

C *Continental Breakfast*

CLASSIC CONTINENTAL BREAKFAST 11.95

Assorted breakfast pastries to include fresh baked muffins, banana nut bread and danish, a variety of fresh bagels with toaster. Served with a selection of flavored cream cheeses and whipped butter. A selection of chilled juices include orange, apple, grapefruit & tomato. Assorted herbal teas, coffee and decaffeinated coffee.

DELUXE CONTINENTAL BREAKFAST 14.95

Assorted breakfast pastries to include fresh baked muffins, banana nut bread and danish, a variety of fresh bagels with toaster. Served with a selection of flavored cream cheeses and whipped butter. Sliced fresh fruit display. A selection of chilled juices include orange, apple, grapefruit & tomato. Assorted herbal teas, coffee and decaffeinated coffee.

TO YOUR HEALTH CONTINENTAL BREAKFAST 15.95

Multi-grain muffins with whipped butter & preserves, assorted yogurts served with granola. A selection of cereals served with skim milk. Sliced fresh fruit display and whole assorted fruits. A selection of chilled juices include orange, apple, grapefruit & tomato. Assorted herbal teas, coffee and decaffeinated coffee.

EXECUTIVE CONTINENTAL BREAKFAST 16.95

Assorted breakfast pastries to include fresh baked muffins, banana nut bread and danish. Sliced fresh fruit display. A hot breakfast sandwich with your choice of croissant with ham, egg & cheese, or English muffin with Canadian bacon, egg & cheese. A selection of chilled juices include orange, apple, grapefruit & tomato. Assorted herbal teas, coffee and decaffeinated coffee.

Extras
Desserts
Beverages
Hors D'Oeuvres
Accompaniments
Dinner Family Style / Buffet
Individual Meeting Packages
Executive Meeting Packages
Luncheon – Family Style / Buffet
Luncheon – Buffet, Brunch, Breaks
Breakfast – Buffet
Continental Breakfast

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

Prices subject to change without notice.

B Breakfast

BRUNCH BUFFET 21.00

(50 Person Minimum)

Includes mini danishes and bagels, muffins, fresh cut fruits, coffee cakes, cookies, assorted juices and coffee and tea.

Choice of 6:

Sausage, bacon, French toast, fluffy scrambled eggs, home-style potatoes, chicken piccata with mushrooms, whitefish siciliana, penne with tomato sauce, mezzi rigatoni bolognese, fresh vegetables.

ALL AMERICAN BREAKFAST BUFFET 14.95 (50 Person Minimum)

All buffets are served with assorted chilled juices, regular and decaffeinated coffee, and herbal teas.

- Scrambled Eggs • French Toast w/Powdered Sugar and Maple Syrup
- Bacon • Sausage • Hash Browns • Seasonal Fresh Fruit • Breakfast Pastries

Buffet Enhancements

Scrambled eggs with cheddar cheese and chives 1.00 per person

Belgian waffles with fresh fruit and maple syrup 3.95 per person

Flavored cream cheese 1.00 per person

Smoked salmon display 6.95 per person

Create your own Omelette Station 5.95 per person

Eggs or omelettes cooked to order. (Includes: bacon, onion, cheese, sausage, ham, tomato, mushrooms and black olives)

ALL AMERICAN BREAKFAST 15.95

Individually Served Fluffy Scrambled Eggs with Cheddar Cheese & Chive served with your choice of Crisp Bacon or Sausage and Hash Browns with Baskets of Danish and Muffins.

Orange Juice and Regular or Decaffeinated Coffee or Tea included.

SPECIALTY BREAKS

THE COOKIE JAR 6.95

An assortment of fresh baked cookies, assorted sodas, bottled water, coffee and assorted teas.

FOR YOUR HEALTH BREAK 6.95

A selection of whole fruit, trail mix, granola bars, assorted chilled juices and bottled water.

THE CHOCOHOLIC 7.95

Chocolate fudge brownies, chocolate chip cookies, Oreo cookies, chocolate dipped pretzels, bottled water, coffee, tea, and decaffeinated coffee.

