

Continental Breakfast

DELUXE CONTINENTAL BREAKFAST 14.95

Chef's assorted freshly baked breakfast pastries with toaster.
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 16.95

Chef's assorted freshly baked breakfast pastries with toaster.
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.

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.

All food and beverages are subject to a 6% state tax and 18% service charge.

Prices subject to change without notice.

B *Breakfast & Brunch*

BRUNCH BUFFET 21.95

(50 Person Minimum)

Chef's assorted freshly baked breakfast pastries with toaster.

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, French toast, cheese blintzes with berry sauce, fluffy scrambled eggs, home-style potatoes, chicken piccata with capers, whitefish Siciliana, penne with tomato sauce, mezzis rigatoni bolognese, fresh vegetables.

ALL AMERICAN BREAKFAST BUFFET 16.95

(50 Person Minimum)

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

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

Buffet Enhancements

Scrambled eggs with cheddar cheese and chives 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 5.95 per person

Eggs or omelettes cooked to order. (Includes: bacon, onion, cheese, sausage, ham, spinach, mushrooms and peppers)

ITALIAN COUNTRYSIDE – GOURMET BREAKFAST PACKAGE 26.95

An individually plated three course delight: Includes basket of assorted scones and Danishes

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.

PANETTONE 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 food and beverages are subject to a 6% state tax and 18% service charge.

Prices subject to change without notice.

L Individual Luncheon

ENTREES

PASTA PRIMAVERA 16.95

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

EGGPLANT PARMESAN 16.95

Sliced eggplant, lightly breaded, layered with tomato-basil sauce, mozzarella and parmesan cheeses.

CHICKEN CAESAR SALAD 16.95

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

STEAKHOUSE CHOPPED SALAD 16.95

Grilled chicken, mixed greens, tomatoes, bacon, egg, red onion, olives and Roquefort cheese.

WEDGE SALAD 18.95

Iceberg lettuce, tomatoes, bacon, egg, red onion and choice of chicken breast or salmon fillet.

ROAST CHICKEN 20.95

Half, semi-boneless, all natural chicken, roasted peppers, onions, red wine sage sauce.

WHITEFISH ALLA SICILIANA 21.95

Whitefish seasoned with Italian breadcrumbs and served with ammogglio sauce.

WHITEFISH ALLA MICHELANGELO 21.95

Whitefish seared and presented with caramelized fennel-onion ragu, Pizzaiola sauce and crisp capers.

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.

SHRIMP GIUSEPPE 25.95

Breaded, jumbo gulf shrimp in roasted garlic-white wine butter sauce with lemon.

LOBSTER RISOTTO 25.95

Butter poached lobster meat, creamy Arborio rice, asparagus and black truffles, Parmigiano-Reggiano.

BONE-IN NY STRIP STEAK 28.95

House cut steak, seasoned and char-grilled to perfection with cipollini onions and balsamic glaze.

PETITE FILET MIGNON 29.95

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

FILET COMBINATION PLATE

Hand cut, aged filet of beef served with Andiamo Zip Sauce with your choice of

Salmon 30.95, Chicken 29.95, Shrimp 32.95

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.

All food and beverages are subject to a 6% state tax and 18% service charge.

Prices subject to change without notice.

E *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 Michelangelo or Siciliana • Fillet of Salmon (add 2.00)
- Roasted Sirloin with Onions and Balsamic Glaze or Andiamo Zip Sauce
- Italian Sausage with Peppers and Onions • Roast Pork Loin with Mushroom Sauce
- 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) 21.95 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
- Roast Pork Loin with Mushroom Sauce • Whitefish Michelangelo or Siciliana • Fillet of Salmon (add 2.00)
- Sliced Roast Sirloin with Onions and Balsamic glaze or Andiamo 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.

Deli Buffet

(50 Person Minimum) 19.95 Per Person

- Choice of three cold salads – Pasta Salad, House Salad, Cole Slaw, Potato Salad or Fruit Salad
- Sliced Roast Beef, Ham, Turkey • Sliced American and Swiss Cheese • Lettuce, Sliced Tomato and Onion
- Pickles, Mayonnaise, Mustards, and Horseradish • Assorted Breads and Rolls
- Fresh Brownies and Baked Cookies • Coffee, Tea, Decaf and Soda

For an additional 2.00 per person add chicken or tuna salad to the buffet.

All food and beverages are subject to a 6% state tax and 18% service charge.

Prices subject to change without notice.

