

# Breakfast

## *BUFFET \$15*

*(50 person minimum)*

*Scrambled Eggs, French Toast with Maple Syrup,  
Bacon and Sausage, Home Style-Potatoes,  
Fresh cut fruit, Assorted Mini Danishes and Bagels,  
Juices and Coffee or Tea*

## *BRUNCH \$21*

*(50 person minimum)*

*Mini Danishes and Bagels, Mini Muffins,  
Fresh Cut Fruit, Coffee Cake, Assorted Cookies,  
Juices and Coffee or Tea*

*(Choice of Six)*

*Sausage, Bacon, French Toast,  
Scrambled Eggs, Home-Style Potatoes, Chicken Piccata,  
Whitefish Siciliana, Pasta with Tomato or Meat Sauce,  
Fresh garden Vegetables  
Miniature Blintzes with Fruit Topping (add \$1 per person)  
Scrambled Eggs Denver (add \$2 per person)  
Smoked Whitefish and Lox (add \$5 per person).*

## *OMELET STATION \$5*

*(Served with the breakfast or brunch buffet only)*

*Three Egg Omelets*

*Choice of: Bacon, Onions, Cheese, Sausage, Ham,  
Tomato, Mushrooms, Black Olives*

# Refreshment Breaks

## *MORNING \$7*

*Mini Danishes and Bagels, Fresh Cut Fruit, Juices, Coffee or Tea*

## *AFTERNOON \$6*

*Assorted Cookies, Coffee Cake, Coffee or Tea and Soft Drinks*

*All food and beverages are subject to a 6% state tax and 20% service charge.  
Prices subject to change without notice.*

*Breakfast/Brunch*

# *Individual Luncheon*

*Individual Luncheon*

## *PASTA PRIMAVERA \$15*

*Pasta served with fresh garden vegetables in an agli e olio sauce.*

## *CHICKEN CAESAR SALAD \$16*

*Romaine lettuce tossed with Caesar dressing, croutons and fresh grated Parmesan cheese and grilled chicken.*

## *GRILLED CHICKEN SALAD \$17*

*Romaine lettuce tossed with Raspberry Vinaigrette, Walnuts, fresh Mozzarella, dried Cherries and topped with Grilled Chicken.*

## *EGGPLANT PARMESAN \$18*

*Sliced eggplant lightly breaded, layered with tomato basil sauce, Fontina cheese, Parmesan cheese and fresh basil.*

## *BONED STUFFED CHICKEN \$19*

*Chicken breast stuffed with wild rice and topped with a mushroom sauce.*

## *CHICKEN BREAST ALLA MARSALA \$19*

*Chicken breast sautéed with "Florio" Marsala wine in a mushroom sauce.*

## *CHICKEN PICCATA \$19*

*Sautéed Chicken breast served with fresh herbs in a lemon and white wine sauce.*

## *CHICKEN BREAST ALLA SICILIANA \$19*

*Lightly breaded Chicken breast sautéed with olive oil, garlic and served with ammoglio sauce.*

## *WHITEFISH SICILIANA \$20*

*Whitefish seasoned with Italian breadcrumbs and served with ammoglio sauce.*

## *TRANCIA DI SALMONE \$21*

*Broiled Norwegian Salmon topped with filet of tomato, garlic and fresh herbs.*

## *PETITE FILET MIGNON \$24*

*Steer Filet Mignon, broiled and served with Andiamo Zip sauce.*

*Luncheon entrees include salad, pasta, vegetable, roll basket, coffee or tea, soft drinks and sorbet.  
Exception: vegetables are not served salad entrée.*

*All food and beverages are subject to a 6% state tax and 20% service charge.  
Prices subject to change without notice.*

