HORS D'OEUVRES

(Based on One Hour Replenish with Entrée Packages)

Choice of Three $14.95 Per Person, or Choose Four $17.95 Per Person

COLD APPETIZERS

Caprese Skewers

Bruschetta with Shaved Reggiano and Balsamic Reduction

Crudites - Assortment of Fresh Vegetables with House made Hummus

Domestic Cheeses and Meats: Cheeses, House Cold Cuts, and Assorted Crackers

Imported cheeses: Variety of Imported Cheeses, Assorted Crackers garnished with Fresh Fruits

Assorted Seasonal Fruit Display

HOT APPETIZERS

Calamari Fritti with Ammoglio Sauce

Stuffed Mushroom Caps:
Choose Spinach-Ricotta or Italian Sausage

Vegetarian Spring Rolls with Thai Chili Sauce

Assorted Puff Pastries
(Spanakopita, Pigs in a Blanket)

House made Italian Sausage with Hungarian Banana Peppers

Marinated Portabella with Zip Sauce

Italian Meatballs in Pomodoro or Marsala Sauce

SHRIMP COCKTAIL PLATTER

Chilled Jumbo Shrimp with Cocktail Sauce and Fresh Lemon
$150 Per Platter (60 Pieces of Shrimp)

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

PLATED LUNCHEON MENUS

(Available Until 3pm)

Parties over 50 guests are limited to one item

MENU #1 – $23.95

Pasta Primavera - Imported Pasta Tossed with Seasonal Vegetables in Light Crème, White Wine, and Herbs

Chicken Picatta - Lemon, Capers, White Wine Sauce

Traverse City Salad - Mixed Baby Field Greens with Candied Walnuts, Dried Cherries, Fresh Mozzarella Cheese, and Red Onion, Topped with Grilled Chicken and Raspberry Vinaigrette

MENU #2 – $26.95

Pasta Andiamo - Imported Pasta with Pomodoro Sauce and Choice of House Made Meatballs or Italian Sausage

Chicken Picatta - Lemon, Capers, White Wine Sauce

Eggplant Parmesan - Sicilian Breadcrumbs, Pomodoro, Mozzarella and Parmesan Cheese

MENU #3 – $29.95

Gnocchi Palmina - House Specialty, Hand Rolled Potato Dumplings in a Creamy Herbed Tomato Sauce

Chicken Marsala - Wild Mushrooms and Marsala Wine Sauce

Salmon Pizzaioli - Atlantic Salmon Fillet, Fresh Herbs, Tomato Garlic and Fresh Basil

MENU #4 – $32.95

Seasonal Risotto - Creamy Arborio Rice, Leeks, White Wine and Garden Vegetables with Choice of Grilled Chicken or Colossal Shrimp

Chicken Olivia - Tender chicken breasts, artichoke hearts, tomato fillets, lemon and fresh basil

Andiamo Filet - Filet of Beef Tenderloin Topped with our Signature Zip Sauce and Served with Chef's Potato and Vegetable (Add $2 Per Person)

Also Includes: Artisan Breads, Salad Course, and Soft Beverages

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

Andiamo
LIVONIA

BUFFET LUNCHEON

(40 Person Minimum, Choice of Two Entrées) $32.95

Sliced Roasted Sirloin with our Signature Zip Sauce

Chicken Piccata, Marsala, or Parmesan

Pasta with Palmina, Bolognese, or Primavera Aglio e Olio.

Italian Sausage and Hungarian Banana Peppers

Andiamo Handmade Meatballs with Pomodoro Sauce or Marsala Wine Sauce with Mushrooms

Fillet of Salmon Pizzaiola Roasted with Herbed Tomato Sauce

ALSO INCLUDES:
Artisan Breads, Salad Course, and Soft Beverages

FAMILY- STYLE LUNCHEON

(25 person minimum, Choice of Two entrées) $27.95

Chicken Piccata, Marsala, or Parmesan

Sliced Roasted Sirloin with our Signature Zip Sauce

Fillet of Salmon Pizzaiola Roasted with Herbed Tomato Sauce

Italian Sausage and Hungarian Banana Peppers

Andiamo Handmade Meatballs with Pomodoro Sauce or Marsala Wine Sauce with Mushrooms

ALSO INCLUDES:
Artisan Breads, Salad Course, and Soft Beverages

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

PLATED DINNER MENUS

Parties over 50 guests are limited to one item

MENU #1 – $29.95

Chicken Marsala - Mushrooms with a Marsala Wine Sauce

Vegetarian Risotto Alla Milanese - Herbs, White Wine, Parmesan Cheese and Seasonal Vegetables

Pasta Andiamo - Imported Pasta with Pomodoro Sauce and Choice of Meatballs or Italian Sausage

