

CATERING / CARRYOUT MENU

All items are priced a la carte. Minimum 20 people

PASTAS AND SAUCES

All of our sauces are housemade and cooked to perfection.

Our full pan feeds up to 20 people—per person orders are perfect for pairing with your favorite entrée.
(The “Per Person” price does not apply until minimum of 20 has been met)

YOUR CHOICE OF:

	Full Pan	Per Person
Pomodoro - our long simmered tomato sauce	\$65.00	\$3.00
Bolognese - rich traditional meat sauce	\$75.00	\$4.00
Tomato Basil - light sauce of tomato filet and fresh basil	\$75.00	\$4.00
Marinara - light sauce of tomato filet and herbs	\$75.00	\$4.00
Arrabbiata - fiery tomato basil sauce	\$75.00	\$4.00
Palmina - rich creamy tomato sauce	\$75.00	\$4.00
Alfredo - a blend of imported aged cheeses in a light cream sauce	\$75.00	\$4.00

The above sauces are available with your selection of the following imported pastas: Penne, Rigatoni or Farfalle

PERFECT ACCOMPANIMENTS:

	Full Pan	Per Piece
Housemade Sausage	\$40.00	\$2.25
Housemade Meatballs	\$28.00	\$1.65

SIGNATURE PASTA DISHES:

	Full Pan	Per Person
Paglia E Fieno di Pollo - light cream sauce with chicken tenderloin pieces, prosciutto, onion, peas and rosemary, served over housemade egg and spinach linguine	\$90.00	\$4.75

	Full Pan	Half Pan
Lasagna Alla Bolognese - thin layers of fresh lasagna pasta topped with meat sauce and grated parmesan cheese baked to perfection	\$130.00	\$64.95

SIGNATURE PASTA PRICED PER PIECE:

	Per Piece
Housemade Meat Ravioli - filled with meat, spinach and cheese, topped with our pomodoro sauce	\$1.40

Housemade Cheese Ravioli - spinach pasta filled with ricotta cheese and topped with our Palmina sauce	\$1.30
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Manicotti - housemade spinach pasta rolls filled with a mixture of ricotta and spinach topped with our tomato basil sauce	\$3.75
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All food and beverage are subject to 6% sales, tax and 20% service charge. Prices are subject to change. There is no additional charge for the room and our standard linen (beige table cloths with choice of gold or purple napkins).

ANDIAMO MAIN ENTREES

Main courses are served a la carte and are designed to be paired with favorite pastas, salads and housemade Italian bread. Full pans feed up to twenty people when paired with full pans of pasta.

YOUR CHOICE OF:	Full Pan	Per Person
Chicken Piccata - sautéed in lemon butter sauce	\$130.00	\$6.75
Chicken Marsala - served in a Marsala wine sauce	\$130.00	\$6.75
Chicken Siciliana - breaded chicken served with Ammoglio sauce on the side	\$130.00	\$6.75
Chicken Parmigiana - breaded chicken breast topped with tomato sauce and Fontina cheese	\$130.00	\$6.75

ANDIAMO FAVORITES

YOUR CHOICE OF:	Full Pan	Per Person
Sautéed Hot Hungarian Peppers Available sauces: rosemary demi-glace or anchovy sauce with housemade Italian sausage and crisp potatoes	\$90.00	\$4.75
Fried Calamari - baby squid fried in a special flour served with Ammoglio sauce	\$80.00	\$4.25
Portabella Mushrooms - marinated and grilled, then topped with our Andiamo zip sauce	\$70.00	\$3.75
Vegetables - green beans, carrots or mixed vegetables	\$35.00	\$2.00
Potatoes - oven roasted, Anna, or herbed red skins	\$35.00	\$2.00

Ciabatta Bread	\$4.95/loaf
Italian Bread	\$4.95/loaf
Salsa Verde and Extra Virgin Olive Oil	\$4.95/cup

INSALATA

House Salad - mixed greens, cucumber, carrots and tomatoes with your choice of dressings	\$35.00	\$2.00
Caesar Salad - classic Caesar with our housemade dressing, croutons and Parmesan cheese	\$50.00	\$2.75
Antipasto - mixed greens topped with Mortadella, salami, fresh Mozzarella and Provolone cheeses	\$70.00	\$3.50

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BANQUET MENU

This price is with an entrée order only (Requires a minimum of 20 people)

