

Continental Breakfast

DELUXE CONTINENTAL BREAKFAST 14.95

Chef's assorted freshly baked breakfast pastries.

Served with a selection of cream cheese, preserves and whipped butter.

A selection of assorted, seasonal chilled fruit juices.

Assorted herbal teas, coffee and decaffeinated coffee.

Freshly cut and whole seasonal fruits, berries and melons.

EXECUTIVE CONTINENTAL BREAKFAST 18.95

Chef's assorted freshly baked breakfast pastries.

Served with a selection of cream cheese, preserves and whipped butter.

A selection of assorted, seasonal chilled fruit juices.

Assorted herbal teas, coffee and decaffeinated coffee.

Freshly cut and whole seasonal fruits, berries and melons.

Hot breakfast sandwich with one of the following:

Butter croissant with ham, scrambled egg & cheese.

English muffin with Canadian bacon, egg & cheese.

Breakfast & Brunch



BRUNCH BUFFET 26.95

(25 Person Minimum)

Chef's assorted freshly baked breakfast pastries.

Served with a selection of cream cheese, preserves and whipped butter.

A selection of assorted, seasonal chilled fruit juices.

Assorted herbal teas, coffee and decaffeinated coffee.

Choice of 6:

Sausage links, turkey sausage links, apple-wood bacon, cheese blintzes with berry sauce, fluffy scrambled eggs, home-style potatoes, Eggs Florentine with spinach, mushrooms and swiss cheese, chicken piccata with capers, whitefish Siciliana, penne with palmina sauce, rigatoni Bolognese, seasonal vegetables.

ALL AMERICAN BREAKFAST BUFFET 17.95

(25 Person Minimum)

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

- Light and fluffy scrambled eggs
- Baked French Toast Strata w/powdered sugar and maple syrup
- Apple-wood bacon
- Sausage links
- Home-style potatoes
- Seasonal fruits
- Breakfast pastries

Buffet Enhancements

Eggs Florentine with spinach, mushrooms and swiss cheese 1.00 per person

Belgian waffles with fresh fruit and maple syrup 3.95 per person

Smoked salmon display 6.95 per person

Create your own chef attended Omelet Station 7.95 per person

Eggs or omelettes cooked to order. (Includes: bacon, onion, cheese, tomatoes, sausage, spinach, mushrooms and peppers) Add Chef Attendant fee \$75.00

ITALIAN COUNTRYSIDE - GOURMET BREAKFAST PACKAGE 26.95

An individually plated three course delight: Includes basket of freshly baked breakfast pastries

MUESLI PARFAIT

Sweetened oatmeal parfait, layered with apples, fresh berries and Chantilly crème.

EGGS WELLINGTON

Eggs scrambled and wrapped with prosciutto, Fontina cheese and spinach in a flaky Phyllo pastry with white truffle sauce.

CINNAMON FRENCH TOAST STRATA

Italian style baked version of the classical French toast, topped with pomegranate syrup and whipped cream.

Includes Coffee, Tea, Juices and Soft Drinks.

ALL AMERICAN BREAKFAST 16.95

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.

Individual Luncheon

ENTREES

PASTA PRIMAVERA 18.95

Pasta served with fresh garden vegetables in extra-virgin olive oil and garlic sauce.

EGGPLANT ROLLATINI 18.95

Sliced eggplant rolled around angel hair pasta with pomodoro sauce, pesto and Parmigiano.

CHICKEN CAESAR SALAD 16.95

Chicken, romaine lettuce hearts tossed with Caesar dressing, croutons and fresh grated Parmesan cheese.

MAMA'S CHOPPED SALAD 17.95

Romaine, kale, tomato, chicken, soppressata, bacon, avocado, cucumber, banana peppers, gorgonzola, egg and Italian emulsion.

KALE E FREEKEH "BACI" SALAD 19.95

Organic Kale, toasted freekeh, manchego, toasted almonds, fresh berries, grapefruit Supremes with grapefruit emulsion with choice of chicken breast or salmon filet

ROAST CHICKEN 22.95

Half, semi-boneless, all natural chicken, roasted peppers, mushrooms, artichokes and potatoes in sage butter sauce.

TORTELLINI ALLA PANNA 19.95

Hand filled pasta specialties in wild mushroom-fresh basil crème sauce.

GNOCCHI ALLA PALMINA 19.95

House specialty, hand rolled potato dumplings in creamy herbed tomato sauce.

