PRIVATE EVENTS & CATERING

Argentine roots · Italian inspiration · Chicago hospitality

Gather. Celebrate. Make Memories.

Build your own menu for birthdays, private celebrations, office gatherings and catered events. All prices in USD.

EMPANADAS

Fried empanadas **$4.50 each | $54/dozen**
Golden, crisp Argentine empanadas. Beef, chicken, spinach, ham & cheese, corn or eggplant.

Oven-baked empanadas **$4.75 each | $57/dozen**
Tender pastry baked until golden. Beef, chicken or spinach.

Gluten-free empanadas **$5.50 each | $66/dozen**
Prepared with gluten-free pastry using procedures to prevent gluten cross-contact. Beef, chicken or spinach. Special order.

ARGENTINE FAVORITES & PARTY BITES

Mini choripán **$8 each**
Argentine chorizo on petite French bread with house-made chimichurri.

Mini beef milanesa sandwich **$10 each**
Crispy breaded beef on petite French bread with salsa golf, lettuce, tomato and onion.

Mini smash burger **$8 each**
One beef smash patty, melted American cheese and pickle on a buttery mini bun.

Spanish tortilla **$30 whole**
Traditional Spanish-style potato and egg tortilla, cooked until tender and golden.

Beef milanesa tray **$220**
Golden breaded Argentine beef cutlets, prepared for sharing; approximately 20 servings.

Parrillada Argentina **MP | Serves approx. 2**
Traditional mixed grill with chorizo, morcilla, mollejas (sweetbreads), asado de tira (short ribs) and vacío.

Argentine steak with chimichurri **MP**
Argentine-style grilled steak, served with house chimichurri.

ITALIAN ENTRÉES & CATERING TRAYS

Catering trays serve approximately 20 guests, unless otherwise noted.

Chicken piccata **$195/tray**
Tender chicken in a lemon-butter and caper sauce.

Rigatoni alla vodka **$155/tray**
Rigatoni in a velvety tomato-vodka cream sauce, finished with Parmesan.

Chicken Parmesan **$210/tray**
Crispy breaded chicken with marinara, mozzarella and Parmesan.

Baked rigatoni **$165/tray**
Rigatoni baked with tomato sauce and melted cheese.

Italian bread & butter **$95/tray**
Freshly sliced Italian bread with butter; ideal alongside entrées.

SALADS, BOARDS & SIDES

Trays serve approximately 20 guests.

Seasonal grilled vegetables **$120/tray**
Seasonal vegetables grilled and finished with olive oil and herbs.

Mixed green salad **$115/tray**
Fresh mixed greens and seasonal vegetables with dressing.

Arugula & Parmesan salad **$125/tray**
Peppery arugula with shaved Parmesan and light vinaigrette.

Ensalada rusa **$110/tray**
Argentine potato salad with carrots, peas and creamy mayonnaise.

Italian charcuterie board **$250**
Italian cured meats, cheeses and complementary accompaniments, arranged for sharing.

Classic French fries **$75/tray**
Crispy, lightly seasoned golden fries.

Truffle Parmesan fries **$100/tray**
Golden fries with truffle seasoning, Parmesan and fresh herbs. Upgrade from classic fries for +$25/tray.

ITALIAN SANDWICH PLATTERS

Served on artisan bread. Platters are priced by sandwich halves.

Prosciutto & burrata **$110 / 12 halves · $210 / 24 halves**
Thinly sliced prosciutto and creamy burrata. Served on artisan bread.

Mortadella pistachio **$100 / 12 halves · $190 / 24 halves**
Italian mortadella with pistachio. Served on artisan bread.

Caprese **$90 / 12 halves · $170 / 24 halves**
Mozzarella, ripe tomatoes and basil. Served on artisan bread.

Fiery pepper veggie **$90 / 12 halves · $170 / 24 halves**
A seasoned, pepper-forward vegetarian selection. Served on artisan bread.

Prosciutto, provolone & hot honey **$105 / 12 halves · $200 / 24 halves**
Prosciutto, provolone and sweet-spicy hot honey. Served on artisan bread.

Assorted Italian sandwiches **$105 / 12 halves · $200 / 24 halves**
An assortment of our Italian sandwich selections. Served on artisan bread.

ARGENTINE SANDWICHES DE MIGA

Traditional sandwiches de miga **$13.99 per person | 6 pieces**
Delicate, soft, crustless Argentine sandwiches. Choose ham & cheese, ham & egg or vegetarian options.

PLATED PRIVATE DINING

Customized seated dinners; staffing and service are quoted separately.

Classic Ñ **From $45/person**
An appetizer and an entrée.

Signature Ñ **From $60/person**
An appetizer, entrée and dessert.

Premium Argentine **From $75/person**
Premium Argentine steak or parrillada dining experience.

HOSTED BEVERAGE PACKAGES

Beer & wine | 2 hours **$38/person**
A selection of bottled beers, house red and white wines, and rosé.

Beer & wine | 3 hours **$48/person**
A selection of bottled beers, house red and white wines, and rosé.

Signature cocktails, beer & wine | 3 hours **$65/person**
Includes mojitos, caipirinhas, espresso martinis, Fernet Sour and spritz cocktails (Aperol, Hugo, Limoncello, Campari), plus selected beer and wine.

Signature package exclusions: No shots. No straight liquor or spirits served on the rocks. Cocktails limited to the listed selections. Modifications or substitutions may be made by mutual agreement before the event. Alcohol is served in accordance with responsible-service policies.

Nonalcoholic beverage service **Custom quote**
Coffee, tea, soft drinks and nonalcoholic selections by arrangement.

ORDERING & PRIVATE EVENT INFORMATION

Suggested catering minimums: $250 pickup and $500 delivery, plus delivery fee. Allow 48–72 hours for standard catering orders. Final quantities, guest count, menu choices, staffing and logistics require confirmation. Taxes and applicable delivery, service and staffing charges are additional.

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