APPETIZERS

Choice of 2 for \$5.95/person, Choice of 3 for \$8.95/person

Suppli Alla Telefono

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

Portabella Al Forno

Marinated portabella mushroom topped with Andiamo zip sauce

Calamari Fritti

Baby squid lightly floured, fried and served with Ammoglio sauce

Peperoni Ungheresi Alla Rustica

Hungarian hot peppers sautéed with housemade sausage and sliced potatoes in a tomato demi glace

Bruschetta Al Pomodoro

Fresh tomato filet, roasted garlic and parmesan cheese

***Shrimp \$3.95 per piece.*

APPETIZER PARTY

\$17.95/person

*Strolling Appetizers (choose 3 appetizers from the list above and 1 pasta from the list below)
Standing room of high top tables with appetizers set out for a 2 hour display*

Farfalle Con Bocconcini Di Pollo

Chicken tenderloins tossed with bowtie pasta, onions, wild mushrooms, cannellini beans, spinach and tomato fillet and topped with Asiago cheese

Rigatoni Alla Giuseseppe

Imported rigatoni tossed with Italian sausage, mushrooms, onions and tomatoes in a creamy Marsala sauce topped with Asiago cheese

Penne

Served with our housemade bolognese or palmina Sauce

BANQUET SALAD OPTION

\$17.95/person

Your guests have the choice of salad served with either Minestrone Alla Milanese or Zuppa Del Giorno and housemade Italian bread, non-alcoholic beverages, coffee and tea

Insalata Di Cesare*

Romaine lettuce with Caesar dressing, croutons and fresh grated parmesan cheese with Chicken

Insalata Traverse City Con Pollo

Grilled chicken breast, fresh mozzarella, walnuts, and sun-dried cherries on a bed of field greens tossed in a raspberry vinaigrette and garnished with golden apples



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MEMORIAL LUNCHEON *(Minimum 20 guests)*

15.00 per person all inclusive (Plated) Salad, Pasta, unlimited non alcohol beverage, vanilla ice cream

Please choose one (1) of the following Meats:

Petto Di Pollo Alla Piccata

Chicken breast sautéed in lemon butter, white wine and parsley

Petto Di Pollo Al Marsala Con Funghi

Sautéed chicken breast with mushrooms in a Marsala wine sauce

Petto Di Pollo Alla Siciliana

Lightly breaded chicken breast, sautéed in olive oil, and garlic served with ammoglio sauce

Pesce Bianco Alla Siciliana

Whitefish lightly breaded Sicilian style, sautéed in olive oil, and garlic served with Ammoglio sauce

Braciola di Maiale

Grilled pork chop in a Burgundy wine sauce

20.00 per person all inclusive (Family Style) Salad, Vegetable, Pasta, unlimited non alcohol beverage vanilla ice cream

Please choose two (2) from the following:

Petto Di Pollo Alla Piccata

Chicken breast sautéed in lemon butter, white wine and parsley

Petto Di Pollo Al Marsala Con Funghi

Sautéed chicken breast with mushrooms in a Marsala wine sauce

Petto Di Pollo Alla Siciliana

Lightly breaded chicken breast, sautéed in olive oil, and garlic served with ammoglio sauce

Pesce Bianco Alla Siciliana

Whitefish lightly breaded Sicilian style, sautéed in olive oil, and garlic served with Ammoglio sauce

Braciola di Maiale

Roasted Porkloin in a Burgundy wine sauce

Additional

Cash bar-guest to pay for own drinks

-Or-

Open bar: Family member in charge of drinks

Additional

Monday - Friday AM only
Saturday/Sunday 11-4 PM

LET US CATER TO YOU

10.00 per person all inclusive: Chicken Piccata, Salad, Pasta, Bread, Ask us about this menu to bring to you!



Prices are subject to change. There is no additional charge for the room and our standard linen (beige table cloths with choice of gold or purple napkins).

