

# ANDIAMO BANQUET MENU

## BREAKFAST

### **BRUNCH BUFFET \$19.95** (MINIMUM 50 PEOPLE)

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

### **AND**

*(Choice of Six)*

*Sausage, Bacon, French toast, Miniature Cheese Blintzes  
with Fruit Topping, Scrambled Eggs, Home-Style Potatoes,  
Chicken Piccata, Whitefish Siciliana, Penne with Tomato Sauce,  
Rigatoni Bolognese and Fresh Andiamo Mixed Vegetables*

### **OMELETTE STATION \$4.95**

*(Served with the brunch buffet only)*

*Choice of: Bacon, Onion, Cheese, Sausage,  
Ham, Tomatoes, Mushrooms*

## **REFRESHMENT BREAKS**

As an addition to entrees

### **MORNING \$7.50**

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

### **AFTERNOON \$6.25**

*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*

## **INDIVIDUAL LUNCHEON**

(CHOICE OF THREE)

Guaranteed food counts required for groups over 40

### **PASTA PRIMAVERA \$15.95**

*Pasta served with fresh garden vegetables in a light cream sauce*

### **MANDARIN CHICKEN SALAD \$16.95**

*Mixed greens topped with chicken, mandarin oranges, almonds,  
Tomato, red onion, dried cherries served with Raspberry vinaigrette dressing  
\*served with a bowl of soup*

### **COBB SALAD \$17.95**

*Mixed greens with bacon, avocado, hard boiled egg,  
Blue and Cheddar Cheeses, tomatoes, served with ranch dressing.*

### **LASAGNA \$19.95**

*Layered noodles with ricotta cheese, meat sauce and mozzarella cheese*

### **WHITFISH SICILIANA \$19.95**

*Whitefish seasoned with Italian bread  
crumbs and served with Ammoglio sauce*

### **CHICKEN PARMESAN \$19.95**

*Breaded chicken breast with tomato sauce and mozzarella cheese*

### **CHICKEN PICCATA \$19.95**

*Sautéed chicken breast served in a lemon and white wine sauce*

### **CHICKEN BREAST ALLA SICILIANA \$19.95**

*Lightly breaded chicken breast sautéed with olive oil, garlic and served with Ammoglio sauce*

### **CHICKEN BREAST ALLA MARSALA \$19.95**

*Chicken breast sautéed with mushrooms and "Florio" Marsala wine*

### **TRANCIA DI SALMONE \$21.95**

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

### **PETITE FILET MIGNON \$24.95**

*Steer filet mignon, broiled and served with zip sauce*

*Luncheon entrees included salad, vegetable, bread basket, coffee or tea, soft drinks and sorbet.  
Halal meat available upon request at an additional charge.*

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

## **FAMILY STYLE LUNCHEON**

**\$22.95 per person**

### **ENTREES**

*(Choice of two)*

*Chicken Marsala, Chicken Piccata, Chicken Parmesan  
Chicken Siciliana, Herb Roasted Chicken, Whitefish Siciliana,  
Broiled Salmon (add \$2.25), Roasted Sirloin with Mushroom Sauce or Zip Sauce,  
Italian Sausage with Peppers, Pork Medallions Siciliana,  
Beef Tenderloin with Zip Sauce (add \$5.50)*

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

## **BUFFET LUNCHEON**

**\$19.95 per person**

*(50 person minimum)*

*(Choice of Two Entrees)*

*Herb Roasted Chicken, Chicken Marsala, Chicken Parmesan,  
Chicken Piccata, Chicken Siciliana, Italian Sausage & Peppers,  
Pork Medallions Siciliana, Whitefish Siciliana,  
Roasted Sirloin with Mushroom Sauce or Zip Sauce*

### **BUFFET INCLUDES**

*Fresh garden salad, chef's cold salad assortment, vegetable,  
pasta or potato, bread basket and coffee or tea, soft drinks and sorbet  
Halal meat available upon request at an additional charge.*

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

**INDIVIDUAL PLATED DINNER  
(CHOICE OF THREE)**

*(House Bar Included)*

*Guaranteed food counts required for groups over 40*

**WHITEFISH ALLA SICILIANA \$38.95**

*Whitefish seasoned with Italian bread crumbs and served with Ammoglio sauce*

**EGGPLANT PARMESAN \$38.95**

*Silica eggplant, lightly breaded, layered with tomato sauce, mozzarella cheese and parmesan cheese.*

