

BREAKFAST

BUFFET \$14.95

(25 Person Minimum)

Scrambled eggs, French toast with maple syrup or Belgium Waffles, bacon or sausage, home-style potatoes, fresh cut fruit and mini danishes, juice and coffee or tea.

BRUNCH \$21.95

Mini danishes, mini muffins, fresh cut fruits, assorted cookies, juice and coffee or tea.

(Choice of Six)

Sausage, bacon, French toast, Belgium Waffles, miniature blintzes with wild berry sauce, scrambled eggs, home-style potatoes, chicken piccata, whitefish Siciliana, pasta with tomato or meat sauce, fresh garden vegetables.

Smoked salmon and lox (add \$4.95) per person).

OMELETTE STATION \$7.95

(Served with the breakfast or brunch buffet only)

Three Egg Omelette

Choice of: Bacon, Onion, Cheese, Sausage, Ham, Tomato, Mushrooms, Black Olives.

REFRESHMENT BREAKS

MORNING \$7.95

Mini danishes, bagels, fresh cut fruit, juices and coffee or tea.

AFTERNOON \$6.95

Assorted cookies, coffee cake, coffee or tea and soft drinks.

SNACKS \$4.95

Chips, pretzels, and assorted nuts.

All food and beverages are subject to a 6% state tax and 18% service charge.

Prices are subject to change without notice.

LUNCHEON

(Parties of 20 or more)
(Choice of Three entrees)

EGGPLANT PARMESAN \$14.95

Breaded eggplant topped with tomato basil sauce, Parmesan and Mozzarella cheese.

PASTA PRIMAVERA \$14.95

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

CHICKEN CAESAR SALAD \$14.95

Romaine lettuce tossed with Caesar dressing, croutons and fresh grated Parmesan cheese.
Served with soup.

TRAVERSE CITY CHICKEN SALAD \$15.95

Mixed greens tossed with raspberry vinaigrette, walnuts, fresh mozzarella, dried cherries, golden apples and topped with grilled chicken. Served with soup.

CHICKEN BREAST ALLA ALDO \$15.95

Sauteed chicken breast with white wine, tomato filet, garlic, artichokes and parsley.

CHICKEN BREAST ALLA MARSALA \$15.95

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

CHICKEN PICCATA \$15.95

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

WHITEFISH SICILIANA \$17.95

Whitefish seasoned with Italian breadcrumbs and served with ammoglio sauce.

BROILED WHITEFISH \$17.95

Served with tomato relish.

TRANCIA DI SALMONE \$18.95

Broiled Atlantic salmon topped with filet of tomato, garlic and fresh herbs.

PETITE FILET MIGNON \$25.95

Filet mignon, broiled and served with Andiamo zip sauce. (Served medium)

Luncheon entrees include salad, pasta, vegetable, Italian bread, coffee or tea, soft drinks and sorbet.. Exception: Vegetables are not served with the salads or pasta entrees.

All food and beverages are subject to a 6% state tax and 18% service charge.

Prices are subject to change without notice.

FAMILY-STYLE LUNCHEON

\$23.95 per person
(25 Person Minimum.)

(Choice of Two Entrees)

Chicken Marsala with Mushrooms, Chicken Piccata, Chicken Siciliana,
Whitefish Siciliana, Broiled Whitefish,
Roast Beef with Andiamo Zip Sauce,
Pork Parmigano, Pork Medallions Siciliana,
Broiled Salmon (add \$4.95),
Beef Tenderloin with Andiamo Zip Sauce (add \$11.95)

All family-style luncheons include salad, pasta with Pomodoro sauce
or Bolgonese sauce, vegetable, Italian bread, coffee or tea, soft drinks and sorbet.

BUFFET LUNCHEON

\$19.95 per person
(25 Person Minimum.)

(Choice of Two Entrees)

Chicken Marsala with Mushrooms,
Chicken Piccata, Chicken Siciliana, Pork Siciliana,
Whitefish Siciliana, Broiled Whitefish,
Sliced Roast Beef with Andiamo Zip Sauce.

BUFFET INCLUDES

Fresh garden salad, Chef's antipasto salad, vegetable, pasta with Pomodoro sauce or Bolgonese
sauce, Italian bread, coffee or tea, soft drinks and sorbet.

All food and beverages are subject to a 6% state tax and 18% service charge.
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DINNER ENTREES

(Choice of Three entrees)

CHICKEN BREAST ALLA MARSALA \$21.95

Chicken breast sautéed with “Florio” Marsala wine in a mushroom sauce.

CHICKEN ALLA ALDO \$21.95

Sautéed with artichoke hearts, tomato filet, fresh herbs in a white wine sauce.

CHICKEN PICCATA \$21.95

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

WHITEFISH ALLA SICILIANA \$22.95

Whitefish seasoned with Italian breadcrumbs and served with ammoglio sauce.

TRANCIA DI SALMONE \$23.95

Broiled Atlantic salmon topped with filet of tomato, garlic and fresh herbs.

