

Andiamo

Novi, Michigan

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Appetizers

Create Your Own Appetizer Station

Caprese Skewers-Fresh Buffalo Mozzarella, Tomatoes,
Fresh Basil & Drizzled with Extra Virgin Olive Oil

Chicken Medallions-Lightly Breaded & Served with Ammoglio

Portabella Mushrooms-Marinaded, Grilled & Topped with Andiamo Zip Sauce

Chicken Satay- Drizzled with a Honey Dijon Glaze

Fruit Skewers

Suppli alla Romano-Buffalo Mozzarella Rolled with Risotto,
Lightly Breaded & Sautéed, Topped with Pomodora Sauce

Grilled Vegetable Skewers

Calamari Con Fritte-Flash Fried & Served with Ammoglio & Lemon

Bruschetta, Rustic Italian Bread Topped with Fresh Tomato Filet,
Roasted Garlic & Parmesan

\$100.00 Service Charge for Passed Appetizers

Served with Cash Bar

4 Options-\$15.00++

5 Options-\$16.00++

6 Options-\$17.00++

Served with Lunch Package

4 Options-\$9.00++

5 Options-\$10.00++

6 Options-\$11.00++

Served with Hosted Bar

4 Options-\$13.00++

5 Options-\$14.00++

6 Options-\$15.00++

Served with Dinner Package

4 Options-\$10.00++

5 Options-\$11.00++

6 Options-\$12.00++

*Pricing Based on 2 Hours

*Pricing Based on 1 Hour

Appetizers Stations

Fresh Fruit & Cheese Display

Assorted Fresh & Dried Fruits, Domestic & Imported Cheeses
& Assorted Crackers
\$5.00++ Per Person

Vegetable Crudit  Station

Assorted Fresh Vegetables with Spinach & Ranch Dips
\$3.00++ Per Person

Mediterranean Station

Hummus, Tabbouleh, Grilled Vegetables with Balsamic Drizzle,
Kalamata Olives, Pita Pockets & Crispy Pita Chips
\$4.00++ Per Person

Pasta Station

Pastas: Penne & Fettuccine
Sauces: Alfredo & Marinara
Accompaniments: Grilled Chicken, Italian Sausage, Mushrooms,
Garlic, Onions, Spinach, Fresh Basil, Pesto, Asiago & Parmesan Cheeses
\$7.00++ Per Person
\$100.00 Chef Fee Per 100 Guests

Lunch Package

Insalata Con Traverse City

Mixed Field Greens Tossed in a Raspberry Vinaigrette Dressing & Topped with Roasted Turkey, Sun Dried Cherries, Buffalo Mozzarella, Walnuts & Garnished with Golden Apples.

Served with a Bowl of Minestrone Soup

Petto Di Pollo Picatta

Chicken Breast Sautéed and Topped with a Lemon White Wine Sauce,
Served with a House Salad, Side of Pasta & Vegetable of The Day

Pesci Bianca Sicilianna

Whitefish Lightly Breaded & Sautéed in Garlic
& Extra Virgin Olive Oil with a Side of Ammoglio.

Served with a House Salad, Side of Pasta & Vegetable of the Day

*All Entrees Include Fresh Italian Bread & Choice of Coffee, Soda or Tea

Pricing

\$19.00++ Per Person

\$24.00++ Per Person (With Filet as an Option)

Prices Do Not Include 6% Tax or 20% Gratuity
Menu Options Can Be Substituted To Suit Your Style

Andiamo Lunch Buffet

Petto Di Pollo Alla Marsala

Sautéed Chicken Breast with Fresh Mushrooms in a Florio Marsala Wine Sauce

Petto Di Pollo Alla Picatta

Sautéed Chicken Breasts in a Lemon White Wine Sauce

Petto Di Pollo Alla Parmigianna

Breaded Chicken Breast Topped with Tomato Sauce & Fontina Cheese

Trancia Di Salmone

Broiled Atlantic Salmon Topped with Tomato Filet, Garlic, Olive Oil & Fresh Herbs