**CHICKEN PICCATA \$40.95**

*Sautéed Chicken breast served in a lemon and white wine sauce*

**CHICKEN PARMESAN \$40.95**

*Breaded chicken breast with tomato sauce and mozzarella cheese*

**CHICKEN BREAST ALLA MARSALA \$40.95**

*Chicken breast sautéed with mushrooms and "Florio" Marsala wine*

**CHICKEN BREAST ALLA SICILIANA \$40.95**

*Lightly breaded Chicken breast sautéed in olive oil, garlic and served with Ammoglio sauce*

**TRANCIA DI SALMONE \$42.95**

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

**SWORDFISH \$42.95**

*Broiled with olive oil, lemon, white wine and fresh herbs*

**NEW YORK STRIP STEAK \$44.95**

*Broiled and topped with zip sauce*

**FILET MIGNON \$44.95**

*Steer Filet Mignon broiled and served with zip sauce*

**FILET MIGNON WITH CHICKEN \$45.95**

**WITH SALMON \$47.95**

**WITH SHRIMP SCAMPI \$48.95**

**WITH LOBSTER TAIL (MARKET PRICE)**

*Dinner entrees include soup, salad, pasta or potato, vegetable, bread basket, coffee or tea and ice cream. Halal meat available upon request at an additional charge.*

*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)*

**\$41.95 per person**

### **ENTREES**

*(Choice of Two)*

*Chicken Piccata, Chicken Siciliana, Chicken Parmesan  
Chicken Marsala, Herb Roasted Chicken,  
Whitefish Siciliana, Broiled Salmon (add \$2.25),  
Roasted Sirloin with Mushroom Sauce or Zip Sauce, Italian Sausage with Peppers,  
Pork Medallions Siciliana, Beef Tenderloin with Zip Sauce (add \$5.95),  
Veal Siciliana (add 6.25)*

*All family-style dinners include antipasto platter, soup, salad, pasta, vegetable,  
potato, bread basket, coffee or tea and ice cream*

## **DINNER BUFFET**

*(House Bar Included)*

*(50 per person minimum)*

**\$39.95 per person**

### **ENTRÉE SELECTIONS**

*(Choice of Two)*

*Chicken Piccata, Chicken Marsala, Chicken Parmesan,  
Herb Roasted Chicken, Chicken Siciliana,  
Whitefish Siciliana, Medallions of Pork Siciliana,  
Italian Sausage with Peppers*

**AND**

### **CARVED at BUFFET**

*(Choice of One)*

*Roasted Turkey Breast, Roasted Sirloin,  
Prime Rib of Beef (add 2.50), Beef Tenderloin (add \$5.95)*

*Buffet includes mixed greens salad, chef's cold salad assortment,  
vegetable, pasta, potato, bread basket, coffee or tea and ice cream*

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

## ACCOMPANIMENTS

### APPETIZERS

*Served individually as first course*

SUPPLI ALLA ALDO **\$5.95** per person

PORTABELLO MUSHROOMS **\$6.95** per person

SHRIMP COCKTAIL (3 PCS.) **\$8.95** per person

### SOUPS

MINISTRONE CHICKEN BRODO TOMATO BASIL ITALIAN WEDDING SOUP

### INTERMEZZOS

HOMEMADE ICES AVAILABLE IN A VARIETY OF FLAVORS

**\$2.95** per person

### SALADS

CHEF'S HOUSE SALAD SPINACH & MUSHROOM SALAD  
CAESAR SALAD *Tossed with bacon dressing, add \$2.00*

### VEGETABLES

FRESH GREEN BEANS BROCCOLI

GLAZED BABY CARROTS FRESH ASPARAGUS (ADD \$2.50)  
*Seasonal*

BUTTERED CORN ANDIAMO FRESH MIX

### POTATOES, RICE & PASTA

SANTA ANNA POTATOES	FETTUCINI ALFREDO (add \$1.00)
BAKED IDAHO POTATO	PENNE PASTA with choice of
TWICE BAKED POTATO (add \$2.00)	sauce: MARINARA, POMODORO,
ROASTED RED SKINS	BOLOGNESE. PENNE PRIMA VERA
BUTTERED RED SKINS	(add \$1.00)
GARLIC WHIPPED MASHED POTATOES	VEGETABLE RICE PILAF

*\*There will be an additional charge for specialty pasta*

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

## **HORS D'OEUVRES**

As an addition to entrees

### **COLD**

DEVILED EGGS  
ASSORTED CANAPES  
BRUSCHETTA  
MOZZARELLA & POMODORO  
ANTIPASTO PLATTER  
SPINACH DIP

### **HOT**

STUFFED MUSHROOMS CAPS  
ARTICHOKE FRITTERS  
CALAMARI FRITTI  
ITALIAN SAUSAGE WITH PEPPERS  
CHICKEN TENDERLOINS  
BAKED PORTABELLA WITH ZIP SAUCE  
CHICKEN SATAY