# *Family-Style Luncheon*

*\$22 per person*

*ENTREES  
(Choice of two)*

*Chicken Marsala with mushrooms, Chicken Piccata, Chicken Siciliana,  
Boned stuffed Chicken Florentine, Whitefish Siciliana,  
Whitefish Pizzaiola or Lemone, Roasted Sirloin with Zip Sauce,  
Italian Sausage with Peppers,  
Broiled Salmon (add \$2.00),  
Beef Tenderloin with Zip Sauce (add \$6)*

*All family style luncheons include salad, pasta or potato, vegetable,  
roll basket, coffee or tea, soft drinks and sorbet.*

## *Buffet Luncheon*

*\$19 per person  
(50 person minimum)*

*(Choice of Two Entrees)*

*Chicken Marsala with Mushroom Sauce, Chicken Piccata,  
Chicken Siciliana, Boned stuffed Chicken Florentine,  
Whitefish Siciliana, Whitefish Pizzaiola or Lemone,  
Italian Sausage and Peppers,  
Sliced Roast Sirloin with Zip Sauce.  
Pasta with choice of tomato or meat sauce,*

### *BUFFET INCLUDES*

*Fresh garden salad, chef's cold salad assortment, vegetable,  
rice or potato, rolls, coffee or tea, soft drinks and sorbet.*

*All food and beverages are subject to a 6% state tax and 20% service charge.  
Prices subject to change without notice.*

*Family Style/Luncheon Buffets*

# Individual Dinner

*(House Bar Included)*

*Dinners*

## *PASTA PRIMAVERA \$31*

*Pasta served with fresh garden vegetables in an agli e olio sauce.*

## *EGGPLANT PARMESAN \$34*

*Sliced eggplant lightly breaded, layered with tomato basil sauce, Fontina cheese, Parmesan cheese and fresh basil.*

## *WHITEFISH ALLA SICILIANA \$37*

*Whitefish seasoned with Italian breadcrumbs and served with ammoglio sauce.*

## *BONED STUFFED CHICKEN \$39*

*Chicken breast stuffed with wild rice and topped with a mushroom sauce.*

## *CHICKEN BREAST ALLA MARSALA \$39*

*Chicken breast sautéed with "Florio" Marsala wine in a mushroom sauce*

## *CHICKEN BREAST ALLA SICILIANA \$39*

*Lightly breaded Chicken breast sautéed with olive oil, garlic and served with ammoglio sauce.*

## *CHICKEN PICCATA \$39*

*Sautéed chicken breast served with fresh herbs in a lemon and white wine sauce.*

## *TRANCIA DI SALMONE \$40*

*Broiled Norwegian Salmon topped with filet of tomato, garlic and fresh herbs.*

## *MAHI MAHI \$40*

*Skinless filets broiled with olive oil, lemon, white wine and fresh herbs.*

## *PRIME RIB \$42*

*(MINIMUM OF 20 GUESTS)*

*Sliced Prime Rib served with mashed potatoes and natural au jus.*

## *NEW YORK STRIP STEAK \$43*

*Broiled and topped with Andiamo zip sauce*

## *FILET MIGNON \$45*

*Steer Filet Mignon, broiled and served with Andiamo zip sauce.*

## *FILET AND SALMON COMBINATION \$47*

*Broiled Atlantic salmon topped with tomato filet and fresh herbs, petite filet grilled and served with Andiamo zip sauce*

## *WITH CHICKEN \$45*

## *WITH SHRIMP \$49*

*Dinner entrees include salad, pasta or potato, vegetable, roll basket, coffee or tea and house dessert.*

*All food and beverages are subject to a 6% state tax and 20% service charge.*

*Prices subject to change without notice.*

# Family Style Dinner

(House Bar included)  
\$40 per person

## Entrees

(Choice of Two)

*Chicken Marsala with mushrooms, Chicken Piccata, Chicken Siciliana,  
Boned stuffed Chicken Florentine, Whitefish Siciliana,  
Whitefish Pizzaiola or Lemone, Roasted Sirloin with Zip Sauce,  
Italian Sausage with Peppers,  
Broiled Salmon (add \$2.00),  
Beef Tenderloin with Zip Sauce (add \$6)  
Veal Siciliana (add \$6)*

