

ANDIAMO ROYAL OAK BANQUET MENU

Andiamo Royal Oak is available for banquet and party rentals Saturday and Sunday afternoons from 12 pm to 4pm for party sizes of 30 adults or more. A \$200 (two hundred) deposit is required for a reservation date. For information on availability for rental during the weekdays, contact Andiamo Royal Oak management.

Pricing:

Menu pricing begins at \$20.00 (twenty dollars) per person and includes a choice of 3 entrees from pasta, chicken, and fish selections. Included is beverage service of coffee, hot tea, and iced tea, as well as a scoop of sorbet for dessert.

All entrées include bread, house salad, and side pasta with the chicken and fish entrees. Further entrée selections are available from the dinner menu. Please inquire for pricing.

A 6% sales tax and 18% service fee are added to all parties.

Salad Entrées:

Insalata Di Cesare E Pollo

Romaine lettuce with Caesar dressing, croutons, and fresh grated parmesan cheese and grilled chicken breast.

Insalata Con Salmone Grigliata*

Mixed greens tossed with raspberry vinaigrette, topped with grilled salmon, grilled eggplant and tri-color peppers with chèvre cheese.

Insalata Traverse City Con Tacchino

Oven roasted turkey, fresh mozzarella, walnuts and sun-dried cherries on a bed of field greens tossed in a raspberry vinaigrette and garnished with golden apples.

Appetizers:

Appetizers are available at \$12.00 (twelve dollars) per person for a choice of 3.

Suppli Al Telefono

Seasoned Italian risotto rolled and filled with mozzarella cheese and topped with tomato sauce.

Portabella Al Forno

Marinated, grilled portabella mushroom topped with our Andiamo zip sauce.

Calamari Fritti

Baby squid lightly floured, fried and served with lemon wedges and ammoglio sauce.

Con salsa speziata - spicy sauce.

Bruschetta Al Pomodoro - Classic

Fresh tomato filet, roasted garlic and parmesan cheese.

Cold platter

A selection of imported cheeses and meats. (add \$4.00 per person).

Pasta Entrées:

Lasagna Alla Bolognese

Thin layered baked lasagna topped with meat sauce and grated parmesan cheese.

Manicotti Alla Andiamo

Homemade spinach noodle rolls stuffed with ricotta cheese and spinach topped with a fresh tomato basil sauce.

Fettuccine Alla Alfredo

Fettuccine noodles tossed with a special blend of imported aged cheeses in a light cream sauce.

Spaghetti Alla Andiamo

Imported spaghetti, with a choice of sauce: Meat, Tomato, Palmina, Tomato Basil, Marinara, Garlic & Oil or Arrabbiata.

Farfalle Con Bocconcini Di Pollo

Chicken tenderloins tossed with bowtie pasta, onions, wild mushrooms, cannellini beans, spinach, tomato filet and topped with asiago cheese.

Dessert:

House desserts are available at \$8.00 (eight dollars) per person.

We can also assist you with special cake and dessert needs, available from our Andiamo pastry chef.

Please note, all cakes purchased outside of Andiamo will be assessed a

\$2.00 (two dollars) per person service fee.

Beverage Service:

Open bar or cash bar services are available. Based on four (4) hours, alcohol pricing is as follows:

Beer and Wine only~ on consumption

Well bar \$12 a person

Premium bar \$15 a person

Non-alcoholic

Cappuccino \$4 dollars ~ Espresso \$3 dollars

Capellini Al Salmone*

Fresh seared Atlantic salmon with spinach, mushrooms, tomato filet and onions in a white wine sauce over imported angel hair.

Chicken Entrées:

Petto Di Pollo Alla Valdostana

Breaded chicken breast topped with imported prosciutto, fontina cheese and finished with roasted garlic white wine sauce.

Petto Di Pollo Al Marsala Con Funghi

Chicken breast sauteed with mushrooms in a “Florino” marsala wine sauce.

Fish Entrées:

Pesce Bianco Alla Siciliana

White fish lightly breaded Sicilian style and sauteed in olive oil, garlic and served with ammoglio sauce