SHRIMP PROVENCAL 23.95

Jumbo shrimp sautéed in lemon-garlic white wine sauce with artichokes, spinach, tomatoes, olives and feta cheese

WHITEFISH ALLA SICILIANA 22.95

Whitefish seasoned with Italian breadcrumbs and served with ammogglio sauce.

CHICKEN ANDIAMO 21.95

Sautéed chicken breast presented with your choice of the following:

Piccata - lemon, capers and white wine sauce.

Marsala - button mushrooms and marsala wine sauce.

Valdostana - breaded, topped with prosciutto, Fontina and roasted garlic-white wine sauce. (Add 1.00)

Parmesan - breaded, topped with tomato-basil sauce, mozzarella and parmesan cheeses.

Siciliana - herbed Italian breadcrumbs, and served with ammogglio sauce.

TRANCIA DI SALMON CON FUNGHI 24.95

Broiled salmon served with wild mushrooms and leeks in light crème sauce with fresh basil.

PETITE FILET MIGNON 29.95

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

BLACKENED SALMON 22.95

Spice crusted filet roasted, oven roasted vegetables and chipotle aioli.

NY CLUB STRIP STEAK 26.95

Spice crusted and char-broiled or blackened with cajun spices, presented with sautéed mushrooms, onions and zip sauce.

STUFFED VEAL 27.95

Thinly sliced veal stuffed and rolled with prosciutto, Fontina and Mortadella, presented with roasted vegetables and garlic-white wine sauce.

Salad entrees include soup and all other luncheon entrees include salad, vegetable, pasta or potato. All entrees include bread basket and coffee or tea, soft drink and house dessert.

Family-Style Luncheon

24.95 per person

(CHOICE OF TWO ENTREES)

- Chicken Andiamo (Piccata, Marsala, Valdostana (add 1.00), Parmesan, Siciliana)
- Herb Roast Chicken • Whitefish Siciliana • Fillet of Salmon (add 2.00)
- Roasted Sirloin with Mushrooms and Onions in Signature Zip sauce
- Italian Sausage with Peppers and Onions
- Beef Tenderloin with Andiamo Zip Sauce (add 6.50)

FAMILY-STYLE LUNCHEON INCLUDES

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

Buffet Luncheon

(50 Person Minimum) 26.95 Per Person

(CHOICE OF TWO ENTREES)

- Herb Roast Chicken • Chicken Andiamo (Piccata, Marsala, Valdostana (add 1.00), Parmesan, Siciliana) • Penne Palmina • Rigatoni Bolognese • Pasta Primavera • Italian Sausage with Peppers and Onions • Whitefish Siciliana • Fillet of Salmon (add 2.00)
- Roasted Sirloin with Mushrooms and Onions in Signature Zip sauce.

BUFFET INCLUDES

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

Artisan Sandwich Station

(25 Person Minimum)

21.95 Per Person

CROISSANT SALAD SANDWICHES

Build your own croissant with Tuna, Pecan Chicken and Egg Salad. Garnished with lettuce, tomato, shaved onion and sliced cheese

“BUILD YOUR OWN” HERO

Fresh sliced deli meats, cheese, condiments and buns to create the ultimate “HERO” sandwich.

Includes pickles, mayonnaise, mustards, horseradish, buns, croissants and rolls along with chocolate fudge brownies and assorted cookies

Individual Dinner

(House Bar Included)

ENTREES

EGGPLANT ROLLATINI 36.95

Sliced eggplant rolled around angel hair pasta with pomodoro sauce, pesto and Parmigiano.

WHITEFISH ALLA SICILIANA 43.95

Whitefish seasoned with herbed Italian breadcrumbs and served with ammogglio sauce.

CHICKEN ANDIAMO 43.95

Sautéed chicken breast presented with your choice of the following:

Piccata - lemon, caper and white wine sauce.

Marsala - button mushrooms and marsala wine sauce.

Valdostana - breaded, topped with prosciutto, Fontina and roasted garlic-white wine sauce. (add 1.00)

Parmesan - breaded, topped with tomato-basil sauce, mozzarella and parmesan cheeses.

Siciliana - herbed Italian breadcrumbs, and served with ammogglio sauce.

ROAST CHICKEN 43.95

Half, semi-boneless, all natural chicken, roasted peppers, mushrooms, artichokes and potatoes in sage butter sauce.