*All family-style dinners include salad, pasta or potato, vegetable,  
Roll basket, coffee, tea and house dessert.*

# Dinner Buffet

(House Bar Included)  
(50 Person Minimum)  
\$39 per person

## Entree Selections

(Choice of Two)

*Chicken Marsala with mushrooms, Chicken Piccata,  
Chicken Siciliana, Boned stuffed Chicken Florentine,  
Whitefish Siciliana, Whitefish Pizzaiola or Lemone,  
Italian Sausage with Peppers.*

## Carved at Buffet

(Choice of One)

*Roasted Sirloin with Zip sauce, Roasted Turkey Breast,  
Prime Rib of Beef Au Jus (add \$4), Beef Tenderloin (add \$6)*

*All buffets include an individual mixed greens salad, chef's cold salad assortment,  
fresh vegetable, pasta, potato, rolls, coffee, tea and house dessert.*

*All food and beverages are subject to a 6% state tax and 20% service charge.  
Prices subject to change without notice.*

*Family Style/Dinner Buffets*

# Accompaniments

## Appetizers

Served individually as first course.

ANTIPASTO	\$5 per person
PORTABELLA MUSHROOMS	\$8 per person
SHRIMP COCKTAIL (3 PCS.)	\$12 per person

## Soups

MINISTRONE	CHICKEN BRODO	STRACCIATELLA ROMANA	FAGIOLI
(add \$2 per person)			

## Intermezzos

HOMEMADE ICES AVAILABLE IN A VARIETY OF FLAVORS  
(add \$2 per person)

## Salads

CHEF'S HOUSE SALAD

CAESAR SALAD

CHEF SALAD

Turkey, ham, Swiss and Colby cheese  
(add \$2 per person)

## Vegetables

ANDIAMO FRESH MIX  
GLAZED BABY CARROTS

LEMON BROCCOLI  
FRESH GREEN BEANS  
Seasonal

PEAS AND MUSHROOMS

FRESH ASPARAGUS (add \$2)  
Seasonal

## Potatoes, Rice & Pasta

SANTA ANNA POTATOES  
BAKED IDAHO POTATO  
REDSKINS BUTTERED OR ROASTED  
MASHED POTATO WITH GRAVY

VEGETABLE RICE PILAF  
PASTA WITH CHOICE OF SAUCE:  
Bolognese, Pomodoro, Palmina,  
Marinara, Tomato Basil

All food and beverages are subject to a 6% state tax and 20% service charge.  
Prices subject to change without notice.

# Hors D'Oeuvres

Offered with Luncheons or Dinners

Hors D'Oeuvres

## Cold

BRUSHETTA  
VEGETABLES AND DIP  
MOZZARELLA POMODORO CROSTINI  
SPINACH DIP  
ASSORTED CANAPES  
SMOKED WHITEFISH CROSTINI

## Hot

STUFFED MUSHROOM CAPS  
PORTABELLA MUSHROOMS WITH ZIP SAUCE  
ZUCCHINI FLORENTINE FRITTERS  
CALAMARI FRITTI  
SAUSAGE WITH PEPPERS  
CHICKEN MEDALLIONS SICILIANA  
SPINACH PUFFS  
BUFFALO WINGS  
FRIED FAN-TAILED SHRIMP

*SELECTION OF FIVE HORS D'OEUVRES \$10 per person*

*SELECTION OF THREE HORS D'OEUVRES \$8 per person*

*(Based on one hour)*

## Cheese & Fresh Crudite Display

*\$5 per person*

*Table display of assorted fresh crudite with dip, assorted cheeses, assorted crackers and fruit garnish.*

## Shrimp Display

*Chilled jumbo shrimp with Andiamo Cocktail Sauce and lemon wedges. (100 count) \$400.00*

