

# B Breakfast

## ***BUFFET \$15 (50 person minimum)***

Scrambled Eggs, French Toast with Maple Syrup, Bacon and Sausage, Home Style-Potatoes, Fresh Cut Fruit (in season), Assorted Mini Danishes and Bagels, Juices and Coffee or Tea

## ***BRUNCH \$21 (50 person minimum)***

Mini Danishes and Bagels, Mini Muffins, Fresh Cut Fruit(in season), Coffee Cake, Assorted Cookies, Juices and Coffee or Tea

(CHOICE OF SIX)

Sausage	Bacon
French Toast	Scrambled Eggs
Home-Style Potatoes	Chicken Piccata
Salmon	Pasta with Tomato or Meat Sauce
Fresh Garden Vegetables (in season)	Miniature Blintzes with Fruit Topping (add \$1 per person)
Scrambled Eggs Denver (add \$2 per person)	Lox (add \$10 per person)

## ***OMELET STATION \$5 (Served with the breakfast or brunch buffet only)***

THREE EGG OMELETS WITH CHOICE OF:

Bacon	Onions	Cheese	Sausage
Ham	Tomato	Mushrooms	Black Olives

## ***CONTINENTAL BREAKFAST \$7.50***

Mini Danishes and Bagels, Fresh Cut Fruit (in season), Juices, Coffee or Tea

# Refreshment break

## ***AFTERNOON \$6***

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.*

Map  
Desserts  
Beverages  
Hors D'Oeuvres  
Accompaniments  
Dinner Family Style / Buffet  
Individual Dinner  
Luncheon Family Style / Buffet  
Individual Luncheon  
Breakfast / Refreshments

# *I* *Individual Luncheon*

## PASTA PRIMAVERA \$15

Pasta served with fresh garden vegetables in an agli e olio sauce

## GRILLED CHICKEN SALAD \$17

Romaine lettuce tossed with Raspberry Vinaigrette, Walnuts, fresh Mozzarella, dried Cherries and topped with Grilled Chicken.

## EGGPLANT PARMESAN \$18

Sliced eggplant lightly breaded, layered with tomato basil sauce, Fontina cheese, Parmesan cheese and fresh basil

## GRILLED SALMON SALAD \$19

Mixed greens tossed with Raspberry Vinaigrette, topped with grilled salmon, grilled eggplant and tri-colored peppers and Chevre cheese

## GNOCCHI ALLA PALMINA \$19

Homemade potato dumplings with a creamy tomato sauce

## CHICKEN BREAST ALLA MARSALA \$19

Sauteed chicken breast with mushrooms in a "Florio" Marsala wine sauce

## CHICKEN PARMESAN \$19

Lightly breaded chicken breast topped with tomato sauce and Fontina Cheese

## CHICKEN PICCATA \$19

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

## CHICKEN BREAST ALLA SICILIANA \$19

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

## WHITEFISH SICILIANA \$20

Whitefish lightly breaded Siciliana style in olive oil, garlic and served with ammoglio sauce

## TRANCIA DI SALMONE \$21

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

## PETITE FILET MIGNON \$26

Steer Filet Mignon, broiled and served with Andiamo Zip sauce

## FILET COMBINATIONS

With chicken or salmon add \$3

Shrimp add \$4

*Luncheon entrees include salad, pasta or potato, vegetable, roll basket, coffee or tea, soft drinks and sorbet.*

**Exception:** *soup served with salad entrée.*

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Individual Luncheon

# *F* *Family-Style Luncheon*

## *CHOICE OF TWO ENTRÉES \$22 PER PERSON*

CHICKEN MARSALA WITH MUSHROOMS  
CHICKEN PICCATA  
WHITEFISH LEMONE  
WHITEFISH SICILIANA  
ITALIAN SAUSAGE WITH PEPPERS  
BEEF TENDERLOIN WITH ZIP SAUCE (ADD \$8)