TORTELLINI ALLA PANNA 32.95

Hand filled pasta specialties in wild mushroom-fresh basil crème sauce.

LOBSTER GNOCCHI 44.95

Butter poached lobster meat, creamy herbed tomato sauce, hand rolled potato dumplings and Parmigiano.

TRANCIA DI SALMON CON FUNGHI 39.95

Broiled salmon served with wild mushrooms and leeks in light crème sauce with fresh basil.

SCALLOPS PROVENCAL 44.95

Sea scallops sautéed in lemon-garlic white wine sauce with artichokes, spinach, tomatoes, olives and feta cheese.

BLACKENED SALMON 44.95

Spice crusted filet roasted, oven roasted vegetables and chipotle aioli.

BONE-IN RIBEYE STEAK 52.95

Full pound, charred to perfection, served with cabernet-shallot demi-glace.

GORGONZOLA CRUST FILET 50.95

Char-broiled and gratin with gorgonzola cheese, topped with Andiamo Zip sauce.

FILET MIGNON 50.95

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

PEPPERCORN CRUST FILET 51.95

Seared with cracked peppercorns, brandy wild mushroom crème sauce with seasonal vegetables

NY CLUB STRIP STEAK 45.95

Spice crusted and char-broiled or blackened with cajun spices, presented with sautéed mushrooms, onions and zip sauce.

FILET COMBINATION PLATE

Hand cut aged filet of beef served with Andiamo Zip Sauce with your choice of Salmon 54.95, With Chicken 51.95, With Shrimp 56.95

STUFFED VEAL 40.95

Thinly sliced veal stuffed and rolled with prosciutto, Fontina and Mortadella, presented with roasted vegetables and garlic-white wine sauce.

PETITE FILET MIGNON & LOBSTER TAIL

Market Price

Dinner entrees include farmer's salad, pasta or potato, seasonal vegetable, bread basket, coffee or tea and house dessert.

Family-Style Dinner

(House Bar Included)

46.95 per person

ENTREES

(CHOICE OF TWO)

- Chicken Andiamo (Piccata, Marsala, Valdostana (add 1.00), Parmesan, Sicilian)
- Herb Roast Chicken
- Whitefish Siciliana
- Fillet of Salmon (add 2.00)
- Roasted Sirloin with Mushrooms and Onions in Signature Zip sauce
- Italian Sausage with Bell Peppers and Onions
- Tenderloin of Beef with Zip Sauce (add 6.50)

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

Dinner Buffets

(House Bar Included)

(50 Person Minimum) 45.95 per person

ENTREE SELECTIONS

(CHOICE OF TWO)

- Herb Roast Chicken
- Chicken Andiamo (Piccata, Marsala, Valdostana (add 1.00), Parmesan, Siciliana)
- Whitefish Siciliana
- Italian Sausage with Bell Peppers and Onions
- Fillet of Salmon (add 2.00)
- Eggplant Rollatini
- Italian Meatballs in Tomato Sauce

Carved at Buffet

(CHOICE OF ONE) Chef Attendant fee \$75.00

- Roasted Turkey Breast • Spice Crusted Sirloin
- Prime Rib of Beef Au Jus (add 2.00)
- Tenderloin of Beef (add 6.50) • Ahi Block Tuna Loin (add 6.50)
- Herb Roasted Full Leg of Lamb • Honey Glazed Dearborn Brand Ham

All buffets include mixed greens salad, chef's cold salad assortment, fresh vegetable, pasta, potato, bread basket, coffee or tea and house dessert.

Accompaniments

SOUPS (2.95 per person)

CHOOSE FROM:

Italian Wedding
Pasta Fagioli
Minestrone
Stracciatella
Tomato Basil

SALADS

Farmer's Greens - Romaine hearts, baby kale, radicchio, arugula, tomatoes, cucumbers, ceci beans, garlic-parmesan dressing.

Caesar - Crisp romaine hearts with herbed croutons and anchovy-parmesan dressing.

Caprese - Tomato, fresh Bufala Mozzarella, and basil drizzled with olive oil and balsamic dressing. (Add 2.00)

Mama's Chopped Salad - Romaine, kale, tomato, soppressata, bacon, avocado, cucumber, banana peppers, gorgonzola, egg and Italian emulsion (add 2.00)

Kale e Freekeh "Baci" Salad - Organic Kale, toasted freekeh, manchego, toasted almonds, fresh berries, grapefruit Supremes with grapefruit emulsion with choice of chicken breast or salmon filet.