*With decorative ice bowl add \$100.00*

*Oysters on a Half Shell (100 count) \$100.00*

*Caviar Domestic Assorted \$35.00 per pound*

## Dry Snacks

*(Price per pound)*

*POTATO CHIPS \$5*

*PRETZELS \$5*

*MIXED NUTS \$10*

*GOLDFISH CRACKERS \$6*

*All food and beverages are subject to a 6% state tax and 20% service charge.*

*Prices subject to change without notice.*

# Beverages

## House Bar

*(Included in all Dinner Packages)*

- VODKA
- RUM
- GIN
- SCOTCH
- WHISKEY
- BOURBON
- PEACH SCHNAPPS
- HOUSE WINES
- BUDWEISER
- BUD LIGHT
- LABATT BLUE
- LABATT BLUE LIGHT

## Premium Bar

*(\$3.50 additional per person)*

- ABSOLUT VODKA
- BACARDI RUM
- CAPTAIN MORGAN RUM
- BEEFEATERS GIN
- DEWARS SCOTCH
- CANADIAN CLUB WHISKEY
- SOUTHERN COMFORT
- JACK DANIELS BOURBON
- PEACH SCHNAPPS
- HOUSE WINES
- BUDWEISER
- BUD LIGHT
- LABATT BLUE
- LABATT BLUE LIGHT
- AMSTEL LIGHT
- HEINEKEN

## Super Premium

*(\$6.50 additional per person)*

- KETTLE ONE VODKA
- ABSOLUT FLAVORS
- TANQUERAY GIN
- JOHNNY WALKER BLACK
- CROWN ROYAL
- JACK DANIELS BOURBON
- BACARDI RUM
- CAPTAIN MORGAN RUM
- SOUTHERN COMFORT
- HENNESSY
- JOSE CUERVO 1800
- PEACH SCHNAPPS
- KAHLUA
- AMARETTO
- BAILEY'S IRISH CREAM
- DOMESTIC AND IMPORTED BEER
- HOUSE WINES

*Above includes sweet and dry Vermouth, juices, mixers, soft drinks, garnishes and service staff.*

## Wines, Champagnes and Sparkling Wines

*To compliment your event selection, should you prefer bottled wine, champagne or sparkling wine, our wine list has an excellent variety from which to choose.*

## Cordials

*(Starting at \$65 per bottle)*

*Bailey's Irish Cream, Kahlua, B & B, Contreau, Grand Marnier, Frangelico, Amaretto, Drambuie*

## Punch Service

*(Priced per gallon)*

- FRUIT PUNCH \$35
- FRUIT PUNCH WITH LIQUOR \$55

## Carbonated Soft Drinks

PITCHERS  
\$8

CANS  
\$2 each

## Bottled Water

*San Pellegrino or Panna  
\$5 ea.*

*All food and beverages are subject to a 6% state tax and 20% service charge.  
Prices subject to change without notice.*

# Desserts

(Priced per Person)

TIRAMISU \$6

Lady Fingers dipped in espresso, layered with Mascarpone cheese and shaved chocolate.  
An Andiamo specialty.

STRAWBERRY SHORTCAKE \$5

Shortcake topped with fresh strawberries and whipped cream.

ITALIAN RICE PUDDING \$3

Black currants, cinnamon and shaved chocolate.

MINIATURE KIT KAT \$4

Wafer cookie bar topped with chocolate mousse and covered with dark chocolate.

COOKIE ASSORTMENT \$3

A platter of assorted gourmet cookies served per table

HAZELNUT MOUSSE \$5

Marbled chocolate cup filled with hazelnut mousse, seasonal berries, and a crisp cookie.

TUXEDO \$7

Moist chocolate cake on bottom, a layer of chocolate mousse, chocolate cake, then white chocolate mousse, covered in chocolate ganache and then rolled in chocolate.

MINIATURE CANNOLIS \$4

Italian pastry shell filled with homemade cream, chocolate, cinnamon and almonds.

GOURMET MINIATURE PASTRIES \$6

A platter of individual assorted miniature pastries served per table.

