

Lunch Banquet Menu

Select three of the following:

MEDITERRANEAN BRANZINO

Olive oil sear, risotto alla Milanese, seasonal veggies, tomato coulis, pepperoncini-caper gremolata \$21.95

HANDMADE RAVIOLI

Choose either meat filled or spinach and cheese, topped with choice of our signature Bolognese sauce or Palmina sauce \$18.95

FETTUCCINE ALFREDO

Handmade fettuccine with chicken in a light parmesan cheese sauce \$18.95

CHICKEN SCALLOPPINI

Marsala – tender Amish chicken breast sautéed with wild mushrooms in a Marsala wine sauce

Piccata – tender Amish chicken breast sautéed in a lemon white wine sauce with capers \$19.95

KALE AND BRUSSEL SPROUT

Butternut squash, carrots, red onion, marcona almonds, ricotta salata, Pomegranates, raspberry maple vinaigrette \$18.95

CHICKEN CAESAR SALAD

Romaine hearts, grilled Amish chicken, parmesan croutons, house made dressing and shaved Parmigiano-Reggiano \$17.95 Salmon additional \$4

CHICKEN VALDOSTANA

Tender Amish chicken breast, breaded, topped with imported prosciutto and fontina cheese in a roasted garlic-white wine sauce and chef's seasonal vegetables \$21.95

TRATTORIA SALMON

Pan roasted cold water fillet, garlic-herb San Marzano tomato sauce, chef's seasonal vegetables \$22.95

FILET MIGNON

Hand-cut, 6 ounce, char-broiled filet served with our signature Zip sauce \$32.95

Price Includes

- Fresh Baked Italian Bread
- Italian Wedding Soup or Mixed Field Green Salad
- Soft drinks
- Coffee service
- Private area
- Table linens

Dinner Banquet Menu

Select three of the following:

CHICKEN VALDOSTANA

Tender Amish chicken breast, breaded, topped with imported prosciutto and fontina cheese in a roasted garlic-white wine sauce and chef's seasonal vegetables \$23.95

MEDITERRANEAN BRANZINO

Olive oil sear, risotto alla Milanese, seasonal veggies, tomato coulis, pepperoncini-caper gremolata \$26.95

VEAL PARMESAN

Tender veal breaded and topped with herbed tomato sauce, mozzarella, Parmesan cheese and chef's seasonal vegetables \$27.95

PASTA ANDIAMO

Imported spaghetti or penne served with your choice of meat or tomato sauce with either meatballs or sausage \$21.95

CHICKEN SCALLOPPINI

Marsala – tender Amish chicken breast sautéed with wild mushrooms in a Marsala wine sauce

Piccata – tender Amish chicken breast sautéed in a lemon white wine sauce with capers

Both served with chef's seasonal vegetables \$22.95

GNOCCHI ALLA PALMINA

Homemade potato dumplings in a creamy tomato palmina sauce \$21.95

TRATTORIA PAIRING

Our combination plate featuring petite broiled filet, chicken breast piccata or char-grilled salmon (choice of two) chef's potato and fresh roasted garlic white wine sauce \$38.95

FILET MIGNON

Hand-cut, 8 ounce, char-broiled filet served with our signature Zip sauce, Chef's potato and fresh seasonal vegetables \$36.95

SALMON CON FUNGHI

Wild mushrooms, leeks, basil crème, seasonal vegetables. \$21.95

SHRIMP SCAMPI

Gulf shrimp, garlic butter, lemon, white wine, tomatoes, fresh spinach, and angel hair pasta \$28.95

SURF & TURF

Char-grilled center cut 6 ounce filet, served with our signature Zip sauce, pan seared sea scallops with lemon butter sauce, Chef's potato and seasonal vegetables \$42.95

Price Includes

- Fresh Baked Italian Bread
- Italian Wedding Soup or Mixed Field Green Salad
- Soft drinks
- Coffee service
- Private area
- Table linens

Family Style Appetizer Platters

Prices are based per person and must be in conjunction with a lunch or dinner package. Any 2 choices from above is \$6.95 per person. Choose any 3 for \$9.95 per person or any 4 for \$11.95 per person.

CALAMARI FRITTI

Baby squid lightly floured and flash-fried, served with ammoglio sauce and lemon wedges

EGGPLANT ROLLATINI

Eggplant, angel hair pasta, basil pesto Parmigianino served with Pomodoro sauce

SUPPLI AL TELEFONO

Hand-rolled risotto filled with mozzarella cheese, breaded and lightly fried, served with Pomodoro sauce and grated Parmigiano-Reggiano

PORTABELLA

Marinated and char-grilled portabella mushroom caps are sliced and served with our signature Zip sauce

ITALIAN SAUSAGE AND BANANA PEPPERS

Our home made Italian sausage is grilled and served with pan roasted banana peppers in tomato-rosemary infused demi-glaze with crisp potatoes

Premier Appetizer Options

SHRIMP COCKTAIL

Poached in aromatic courte bouillon, served chilled with fiery cocktail sauce and lemon, add \$3.95 per colossal shrimp

CHEESE & CROSTINI

An assortment of fine cheese served with our homemade crostini and crackers \$3.95 per person