Tuscan Bistro - Farmer's style greens with preserved tomatoes, cucumbers, avocado, shaved Reggiano in olive oil vinaigrette (Add 1.00)

VEGETABLES

FRESH GREEN BEANS ALMANDINE
OR PROVENCAL

ROASTED BROCCOLI
with Olive oil and garlic

FRESH ASPARAGUS (Seasonal) (add 1.50)

CHEF'S SEASONAL VEGETABLE

PASTA, RICE & POTATOES

PASTA ANDIAMO:

Choose from ALFREDO, POMODORO, BOLOGNESE, PALMINA, TOMATO-BASIL
GNOCCHI - Handmade potato dumplings with sauce Palmina. (Add 1.00)

RAVIOLI - Choose from a variety of hand filled pasta pillows with choice of sauce (Add 2.00)

LOBSTER RISOTTO - Butter poached lobster meat, sweet peas, parmesan, creamy Arborio rice and lobster sauce (Add 4.00)

YUKON GOLD POTATOES - Warm bacon dressing with onions, garlic and chives.

HERB BUTTERED RED SKIN POTATOES

OVEN ROASTED TUSCAN STYLE POTATOES - Rosemary and caramelized onions

ROASTED GARLIC OR WHITE TRUFFLE WHIPPED POTATOES

SANTA ANNA POTATOES (Warren only)
Sliced and baked in herbed broth with parmesan cheese.

DAUPHINOISE POTATOES - Layered in rich custard with parmesan and gruyere cheeses. (Add 1.50)

VEGETABLE RICE PILAF

INTERMEZZOS

(2.95 per person)

Homemade Fruit flavored Sorbets available in a variety of flavors. Add Prosecco for a unique treat. (Add 1.00)

Hors D'Oeuvres

- *SELECTION OF 5 HORS D'OEUVRES 16.95 per person
- *SELECTION OF 3 HORS D'OEUVRES 12.95 per person
- *IMPORTED CHEESE DISPLAY 5.95 per person
- *FRESH VEGETABLE DISPLAY 3.95 per person
- *(Based on one hour replenish with entree packages)

COLD

- Mozzarella and Pomodoro Caprese
- Skewered Melon Balls with Imported Prosciutto di Parma
- Antipasti Skewers - genoa salami, provolone cheese, olives and roasted pepper in vinaigrette.
- Crab & Cucumber Canapé - savory blue crab filling with lemon aioli in cucumber boat.
- Lobster Club Sandwich - open faced and bite sized layers of crisp brioche toast, butter poached lobster, with bacon and lemon aioli.
- Savory Cones - chef selection of flavored petite cones filled with smoked chicken-black truffle salad, tuna tartare, smoked salmon mousse or herbed crème cheese and roasted vegetable.
- Sweet Baby Shrimp - choice of cocktail style or ceviche style with lime cilantro vinaigrette.
- Edible Spoons - baked savory edible spoon filled with smoked salmon - herbed crème cheese mousse.
- Crostini and Bruschetta Station - fresh tomato topping, fresh basil mascarpone spread and sun-dried tomato ricotta cheese, savory grissini, olive oil crostini and herbed flatbreads.

HOT

- Calamari Fritti
- Italian Sausage with Bell Peppers and Onions
- Chicken Tenderloin Siciliana
- Roasted Portabella Mushrooms with Andiamo Zip Sauce

HAND ROLLED SUSHI *50 person min.*

\$9 PER PERSON - ASSORTED SUSHI PLATTER

California Rolls, Spicy Tuna Rolls, Salmon Avocado Rolls and Vegetarian Rolls with soy sauce and pickled ginger.

\$12 Per Person - GOURMET SUSHI PLATTER

Yellowtail Tuna and Scallion Roll, Shrimp Tempura Roll, Dynamite Roll with spicy Asian chili mayonnaise, California Rolls, Spicy Tuna Rolls, Salmon Avocado Rolls, and Vegetarian Rolls with soy sauce and pickled ginger.