Pesce Bianco Alla Sicilianna

Whitefish Lightly Breaded Sicilian-Style in Olive Oil & Garlic

Peperoni Ungheresi Alla Rustica

Hungarian Hot Peppers Sautéed with Homemade Sausage in a Tomato Demi-Glace Sauce

All Buffets Served with Choice of Two Pastas, Vegetable, House Salad, Fresh Italian Breads, Non Alcoholic Beverages, Miniature Cannoli & Freshly Baked Chocolate Chip Cookies

Pricing

Choice of Two Meats-\$21.00++ Person

Choice of One Meat-\$16.00++ Per Person

Prices Do Not Include 6% Tax or 20% Gratuity
Menu Options Can Be Substituted To Suit Your Style

Dinner Package

Trancia Di Salmone

Broiled Atlantic Salmon Topped with Tomato Filet, Garlic, Olive Oil & Fresh Herbs
Accompanied by a House Salad, Side of Pasta & Vegetable of The Day

Filetto Di Manzo

8 oz Steer Filet Mignon Broiled to Medium & Served with Andiamo Zip Sauce.
Accompanied by House Salad, Side of Pasta & Vegetable of the Day

Petto Di Pollo Alla Marsala

Sautéed Chicken Breast with Fresh Mushrooms in a Florio Marsala Wine Sauce
Accompanied by a House Salad, Side of Pasta & Vegetable of the Day

Gnocchi

A Specialty of the House!

Homemade Potato Dumpling with a Creamy Tomato Sauce
Accompanied by a House Salad & Minestrone Soup

*All Entrees Include Fresh Italian Bread & Choice of Coffee, Soda or Tea

Pricing

\$30.00++ Per Person

\$25.00++ Per Person (Without Filet as an Option)

Prices Do Not Include 6% Tax or 20% Gratuity
Menu Options Can Be Substituted To Suit Your Style

Andiamo Dinner Buffet

Petto Di Pollo Alla Marsala

Sautéed Chicken Breast with Fresh Mushrooms in a Florio Marsala Wine Sauce

Petto Di Pollo Alla Picatta

Sautéed Chicken Breasts in a Lemon White Wine Sauce

Petto Di Pollo Alla Parmigianna

Breaded Chicken Breast Topped with Tomato Sauce & Fontina Cheese

Trancia Di Salmone

Broiled Atlantic Salmon Topped with Tomato Filet, Garlic, Olive Oil & Fresh Herbs

Pesce Bianco Alla Sicilianna

Whitefish Lightly Breaded Sicilian-Style in Olive Oil & Garlic

Peperoni Ungheresi Alla Rustica

Hungarian Hot Peppers Sautéed with Homemade Sausage in a Tomato Demi-Glace Sauce

**All Buffets Served with Choice of Two Pastas, Vegetable,
House Salad, Fresh Italian Breads, Non Alcoholic Beverages,
Miniature Cannoli & Freshly Baked Chocolate Chip Cookies**

Pricing

Choice of Two Meats-\$27.00++ Person

Choice of One Meat-\$22.00++ Per Person

Prices Do Not Include 6% Tax or 20% Gratuity
Menu Options Can Be Substituted To Suit Your Style

Strolling Dinner

Salad Station

Caesar Salad, Romaine Lettuce, Croutons,
Freshly Grated Parmesan Cheese & Caesar Dressing

Andiamo Salad, Romaine Lettuce, Tomatoes, Onions,
Freshly Grated Parmesan & Andiamo House Dressing

Caprese Salad, Vine Ripened Tomatoes, Fresh Buffalo Mozzarella, Basil,
Cracked Black Pepper, Extra Virgin Olive Oil & Balsamic Drizzle

Principal Station

Petto Di Pollo Alla Marsala or Picatta

Trancia Di Salmone

Formaggio Di Patate

Assorted Grilled Vegetables

Pasta Station

Pastas: Penne & Fettuccine

Sauces: Alfredo & Marinara

Accompaniments: Grilled Chicken, Italian Sausage, Mushrooms,
Garlic, Onions, Spinach, Fresh Basil, Pesto, Asiago & Parmesan Cheeses