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

Prices subject to change without notice.

Extras
Desserts
Beverages
Ehors D'Oeuores
Accompaniments
Dinner Family Style / Buffet
Individual Meeting Packages
Executive Meeting Packages
Luncheon – Family Style / Buffet
Luncheon – Buffet, Brunch, Breaks
Breakfast – Buffet, Brunch, Breaks

L Individual Luncheon

Extras
Desserts
Beverages
Hors D'Oeuvres
Accompaniments
Dinner Family Style / Buffet
Individual Meeting Packages
Executive Meeting Packages
Luncheon – Family Style / Buffet
Luncheon

ENTREES

PASTA PRIMAVERA 15.95

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

CHICKEN CAESAR SALAD 15.95

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

WHITEFISH ALLA SICILIANA 18.95

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

CHICKEN PICCATA 18.95

Sautéed chicken breast served in a lemon, mushroom and white wine sauce.

CHICKEN BREAST ALLA SICILIANA 18.95

Lightly breaded chicken breast seasoned with Italian bread crumbs and served with Ammoglio sauce.

CHICKEN BREAST ALLA MARSALA 18.95

Chicken breast sautéed with mushrooms and “Florio” marsala wine.

TRANCIA DI SALMON 23.95

Broiled Norwegian salmon served with a warm tomato relish.

PETITE FILET MIGNON 23.95

Hand-cut aged filet, charbroiled and served with Andiamo Zip Sauce.

FILET COMBINATION PLATE

Hand cut aged filet of beef served with Andiamo Zip Sauce with your choice of

SALMON 29.95, CHICKEN 25.95, SHRIMP 27.95

Luncheon Entrees include salad, vegetable, pasta or potato, bread basket and coffee or tea, soft drink and house dessert.

Halal meat available upon request at an extra charge.

ANDIAMO SANDWICHES

CROISSANT CLUB 13.95

A flaky croissant layered with bacon, turkey, provolone cheese, lettuce and tomato.

CHICKEN SALAD CROISSANT 14.95

A flaky croissant filled with fresh cubed chicken breast, sliced almonds, celery and mayonnaise.

ANDIAMO ITALIAN SUB 14.95

Stacked salami, mortadella, provolone, mozzarella & roasted red peppers, lettuce, tomato and Italian dressing, served on an Italian loaf.

GRILLED CHICKEN SANDWICH 14.95

Fresh grilled chicken with melted provolone cheese, served with lettuce and tomato on a fresh baked bun.

All sandwiches served with potato chips, choice of pasta salad or potato salad and coffee, decaffeinated coffee or tea.

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

Prices subject to change without notice.

E Family-Style Luncheon

(10 people per table) 21.95 per person

(CHOICE OF TWO ENTREES)

- Chicken Marsala with Mushrooms • Chicken Piccata with Mushrooms
- Chicken Siciliana • Herb Roasted Chicken • Whitefish Siciliana
- Broiled Salmon (add 2.00) • Roasted Sirloin with Mushroom Sauce or Andiamo Zip Sauce
- Italian Sausage • Pork Medallions Siciliana • Beef Tenderloin with Andiamo Zip Sauce (add 6.00)

FAMILY-STYLE LUNCHEON INCLUDES

Salad, pasta or potato, vegetable, bread basket, coffee or tea, soft drink and house dessert.

Halal meat available upon request at an extra charge.

Buffet Luncheon

(50 Person Minimum) 18.95 Per Person

(CHOICE OF TWO ENTREES)

- Roasted Herb Chicken • Chicken Marsala with Mushrooms • Chicken Piccata with Mushrooms
- Chicken Siciliana • Penne Palmina • Rigatoni Bolognese • Italian Sausage
- Pork Medallions Siciliana • Whitefish Siciliana • Sliced Roast Sirloin with Mushroom Sauce or Andiamo Zip Sauce.