CHICKEN PARMESAN  
CHICKEN SICILIANA  
WHITEFISH PIZZAIOLA  
ROASTED SIRLOIN WITH ZIP SAUCE  
BROILED SALMON (ADD \$3)

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

## *Buffet Luncheon*

### *CHOICE OF TWO ENTRÉES \$19 PER PERSON (50 person minimum)*

CHICKEN MARSALA WITH MUSHROOMS  
CHICKEN PICCATA  
WHITEFISH LEMONE  
WHITEFISH SICILIANA  
SLICED ROAST SIRLOIN WITH ZIP SAUCE  
BEEF TENDERLOIN WITH ZIP SAUCE (ADD \$8)

CHICKEN PARMESAN  
CHICKEN SICILIANA  
WHITEFISH PIZZAIOLA  
ITALIAN SAUSAGE AND PEPPERS  
BROILED SALMON (ADD \$3)

*Buffet includes fresh garden salad, chef's cold salad, vegetable, pasta or potato, rolls, coffee or tea, soft drinks and sorbet*

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

# I Individual Dinner

*(House Bar Included)*

PASTA PRIMAVERA \$31

Pasta served with fresh garden vegetables in an aglio e olio sauce.

EGGPLANT PARMESAN \$34

Sliced eggplant lightly breaded, layered with tomato basil sauce, Fontina cheese, Parmesan cheese and fresh basil.

CHICKEN BREAST ALLA MARSALA \$39

Sauteed chicken breast with mushrooms in a "Florio" Marsala wine sauce.

CHICKEN PICCATA \$39

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

CHICKEN PARMESAN \$39

Lightly breaded chicken breast topped with tomato sauce and Fontina Cheese.

CHICKEN BREAST ALLA SICILIANA \$39

Lightly breaded Chicken breast sautéed with olive oil, garlic and served with ammoglio sauce.

WHITEFISH ALLA SICILIANA \$39

Whitefish lightly breaded Siciliana style in olive oil, garlic and served with ammoglio sauce.

TRANCIA DI SALMONE \$40

Broiled Atlantic Salmon topped with filet of tomato, garlic, olive oil and fresh herbs.

SWORDFISH STEAK \$42 *(Minimum of 10 Guests)*

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

PRIME RIB \$42 *(Minimum of 20 Guests)*

Sliced Prime Rib served with mashed potatoes and natural au gus.

NEW YORK STRIP STEAK \$43

Broiled and topped with Andiamo zip sauce

FILET MIGNON \$45

Steer Filet Mignon, broiled and served with Andiamo zip sauce.

FILET COMBINATIONS

With chicken or salmon add \$3

Shrimp add \$4

*Dinner entrees include salad, pasta or potato, vegetable, roll basket, coffee or tea and house dessert.*

*All food and beverages are subject to a 6% state tax and 20% service charge.  
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Desserts  
Beverages  
Hors D'Oeuvres  
Accompaniments  
Dinner Family Style / Buffet  
Individual Dinner

# *F* *Family-Style Dinner*

## *CHOICE OF TWO ENTRÉES \$40 PER PERSON*

*(House Bar Included)*

CHICKEN MARSALA WITH MUSHROOMS  
CHICKEN PICCATA  
WHITEFISH LEMONE  
WHITEFISH SICILIANA  
ROASTED SIRLOIN WITH ANDIAMO ZIP SAUCE  
BEEF TENDERLOIN WITH ZIP SAUCE (ADD \$8)

CHICKEN PARMESAN  
CHICKEN SICILIANA  
WHITEFISH PIZZAIOLA  
ITALIAN SAUSAGE WITH PEPPERS  
BROILED SALMON (ADD \$3)

*All family-style dinners include salad, pasta or potato, vegetable, roll basket, coffee or tea and house dessert.*

