

Private Dining with Enso Asian Bistro & Sushi Bar

Enso Asian Bistro & Sushi Bar has everything to ensure your special guests receive an unforgettable dining experience, be it a business gathering, family celebration, dinner club, bachelor/bachelorette party, rehearsal dinner, wedding reception, or holiday party.

Our chic and sexy ambiance extends throughout our dining spaces featuring elegant drapery, rustic chains and exquisite hues of red and gold flow seamlessly through our rooms.

Although we're known for our outstanding Asian cuisine, as well as a variety of fresh seafood, sushi and hand cut meat, our Executive Chef and his team can customize any menu per your request. At Enso our main focus is for your private event to exceed your expectations. We strive to offer our guests the most elegant experience available in the heart of Uptown Charlotte.

Contact Information:
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Cocktail Style

menu

Appetizer Platters

prepared for parties of 25

Rock Shrimp \$75

Calamari \$75

Chicken Lettuce Wraps \$75

Passed Hors d'oeuvres

30 pieces per order

Lobster Egg Rolls \$80

Vegetable or Pork Dim Sum (steamed) \$45

Vegetable Spring Rolls \$30

Shiitaki Mushroom and Cheese Wontons \$30

Chicken Yakitori (2 grilled pieces per skewer) \$60

Wagyu Steak Tacos \$60

Sushi

007

cucumber, spicy tuna and shrimp tempura, topped with krab, avocado, spicy mayo

California

cucumber, avocado, kani, masago

Crunchy Crab

shrimp tempura, cucumber, blue crab mix, spicy krab, spicy mayo

Honey River

shrimp tempura, cucumber, avocado, krab, blue crab, spicy tuna, salmon, spicy mayo, scallion, eel sauce, potato flake

Sexy Salmon

spicy salmon, cucumber, salmon, apple aioli, black tobiko

Yum Yum

krab & shrimp tempura, tuna, avocado, sweet glaze, spicy mayo, masago

96 pieces (12 rolls): \$200

144 pieces (18 rolls): \$300

248 pieces (31 rolls): \$500

496 pieces (62 rolls): \$998

96-144 pieces choose 4

248-496 pieces choose 5

Buffet Style

menu

only available for parties 30 or more

Includes

non-alcoholic beverages and coffee

entrees accompanied with white or brown rice

**salads can be added for an additional \$4 per person.*

Entree Selections

choice of 2: \$30 per person for 2 hours

all 4: \$40 per person for 2 hours

Sesame Chicken

Mongolian Beef

Kung Pao Shrimp

Vegetable Lo Mein

**additional platters can be ordered for \$80 per platter*

Carving Station

choice of 1: additional \$8 per person for 2 hours

both options: additional \$15 per person for 2 hours

Herb Encrusted Pork Loin

served with apple chutney and whole grain mustard

Seasoned Beef Tenderloin

served with wasabi jus and hollandaise sauce

Full-Service menu

includes non alcoholic beverages and coffee

Zen

\$35 per person

Blue Cheese Wedge
Ginger Salad

Sweet & Sour Chicken
Mongolian Beef
Shrimp Pad Thai

**also available vegetarian*

Chef Selected Seasonal
Desserts

Dhrama

\$47 per person

Blue Cheese Wedge
Ginger Salad

8oz. USDA Filet

**for parties 50 or more filets are prepared medium*

Sesame Chicken
Shrimp Pad Thai

**also available vegetarian*

Chef Selected Seasonal
Desserts

Buddha

\$60 per person

Blue Cheese Wedge
Ginger Salad

Sesame Chicken

8oz. USDA Filet

**for parties 50 or more filets are prepared medium*

Salmon

Scallops

Shrimp Pad Thai

**also available vegetarian*

Chef Selected Seasonal
Desserts

parties of 50 or more: choose one salad and three entrees

Beverage menu

includes non alcoholic beverages, coffee, fresh fruit mixers, as well as brand level liquors and wines

Package One

2 Hours: \$20
3 Hours: \$25
4 Hours: \$30

Domestic Beer

Red Wine

*Cabernet: Alta Vista, Argentina Pinot
Noir: Trinity Oaks, California*

White Wine

*Plum Wine: Kikkoman, Japan
Chardonnay: Stone Cap Estate,
Columbia Valley
Sauvignon Blanc: Infamous Goose,
New Zealand*

Package Two

2 Hours: \$25
3 Hours: \$33
4 Hours: \$39

Domestic Beer

Imported Beer

*Kirin Light
Tsingtao
Lucky Buddha*

Red Wine

*Cabernet: Alta Vista, Argentina
Pinot Noir: Trinity Oaks, California*

White Wine

*Plum Wine: Kikkoman, Japan
Chardonnay: Stone Cap Estate,
Columbia Valley
Sauvignon Blanc: Infamous Goose,
New Zealand*

Liquor

*Vodka: New Amsterdam
Gin: Tanqueray
Rum: Bacardi
Whiskey: Jack Daniels*

Package Three

2 Hours: \$30
3 Hours: \$35
4 Hours: \$43

Domestic Beer

Imported Beer

*Kirin Light
Tsingtao
Lucky Buddha*

Red Wine

*Cabernet: The Show, California
Pinot Noir: Erath, Oregon
Malbec: Terrazas A.D.P., Mendoza*

White Wine

*Plum Wine: Kikkoman, Japan
Chardonnay: Simi, Sonoma
Sauvignon Blanc: Infamous Goose, New
Zealand
Riesling: St. M by Drloosen, Germany*

Liquor

*Vodka: Grey Goose
Gin: Bombay Sapphire
Rum: Captain Morgan White Rum
Whiskey: Woodford*

Cocktails

*Enso-Ito
Blushing Dragon
Liquid Smoke Sangria
Royal Peachtini*

taxes and gratuity not included

Decor & Entertainment Options

THAT LITTLE SOMETHING EXTRA

*to make your event unique, it is our pleasure to
accommodate any of your special requests.*

Decor

Specialty Linens
Floral Arrangements
Balloons & Streamers
Customized Name Tags
Champagne Fountain
Special Event Cake
Fondue Fountain
Candy Buffet Table

Entertainment

Photo Booth
Projection Screen
Projector
Gaming Casino Table

prices may vary depending on party size and specific requests quotes are happily provided