E *Executive Meeting Packages*

(Minimum 25 people)

ANDIAMO EXECUTIVE PACKAGE 1

34.95 per person

DELUXE CONTINENTAL BREAKFAST

Chef's assorted freshly baked breakfast pastries with toaster.

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.

MID MORNING BEVERAGE BREAK

Assorted herbal teas, coffee and decaf, assorted sodas and bottled water.

LUNCH

Croissant Salad Sandwich Station – freshly prepared tuna and pecan salad, honey mustard chicken salad and dilled egg salad, lettuce, tomatoes, onions and cheeses to build the croissant of your desire.

Assorted condiments, pickles, chef's pasta salad and salty snacks.

Assorted fresh baked cookies and brownies. Assorted herbal teas and coffee.

AFTERNOON BREAK

A selection of whole fruit, trail mix, granola bars, assorted chilled fruit juices and bottled water.

Assorted herbal teas, coffee and decaf.

ANDIAMO EXECUTIVE PACKAGE 2

36.95 per person

DELUXE CONTINENTAL BREAKFAST

Chef's assorted freshly baked breakfast pastries with toaster.

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.

MID MORNING BEVERAGE BREAK

Assorted herbal teas, coffee and decaf, assorted sodas and bottled water.

LUNCH

Mixed Field Greens Salad, Chicken Andiamo (Piccata, Marsala, Valdostana (add 1.00), Parmesan),

Fresh Green Beans Almondine, Oven Roasted Tuscan Potatoes, Rolls and Butter, New York Style Steakhouse Cheesecake, coffee and tea.

AFTERNOON BREAK

Assorted fresh baked cookies and brownies, assorted teas, coffee and bottled water.

All food and beverages are subject to a 6% state tax and 18% service charge.

Prices subject to change without notice.

L Individual Dinner

(House Bar Included)

ENTREES

EGGPLANT PARMESAN 36.95

Sliced eggplant, lightly breaded, layered with tomato-basil sauce, mozzarella and parmesan cheeses.

WHITEFISH ALLA SICILIANA 43.95

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

WHITEFISH ALLA MICHELANGELO 43.95

Whitefish seared and presented with caramelized fennel-onion ragu, Pizzaiola sauce and crisp capers.

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.

LOBSTER RISOTTO 44.95

Butter poached lobster meat, creamy Arborio rice, asparagus and black truffles, Parmigiano-Reggiano.

TRANCIA DI SALMON CON FUNGHI 45.95

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

SEA SCALLOPS 45.95

Seared with caramelized onions, wilted spinach and Sambuca crème sauce.

SHRIMP GIUSEPPE 47.95

Breaded, jumbo gulf shrimp in roasted garlic-white wine butter sauce with lemon.

BONE-IN NY STRIP STEAK 52.95

House cut steak, seasoned and char-grilled to perfection, cipollini onions and balsamic glaze.

BONE-IN RIBEYE STEAK 52.95

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

FILET MIGNON 50.95

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

FILET COMBINATION PLATE

Hand cut aged filet of beef served with Andiamo Zip Sauce with your choice of

Salmon 52.95, With Chicken 50.95, With Shrimp 54.95

PETITE FILET MIGNON & LOBSTER TAIL Market Price

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

All food and beverages are subject to a 6% state tax and 18% service charge.

Prices subject to change without notice.

E *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 Michelangelo or Siciliana • Fillet of Salmon (add 2.00)
- Roasted Sirloin with Cipollini Onions and Balsamic Glaze or Andiamo Zip Sauce
- Italian Sausage with Bell Peppers and Onions • Roast Pork Loin with Mushroom Sauce
- Tenderloin of Beef with Zip Sauce (add 6.50) • Breaded Filet Mignon Siciliana Style (add 6.50)

All family-style dinners include antipasto display, 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 Michelangelo or Siciliana • Roast Pork Loin with Mushroom Sauce
- Italian Sausage with Bell Peppers and Onions • Fillet of Salmon (add 2.00) • Eggplant Involtini
- Italian Meatballs in Tomato Sauce

Carved at Buffet

(CHOICE OF ONE)

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

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

All food and beverages are subject to a 6% state tax and 18% service charge.

Prices subject to change without notice.

A *Accompaniments*

SOUPS

(2.95 per person)

CHOOSE FROM:

Italian Wedding

Pasta Fagioli

Minestrone

Stracciatella

Wild Mushroom with White Truffle

Cream of Broccoli

Tomato Basil

SALADS

Cici Bean House – tomatoes, iceberg and romaine lettuces, olive oil vinaigrette.

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

Gourmet Greens – baby filed greens, tomatoes, cucumbers, red onions and house dressing.