## *Dinner Buffets*

### *CHOICE OF TWO ENTRÉES \$39 PER PERSON (50 Person Minimum)*

*(House Bar Included)*

CHICKEN MARSALA WITH MUSHROOMS  
CHICKEN PICCATA  
WHITEFISH LEMONE  
WHITEFISH SICILIANA  
BROILED SALMON (ADD \$3)

CHICKEN PARMESAN  
CHICKEN SICILIANA  
WHITEFISH PIZZAIOLA  
ITALIAN SAUSAGE WITH PEPPERS

## *Carved at Buffet*

### *CHOICE OF ONE*

ROASTED TOP SIRLOIN WITH ZIP SAUCE  
PRIME RIB OF BEEF AU JUS (ADD \$4)  
BEEF TENDERLOIN (ADD \$8)

*All buffets include an individual mixed greens salad, chef's cold salad assortment, fresh vegetable, pasta, potato, rolls, coffee or tea and house dessert.*

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

## APPETIZERS

*Served individually as first course.*

- FRUIT CUP (in season) .....\$4 per person
- ANTIPASTO .....\$6 per person
- PORTABELLA MUSHROOMS .....\$8 per person
- SHRIMP COCKTAIL (3 pcs).....\$12 per person

## SOUPS *(Add \$2 per person)*

- MINISTRONE
- CHICKEN BRODO
- FAGIOLI

## SALADS

- CHEF'S HOUSE SALAD
- CAESAR SALAD

## VEGETABLES

- FRESH MIX
- BROCCOLI
- GLAZED BABY CARROTS
- FRESH GREEN BEANS (Seasonal)
- FRESH ASPARAGUS (Seasonal) (Add \$2)

## POTATOES, RICE & PASTA

- SANTA ANNA POTATOES
- BAKED IDAHO POTATO
- REDSKINS BUTTERED OR ROASTED
- MASHED POTATO WITH GRAVY
- VEGETABLE RICE PILAF
- PASTA WITH CHOICE OF SAUCE:  
Bolognese, Pomodoro, Palmina,  
Marinara, Tomato Basil

## INTERMEZZOS *(Add \$2 per person)*

- HOMEMADE ICES AVAILABLE  
IN A VARIETY OF FLAVORS

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# H Hors D'Oeuvres

## **COLD**

BRUSCHETTA  
VEGETABLES AND DIP  
CAPRESE SKEWER  
SPINACH DIP  
ASSORTED CANAPES

## **HOT**

STUFFED MUSHROOM CAPS  
PORTABELLA MUSHROOMS WITH ZIP SAUCE  
CALMARI FRITTI  
SAUSAGE WITH PEPPERS  
CHICKEN MEDALLIONS SICILIANA  
SUPPLI  
SPINACH PUFFS  
BUFFALO WINGS  
COCONUT SHRIMP

***Selection of Five Hors D'oeuvres \$10 Per Person (Based on one hour)***

***Selection of Three Hors D'oeuvres \$8 Per Person (Based on one hour)***

## **ANTIPASTO DISPLAY**

***\$6 per person***

Assorted Italian Meats, Assorted Cheeses, Olives,  
Roasted Peppers and Assorted Crackers.

## **CHEESE & FRESH CRUDITE DISPLAY**

***\$5 per person***

Table display of Assorted Fresh Crudite with Dip,  
Assorted Cheeses, Assorted Crackers and Fruit Garnish.

## **SHRIMP DISPLAY**

CHILLED JUMBO SHRIMP with Andiamo Cocktail  
Sauce and Lemon Wedges. **(100 count) \$400**

Decorative ice bowl **(pricing available)**

OYSTERS on a Half Shell **(100 count) \$100**

CAVIAR Domestic Assorted **\$35 per pound**

## **DRY SNACKS (price per pound)**

POTATO CHIPS..... \$5  
MIXED NUTS..... \$10  
PRETZELS..... \$5  
GOLDFISH CRACKERS ..... \$6

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# B Beverages

## HOUSE BAR

*(Included in all Dinner Packages)*

VODKA  
RUM  
GIN  
SCOTCH  
WHISKEY  
BOURBON  
PEACH SCHNAPPS  
HOUSE WINES  
BUDWEISER  
BUD LIGHT  
LABATT BLUE  
LABATT BLUE LIGHT