BUFFET INCLUDES

Fresh garden salad, chef's cold salad assortment, vegetable, rice or potato, rolls and coffee or tea, soft drink and house dessert. *Halal meat available upon request at an extra charge.*

Mexican Fiesta Buffet

(50 Person Minimum) 18.95 Per Person

- Mixed Field Greens Salad • Black Bean Corn Salad • Queso Con Carne • Beef Tacos
- Chicken and Beef Fajitas • Shredded Cheese • Chopped Tomatoes • Sour Cream • Fresh Guacamole
- Salsa • Mexican Rice • Tortilla Chips • Selection of Mini Pastries • Coffee, Tea, Decaf and Soda

Deli Buffet

(50 Person Minimum) 19.95 Per Person

- Choice of three cold salads – Pasta Salad, House Salad, Cole Slaw, Potato Salad or Fruit Salad
- Sliced Roast Beef, Ham, Turkey • Sliced American and Swiss Cheese • Lettuce, Sliced Tomato and Onion
- Pickles, Mayonnaise, Mustards, and Horseradish • Assorted Breads and Rolls
- Fresh Brownies and Baked Cookies • Coffee, Tea, Decaf and Soda

For an additional 2.00 per person add chicken or tuna salad to the buffet.

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

Prices subject to change without notice.

Extras
Desserts
Beverages
Hors D'Oeuvres
Accompaniments
Dinner Family Style / Buffet
Individual Meeting Packages
Executive Meeting Packages
Luncheon – Family Style / Buffet

E Executive Meeting Packages

Extras
Desserts
Beverages
Ehors D'Oeuvres
Accompaniments
Dinner Family Style / Buffet
Individual Dinner
Executive Meeting Packages

(Minimum 25 people)

ANDIAMO EXECUTIVE PACKAGE 1

34.95 per person

DELUXE CONTINENTAL BREAKFAST

Assorted breakfast pastries to include fresh baked muffins, banana nut bread and danish, a variety of fresh bagels with toaster. Served with a selection of flavored cream cheeses and butter. Sliced fresh fruit display. A selection of chilled juices include orange, apple, grapefruit & tomato. 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, trail mix, granola bars, assorted chilled fruit juices and bottled water. Assorted herbal teas, coffee and decaf.

ANDIAMO EXECUTIVE PACKAGE 2

36.95 per person

DELUXE CONTINENTAL BREAKFAST

Assorted breakfast pastries to include fresh baked muffins, banana nut bread and danish, a variety of fresh bagels with toaster. Served with a selection of flavored cream cheeses and butter. Sliced fresh fruit display. A selection of chilled juices include orange, apple, grapefruit & tomato. 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 Piccata with Mushrooms, Fresh Green Beans Almondine, Oven Roasted Potatoes, rolls and butter, New York Style Cheesecake, coffee and tea.

AFTERNOON BREAK

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

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

Prices subject to change without notice.

L Individual Dinner

Extras
Desserts
Beverages
Ehors D'Oeuores
Accompaniments
Dinner Family Style / Buffet
Individual Dinner

(House Bar Included)

ENTREES

WHITEFISH ALLA SICILIANA 36.95

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

CHICKEN PICCATA 38.95

Sautéed chicken breast served in a lemon, mushroom and white wine sauce.

CHICKEN ALLA SICILIANA 38.95

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

CHICKEN BREAST ALLA MARSALA 38.95

Sautéed chicken breast with mushrooms and "Florio" marsala wine.

TRANCIA DI SALMON 40.95

Broiled Norwegian Salmon served with a warm tomato relish.

SWORDFISH 40.95

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

NEW YORK STRIP STEAK 42.95

Broiled and topped with Andiamo Zip Sauce.

VEAL CHOP (MARKET PRICE)

16 oz. prime veal chop, broiled and topped with Andiamo Zip Sauce.

FILET MIGNON 44.95

Hand-cut aged filet broiled and served with Andiamo Zip Sauce.