Mediterranean – romaine, beets, olives, cucumbers, red onions and Feta cheese, red wine vinaigrette. (Add \$1.00)

Wedge – iceberg lettuce, hard cooked egg, tomatoes, apple-wood bacon, red onion, choice of dressing. (Add \$1.00)

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

Chopped – tomatoes, bacon, egg, red onions, olives and blue cheese with choice of dressing. (Add \$2.00)

VEGETABLES

FRESH GREEN BEAN ALMONDINE

LEMON OR PARMESAN BROCCOLI

FRESH ASPARAGUS (Seasonal) (add 1.50)

PEAS/MUSHROOMS

ROASTED CORN WITH SWEET BELL PEPPERS

FRESH MIX: Red Peppers, Carrots, Squash and Zucchini

HONEY GLAZED BABY CARROTS

CHEF'S SEASONAL VEGETABLE

PASTA, RICE & POTATOES

PASTA ANDIAMO:

Choose from ALFREDO, PRIMAVERA, BOLOGNESE, PALMINA, TOMATO-BASIL

GNOCCHI – handmade potato dumplings with sauce Palmina. (Add 1.00)

FREGOLA – toasted pasta with pesto, asparagus and tomatoes. (Add 1.00)

MANICOTTI – cheese filled spinach pasta with tomato-basil sauce. (Add 2.00)

RAVIOLI – meat or cheese filled pasta purses with choice of house sauce. (Add 2.00)

LOBSTER RISOTTO – asparagus, black truffles, butter poached lobster meat. (Add 2.00)

RISOTTO PRIMAVERA – saffron, white wine, parmesan cheese and seasonal vegetables.

FINGERLING POTATOES – warm bacon dressing with onions and garlic.

HERB BUTTERED RED SKIN POTATOES

OVEN ROASTED TUSCAN STYLE POTATOES – rosemary and caramelized onions

ROASTED GARLIC OR WHITE TRUFFLE WHIPPED POTATOES

ROASTED SWEET POTATO PUREE

SANTA ANNA POTATOES – 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)

All food and beverages are subject to a 6% state tax and 18% service charge.

Prices subject to change without notice.

Hors D'Oeuvres

COLD

- Assorted Canapés
- Prosciutto wrapped Grissini
- Mozzarella and Pomodoro Caprese
- Smoked Salmon Mousse in Petite Savory Cones
- Skewered Melon Balls with Imported Prosciutto di Parma
- Antipasti Skewers – genoa salami, provolone cheese, olives and roasted pepper in vinaigrette.
- Crudite Shooters – julienne cut raw vegetables, savory buttermilk dipping sauce.
- Gazpacho Soup Shooters – chilled tomato soup with brunoise vegetable garnish and sour cream.
- Oysters on the Half Shell-fresh shucked varieties from the East and West coast. (Add 2.00)

*SELECTION OF FIVE HORS D'OEUVRES 13.95 per person

*SELECTION OF THREE HORS D'OEUVRES 9.95 per person

*IMPORTED CHEESE DISPLAY 2.95 per person

*FRESH VEGETABLE DISPLAY 2.95 per person

*(Based on one hour replenish with entree packages)

JOE MUER SUSHI 50 person minimum

\$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.

\$15 Per Person – ULTIMATE SUSHI & SASHIMI PACKAGE

Handmade Sashimi – Salmon, tuna, yellowtail and sweet shrimp.

Vegetarian Imari – Fried Tofu Pockets with rice and pickled vegetables.

Sushi – 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

- Calamari Fritti
- Italian Sausage with Bell Peppers and Onions
- Flatbreads – chef's toppings to include vegetarian and meat options.
- Chicken Tenderloin Siciliana
- Roasted Portabella Mushrooms with Andiamo Zip Sauce
- Spinach and Cheese Spanakopita
- Italian Meatballs in Pomodoro or Marsala Sauce
- Chicken Wings “Osso Bucco” – sweet chili glaze.
- Fried Oysters with Aged Balsamic Reduction
- Suppli alla Romana
- Individual Caramelized Onion Tarts with Balsamic Vinegar Reduction
- Fingerling Potatoes alla Alfredo
- Blue Crab Cake Lollipops – stone ground mustard sauce (Add 3.00)
- Jumbo Shrimp Almondine – pan roasted in toasted almond butter sauce with lemon and herbs (Add 3.00)

SHRIMP SHOOTERS (5.95 per person)

Two shrimp per person; one chilled and served cocktail style with fiery sauce, one wonton wrapped with sweet chili sauce.