HOT *continued*

- Spinach and Cheese Spanakopita
- Italian Meatballs in Pomodoro or Marsala Sauce
- Buttermilk fried drumsticks with buffalo sauce or sweet chili glaze
- Blue Crab Cake - roasted sweet corn, tomatoes, herbed aioli, arugula slaw Add 3.00
- Jumbo Shrimp Andiamo - pan roasted with garlic, leeks, white wine, cannellini beans and tomato sauce
- Penne with Meatballs - Mini penne pasta with olive oil and garlic skewered on top of our savory meatballs
- Falafel Fritters - fried chickpea batter with pepperoncini aioli dipping sauce
- Roman Artichoke Fritters - battered and served with lemon aioli
- Italian Flatbreads - crispy, thin crusts with an array of toppings including meats, cheeses and vegetables
- Stuffed Mushroom Caps - choose either Italian sausage or spinach-ricotta filling with our signature zip sauce
- Arancini - miniature Arborio rice balls filled with imported cheeses in Sicilian breadcrumbs with pomodoro sauce
- Buffalo Chicken Meatballs - baked with blue cheese crumbles and topped with celery slaw
- Chicken Waffles - petite Belgian waffles with fried chicken and Maple syrup
- Barbecue Pork Belly Tacos - crisp corn tortilla, slow braised pork belly, apple-fennel slaw in orange vinaigrette
- Fried Mozzarella - petite chunks of herb crusted mozzarella with savory Puttanesca sauce
- Assorted Hot Pretzel Bites - choose either traditional sea salted, white truffle butter or spicy with herbed mascarpone dip
- Chicken Wellingtons: savory puff pastry filled with chicken, wild mushrooms and shallots served with watercress aioli

FRUIT PLATTER 5.95 per person

A lovely display of fresh sliced seasonal fruits.

HUMMUS & TABBOULEH DISPLAY - (5.95 per person) Served with fresh Pita and crisp Pita chips.

ANTIPASTO DISPLAY - (6.95 per person)

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

SHRIMP DISPLAY - Chilled shrimp with Andiamo cocktail sauce and lemon wedges. (100 count) 350.00 With Decorative Ice Bowl, add 125.00

Hors D'Oeuvres



CHEF'S CARVING TABLE

(25 Person Minimum) Chef Attendant fee \$75.00

HONEY GLAZED DEARBORN HAM 4.95
Torched with brown sugar glaze, served with honey mustard and fresh grated horseradish.

HONEY ROASTED TURKEY 5.95
Oven roasted whole turkey breast served with cranberry sauce, assorted rolls and full condiments.

CHICKEN INVOLTINI 5.95
White truffle butter roasted breast rolled and filled with savory mushroom mousseline, red wine poultry jus.

ROAST LEG OF LAMB 7.95
Herb roasted lamb with garlic, oregano, lemon and olive oil, carved with tomato-mint jus.

BARBECUE GLAZED PORK LOIN 6.95
Brined pork loin, slow roasted and presented with harvest coleslaw

SPICE CRUST SIRLOIN OF BEEF 7.95
Aged beef strip loin, carved and presented with cipollini onions and balsamic glaze or signature Zip sauce with petite rolls.

ROAST PRIME RIB ROAST 8.95
Aged and roasted on the bone for maximum tenderness and flavor, classic au jus or Zip sauce with Artisan rolls and horseradish sauce.

AHI BLOCK TUNA LOIN 8.95
Hawaiian #1 tuna, spice crusted and presented with fresh tomato-caper relish and couscous salad.

ROASTED TENDERLOIN OF BEEF 9.95
Whole carved beef tenderloin served with horseradish sauce, stone-ground mustard and rolls.

Strolling Reception Menus are based on a minimum of 25 people and include 90 minutes of food service. Coffee and Tea Included.

Station Packages

HORS D' OEUVRES STATION - OPTION I

PASTA STATION
Penne Bolognese - imported ridged pasta tubes tossed with our house Bolognese sauce

Rigatoni Pomodoro - imported tube pasta topped with house made Pomodoro sauce
Dinner Rolls

CHEESE TABLE
Imported and Domestic Cheeses
Crudite and Dip
Assorted Crackers

APPETIZER STATION

Buttermilk fried drumsticks with buffalo sauce or sweet chili glaze

Calamari Fritti - Flash fried with banana peppers, chipotle aioli and ammoglio

Italian Sausages and Peppers - Housemade Italian sausage, potatoes, Hungarian hot peppers, demi-glaze

DESSERT STATION

Assorted Cookies, Brownies, Bars and a Display of Seasonal Cut Fruits

\$28.95 Per Person

Station Packages *continued*



Strolling Reception Menus are based on a minimum of 25 people and include 90 minutes of food service. Coffee and Tea Included.

