

# B Breakfast

BRUNCH BUFFET 19.95

*(50 Person Minimum)*

Mini Danishes, Bagels, Mini Muffins,  
Fresh Cut Fruit, Coffee Cake,  
Chilled Juices and Coffee or Tea

AND

*(Choice of Six)*

Sausage, Bacon, French Toast, Miniature Cheese Blintzes with Fruit Topping, Scrambled Eggs, Home-Style Potatoes, Chicken Piccata, Whitefish Siciliana, Penne with Tomato Sauce or Bolognese Sauce, Mixed Vegetables

OMELETTE STATION \$5.95

*(Served with the brunch buffet only)*

Choice of: Bacon, Onion, Cheddar Cheese, Spinach,  
Ham, Tomatoes, Mushrooms

GOURMET OMELETTE STATION \$9.95

Choice of Baby Shrimp, Wild Mushrooms, Broccoli,  
Bell Peppers. Cheddar, Swiss or Mozzarella Cheese

## *Refreshment Breaks*

As an add-on with breakfast or lunch package

MORNING \$8.95

Mini Danishes, Bagels, Mini Muffins, Fresh Cut Fruit, Chilled Juices and Coffee or Teage

AFTERNOON \$7.95

Assorted Cookies, Coffee Cake, Coffee or Tea and Soft Drinks

SNACKS 2.95

Potato Chips  
Peanuts  
Goldfish  
Pretzels

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

Breakfast / Brunch  
Luncheon  
Family-Style / Luncheon  
Dinner  
Family-Style / Dinner  
Accompaniments  
Hors D'Oeuvres  
Beverages  
& Extras  
Desserts

# L Individual Luncheon

(CHOICE OF THREE) *Guaranteed food counts required for groups over 40*

## PASTA PRIMAVERA \$15.95

Pasta served with fresh garden vegetables  
in a light cream sauce

## TRAVERSE CITY SALAD \$16.95

Mixed greens topped with chicken, apples, walnuts, tomato, red onion,  
dried cherries, served with raspberry vinaigrette dressing

\*served with a bowl of soup

## CHICKEN CAESAR SALAD \$16.95

Romaine lettuce tossed with Caesar dressing, croutons and Parmesan cheese, topped with grilled chicken breast

\*served with a bowl of soup

## EGGPLAN PARMESAN \$18.95

Breaded eggplant topped with tomato basil sauce, parmesan and mozzarella cheese

## WHITFISH SICILIANA \$19.95

Whitefish seasoned with Italian bread crumbs and served with Ammoglio sauce

## CHICKEN PARMESAN \$19.95

Breaded chicken breast with tomato sauce and mozzarella cheese

## CHICKEN PICCATA \$19.95

Sautéed chicken breast served in a lemon and white wine sauce

## CHICKEN VALDOSTANA \$19.95

Lightly breaded chicken breast topped with prosciutto, fontina cheese and roasted garlic sauce

## CHICKEN BREAST ALLA MARSALA \$19.95

Chicken breast sautéed with mushrooms and "Florio" Marsala wine

## TRANCIA DI SALMONE \$21.95

Broiled Norwegian Salmon topped with filet of tomato, garlic and fresh herbs

## CENTERCUT PORK MEDALLION \$23.95

Served with caramelized onions and topped with horseradish marsala sauce

## PETITE FILET MIGNON \$24.95

Steer filet mignon, broiled and served with zip sauce

Luncheon entrees included salad, pasta, vegetable, bread basket, coffee or tea, soft drinks and house dessert.  
Halal meat available upon request at an additional charge.

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Luncheon  
Family-Style / Luncheon Buffets  
Dinners  
Family-Style / Dinner Buffets  
Accompaniments  
Hors D'Oeuvres  
Beverages & Extras  
Desserts

# *E* Family-Style Luncheon

22.95 per person  
(Choice of Two Entrees)

Chicken Marsala, Chicken Piccata, Chicken Parmesan  
Chicken Valdostano, Herb Roasted Chicken, Whitefish Siciliana,  
Broiled Salmon (add \$3.00), Roasted Sirloin with Mushroom Sauce or Zip Sauce,  
Italian Sausage with Peppers, Pork Medallions Siciliana,  
Beef Tenderloin with Zip Sauce (add \$6.50)

All family style luncheons include salad, pasta or potato, vegetable,  
bread basket, coffee or tea, soft drinks and house dessert

## *Buffet Luncheon*

19.95 per person  
(50 Person Minimum)  
(Choice of Two Entrees)

Herb Roasted Chicken, Chicken Marsala, Chicken Parmesan,  
Chicken Piccata, Chicken Valdostano, Italian Sausage & Peppers,  
Pork Medallions Siciliana, Whitefish Siciliana,  
Roasted Sirloin with Mushroom Sauce or Zip Sauce

### **BUFFET INCLUDES**

Fresh garden salad, chef's cold salad assortment, vegetable,  
pasta or potato, rolls and coffee or tea, soft drinks and house dessert