STUFFED TRANCIA DI SALMONE \$27.95

Broiled Atlantic salmon Stuffed with Maryland crab, in a roasted garlic sauce.

CENTER CUT PORK CHOP \$21.95

Served with caramelized onions and wild mushrooms and topped with Andiamo zip sauce.

*FILET MIGNON \$34.95

Broiled and served with Andiamo zip sauce.

(Vegetarian Option)

EGGPLANT PARMESAN or PASTA PRIMAVERA \$19.95

*(all meats cooked medium)

Dinner entrees include salad, pasta, vegetable, Italian bread,
coffee or tea, soft drinks and sorbet.

All food and beverages are subject to a 6% state tax and 18% service charge.

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FAMILY STYLE DINNER

(25 Person Minimum)

\$29.95 per person

ENTREES

(Choice of Two)

- Chicken Piccata • Chicken Siciliana
- Chicken Marsala with Mushrooms
- Whitefish Siciliana • Broiled Whitefish
- Roast Beef with Andiamo Zip Sauce • Pork Siciliana
 - Broiled Salmon (add \$5.95)
- Beef Tenderloin with Andiamo Zip Sauce (add \$11.95)
 - Veal Siciliana (add \$8.95)

All family-style dinners include salad, assorted antipasto, pasta with Pomodora or Bolgonese sauce, vegetable, Italian bread, coffee or tea, soft drinks and sorbet..

DINNER BUFFETS

(25 Person Minimum)

\$27.95 per person

ENTREE SELECTIONS

(Choice of Two entrees or One entree and One carved entree)

- Chicken Piccata • Chicken Marsala with Mushrooms
- Chicken Siciliana • Broiled Whitefish • Whitefish Siciliana
 - Pork Siciliana

CARVED AT BUFFET

(Choice of One)

- Roasted Turkey Breast • Roast Beef with Andiamo Zip Sauce
 - Prime Rib of Beef (add \$4.95)
- Beef Tenderloin with Andiamo Zip Sauce (add \$11.95)

All buffets include an individual mixed greens salad, fresh vegetable, Chef's assorted antipasto pasta with Pomodora or Bolgonese sauce, Italian bread, coffee or tea, soft drinks and sorbet.

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EXECUTIVE MEETING PACKAGES

(Minimum 25 people)

Andiamo Executive Package 1

\$29.95 per person

DELUXE CONTINENTAL BREAKFAST

Assorted breakfast pastries to include mini muffins, banana nut bread and Danish.
Bagels with flavored cream cheeses and butter, and sliced fresh fruit display. A selection of chilled juices, assorted herbal teas, coffee and decaf.

MID MORNING BEVERAGE BREAK

Assorted herbal teas, coffee and decaf, assorted sodas and bottled water.

LUNCH

Giant submarine sandwich of imported Italian meats, shredded lettuce, sliced tomatoes, and onions.
Assorted condiments, pickles, pasta salad and potato chips.
Assorted fresh baked cookies and brownies. Assorted herbal teas and coffee.

AFTERNOON BREAK

A selection of whole fruit, snack mix, granola bars, assorted chilled fruit juices and bottled water.
Assorted herbal teas, coffee and decaf.

Andiamo Executive Package 2

\$32.95 per person

DELUXE CONTINENTAL BREAKFAST

Assorted breakfast pastries to include mini muffins, banana bread and Danish.
Bagels with flavored cream cheeses and butter,
and sliced fresh fruit display. A selection of chilled juices.
assorted herbal teas and coffee.

MID MORNING BEVERAGE BREAK

Assorted herbal teas, coffee and decaf, assorted sodas and bottled water.

LUNCH

Mixed Field Greens Salad, Chicken Marsala with Mushrooms, Fresh Green Beans,
Pasta with Pomodora or Bolgonese sauce, Rolls and Butter, House Dessert, Coffee and Tea.

AFTERNOON BREAK

Assorted fresh baked cookies and brownies, assorted teas, coffee and bottled water.

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HORS D'OEUVRES

(20 PERSON MINIMUM)

OFFERS WITH LUNCHEIONS OR DINNER ONLY

SELECTION OF THREE HORS D' OEUVRES \$10.95 PER PERSON

SELECTION OF FIVE HORS D' OEUVRES \$14.95 PER PERSON

Cold

- *SMOKED WHITEFISH SERVED
IN A ENDIVE BOAT
- *SUN-DRIED TOMATO
AND MOZZARELLA SKEWER
- *ASSORTED BRUSCHETTA
- *ASSORTED CANAPES
- *CUCUMBER WHEELS
WITH HERB CHEESE MOUSSE
- *DEVILD EGGS WITH CAPERS
- *CROSTINI WITH TAPENADE
- *ROLLED ZUCCHINI RIBBONS WITH MINT,
CHILI PEPPER, AND GOAT CHEESE
- *STUFFED EGGPLANT ROLLS