FILET COMBINATION PLATE

Hand cut aged filet of beef served with Andiamo Zip Sauce with your choice of

SALMON 46.95, WITH CHICKEN 44.95, WITH SHRIMP 48.95

PETITE FILET MIGNON & LOBSTER TAIL (MARKET PRICE)

Dinner entrees include antipasto display, salad, pasta and potato, vegetable, bread basket, coffee or tea and house dessert.

Halal meat available upon request at an extra charge.

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

Prices subject to change without notice.

E Family-Style Dinner

(House Bar Included)

39.95 per person (10 people per table)

ENTREES

(CHOICE OF TWO)

- Chicken Piccata with Mushrooms • Chicken Siciliana • Chicken Marsala with Mushrooms
- Herb Roasted Chicken • Whitefish Siciliana • Broiled Norwegian Salmon (add 3.00)
- Roasted Sirloin with Mushroom Sauce or Andiamo Zip Sauce • Mini Italian Sausage
- Pork Medallions Siciliana • Tenderloin of Beef with Zip Sauce (add 6.00)
- Breaded Steak Siciliana (add 6.00)

All family-style dinners include antipasto display, salad, pasta, vegetable, potato, bread basket, coffee, tea and house dessert. Halal meat available upon request at an extra charge.

Dinner Buffets

(House Bar Included)

(50 Person Minimum) 38.95 per person

ENTREE SELECTIONS

(CHOICE OF TWO)

- Chicken Piccata • Chicken Marsala with Mushrooms
- Herb Roasted Chicken • Chicken Siciliana
- Whitefish Siciliana • Medallions of Pork Siciliana
- Mini Italian Sausage

Carved at Buffet

(CHOICE OF ONE)

- Roasted Turkey Breast • Roasted Sirloin
- Prime Rib of Beef Au Jus (add 2.00) • Tenderloin of Beef (add 6.00)

All buffets include mixed greens salad, chef's cold salad assortment, fresh vegetable, pasta, potato, bread basket, coffee or tea and house dessert. Halal meat available upon request at an extra charge.

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

Prices subject to change without notice.

Extras
Desserts
Beverages
Ehors D'Oeuvres
Accompaniments
Dinner Family Style / Buffet

A Accompagniments

APPETIZERS

Served individually as first course.

CAPRESE SALAD – layers of vine ripened tomatoes and fresh mozzarella cheese with extra virgin olive oil, balsamic vinegar and fresh herbs \$5.95 pp

MARYLAND CRAB CAKE – lump blue crab meat presented with sweet corn relish and sun-dried tomato remoulade \$8.95 pp

JUMBO SEA SCALLOP – pan seared and presented with white truffle cauliflower puree and lemon infused olive oil \$8.95 pp

FRESH FRUIT AND BERRY PARFAIT – layered with sweetened oatmeal, Chantilly crème and seasonal fruits \$3.95 pp

SUPPLI ALLA ALDO – seasoned Italian risotto rolled and filled with mozzarella cheese and served with house tomato sauce \$3.95 pp

PORTABELLA MUSHROOMS ALLA ANDIAMO – marinated and grilled portabella mushrooms topped with our signature Zip sauce \$5.95 pp (Add tenderloin beef tips \$8.95 pp)

SHRIMP COCKTAIL – chilled shrimp are poached in aromatic court bouillon and served with brandied cocktail sauce \$7.95 pp

PARMIGIANO-REGGIANO – the finest imported cheese presented with white truffle honey, grapes and crostini \$5.95 pp

ANTIPASTO PLATTER – Genoa salami and Fontinella cheese plate with marinated fresh mozzarella balls, roasted bell peppers and imported olives \$5.95 pp

SOUPS

(2.95 per person)

CHOOSE FROM:

- Minestrone
- Chicken Brodo
- Italian Wedding
- Stracciatella
- Chicken Lemon Rice
- Cream of Broccoli

SALADS

CHOOSE FROM:

- Chef's House Salad
- Caesar Salad
- Ci-Ci Bean Salad

VEGETABLES

FRESH GREEN BEAN ALMONDINE

PARMESAN BROCCOLI:
in Olive Oil and Garlic

FRESH ASPARAGUS (Seasonal) (add 1.50)

LEMON BROCCOLI

PEAS/MUSHROOMS

ANDIAMO FRESH MIX:
Red Peppers, Carrots, Squash and Zucchini

PASTA, RICE & POTATOES

FARFALLE ALFREDO

PENNE PRIMAVERA

RIGATONI BOLOGNESE

PENNE PALMINA

PENNE MARINARA

VEGETABLE RICE PILAF

SANTA ANNA POTATOES

BAKED IDAHO POTATO

TWICE BAKED POTATO (add 1.00)

OVEN ROASTED POTATOES

BUTTERED RED SKINS

INTERMEZZOS

(2.95 per person)

Homemade Ices available in a variety of flavors.

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

Prices subject to change without notice.

H Hors D'Oeuvres

Extras
Desserts
Beverages
Hors D'Oeuvres

COLD

- Deviled Eggs: choose traditional, smoked salmon or chicken salad fillings
- Assorted Canapés
- Prosciutto wrapped Grissini
- Mozzarella and Pomodoro Caprese
- Smoked Salmon Mousse in Petite Savory Cones
- Salami Coronets with Herbed Crème Cheese
- Chicken Salad in Petite Puff Pastry
- Ricotta Cheese Phyllo Cup with Fresh Tomato and Spinach
- Skewered Melon Balls with Imported Prosciutto di Parma
- Gorgonzola Cheese Mousse in Savory Pastry with Grapes and Pistachio

HOT

- Stuffed Mushroom Caps
- Calamari Fritti
- Mini Italian Sausage
- Bruschetta al Pomodoro
- Chicken Tenderloin Siciliana
- Roasted Portabella Mushrooms with Andiamo Zip Sauce
- Spinach and Cheese Spanakopita
- Mini Italian Meatballs
- Chicken Wings
- Fried Oysters with Aged Balsamic Reduction
- Suppli alla Romana
- Individual Caramelized Onion Strudel with Balsamic Vinegar
- Fingerling Potatoes alla Alfredo

*SELECTION OF FIVE HORS D'OEUVRES 10.95 per person

*SELECTION OF THREE HORS D'OEUVRES 8.95 per person

*IMPORTED CHEESE DISPLAY 2.95 per person

*FRESH VEGETABLE DISPLAY 2.95 per person

*(Based on one hour replenish)

CHEESE & FRESH CRUDITE DISPLAY

(4.95 per person)

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

HUMMUS & TABBOULEH DISPLAY

(4.95 per person)

Served with Raw Vegetable Crudite and Pita

ANTIPASTO DISPLAY

(5.95 per person)

Assorted Italian Salamis, Assorted Cheeses, Olives and Roasted Peppers and Assorted Crackers

SHRIMP DISPLAY

Chilled shrimp with Andiamo cocktail sauce and lemon wedges. (100 count) 275.00

With Decorative Ice Bowl, add 95.00

CHEF'S CARVING TABLE

(priced per person)

ROASTED TENDERLOIN OF BEEF 9.95

Whole carved prime tenderloin served with horseradish sauce, stone-ground mustard and miniature rolls.

HONEY ROASTED TURKEY 5.95

Oven roasted whole turkey breast served with cranberry mayonnaise, assorted rolls and full condiments.

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

Prices subject to change without notice.