HORS D' OEUVRES STATION - OPTION 2

PASTA STATION

Penne Bolognese - imported ridged pasta tubes tossed with our house Bolognese sauce

Agnoloti Alla Panna - folded and stuffed with roast beef and vegetables, topped with creamy parmesan sauce

Gnocchi Palmina - Housemade potato dumplings with a tomato palmina sauce

Dinner Rolls

APPETIZER STATION

Buttermilk fried drumsticks with buffalo sauce or sweet chili glaze

Calamari Fritti - Flash fried with banana peppers, chipotle aioli and ammoglio

Italian Sausages and Peppers - Housemade Italian sausage, potatoes, Hungarian hot peppers, demi-glaze

DESSERT STATION

Assorted Cookies, Brownies, Bars and a Display of Seasonal Cut Fruits

CARVING STATION

Roast Sirloin with Zip Sauce

Turkey Breast

with Assorted Mini Rolls with Full Condiments

CHEESE TABLE

Imported and Domestic Cheeses

Crudite and Dip

Assorted Crackers

\$40.95 Per Person

HORS D' OEUVRES STATION - OPTION 3

SALAD STATION

Gourmet Greens - romaine hearts, baby kale, radicchio, arugula, tomatoes, cucumbers, ceci beans, garlic-parmesan dressing

Caesar - Crisp romaine hearts with herbed croutons and anchovy-parmesan dressing

Caprese - Tomato, fresh Bufala Mozzarella, and basil drizzled with olive oil and balsamic dressing

Dinner Rolls

Bruchetta - Olive oil crostini with fresh tomato and parmesan reggiano topping

PASTA STATION

Penne Bolognese - imported ridged pasta tubes tossed with our house Bolognese sauce

Agnoloti Alla Panna - hand-made pasta specialties filled with braised beef, veal and pork in wild mushroom fresh basil mascarpone crème sauce

Gnocchi Palmina - Housemade potato dumplings with a tomato palmina sauce

CARVING STATION

Roast Sirloin with Zip Sauce

Turkey Breast

Assorted Mini Rolls

Full Condiments

CHEESE TABLE

Imported and Domestic Cheeses

Crudite and Dip

Assorted Crackers

APPETIZER STATION

Buttermilk fried drumsticks with buffalo sauce or sweet chili glaze

Calamari Fritti - Flash fried with banana peppers, chipotle aioli and ammoglio

Portabello Mushrooms - Marinated & grilled mushrooms, fontina cheese, zip sauce, parsley

Italian Sausages and Peppers - Housemade Italian sausage, potatoes, Hungarian hot peppers, demi-glaze

DESSERT STATION

Assorted Cookies, Brownies, Bars and a Display of Seasonal Cut Fruits

\$50.95 Per Person

Station Packages *continued*

Strolling Reception Menus are based on a minimum of 25 people and include 90 minutes of food service Coffee and Tea Included.

HORS D' OEUVRES STATION - OPTION 4

SALAD STATION

Gourmet Greens - romaine hearts, baby kale, radicchio, arugula, tomatoes, cucumbers, ceci beans, garlic-parmesan dressing

Caesar - Crisp romaine hearts with herbed croutons and anchovy-parmesan dressing

Caprese - Tomato, fresh Bufala Mozzarella, and basil drizzled with olive oil and balsamic dressing (Add 2.00)

Bruchetta - Olive oil crostini with fresh tomato and parmesan reggiano topping

Dinner Rolls

PASTA STATION

Penne Bolognese - Imported ridged pasta tubes tossed with our house Bolognese sauce

Agnoloti Alla Panna - Hand-made pasta specialties filled with braised beef, veal and pork in wild mushroom fresh basil mascarpone crème sauce

Gnocchi Palmina - Housemade potato dumplings with a tomato palmina sauce

CHEESE TABLE

Imported and Domestic Cheeses
Crudite and Dip
Assorted Crackers

CARVING STATION

Roast Tender loin of Beef
Turkey Breast on Carving Station
with Assorted Mini Rolls
with Full Condiments

APPETIZER STATION

Jumbo Shrimp Cocktail - Cold poached tiger shrimp, housemade cocktail & mustard sauce.