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Deserts & Extras  
Beverages  
Hors D'Oeuvres  
Accompaniments  
Family-Style / Dinner Buffers  
Dinners  
Family-Style / Luncheon Buffers

# D Individual Plated Dinner

(House Bar included)

Guaranteed food counts required for groups over 40

*(Choice of Three entrees)*

EGGPLANT PARMESAN \$38.95

Sliced eggplant lightly breaded, layered with tomato Basil sauce, mozzarella cheese and parmesan cheese

WHITEFISH ALLA SICILIANA \$38.95

Whitefish seasoned with Italian bread crumbs and served with Ammoglio sauce

CHICKEN PICCATA \$40.95

Sautéed Chicken breast served in a lemon and white wine sauce

CHICKEN PARMESAN \$40.95

Breaded chicken breast with tomato sauce and mozzarella cheese

CHICKEN BREAST ALLA MARSALA \$40.95

Chicken breast sautéed with mushrooms and "Florio" Marsala wine

CHICKEN BREAST VALDOSTANO \$40.95

Lightly breaded Chicken breast topped with prosciutto, fontina cheese and roasted garlic sauce

TRANCIA DI SALMONE \$42.95

Broiled Norwegian Salmon topped with filet of tomato, garlic and fresh herbs

SEA BASS \$42.95

Pan seared and served with sundried tomato sauce

CENTERCUT PORK MEDALLIONS \$43.95

Served with carmelized onions and topped with horseradish marsala sauce

FILET MIGNON \$44.95

Steer Filet Mignon broiled and served with zip sauce

FILET MIGNON WITH CHICKEN \$45.95

WITH SALMON \$47.95

WITH SHRIMP SCAMPI \$48.95

WITH LOBSTER TAIL (MARKET PRICE)

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

Halal meat available upon request at an additional charge

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Desserts  
& Extras  
Beverages  
Hors D'Oeuvres  
Accompaniments  
Family-Style / Dinner Buffets  
Dinners

# *E* Family-Style Dinner

41.95 per person  
(House Bar Included)

## *Entree Selections (Choice of Two)*

All family-style dinners include assorted antipasto, soup, salad, pasta, potatoes, vegetable, bread basket, coffee, tea and house dessert.

- Chicken Piccata, Chicken Valdostano , Chicken Parmesan
- Chicken Marsala, Herb Roasted Chicken,
- Whitefish Siciliana, Broiled Salmon (add \$3.25),
- Roasted Sirloin with Mushroom Sauce or Zip Sauce, Italian Sausage with Peppers,
- Pork Medallions Siciliana, Beef Tenderloin with Zip Sauce (add \$6.95),

## *Dinner Buffets*

39.95 per person  
(50 Person Minimum)  
(House Bar Included)

### ENTRÉE SELECTIONS

(CHOICE OF TWO ENTRÉE SELECTIONS OR ONE ENTRÉE AND ONE CARVED ENTRÉE)

Chicken Piccata, Chicken Marsala, Chicken Parmesan,  
Herb Roasted Chicken, Chicken Valdostano,  
Whitefish Siciliana, Medallions of Pork Siciliana,  
Italian Sausage with Peppers

### *Carved at Buffet*

Roasted Turkey Breast, Roasted Sirloin,  
Prime Rib of Beef (add 4.00), Beef Tenderloin (add \$6.95)

Buffet includes mixed greens salad, chef's cold salad assortment,  
vegetable, pasta, potato, bread basket, coffee or tea and house dessert

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Deserts  
& Extras  
Beverages  
Hors D'Oeuvres  
Accompaniments  
Family-Style / Dinner Buffets

# A *Accompaniments*

Accompaniments  
Hors D'Oeuvres  
Beverages  
& Extras  
Desserts

## *Soups*

MINISTRONE    TOMATO BASIL    ITALIAN WEDDING SOUP    PASTA FAGIOLI (add 1.00)

## *Intermezzos*

HOMEMADE ICES AVAILABLE IN A VARIETY OF FLAVORS 2.95 per person

## *Salads*

CHEF'S HOUSE SALAD

CAESAR SALAD

CICI BEAN SALAD (add 2.00)

Romaine lettuce, feta cheese and lemon  
vinegarette, cici beans and tomato

## *Vegetables (Seasonal)*

FRESH GREEN BEANS (Seasonal)

BROCCOLI

FRESH ASPARAGUS (add 2.50)

BUTTERED CORN & SWEET PEAS

FRESH MIXED MEDLEY

## *Potatoes & Pasta*

SANTA ANNA POTATOES

DAUPHANOIS

ROASTED RED SKINS

BUTTERED RED SKINS

GARLIC WHIPPED MASHED POTATOES

FETTUCCINI ALFREDO (add \$1)

PENNE PRIMAVERA (add \$1)

PENNE PASTA WITH CHOICE OF SAUCE: MARINARA, POMODORO, BOLOGNESE

\*There will be an additional charge for specialty pasta

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# Hors D'Oeuvres *as an addition to entrees*