MENU #2 – $32.95

Chicken Piccata - Lemon Capers with a White Wine Sauce

Eggplant Parmesan - Breaded, Topped with Pomodoro Sauce, Mozzarella and Parmesan Cheeses

Salmon Pizzaioli - Atlantic Salmon Fillet, Fresh Herbs, Tomato Garlic and Fresh Basil

MENU #3 – $42.95

Filet Andiamo - Filet Tenderloin Topped with our Signature Zip Sauce

Salmon Funghi - Broiled Salmon Served with Wild Mushrooms and Leeks in a Light Cream Sauce with Fresh Basil

Chicken Valdostana - Prosciutto, Fontina Cheese, Sicilian Breadcrumbs, Roasted Garlic White Wine

MENU #4 – $46.95

Filet Funghi - Petite filet mignon, colossal shrimp, portabella mushrooms, herbed mascarpone cheese, Zip sauce

Crab Stuffed Salmon - Roasted fillet stuffed with lump crab meat, white wine-butter sauce

Chicken Marengo - Shrimp, Mushrooms, Tomato Fillet and an Herbed White Wine Sauce

ALSO INCLUDES: Artisan Breads, Salad Course, and Soft Beverages

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

BUFFET DINNER

(40 Person Minimum, Choice of Two Entrées) $42.95

Sliced Roasted Sirloin with our Signature Zip Sauce

Chicken Piccata, Marsala, or Parmesan

Pasta with Palmina, Bolognese, or
Primavera Aglio e Olio

Italian Sausage and Hungarian Banana Peppers

Andiamo Handmade Meatballs with Pomodoro Sauce
or Marsala Wine Sauce with Mushrooms

Fillet of Salmon Pizzaiola Roasted with Herbed Tomato Sauce (add $2.00 Per Person)

Whitefish Siciliana Herbed bread crumb crust, olive oil, sauce Ammoglio

ALSO INCLUDES:
Artisan Breads, Salad Course, and Soft Beverages

FAMILY-STYLE DINNER

(25 Person Minimum, Choice of Two Entrées) $41.95

Chicken Piccata, Marsala, or Parmesan

Fillet of Salmon Pizzaiola Roasted with Herbed Tomato Sauce (Add $2.00 per person)

Italian Sausage and Hungarian Banana Peppers

Sliced Roasted Sirloin with our Signature Zip Sauce

Andiamo Handmade Meatballs with Pomodoro Sauce or Marsala Wine Sauce with Mushrooms

Whitefish Siciliana Herbed bread crumb crust, olive oil, sauce Ammoglio

ALSO INCLUDES:
Artisan Breads, Salad Course, and Soft Beverages

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

DESSERTS – INDIVIDUALLY SERVED

(Priced Per Person)

Tiramisu $8

Cannoli $6 (Mini Cannoli $3)

Ice Cream or Sorbet $4

Chocolate Tuxedo Cake $8

Signature Kit Kat $8

Cheesecake $8

Carrot Cake $8

DESSERTS – BY THE DOZEN

$23.95 (Per Dozen)

Mini Brownies

Freshly Baked Cookies

Mini Cannoli

Mini Assorted Pastries

Mini Cupcakes

Chocolate Covered Strawberries

All food and beverages are subject to a 6% state tax and 20% 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 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 will exclusively supply all foods.
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 by the Lessee, his guests, or contractors will be applied to the Lessee's billing. Andiamo 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 required for specific room or rooms being booked. Rooms are reserved upon receipt of deposit only. Room assignments are determined by size of the group.
11. As a courtesy to our guests, Andiamo 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.)
12. To employ bartenders furnished by the Lessor.
13. The Lessor reserves the right to inspect and control all functions.
14. If additional clean up is required, an extra charge of $100.00 to $150.00 may have to be added to the invoice.
15. All candles used for decoration or centerpieces must be glass encased as per fire department regulations.
16. In case Lessee does not fulfill their contracted minimum guest count Andiamo reserves the right to change room or charge the remainder of the room minimum.

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

Andiamo
LIVONIA

BANQUET POLICY & TERMS OF AGREEMENT

1. 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.

2. If you choose to bring your own dessert, 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 $2.00 service fee per person applied to your event.

3. **If the cancellation is made within 7 days of the deposit being paid, 100% of the deposit will be refunded. Events cancelled within 30 days prior to the date of the event are not eligible for refund unless, if and when, the date is rebooked.**

4. 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, Discover and American Express.

5. The final guaranteed head count and all food and menu choices for your event must be made 7 days prior to the date of your function.

6. You will receive one check for your event. No separate checks are allowed.

7. **Costco gift cards are not accepted on booked parties.**

8. Andiamo reserves the right to inspect and control all functions.

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

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