HOT FUDGE CREAM PUFF \$2

Sanders Hot Fudge laced over a homemade puff filled with French vanilla ice cream.

## Andiamo Sweet Endings

Decorative table display (min 50 people)

SWEET TABLE SINSATION \$11 per person

A beautiful display table of individual miniature pastries, fresh tortes, cheesecakes, cookies, fresh sliced fruits, candies and assorted nuts.

SPECIAL ICE CREAM SWEETS CELEBRATION \$16 per person

Gourmet assortment of individual miniature pastries, fresh tortes, cheesecakes, Flans, Tiramisu, Cannolis, cookies, fresh sliced fruits, crepes, hot fudge sundaes, sorbets, candies and assorted nuts.

## Sweet Table Enhancements

Custom hand-carved ice sculptures available for any occasion. \$350

Strawberry tree, chocolate dipped strawberries. \$150

Croquembouche tree, custard filled and caramelized cream puffs \$150

Chocolate fountain prices available upon request.

All food and beverages are subject to a 6% state tax and 20% service charge.

Prices subject to change without notice.

# Banquet Information & Lease Agreement

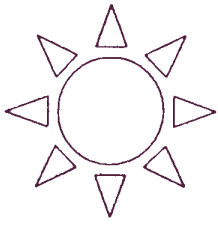
THIS AGREEMENT, entered into by and between Andiamo Italia West hereinafter referred to as the Lessor and the individual or organization named on the face of this contract, hereinafter referred to as the Lessee.

The Lessor for and in consideration of the rent and covenants hereinafter contained does by these presents demise and allow the Lessee the following described premises at 6676 Telegraph, Bloomfield Hills, Oakland County, Michigan 48301 to wit: for the day, date and hours specified on the face of this contract.

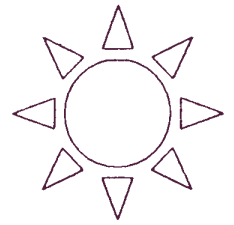
The Lessee hereby covenants with the Lessor as Follows:

1. The premises shall be occupied for the purpose that is stated on the contract. In compliance with health department regulations, Andiamo Italia West shall supply all foods with special occasion cakes being the only exception.
2. Not to assign or transfer the Lease or sublet the premises without written consent of the Lessor.
3. Not to make or suffer any unlawful, improper or offensive use of the premises, nor any use thereof other than as herein specified.
4. The Lessee accepts the premises in their present condition and agrees to take the same in the condition at the time of the Agreement.
5. The Lessor shall not be liable to the Lessee for any damages or loss resulting from the overflow or backing up of any sewer, water or gas connection in said premises, nor for any damages caused by the backflow of any sewer or water drain.
6. The Lessor shall not be liable to the Lessee for any damages or loss resulting from any Act of God, such as floods, storms, wind damage, which prevents the Lessor from meeting the terms of the contract.
7. To preserve the equipment, furniture and effects upon the premises in as good condition as they are now in and not to remove any part thereof from the premises. Any damage occurring to the property of Andiamo Italia West by the Lessee, his/her guests, or contractors will be applied to the Lessee's billing. Andiamo Italia West is not responsible for any item left on the premises, which is stolen or damaged.
8. To comply with all the statutes and with all police, sanitary, building and fire rules, regulations and instructions, and all municipal ordinances relating to or affecting the use of said premises, and all rules and regulations of the Michigan State Liquor Control Commission.
9. To hold the Lessor harmless from any loss, expense, damage or cost by reason of any claim, demand, action or suit arising out of, or in connection with the use of said premises by the Lessee, or in connection with any damage that is caused by acts of omission of invitees, guests, or trespassers, whether on Lessor property or elsewhere.
10. The Lessee must deposit with the Lessor the sum of \$350.00. Rooms are reserved upon receipt of deposit only. Room assignments are determined by size of the group.
11. Should cancellation of given function be deemed necessary, the Lessee must contact Andiamo Italia West's office promptly to arrange proper withdrawal from the agreement. Cancellation must be presented in writing. The following are methods of determining the amount to be paid upon cancellation:
  - A From 90 to 120 days prior to the rental date, then you must pay 20% of contract price.
  - B From 60 to 89 days prior, then you must pay 30% of contract price.
  - C From 30 to 59 days prior, then you must pay 40% of contract price.
  - D From less than 30 days prior, then you must pay 50% of contract price.
  - E If cancelled date can be rescheduled, then the lessee will receive a refund of \$300 (\$50 will be applied to administrative costs).
12. The attendance guarantee is due TEN days prior to function date and is payable for that amount of guaranteed guests. Andiamo Italia West will verify the number of persons attending each function.
13. Payment of the remaining balance shall be due on or before 5 days prior to the date of the event. In case of attendance above guarantee, the additional balance is due the day of the event. Final balances must be transacted in the form of cash, certified check, cashiers check or credit card made payable to Andiamo Italia West. Failure to pay any amounts due pursuant to this Lease shall constitute cancellation of the Lease by the Lessee as of the date of said amount.
14. In case of any overtime for any function beyond the contracted time a charge of \$100.00 per half-hour will be assessed on the invoice.
15. As a courtesy to our guests, Andiamo Italia West avails coatroom facilities when deemed necessary or as the season warrants. All articles checked within said facilities require a coat check and can only be retrieved with the return of said check.
16. Entertainers may only use the kitchen entrance to move equipment in or out of Andiamo Italia West. There is no elevator for their use. The entertainers must use the kitchen entrance and bring the equipment down a number of steps that may be slippery at times; therefore, provisions should be made by them to be prepared for these conditions. Andiamo Italia West does not have additional staff available to help with moving of equipment in or out of the building.
17. To employ bartenders furnished by the Lessor.
18. The Lessor reserves the right to inspect and control all functions.
19. Minimum room guarantees are as follows:
  - 1) Small room
    - a. Lunch Monday through Friday minimum of 20 guests with maximum of 3 hours.
    - b. Dinner Monday through Saturday minimum of 20 guests with maximum of 4 hours.
  - 2) Large room
    - a. Lunch Monday through Friday minimum of 40 guests with maximum of 3 hours.
    - b. Dinner Monday through Thursday minimum of 40 guests with maximum of 4 hours.
    - c. Lunch Saturday or Sunday minimum of 50 guests with maximum of 3 hours.
    - d. Dinner Friday, Saturday or Sunday minimum of 50 guests with maximum of 4 hours.
20. Room set up fee:
  - 1) Small room (guaranteed from 20 to 40 guests) \$50.00
  - 2) Large room (guaranteed from 40 to 130 guests) \$100.00
21. If additional clean up is required, an extra charge of \$100.00 to \$150.00 may have to be added to the invoice.
22. All candles used for decoration or centerpieces must be glass encased as per the fire department.
23. No hanging of decorations from the ceiling or taping anything to the walls or pillars.

NORTH



NORTH



Flint and Grand Blanc



Square Lake Road

Telegraph Road

Woodward Avenue

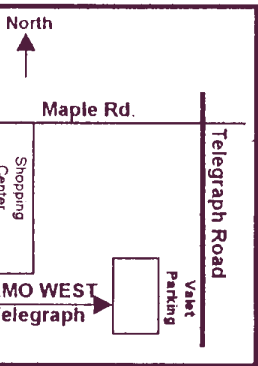
Long Lake Road

Crooks Road



Quarton

Big Beaver Road



Maple Road

Maple Road

Telegraph Road

Southfield Rd

Fourteen Mile Rd.



Thirteen Mile Rd.

Twelve Mile Rd.



**ANDIAMO WEST**  
**6676 Telegraph Rd.**  
**(248) 865-9300 Phone**  
**(248) 865-9360 Fax**

◆ = Exits