\$100.00 Chef Fee Per 100 Guests

Carving Station

Roasted Sirloin of Beef

Or

Honey Roasted Turkey

Served with Appropriate Accompaniments & Freshly Baked Rolls

\$100.00 Chef Fee Per 100 Guests

Choice of 3 Stations-\$35.00++ Per Person

Choice of 4 Stations-\$45.00++ Per Person

Prices Do Not Include 6% Tax or 20% Gratuity
Menu Options Can Be Substituted to Suit Your Style

Kids Menu

Kids Plated Meals

Chicken Fingers & French Fries

Fettuccine Alfredo

Spaghetti with Meat Sauce

\$10.00++ Per Person

Andiamo Kids Buffet

Miniature Burgers & Hot Dogs

Chicken Fingers

Ranch Dressing, Ketchup & Mustard

French Fries

House Salad with Ranch Dressing

Fresh Italian Breads

\$12.00++ Per Person

Andiamo Kids Italian Buffet

Cheese Pizzas

Penne with Meat Sauce

Penne with Alfredo Sauce

Grilled Chicken Bites

Freshly Grated Parmesan Cheese

House Salad with Ranch & House Dressing

Fresh Italian Breads

\$12.00++ Per Person

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Menu Options Can Be Substituted to Suit Your Style

Sweet Endings

Plated Desserts

Tiramisu

Rum & Espresso Soaked Lady Fingers with our Creamy Tiramisu Filling & Dusted with Cocoa Powder

Half Order-\$5.00++ Per Person

Full Order-\$7.00++ Per Person

Kit Kat

Crunch Hazelnut Base with a Rich Chocolate Mousse Covered in Chocolate Ganache

Half Order-\$5.00++ Per Person

Full Order-\$7.00++ Per Person

Tuxedo

Moist Chocolate Cake with a Layer of Chocolate & White Chocolate Mousse, Covered in Chocolate Ganache & Rolled in Chocolate

\$7.00++ Per Person

Package Enhancements

Miniature Cannoli's-\$3.00++ Per Person

Cake Cutting Fee-\$1.00 Per Person

Add a Scoop of Ice Cream to Your Cake-\$1.00++ Per Person

Sweet Table

Fresh Fruit Display

Assorted Miniature Pastries

Assorted Freshly Baked Cookies

Tortes & Cheesecakes

\$10.00++ Per Person

Sweet Table Enhancements

Chocolate Dipped Strawberries-\$2.00++ Per Person

Cake Lollipops-\$2.00++ Per Person

Prices Do Not Include 6% Sales Tax or 20% Gratuity
Menu Options Can Be Substituted to Suit Your Style

Bar Options

Hosted Consumption Bar: Hosted Consumption Bars are exactly as they sound, based on consumption. You pay for what your guests drink. Andiamo Novi recommends this as a our number one bar option, because it is the best deal!

House Wines-Start at \$7.00 Per Drink

Domestic & Imported Beers-Start at \$3.50 Per Bottle

Liquor-Starts at \$3.50 Per Drink

Limited Consumption Bar: Concerned your bar bill may get out of control? Place a limit! You create your limit, here are a few examples:

Domestic Beer & House Wine Only

Domestic Beer, House Wine & Well Liquor Only

\$1,000.00 Max

Drink Tickets: Drink Tickets can be purchased starting at \$7.00 Per Person. Your guests can redeem these tickets for any drink within your designated price point.

Cash Bar: Cash Bars work great for corporate functions! Let your guests be responsible for their own alcoholic beverages!

Package Bars:

Well Package Bar: \$8.00 Per Person for First Hour,
\$3.00 Per Person for Each Additional Hour

Call Package Bar: \$10.00 Per Person for First Hour,
\$4.00 Per Person for Each Additional Hour

Premium Package Bar: \$12.00 Per Person for First Hour
\$5.00 Per Person for Each Additional Hour

*All Bar Pricing is Subject to 20% Gratuity & 6% Sales Tax