## PREMIUM BAR

*(\$3.50 additional per person)*

ABSOLUT VODKA  
BACARDI RUM  
CAPTAIN MORGAN RUM  
BEEFEATERS GIN  
DEWARS SCOTCH  
CANDIAN CLUB WHISKEY  
SOUTHERN COMFORT  
JACK DANIELS BOURBON  
JOSE CUERVO 1800  
PEACH SCHNAPPS  
HOUSE WINES  
BUDWEISER  
BUD LIGHT  
LABATT BLUE  
LABATT BLUE LIGHT  
AMSTEL LIGHT  
HEINEKEN

## SUPER PREMIUM

*\$6.50 additional per person)*

PREMIUM BAR  
GREY GOOSE VODKA  
KETTLE ONE VODKA  
ABSOLUT FLAVORS  
TANQUERAY GIN  
JOHNNY WALKER BLACK  
CROWN ROYAL  
CABOWABO TEQUILA  
HENNESSY  
KAHLUA  
AMARETTO  
BAILEY'S IRISH CREAM

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

## WINES, CHAMPAGNES AND SPARKLING WINES

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

## CORDIALS *(Starting at \$65 per bottle)*

Bailey's Irish Cream, Kahlua, B & B, Contreau, Grand Marnier, Frangelico, Amaretto, Drambuie

## PUNCH SERVICE *(Priced per gallon)*

FRUIT PUNCH \$35  
FRUIT PUNCH WITH LIQUOR \$55

## CARBONATED SOFT DRINKS

PITCHERS \$8  
CANS \$2 each

## IMPORTED BOTTLED WATER

\$5 each

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# Desserts *(Priced per Person)*

**TIRAMISU \$6**  
Lady Fingers dipped in espresso, layered with Mascarpone cheese and shaved chocolate. An Andiamo specialty.

**NEW YORK STYLE CHEESECAKE \$7**  
New York style cheesecake topped with fresh strawberries.

**ITALIAN RICE PUDDING \$3**  
Black currents, cinnamon and shaved chocolate.

**MINIATURE KIT KAT \$4**  
Wafer cookie bar topped with chocolate mousse and covered with dark chocolate.

**COOKIE ASSORTMENT \$3**  
A platter of assorted gourmet cookies served per table.

**CHOCOLATE MOUSSE \$5**  
Chocolate mousse served with raspberry sauce, and topped with a fresh raspberry.

**TUXEDO CAKE \$7**  
Moist chocolate cake with layers of milk chocolate and white chocolate mousse covered in chocolate ganache, topped with chocolate curls.

**MINIATURE CANNOLIS \$4**  
Italian pastry shell filled with homemade cream, chocolate, cinnamon and nuts.

**GOURMET MINIATURE PASTRIES \$6**  
A platter of individual assorted miniature pastries served per table.

**HOT FUDGE CREAM PUFF \$3**  
Sanders Hot Fudge laced over a homemade puff filled with French vanilla ice cream.

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## **ANDIAMO SWEET ENDINGS** *Decorative table display (50 Person Minimum)*

**SWEET TABLE "SIN" SATION \$11 per person**  
A beautiful display table of individual miniature pastries, fresh torts, cheesecakes, cookies, fresh sliced fruits, candies and assorted nuts.

**SPECIAL ICE CREAM SWEETS CELEBRATION \$16 per person**  
Gourmet assortment of individual miniature pastries, fresh torts, cheesecakes, Flans, Tiramisu, Cannolis, cookies, fresh sliced fruits, crepes, hot fudge sundaes, sorbets, candies and assorted nuts.