Buttermilk fried drumsticks with buffalo sauce or sweet chili glaze

Calamari Fritti - Flash fried with banana peppers, chipotle aioli and ammoglio

Portabello Mushrooms - Marinated & grilled mushrooms, fontina cheese, zip sauce, parsley

Italian Sausages and Peppers -
Housemade Italian sausage, potatoes,
Hungarian hot peppers, demi-glaze

DESSERT STATION

Assorted Cookies, Brownies, Bars and a
Display of Seasonal Cut Fruits

\$68.95 Per Person

Station Packages *continued*

Strolling Reception Menus are based on a minimum of 25 people and include 90 minutes of food service Coffee and Tea Included.

HORS D' OEUVRES STATION - OPTION 5

SALAD STATION

Gourmet Greens - Romaine hearts, baby kale, radicchio, arugula, tomatoes, cucumbers, ceci beans, garlic-parmesan dressing

Caesar - Crisp romaine hearts with herbed croutons and anchovy-parmesan dressing

Caprese - Tomato, fresh Bufala Mozzarella, and basil drizzled with olive oil and balsamic dressing (Add 2.00)

Bruchetta - Olive oil crostini with fresh tomato and parmesan reggiano topping

Dinner Rolls

PASTA STATION

Penne Bolognese - Imported ridged pasta tubes tossed with our house Bolognese sauce

Agnolloti Alla Panna - Folded and stuffed with roast beef and vegetables, topped with creamy parmesan sauce

Gnocchi Palmina - Housemade potato dumplings with a tomato palmina sauce, fresh basil

CARVING STATION

Roast Tenderloin of Beef

Turkey Breast on Carving Station

with Assorted Mini Rolls

with Full Condiments

CHEESE TABLE

Imported and Domestic Cheeses

Crudite and Dip

Assorted Crackers

APPETIZER STATION

Buttermilk fried drumsticks with buffalo sauce or sweet chili glaze

Calamari Fritti - Flash fried with banana peppers, chipotle aioli and ammoglio

Portabello Mushrooms - Marinated & grilled mushrooms, fontina cheese, zip sauce, parsley

Italian Sausages and Peppers - Housemade Italian sausage, potatoes, Hungarian hot peppers, demi-glace

SEAFOOD STATION

Jumbo Shrimp Andiamo - Pan roasted with garlic, leeks, white wine, cannellini beans and tomato sauce

Crab Cakes - Roasted sweet corn, tomatoes, herbed aioli, arugula slaw

Jumbo Shrimp Cocktail - Cold poached tiger shrimp, housemade cocktail & mustard sauce

Smoked Salmon Platter - Displayed with hard cooked egg, red onion, dill, capers and Swedish mustard sauce

Jonah Peel & Eat Crab Claws - Honey mustard sauce and Lemon chive creme

DESSERT STATION

Assorted Cookies, Brownies, Bars and a Display of Seasonal Cut Fruits

\$86.95 Per Person

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
Andiamo Private Label Wines
Budweiser
Bud Light
(7 additional per person)

SUPER PREMIUM

Grey Goose
Absolut Citron, Razberi, and Mandarin
Johnny Walker Black or Red Scotch
Tangueray 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
Andiamo Private Label Wines

Also includes Premium liquors (10 additional per person)

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

Bar packages for three hours.

ADDITIONAL ALCOHOL BEVERAGE SERVICE

CHAMPAGNE TOAST 25.00 per bottle
DINNER WINE SERVICE 29.00 per bottle
One bottle of house wine per table prior to dinner service. Additional wine selections available upon request.

ANDIAMO FRUIT PUNCH WITH ALCOHOL 60.00 per bowl (serves approx. 25 people)
MIMOSA PUNCH 60.00 per bowl (serves approx. 25 people)

NON-ALCOHOL BEVERAGE SERVICE

BOTTLED WATER PANNA or SAN PELLEGRINO 5.00 per bottle
ANDIAMO NON-ALCOHOLIC FRUIT PUNCH 40.00 per bowl (serves approx. 25 people)

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

Desserts

INDIVIDUALLY SERVED (priced per person)

Andiamo
RISTORANTE

GIANDUJA 6.95

Italian hazelnut torte with layers of hazelnut praline, chocolate ganache, chocolate chiffon cake, topped with a milk chocolate brown sugar buttercream.

NEW YORK STYLE CHEESECAKE 6.95

Vanilla scented cheesecake topped with amaretto-sour crème glaze in a rich graham cracker crust

KIT KAT 6.95

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

MINIATURE PASTRIES 4.95

A platter of individual assorted miniature pastries served per table.