EAST COAST CRABCAKES

Jumbo lump crab served with fire roasted sweet corn, lemon aioli, add \$4.95

SHRIMP ANDIAMO

Sautéed jumbo shrimp, in garlic, tomato-lemon white wine sauce with garbanzo beans, add \$3.95 per colossal shrimp

CAPRESE SALAD

Family Style platters of vine ripened tomatoes, imported Bufala mozzarella, fresh basil, arugula, and fennel with balsamic, add \$3.95 per person

SALUMI AND FORMAGGI

Artisanal cured meats and cheeses, grilled flatbread, mixed olives and whole grain mustard, add \$5.95 per person

VEGETABLE TRAY

A selection of the freshest seasonal vegetables, add \$2.95 per person

Dessert Options

Assorted Miniature Pastries

A variety of miniature pastries served family style, a perfect light offering to end the meal with something sweet **\$3.95 per person**

Assorted Italian Gelatos and Fruit Sorbets

With fresh berries and mint **\$3.95 per person**

Lighter Dessert Options

Choose either a petite cut of our house Tiramisu or our house Chocolate/White Chocolate mousse **\$4.95 per person**

Andiamo Signature Desserts

\$7.95 per person

- **KIT KAT** – crisp light wafers layered with rich chocolate mousse and enrobed in chocolate ganache
- **TUXEDO** – chocolate chiffon cake layered with milk and white chocolate mousses, wrapped in a dark chocolate ganache
- **CASSATA** – white chiffon cake layered with sweetened ricotta Cannoli filling, wrapped in whipped crème topping and garnished with miniature Cannoli

Grand Dessert Tray

A complete offering from our Andiamo dessert tray for \$7.95 per person

Specialty Cakes and Pastries for all occasions are created from scratch by our Corporate Pastry Team. Choose from numerous varieties of cake flavors and layer with a myriad of fruit fillings, crèmes and mousses. Wrap your cake in traditional butter crème or allow our team to create your vision for what is sure to be an unforgettable event.

Banquet Policy & Terms of Agreement

1. Andiamo has private accommodations for gatherings from 20-80. Whether it be a small business function, bridal or baby shower, rehearsal dinner, weddings, baptisms, holiday parties or any other occasion you could think of. Let us dazzle you with our sensational food and wonderful service.
2. All food and beverages are subject to 6% Michigan sales tax and 20% service charge that will be added to all functions. In compliance with the health department regulations, all food shall be supplied by Andiamo.
3. Desserts and/or cakes can be ordered through our Andiamo pastry department (586-268-3200) and will be delivered at no additional charge.
4. If you choose to bring your own cake, it must be from a licensed National Food Service vendor. You must sign a waiver and provide us with a copy of your receipt for our health department records. There will be a \$1.00 service fee per person applied to your event.
5. All functions require a minimum deposit of \$300. Larger parties may require a \$500 deposit. All deposits are non-refundable and will be deducted from your total at the close of your event. The room will be held only when the deposit has been received.
6. Payment is due in full at the end of the event. The deposit will be deducted from the invoice. Final balance can be paid in the form of cash or credit card. We accept Master Card, Visa and American Express.
7. The final guaranteed head count for your event is due 72 hours prior to the date of your function.
8. You will receive one check for your event. No separate checks are allowed. If you are a member of our Mille Grazie Loyalty Club, the maximum of 1000 points can be applied to your card per event. Only the person paying for the event is eligible for the Mille Grazie Points.
9. Costco gift cards and Mille Grazie money are not accepted on booked parties.
10. Andiamo reserves the right to inspect and control all functions.

Any damages occurring to the property of Andiamo by the lessee, his guests or contractors will be applied to the lessee's bill.

I accept the terms of this agreement: _____

Date of Party: _____

Today's Date: _____

Room Requirements and Minimums

Monday through Thursday, no minimum dollar requirement on private dining areas. A room fee will be required for all private dining areas. Please ask the banquet manager for details.

Saturday and Sunday, there will be a \$1000 minimum requirement on all events booked earlier than the regular scheduled opening time of 2:00 o'clock on Saturdays and Noon on Sundays. All events are subjected to a three hour time frame. Please let the banquet manager know if your party will require more time. The minimum dollar requirement may apply if more time is needed.

All weekend (Friday and Saturday) parties booked prior to 4:00 p.m., will be subjected to a three hour time frame. Please let the banquet manager know if your party will require more time. If more time is needed, the minimum dollar requirement for that room may apply.

*During the month of December, all events/parties are subjected to the minimum room requirement established for each private area. A maximum time requirement also applies during the month of December.

THE CHIANTI ROOM:

\$1000 minimum requirement for private area. Maximum capacity is 30.

\$300.00 Deposit required

THE SIENA ROOM:

\$1500.00 Minimum requirement.

Maximum capacity is 40 people.

\$300.00 deposit required

THE FLORENCE ROOM:

\$2000.00 Minimum requirement. Maximum capacity is 60 people.

\$500.00 Deposit required

THE TUSCANY ROOM: (whole back area)

\$4000.00 Minimum requirement. Maximum capacity is 100 people.

\$500.00 Deposit required

Round tables can be rented for an additional fee. Tables are 60 inch round and can seat 8 people.

Specialty linens in an assortment of colors can be ordered for \$12.95 per table.