THREE CHOICE OPTION MENU

*Entrées include salad, pasta, or potato, vegetable, housemade Italian bread, coffee or tea and soft drinks
(Please Note: All pasta entrées include housemade Italian bread and salad with house dressing)*

CHICKEN SELECTION

Petto Di Pollo Alla Parmigiana

Breaded chicken breast topped with tomato sauce and fontina cheese \$18.95

Petto Di Pollo Alla Piccata

Chicken breast sautéed in lemon butter, white wine and parsley \$18.95

Petto Di Pollo Al Marsala Con Funghi

Sautéed chicken breast with mushrooms in a "Florio" Marsala wine sauce \$18.95

Petto Di Pollo Alla Valdostana

Lightly breaded chicken breast topped with imported prosciutto, fontina cheese and finished with a roasted garlic white wine sauce \$18.95

Petto Di Pollo Alla Marengo

Sautéed chicken breast with cold water jumbo shrimp, mushrooms, onions, tomato in a white wine sauce. \$22.95

BEEF SELECTION

Filetto Di Manzo

Broiled filet mignon topped with Andiamo zip sauce \$30.95

Bistecca Di Lombo New York

Broiled New York strip steak topped with Andiamo zip sauce \$26.95

Costelette Di Agnello

Three spring lamb chops, grilled and seasoned Grecian style \$30.95

VEAL SELECTION

Scaloppine Di Vitello Alla Parmigiana

Breaded veal Scaloppine topped with tomato sauce and fontina cheese \$22.95

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FISH SELECTION

Pesce Bianco Alla Siciliana

Whitefish lightly breaded Sicilian style, sautéed in olive oil, garlic and served with Ammoglio sauce

\$18.95

Trancia Di Salmone

Broiled Atlantic salmon topped with tomato filet, garlic, olive oil and fresh herbs

\$20.95

Trancia Di Salmone Al Granchio

Atlantic salmon stuffed with Maryland crab meat, fresh herbs, topped with roasted garlic white wine sauce

\$24.95

PASTA SELECTION

All pasta entrees include housemade Italian bread and salad with house dressing

Add Chicken \$3.95 or Shrimp \$3.95 per piece

Spaghetti Alla Andiamo

Spaghetti with meat or tomato sauce

13.95

Ravioli Alla Aldo

Housemade pasta pillows filled with meat, cheese and spinach. Served with tomato or meat sauce

\$17.95

Gnocchi Alla Palmina

Housemade potato dumplings topped with a creamy tomato sauce

\$16.95

Rigatoni Alla Giuseppe

Imported rigatoni tossed with Italian sausage, mushrooms, onions and tomatoes in a creamy Marsala sauce topped with Asiago cheese

\$16.95

Farfalle Con Bocconcini Di Pollo

Chicken tenderloins tossed with bowtie pasta, onions, wild mushrooms, cannellini beans, spinach and tomato fillet and topped with Asiago cheese

\$17.95

Fettuccine Alla Alfredo

Imported fettuccine noodles tossed with a special blend of imported aged cheeses in a light cream sauce

\$16.95

DOLCE

Cannoli \$3.95 Tiramisu \$4.95 Vanilla Ice Cream \$1.00

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BANQUET POLICY/TERMS OF AGREEMENT

1. Andiamo has accommodations for gatherings from 20-60 people whether it be a small business function, bridal or baby shower, rehearsal dinners, weddings, baptisms, holiday parties or any other occasion you could think of. Let us dazzle you with our sensational food and wonderful service.
2. Gift cards will not be accepted as payment for all booked contracted parties
3. All food and beverages are subject to 6% Michigan sales tax and a 20% service charge will be added to all functions. In compliance with the health department regulations, all foods shall be supplied by Andiamo.
4. Desserts and/or cakes can be ordered through our Andiamo pastry department (586) 268-3200 and will be delivered at no additional charge to the Andiamo of choice.
5. All functions require a \$300 non-refundable deposit upon making your reservation. The room will be held only when a deposit has been received. Payment is due in full at the end of the day of the event. Final balances must be paid in the form of cash or charge (Visa, MasterCard, or Amex)
6. The final head count is due 72 hours prior to the function date. If the count is less the day of the event you will be charged for the confirmed head count.
7. Andiamo reserves the right to inspect and control all functions.
8. Any damages occurring to the property of Andiamo by the lessee, his guests or contractors will be applied to the lessee's bill.

Please Note: Andiamo is not responsible for any items left on the premises.

I accept the terms of this agreement: _____

Date of Party: _____

Today's Date: _____

NO SEPARATE CHECKS

Fax: (586) 532-1604

Andiamo

STERLING HEIGHTS

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andiamoitalia.com