Deserts  
& Extras  
Beverages  
Hors D'Oeuvres

### *Cold*

- ASSORTED DEVEILED EGGS
- CRUDITE & DIP
- BRUSCHETTA
- MOZZARELLA & POMODORO
- OLIVE TAPANADE CUCUMBER CUPS
- SHRIMP COCKTAIL (3pcs. 8.95 per person)

### *Hot*

- STUFFED MUSHROOMS CAPS
- PETITE SUPPLI
- CALAMARI FRITTI
- ITALIAN SAUSAGE WITH PEPPERS
- CHICKEN TENDERLOINS
- PETITE CRAB CAKES (add 2.00)
- BAKED PORTABELLA WITH ZIP SAUCE

SELECTION OF FIVE HORS D'OEUVRES 10.50 per person

SELECTION OF THREE HORS D'OEUVRES 8.50 per person

(Based on one hour replenish)

## *Combination of Cheese & Fresh Crudité Display*

Table display of assorted fresh vegetables with dip, assorted cheeses and crackers 6.95 per person

## *Dry Snacks*

(\$2.95 per person)

- POTATO CHIPS
- PRETZELS
- PEANUTS
- GOLDFISH CRACKERS

## *Shrimp Display*

Chilled jumbo shrimp with Andiamo Cocktail Sauce and lemon wedges (100 count) 300.00

## *Hummus & Tabbouleh Display*

(\$6.95 per person)

Served with pita bread and vegetables

## *Antipasto*

(\$6.95 per person)

Assorted Italian meats, cheeses, olives and peppers. Served with crackers.

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# B Beverages

## *House Bar*

Vodka  
Rum  
Gin  
Scotch  
Whiskey  
Bourbon  
Peach Schnapps  
House Wines  
(Chardonnay, White Zinfandel,  
Merlot, Cabernet Sauvignon)  
Budweiser  
Miller Lite  
(Included in all Dinner Packages)

## *Premium Bar*

Absolut Vodka  
Bacardi Rum  
Captain Morgan Rum  
Beefeaters Gin  
Dewars Scotch  
Canadian Club Whiskey  
Southern Comfort  
Jack Daniels Bourbon  
House Wines  
Peach Schnapps  
(Chardonnay, White Zinfandel,  
Merlot, Cabernet Sauvignon)  
Budweiser  
Miller Lite  
4.50 Add'l Per/Person

## *Super Premium*

Grey Goose Vodka  
Bacardi Silver Rum  
Bombay Sapphire Gin  
Southern Comfort  
Johnny Walker Black Scotch  
Woodford Reserve Bourbon  
Crown Royal  
Captain Morgan Rum  
Remy VSOP Cognac  
1800 Tequila  
Kahlua, DiSaronno, Baileys  
Premium Wines  
Domestic & Imported Beer  
7.50 Add'l Per/Person

*Above includes juices, mixers, soft drinks and garnishes.*

## *Wine, Champagne, Sparkling Wine*

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

### *Punch Service*

(Priced per bowl)

*Fruit Punch* 40.00

*Fruit Punch/Vodka or Rum* 60.00

*Mimosa Punch* 60.00

*Champagne Punch* 100.00

### *Bottled Water*

San Pellegrino or Panna 5.00

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# D

## Desserts

(Price per Person)

TIRAMISU \$6.95

Lady Fingers dipped in espresso, layered with Mascarpone cheese and shaved chocolate

CASSATA CAKE \$6.95

Italian Wedding Cake  
White chiffon with chocolate ricotta mousse filling

NEW YORK STYLE CHEESECAKE \$6.95

New York style cheesecake served with raspberry sauce

KIT KAT \$6.95

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

SEASONAL MOUSSE MARINI \$5.95

Chef's seasonal selection of mousse topped with Chantilly cream

TUXEDO CAKE \$6.95

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

MINIATURE CANNOLIS \$4.95

Platter of individual cannolis served per table

MINIATURE PASTRIES \$5.95

Platter of individual assorted miniature pastries served per table

### *Andiamo Sweet Endings*

Decorative table display (50 Person Minimum)

SWEET TABLE SENSATION 10.50 per person

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

### *Sweet Table Enhancements*

Custom hand-carved ice sculptures available for any occasion. \$350.00

Strawberry tree, chocolate dipped strawberries. \$150.00

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

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# *E* *Extras*

(Price per Person)

## SPECIALTY CAKES

Custom designed cakes made in our local headquarters pastry kitchen

## ICE SCULPTURES \$350.00

Custom, hand-carved sculptures available for an occasion

## *Late Night Snacks*

### CONEY ISLAND STATION 3.95 per person

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

### SLIDER STATION 3.95 per person

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 4-10)

Chicken fingers and French fries \$10.95

Pasta with choice of meat sauce or tomato sauce \$10.95

### BUTLER PASSED HORS D'OEUVRES

1.00 per person

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