## **SWEET TABLE ENHANCEMENTS**

**CUSTOM HAND-CARVED ICE SCULPTURES**  
Available for any occasion \$350

**STRAWBERRY TREE**  
Chocolate dipped strawberries \$150

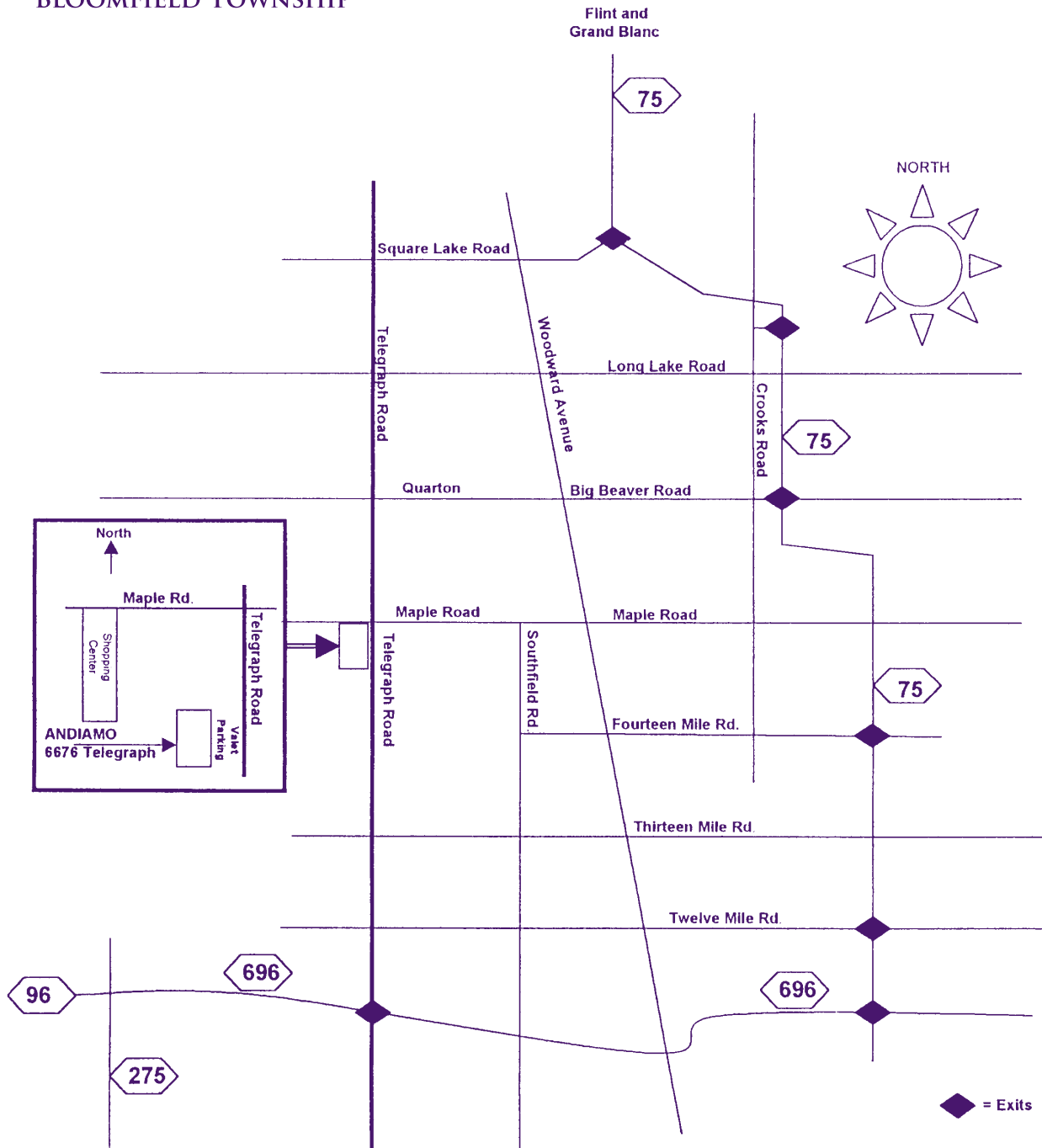
**CROQUEMBOUCHE TREE**  
Custard filled and caramelized cream puffs \$150