MINIATURE CANNOLIS 3.95

A platter of individual cannolis served per table.

MOCHA DECADENCE 6.95

Flourless chocolate cake with rich mocha, wrapped in brandied ganache, embellished with chocolate rum truffle and whipped crème.

CHOCOLATE SILK TUXEDO 6.95

Layers of chocolate chiffon with dark and milk chocolate mousses, wrapped in brandied ganache

LEMON MASCARPONE TORTE

Yellow chiffon cake layers filled with lemon-mascarpone crème and wrapped in brown sugar streusel topping 6.95

ITALIAN CASSATA 6.95

White cake layers filled with sweetened ricotta cannoli crème, wrapped in sweetened whip crème and topped with mini filled cannoli

ANDIAMO SWEET ENDINGS

Decorative table display
(25 Person Minimum)

SWEET TABLE SENSATION 12.95 per person

A beautiful display of fresh tortes and a fanciful frenzy of assorted miniature delights along with petite cookies, fresh sliced fruits, assorted candies and nuts.

MINIATURE PASTRY TABLE 6.95 per person

A beautiful display of miniature pastries.

FRUIT PLATTER 5.95 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 (Warren only) 150.00

Custard filled and caramelized cream puffs.

CHOCOLATE FOUNTAIN (Warren only)

with 5 dipping items 4.95 per person

with 10 dipping items 6.95 per person

CANDY STATION - featuring the favorites from sweet to sour and from gummy to hard, this will be a crowd pleaser 9.95 per person

SEASONAL FRESH CUT FRUITS AND

ROASTED NUTS - an attractive display of the freshest fruits cut and plattered with an assortment of roasted and candied nut varieties 8.95

DETROIT POPCORN - a plentiful offering on buttered popcorn, cheesy cheddar corn and caramel corn attractively displayed with small bags to sample them all 6.95

ICE CREAM CART - choose your favorite selections and we will display them in an umbrella covered ice cream freezer 6.95 plus rental fee.

Flavors include: Vanilla Bean Ice Cream, Salted Caramel Ice Cream, Chocolate Ice Cream, Coffee Gelato, Sanders Hot Fudge Sundae, Berry Sorbet, Spumoni Gelato

Extras

WEDDING CAKES

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

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.

THE SALTY SNACK 6.95

Chips and dips, pretzels, popcorns, mixes and assorted nuts.

LATE NIGHT SNACKS

Coney Island Station 3.95

Hot dogs and buns, Coney chili, onion, ketchup, mustard and relish. (add fries 1.50 per person)

Slider Station 3.95

Plain and cheese hamburgers, ketchup, mustard and relish. (add fries 1.50 per person)

Homemade Pizza Trays 75.00 per tray

Cheese, Pepperoni and Cheese, Veggie

Build Your Own Nacho Bar 4.95

Seasoned ground beef, fresh lettuce, tomatoes, cheeses, sour crème, salsa and pico de gallo with fresh salted tortilla chips

CHILDREN'S MENU (ages 3-12)

- Chicken fingers and French fries 10.95
- Half off adult dinner
- Andiamo Pasta with Choice of Tomato or Meat sauce
- Cheese Ravioli with Tomato Sauce
- Flatbread Pizza - with sauce and cheese

WHITE GLOVE SERVICE 1.50 per guest
BUTLER PASSED HORS D'OEUVRES
\$1 person

VALET SERVICE

Please inquire with your sales person.

Seasonal Action Stations

Invite our chefs to prepare their specialties right before your guests, allowing your guests the ability to see, hear, smell and taste the exquisite unique quality that Andiamo offers. Ideas include, but are not limited to: Sushi Station, Pasta & Risotto Stations, 50's Soda Fountain, Mashed Potato Bar, Milk and Cookies Bar, Cider and Donuts Bar, Smores Station, Crepe Station and Chocolate Fountain, just to name a few.

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 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 TEN 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.

25. The Lessor reserves the right to mandate valet services contingent upon volume of restaurant and/or banquet center.

26. The majority of our bookings are contracted many months or even years before the actual function date. Andiamo reserves the right to enact a price increase if conditions dictate so. At contract signing Andiamo protects your pricing by guaranteeing that if any future increase does occur before contracted event, your price increase shall not exceed 8%.

Please initial and fax back _____