Hot

- *VEGITARIAN STUFFED MUSHROOMS CAPS
- *CALAMARI FRITTI
- *CHICKEN MEDALLIONS SICILIANA
- *ITALIAN SAUSAGE WITH PEPPERS
- *BAKED PORTABELLA WITH
ANDIAMO ZIP SAUCE
- *SESAME SEED AND HONEY
DIJON GLAZED CHICKEN SATAY
- *PETIT SUPPLI
- *CHICKEN KABOB WITH TERIYAKI GLAZE
- *FRIED ARTICHOKE WITH SAFFRON AIOLI
- *POLENTA CROSTINI WITH SAUSAGE TOPPING

HORS D'OEUVRE PARTY

(20 PERSON MINIMUM)

Selection of six Hors d'Oeuvres (based on two hours) replenish

\$21.95 PER PERSON

Crudite Display

Assorted fresh crudite with dip. (\$3.95 per person)

Imported Gourmet Cheese Display

Assorted Imported cheeses, gourmet crackers and fruit garnish. (\$9.95 per person)

Combination of Cheese & Fresh Crudite Display

(\$6.95 per person)

Shrimp Cocktail Display

Chilled Jumbo Shrimp with Andiamo cocktail sauce and lemon wedges. (\$3.95 per shrimp)

With Decorative Ice Bowl, add 125.00

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BEVERAGES

House Bar

Vodka

Rum

Gin

Scotch

Whiskey

Bourbon

Tequila

House Wines

(Chardonnay, White Zinfandel,

Pinot Grigio, Merlot, Cabernet)

Bud Light Draft

2 hour package \$14.00 per person

Additional hours at \$7.00 per hour

Premium Bar

Absolut Vodka

Bacardi Rum

Captain Morgan Rum

Beefeaters Gin

Dewars Scotch

Canadian Club Whiskey

Southern Comfort

Jack Daniels Bourbon

Jose Cuervo Tequila

House Wines

(Chardonnay, White Zinfandel,

Pinot Grigio, Merlot, Cabernet)

Bud Light Draft

Sam Adams Draft

2 hour package at \$18.00 per

person

Additional hours at \$9.00 per hour

Super Premium

Grey Goose

Absolut

Flavored Vodkas

Dewars Scotch

Crown Royal

Jack Daniels

Bacardi Rum

Captain Morgan Rum

Southern Comfort

Jose Cuervo Tequila

Kahlua

Disaronno Amaretto

Bailey's Irish

Cream

House Wines

(Chardonnay, White Zinfandel,

Pinot Grigio, Merlot, Cabernet)

Budweiser

Bud Light

Miller Light

Labatt

Labatt Light

Heineken

Michelob Ultra

Amstel Light

2 hour package at \$20.00 per

person

Additional hours at \$10.00 per hour

Wines, Champagnes, Sparkling Wines

Are available from our wine list..

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DESSERTS

(Price per Person)

PETIT TIRAMISU \$3.95
Lady fingers dipped in espresso, layered with
Mascarpone cheese and shaved chocolate.
An Andiamo specialty.

CHAMBORD CHEESECAKE \$7.95
New York-style cheesecake served
with Chambord Sauce.

MINIATURE KIT KAT \$4.95
Wafer cookie bar topped with chocolate
mousse and covered with dark chocolate.

FLUTE OF FRUIT \$4.95
Seasonal mixed berries topped with
fresh whipped cream.

SANDERS HOT FUDGE CREAM PUFF \$6.95
Vanilla ice cream served in a cream puff
topped with "Sanders" hot fudge.

HAZELNUT OR CHOCOLATE MOUSSE \$5.95
Seasonal berries, and a crisp cookie.

KEY LIME PIE \$7.95
Key lime filling and toasted meringue
in a graham cracker crust.

MINIATURE CANNOLIS \$3.95
Italian pastry shell filled with homemade cream,
chocolate, cinnamon and almonds.

GOURMET MINIATURE PASTRIES \$9.95 per dozen
A platter of individual assorted
miniature pastries served per table.

COOKIE ASSORTMENT \$4.95 per dozen
A platter of assorted gourmet cookies served per table

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ANDIAMO SWEET ENDINGS

Decorative table display (min 30 people)

ITALIAN SWEET TABLE \$8.95 per person

Assorted Italian cookies, mini tiramisu in chocolate cups, mini cannolis, and assorted biscotti.

SWEET TABLE SENSATION \$11.95 per person

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

SPECIAL SWEETS CELEBRATION \$15.95 per person

Gourmet assortment of individual miniature pastries, fresh torts, cheesecakes, flans, Tiramisu, cannolis, cookies, fresh sliced fruits, candies and assorted nuts.

SWEET TABLE ENHANCEMENTS

Custom hand-carved ice sculptures available for any occasion. \$295.00

Strawberry tree, chocolate dipped strawberries. \$125.00

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

Chocolate fountain price available upon request.

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