**CHOCOLATE FOUNTAIN**  
prices available upon request

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# Andiamo

BLOOMFIELD TOWNSHIP



**6676 Telegraph, Bloomfield Township, MI 48301**  
**Phone: (248) 865-9300, Fax: (248) 865-9360**

# Banquet Information & Lease Agreement

THIS AGREEMENT, entered into by and between Andiamo Bloomfield 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 6676 Telegraph, Bloomfield Hills, Oakland County, Michigan 48301 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 Bloomfield 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 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, which prevents the Lessor from meeting the terms of the 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 Bloomfield by the Lessee, his/her guests, or contractors will be applied to the Lessee's billing. Andiamo Bloomfield is not responsible for any item left on the premises, which is stolen or damaged.
8. To comply with all the statues 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 damage that is caused by acts of omission of invitees, guests, or trespassers. Whether on Lessor property or elsewhere.
10. The Lessee must deposit with the Lessor the sum of \$350.00. Rooms are reserved upon receipt of deposit only. Room assignments are determined by size of the group.
11. Should cancellation of given function be deemed necessary, the Lessee must contact Andiamo Bloomfield's office promptly to arrange proper withdrawal from the agreement. Cancellation must be presented in writing. The following are methods of determining the amount to be paid upon cancellation:
  - A. From 90 to 120 days prior to the rental date, then you must pay 20% of contract price.
  - B. From 60 to 89 days prior, then you must pay 30% of contract price.
  - C. From 30 to 59 days prior, then you must pay 40% of contract price.
  - D. From less than 30 days prior, then you must pay 50% of contract price.
  - E. If cancelled date can be rescheduled, then the Lessee will receive a refund of \$300 (\$50 will be applied to administrative costs).
12. The menu is due one month prior to the date of the function. The attendance guarantee is due TEN days prior to the function date and is payable for that amount of guaranteed guests. Andiamo Bloomfield will verify the number of persons attending each function.
13. Payment of the remaining balance shall be due on or before FIVE days prior to the date of the event. In case of attendance above the guarantee, the additional balance is due the day of the event. Final balances must be transacted in the form of cash, certified check, cashier's check or credit card made payable to Andiamo Bloomfield. 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.
14. In case of any overtime for any function beyond the contracted time a charge of \$100.00 per half-hour will be accessed on the invoice.
15. Entertainers may only use the kitchen entrance to move equipment in or out of Andiamo Bloomfield. There is no elevator for their use. The entertainers must use the kitchen entrance and bring the equipment down a number of steps that may be slippery at times; therefore, provisions should be made by them to be prepared for these conditions. Andiamo Bloomfield does not have additional staff available to help with moving of equipment in or out of the building.
16. To employ bartenders furnished by the Lessor.
17. The Lessor reserves the right to inspect and control all functions.
18. Minimum room guarantees are as follows:
  - A. Small room
    1. Lunch Monday through Sunday minimum of 20 guests with maximum of 3 hours.
    2. Dinner Monday through Sunday minimum of 20 guests with maximum of 4 hours.
  - B. Large room
    1. Lunch Monday through Friday minimum of 40 guests with maximum of 3 hours.
    2. Dinner Monday through Thursday minimum of 40 guests with maximum of 4 hours.
    3. Lunch Saturday or Sunday minimum of 50 guests with maximum of 3 hours.
    4. Dinner Friday, Saturday or Sunday minimum of 50 guests with maximum of 4 hours.
19. If additional clean up is required, an extra charge of \$100 may have to be added to the invoice.
20. All candles used for decoration or centerpieces must be glass encased as per the fire department.
21. No hanging of decorations from the ceiling or taping anything to the walls or pillars.

Please initial \_\_\_\_\_