B Beverages

HOUSE BAR

Vodka

Rum

Gin

Scotch

Whiskey

Bourbon

House Wines

Budweiser

Bud Light

(Included in all Dinner Packages)

PREMIUM BAR

Absolut Vodka

Bacardi Rum

Captain Morgan Spiced Rum

Beefeaters Gin

Dewars Scotch

Canadian Club Whiskey

Southern Comfort

Jose Cuervo Tequila

Jack Daniels Bourbon

House Wines

Budweiser

Bud Light

(3.50 additional per person)

SUPER PREMIUM

Grey Goose

Absolut Citron, Razberi,
and Mandarin

Johnny Walker Black or Red Scotch

Tangeray Gin

Crown Royal

Woodford Reserve Bourbon

Bacardi Silver Rum

Captain Morgan Spiced Rum

Southern Comfort

Hennessy

Jose Cuervo 1800

Kahlua

Amaretto

Bailey's Irish Cream

Domestic/Imported Bottled Beer

House Wines

(6.50 additional per person)

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

ADDITIONAL ALCOHOL BEVERAGE SERVICE

CHAMPAGNE TOAST 20.00 per bottle

ANDIAMO FRUIT PUNCH WITH ALCOHOL 55.00 per gallon (serves approx. 25 people)

MIMOSA PUNCH 55.00 per gallon (serves approx. 25 people)

NON-ALCOHOL BEVERAGE SERVICE

BOTTLED WATER PANNA or SAN PELLEGRINO 4.95 per bottle (33.8oz.)

ANDIAMO NON-ALCOHOLIC FRUIT PUNCH 40.00 per gallon (serves approx. 25 people)

DELUXE COFFEE STATION 5.95 per person

CAPPUCCINO STATION — Please ask your sales person for pricing

Overtime Rates Available for Bar Packages

CASH BARS AVAILABLE *please ask your sales person for pricing*

Bartender Fee for Cash Bars 125.00 per bartender

Fee Waived if \$750.00 in Sales is Achieved

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

Prices subject to change without notice.

D Desserts

Extras
Desserts

INDIVIDUALLY SERVED

(priced per person)

TIRAMISU 4.95

Lady fingers dipped in espresso and layered with Mascarpone cheese and shaved chocolate.

NEW YORK STYLE CHEESECAKE 4.95

New York-style cheesecake served with Chambord sauce.

MINIATURE KIT KAT 2.95

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

COOKIE ASSORTMENT 2.25

A platter of assorted gourmet cookies served per table.

MINIATURE PASTRIES 3.95

A platter of individual assorted miniature pastries served per table.

MINIATURE CANNOLIS 3.95

A platter of individual cannolis served per table.

TUXEDO CAKE 4.95

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

MIXED BERRY FLAN 3.95

Short pastry filled with chantilly cream, decorated with a rich assortment of the finest berries.

PROFITEROLES 3.95

Medium cream puffs filled with chantilly cream and rolled in chocolate cream.

CARAMEL CREME CUSTARD 3.95

A baked custard inside a champagne glass with caramel on top and whipped cream.

BAKLAVA 3.95

A rich, sweet pastry made with layers of phyllo dough, filled with nuts and honey.

ANDIAMO SWEET ENDINGS

Decorative table display (*50 Person Minimum*)

SWEET TABLE SENSATION 9.95 per person

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

MINIATURE PASTRY TABLE 3.95 per person

A beautiful display of miniature pastries.

FRUIT TABLE 3.95 per person

A lovely display of fresh sliced seasonal fruits.

SWEET TABLE ENHANCEMENTS

ICE SCULPTURES 350.00

Custom, hand-carved sculptures available for any occasion.

STRAWBERRY TREE 150.00

Chocolate dipped strawberries.

CROQUEMBOUCHE TREE 150.00

Custard filled and caramelized cream puffs.

CHOCOLATE FOUNTAIN

with 5 dipping items 3.95 per person

with 10 dipping items 6.95 per person

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

Prices subject to change without notice.

E *Extras*

Extras

WEDDING CAKES

Custom designed wedding cakes made on location. Please see sales person for information.

DINNER WINE SERVICE 20.00 per bottle

One bottle of house wine per table prior to dinner service. Additional wine selections available upon request.

ICE SCULPTURES 350.00

Custom, hand-carved sculptures available for any occasion.