**SELECTION OF FIVE HORS D'OEUVRES \$10.50 per person**

**SELECTION OF THREE HORS D'OEUVRES \$8.50 per person**

*(Based on one hour)*

### **CHEESE & FRESH CRUDITE DISPLAY**

**\$4.95 per person**

*Table display of assorted fresh vegetables with dip,  
assorted cheeses and crackers*

### **SHRIMP DISPLAY**

*Chilled jumbo shrimp with Andiamo Cocktail Sauce and lemon wedges (100 count) \$300.00*

*With decorative ice bowl add \$95.00*

### **DRY SNACKS**

*(priced per pound)*

POTATO CHIPS/PRETZELS \$5.25 MIXED NUTS \$10.95

PEANUTS \$6.25 GOLDFISH CRACKERS \$6.25

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

*Prices subject to change without notice*

## BEVERAGES

### HOUSE BAR

VODKA  
RUM  
GIN  
SCOTCH  
WHISKEY  
BOURBON

#### HOUSE WINES:

(Chardonnay, White Zinfandel,  
Merlot, Cabernet Sauvignon)

BUDWEISER  
MILLER LITE

(Included in all dinner packages)

### PREMIUM BAR

ABSOLUT VODKA  
BACARDI RUM  
CAPTAIN MORGAN RUM  
BEEFEATERS GIN  
DEWARS SCOTCH  
CANADIAN CLUB WHISKEY  
SOUTHERN COMFORT  
JACK DANIELS BOURBON

#### HOUSE WINES:

(Chardonnay, White Zinfandel,  
Merlot, Cabernet Sauvignon)

BUDWEISER  
MILLER LITE

(\$4.50 additional per person)

### SUPER PREMIUM BAR

GREY GOOSE VODKA  
BACARDI SILVER RUM  
BOMBAY SAPHIRE GIN  
SOUTHERN COMFORT  
JOHNNY WALKER BLACK SCOTCH  
WOODFORD RESERVE BOURBON  
CROWN ROYAL  
CAPTAIN MORGAN RUM  
REMY VSOP COGNAC  
1800 TEQUILA  
KAHLUA  
DISARRANO  
BAILEYS  
PREMIUM WINES  
DOMESTIC & IMPORTED BEER  
\$7.50 ADD'L PER/PERSON

*Above includes juices, mixes, soft drinks and garnishes*

### WINES, CHAMPAGNE, AND SPARKLING WINES

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

### PUNCH SERVICE

*(Priced per gallon)*

FRUIT PUNCH **\$40.00**

FRUIT PUNCH/VODKA OR RUM **\$60.00**

MIMOSA PUNCH **\$60.00**

### BOTTLED WATER

*SAN PELLEGRINO OR PANNA*

**\$5.00** each

*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 \$5.95**

*Lady Fingers dipped in espresso,  
layered with Mascarpone cheese and  
shaved chocolate*

### **HAZELNUT ESPRESSO CAKE \$5.95**

*Praline crust topped with cappuccino  
mousse, white chocolate mousses and  
covered in chocolate caramel ganache  
and hazelnuts*

### **STRAWBERRY SHORTCAKE \$5.95**

*Shortcake topped with fresh strawberries  
and whipped cream*

### **MINIATURE CANNOLIS \$4.95**

*Platter of individual cannolis served  
per table*

### **NEW YORK STYLE CHEESECAKE \$5.95**

*New York style cheesecake served with  
raspberry sauce*

### **MINIATURE PASTRIES \$4.95**

*Platter of individual assorted miniature  
pastries served per table*

### **MINIATURE KIT KAT \$3.95**

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

### **TUXEDO CAKE \$5.95**

*Moist chocolate cake, layers of milk  
chocolate and white chocolate mousse,  
covered in chocolate ganache, covered  
with chocolate curls.*

## **ANDIAMO SWEET ENDINGS**

*Decorative table display (50 person minimum)*

### **SWEET TABLE SENSATION \$10.50 per person**

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

### **SWEET TABLE ENHANCEMENTS**

*Custom hand-carved ice sculptures available for any occasion. \$350.00*

*Strawberry tree, chocolate dipped strawberries. \$150.00*

*Croquembouche tree, custard filled and caramelized cream puffs \$150.00*

*Chocolate fountain available upon request*

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

*Prices subject to change without notice*