CHEESE & FRESH CRUDITE DISPLAY

(5.95 per person) Table display of assorted fresh crudité with dips assorted cheeses, assorted crackers and fruit garnish.

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) 300.00
With Decorative Ice Bowl, add 125.00

All food and beverages are subject to a 6% state tax and 18% service charge.

Prices subject to change without notice.

III *Hors D'Oeuvres*

CHEF'S CARVING TABLE

(priced per person)

HONEY GLAZED DEARBORN HAM 4.95

Torched with brown sugar glaze, served with honey mustard and fresh grated horseradish.

BARBECUE BEEF BRISKET 5.95

Char-grilled and slow roasted with spices and barbecue glaze, carved and served with coleslaw and fresh slider buns.

CHAR GRILLED FLANK STEAK 5.95

Served medium-rare, sliced and presented with tomato-horseradish salsa and fresh baked rolls.

HONEY ROASTED TURKEY 5.95

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

ROAST LEG OF LAMB 7.95

Herb roasted lamb with garlic, oregano, lemon and olive oil, carved with tomato-mint jus.

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.

All food and beverages are subject to a 6% state tax and 18% service charge.

Prices subject to change without notice.

B 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

(4.50 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
(7.50 additional per person)*

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

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*

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Prices subject to change without notice.

D

Desserts

INDIVIDUALLY SERVED

(priced per person)

GIANDUJA 6.95

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

STEAKHOUSE CHEESECAKE 6.95

New York-style, vanilla scented cheesecake topped with Amaretto-sour crème glaze and rich graham cracker crust.

MINIATURE KIT KAT 3.95

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

COOKIE ASSORTMENT 2.95

A platter of assorted gourmet cookies served per table.

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.

MIXED BERRY FLAN 6.95

Short pastry filled with chantilly cream, decorated with a rich assortment of the finest berries.

PROFITEROLES 3.95

Vanilla cream puffs filled with Chantilly cream and rolled in chocolate cream.

STEAKHOUSE CARROT CAKE 6.95

Fresh shredded carrots, chopped walnuts and plump raisins baked in spiced cake layers with whipped crème cheese icing, encased with chopped walnuts.

MOCHA DECADENCE 5.95

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

STEAKHOUSE BREAD PUDDING 5.95

Fresh bread baked in rich vanilla-cinnamon custard, bourbon custard sauce and vanilla ice crème.

BANANAS FOSTER CREPES 5.95

Sweet crepes folded with mixed berry butter, topped with caramelized bananas and powdered sugar.

ANDIAMO SWEET ENDINGS

Decorative table display *(50 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 150.00

Custard filled and caramelized cream puffs.

CHOCOLATE FOUNTAIN

with 5 dipping items 4.95 per person

with 10 dipping items 6.95 per person

All food and beverages are subject to a 6% state tax and 18% service charge.

Prices subject to change without notice.

E *Extras*

WEDDING CAKES

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

LATE NIGHT SNACKS

Coney Island Station 3.95

Hot dogs and buns, Coney chili, onion, ketchup, mustard and relish.

Slider Station 3.95

Plain and cheese hamburgers, ketchup, mustard and relish. (add French Fries to either station for \$1.50 per person)

Homemade Pizza Trays 75.00 per tray

Cheese, Pepperoni and Cheese, Veggie

Build Your Own Taco Bar 4.95

Seasoned ground beef, shredded chicken, fresh lettuce, tomatoes, cheeses, sour crème, salsa and pico de gallo and soft flour tortillas.

Gruyere Cheese Fountain 4.95

Seasonal grilled and raw vegetables presented with gruyere cheese fondue displayed in cascading fountain for dipping.

CHILDREN'S MENU (ages 3-12)

- Chicken fingers and French fries 10.95
- Half off adult dinner

WHITE GLOVE SERVICE 0.50 per guest

BUTLER PASSED HORS D'OEUVRES 1.00/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.

YOUR WEDDING PACKAGE INCLUDES

CAKE CUTTING AND SERVICE

Your package includes the cutting and serving of your wedding cake with your house dessert.

COMPLIMENTARY BRIDAL PARTY CHAMPAGNE TOAST

One glass of house champagne for each guest at your head table poured before dinner.

OUTSIDE MARQUEE

Custom message displayed to honor your special day.

COMPLIMENTARY COAT CHECK (Seasonal)

Book your shower or rehearsal dinner here and receive a special incentive.

All food and beverages are subject to a 6% state tax and 18% service charge.

Prices subject to change without notice.

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 at 7096 East Fourteen Mile Road, Warren, Michigan 48092 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 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 _____