LATE NIGHT SNACKS

Coney Island Station 3.95 per person (add 1.50 for French fries)

Hot dogs and buns, coney chili, onion, ketchup, mustard and relish

Slider Station 3.95 per person (add 1.50 for French fries)

Plain and cheese hamburgers, ketchup, mustard and relish

HOMEMADE PIZZA TRAYS 75.00 per tray (50 slices per tray)

Cheese, Pepperoni and cheese, Veggie

CHILDREN'S MENU (ages 3-12)

- Chicken fingers and French fries 10.95

- Half off adult dinner

WHITE GLOVE SERVICE 0.50 per guest

Butler passed hors d'oeuvres 1.00/person

VALET SERVICE

Please inquire with your sales person

YOUR WEDDING PACKAGE INCLUDES

CAKE CUTTING AND SERVICE

Your package includes the cutting and serving of your wedding cake with your house dessert.

COMPLIMENTARY BRIDAL PARTY CHAMPAGNE TOAST

One glass of house champagne for each guest at your head table poured before dinner.

OUTSIDE MARQUEE

Custom message displayed to honor your special day.

COMPLIMENTARY COAT CHECK (Seasonal)

Book your shower or rehearsal dinner here and receive a special incentive.

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

Prices subject to change without notice.

Banquet Information & Lease Agreement

THIS AGREEMENT, entered into by and between Andiamo Italia 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 7096 East Fourteen Mile Road, Warren, Michigan 48092 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 it is stated on the contract. In compliance with health department regulations, Andiamo Italia 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 the 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 city 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, power failures, which prevents the Lessor from meeting the terms of this 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 by the Lessee, his guests, or contractors will be applied to the Lessee's billing. Andiamo Italia is not responsible for any items left on the premises, which are 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 damages that are caused by acts or omission of invitees, guests, or trespassers, whether on Lessor property or elsewhere.
10. The Lessee must deposit with the Lessor the sum of \$1000.00. Rooms are reserved upon receipt of deposit only. Room assignments are determined by size of the group.
11. **Should cancellation of the given function be deemed necessary, the Lessee must contact Andiamo Italia's office promptly to arrange proper withdrawal from the agreement. Cancellation must be presented in writing before any deposit can be returned. (subject to reservations)**
 - a. If cancellation is beyond 120 days when the date involved is rebooked, then and only then, will the Lessee receive 90% of the initial deposit.
 - b. From 90 to 120 days prior to the rental date, then you must pay 20% of contract price.
 - c. From 60 to 89 days prior, then you must pay 30% of contract price.
 - d. From 30 to 59 days prior, then you must pay 40% of contract price.
 - e. From less than 30 days prior, then you must pay 50% of contract price.
12. The attendance guarantee is due SEVEN or more business days prior to function date and is payable for that amount of guaranteed guests. Andiamo Italia will verify the number of persons attending each function.
13. **Children will be charged regular prices unless ordering meal from Children's menu.**
14. 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 the guarantee, the additional balance is due 3 days prior to event. Final balances must be transacted in the form of cash, certified check, cashier's check made payable to Andiamo Italia. 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.
15. In case of any overtime for any function beyond the contracted time a charge of \$500.00, plus tax and gratuity, per half-hour will be assessed on the invoice.
16. As a courtesy to our guests, Andiamo Italia 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. (Andiamo is not responsible for lost or stolen items.)
17. Entertainers may only use the band entrance or front door to move equipment in or out of Andiamo Italia. Andiamo Italia does not have additional staff available to help with moving of equipment in or out of the building.
18. To employ bartenders furnished by the Lessor.
19. The Lessor reserves the right to inspect and control all functions.
20. If additional clean up is required, an extra charge of \$100.00 to \$150.00 may have to be added to the invoice.
21. All candles used for decoration or centerpieces must be glass encased as per fire department regulations.
22. No hanging of decorations from the ceiling or taping anything to the walls or pillars.
23. In case Lessee does not fulfill their contracted minimum guest count Andiamo reserves the right to change room.
24. For all weddings. An initial deposit of \$1000.00 will be required to reserve room.

Please initial and fax back _____