



RECEPTION

(Based On A One Hour Replenish With Main Course Packages)

Select 3 Items For \$20 Per Guest With Dinner Package Or \$36 Per Guest Without Dinner Package

CALAMARI FRITTI

Served With Ammoglio Sauce And Lemon Aioli

ITALIAN SAUSAGE & PEPPERS

Sautéed Tri-Color Peppers, Onions, Rosemary,
Demi Glaze

CAPONATO PHYLLO TRIANGLE

Served With Ammoglio Sauce

BRUSCHETTA

Fresh Tomato, Olive & Basil Relish, Balsamic
Reduction, On Garlic Toasted Bread

ANDIAMO MEATBALLS

Pomodoro Or Marsala Sauce

SUPPLI

Mozzarella Stuffed Fried Risotto, Ammoglio

PORTABELLA MUSHROOMS

Zip Sauce

Add Beef Tips For \$8 Per Person

PLATTERS

(Pricing Per Guest)

IMPORTED CHEESE

Parmesan, Gorgonzola, Pearl Mozzarella, Cheddar, Grapes, Berries, Breads \$13

CHILLED GRILLED VEGETABLE

Asparagus, Squash, Peppers, Carrots, Mushrooms, Fennel, Pesto \$9

ANTIPASTO

Two Select Italian Salami, Three Select Cheeses, Olives, Roasted Peppers, Crackers \$13

CRUDITÉ

Broccoli, Cauliflower, Peppers, Carrots, Celery, Tomato, Cucumbers, Crackers, Ranch, Ammoglio Aioli \$8
Hummus Add \$3

SHRIMP COCKTAIL

Old Bay Poached Shrimp, Cocktail Sauce, Horseradish, Lemon \$4.5 Per Shrimp, 25 Shrimp Minimum

All food and beverages are subject to a 6% state tax and 22% service charge. Prices subject to change without notice.



INDIVIDUALLY PLATED LUNCH

(Available Upon 3pm Completion)

Guest Selection Required 72 Hours Prior To Event Or Select A Combination Plate, Add \$4

Menu #1 | \$34

CHICKEN CAESAR SALAD

Artisan Romaine, Herbed Croutons, Parmigiano-Reggiano

PASTA ANDIAMO

Imported Penne Pasta, Pomodoro Sauce, Choice of Meatball or Italian Sausage

CHICKEN PICCATA

Lemon, Capers, White Wine, Vegetable, Starch

Menu #2 | \$38

MAMA'S CHOPPED SALAD

Chicken, Cucumber, Bacon, Gem Lettuce, Olives, Banana Pepper Cici Bean, Soppresata, Tomato, Gorgonzola, Egg, Italian Emulsion

CHICKEN SCALLOPINI

Select One:

Chicken Parmesan:

Panko-Breaded, Mozzarella, Pomodoro, Parmesan, Vegetable, Starch

Chicken Marsala:

Marsala Wine Sauce, Mushrooms, Vegetable, Starch

SALMON PIZZAIOLI

Tomato, Garlic, Fresh Basil, Vegetable, Starch

Menu #3 | \$42

TORTELLINI ALLA PANNA

Handmade Pasta Filled With Beef, Pork, and Veal, Wild Mushroom-Basil Crema, Imported Cheese

CHICKEN VALDOSTANA

Prosciutto, Fontina, Panko, Garlic White Wine Sauce, Vegetable, Starch

SALMON

Scottish Salmon, Basil, Leeks, Wild Mushrooms, White Wine Crème, Vegetable, Starch

FILET MIGNON

Char-Broiled 6oz Chairman's Reserve Filet, Signature Zip Sauce, Vegetable, Starch (add \$5 per guest)

INCLUDES: All Meals Accompanied With Farmer's Greens Salad & Garlic-Parmesan Dressing, Artisan Rolls With Salted Butter, Soft Beverages, Coffee, And Cannoli

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FAMILY-STYLE & BUFFET LUNCHEON

(Available Upon 3pm Completion. 30 Guest Minimum)

Family-Style: Select 2 For \$40 Per Guest Or 3 For \$45 Per Guest

Buffet-Style: Select 2 For \$43 Per Guest Or 3 For \$48 Per Guest

SCOTTISH SALMON

Fresh Tomato-Bruschetta Relish, Olive Oil

CHICKEN ANDIAMO

Select One:

Picatta - Lemon, Capers, White Wine Sauce

Marsala - Wild Mushrooms, Marsala Wine Sauce

Parmesan - Panko, Pomodoro, Mozzarella, Parmesan

Siciliana - Panko, Olive Oil, Ammoglio, Lemon

Sicilian Olives, White Wine, Lemon, Kale Ribbons

ITALIAN SAUSAGE & PEPPERS

Sautéed Tri Color Peppers, Onions, Rosemary,
Demi-Glace

PREMIUM BEEF STRIP

Roasted & Sliced, Wild Mushrooms, Onions,
Signature Zip Sauce

AGED BEEF TENDERLOIN

Roasted & Sliced, Wild Mushrooms, Onions,
Signature Zip Sauce (Add \$15 or Sub \$12)

INCLUDES: Andiamo Salad, Choice of Imported Pasta With Pomodoro Sauce or Chef's Potatoes, Seasonal Vegetables, Artisan Rolls, Soft Beverages, & Coffee

STROLLING APPETIZER STATIONS

(30 Guest Minimum, 1.5-Hour Replenishment, Includes Soft Beverages)

Menu #1 | \$50

ANDIAMO PASTA

Penne Alfredo- Imported Pasta, Housemade Alfredo Sauce

Rigatoni Pomodoro- Imported Pasta, Housemade Herb-Tomato Sauce

Italian Rolls & Grissini

CHEESE & CRUDITÉ

Imported & Domestic, Grapes, Berries, Crackers, Grissini, Broccoli, Cauliflower, Peppers, Carrots, Celery, Tomato, Cucumbers, Crackers, Ranch, Ammoglio Aioli, Hummus, Olive Oil, Smoked Paprika, Breads

ANDIAMO FAVORITES

(Choose Two)

Calamari Fritti- Fried, Banana Peppers, Ammoglio Sauce

Italian Sausage- Sautéed Tri-Color Peppers, Onions, Rosemary, Demi Glaze

Portabella Mushrooms- Served With Zip Sauce

Suppli- Mozzarella Stuffed Fried Risotto, Ammoglio

SWEETS

Assorted Cookies, Brownies, Bars, Mini Cannoli
Seasonal Fruit- Berries, Melon, Grapes

Menu #2 | \$60

ANDIAMO PASTA

Penne Bolognese- Imported Pasta, Housemade Meat Sauce

Tortellini alla Panna- Meat Filled Housemade Pasta, Wild Mushrooms, Basil, Mornay Sauce

Gnocchi Palmina- Housemade Potato Dumplings, Creamy Herb Tomato Sauce

Italian Rolls & Grissini

CHEESE & CRUDITÉ

Imported & Domestic, Grapes, Berries, Crackers, Grissini, Broccoli, Cauliflower, Peppers, Carrots, Celery, Tomato, Cucumbers, Crackers, Ranch, Ammoglio Aioli, Hummus, Olive Oil, Smoked Paprika, Breads

ANDIAMO FAVORITES

Calamari Fritti- Fried, Banana Peppers, Ammoglio Sauce

Italian Sausage- Sautéed Tri-Color Peppers, Onions, Rosemary, Demi Glaze

CARVING

Honey Brined Turkey Breast- Whole Grain Mustard Aioli

Dijon-Herb Crusted Beef Sirloin- Zip Sauce

Breads & Rolls

SWEETS

Assorted Cookies, Brownies, Bars, Mini Cannoli
Seasonal Fruit- Berries, Melon, Grapes



PLATED INDIVIDUAL MAIN COURSE DINNER

Select Three From Package, Selection Required 72 Hours Before Event

Or Select A Combination (Add \$4)

Menu #1 | \$40

CHICKEN MARSALA

Chicken Breast, Wild Mushrooms, Marsala Demi-Glace, Vegetable, Starch

WHITEFISH

With Parmesan Crust

HANDMADE RAVIOLI

Meat or Cheese Filled, Choice of Signature Sauce

VEGETARIAN RISOTTO

Herbs, White Wine, Parmesan Cheese, Vegetable

Menu #2 | \$47

CHICKEN VALDOSTANA

Prosciutto, Fontina, Panko, Garlic White Wine Sauce, Vegetable, Starch

SALMON

Char-Grilled, Tomato Bruschetta Relish, Vegetable, Starch

TORTELLINI ALLA PANNA

Meat Filled Pasta Specialty With Wild Mushroom-Basil Crema, Imported Cheese

FILET ALLA ANDIAMO

Char-Broiled, Hand-Cut 6oz Filet, Signature Zip Sauce, Vegetable, Starch

Menu #3 | \$54

CHICKEN MARENGO

Chicken Breast, Sweet Shrimp, Onions, and Mushrooms, in Herbed Tomato Broth

VEAL MILANESE

Sicilian Style Breadcrumb Crust

FILET ALLA ANDIAMO

Char-Broiled, Hand-Cut 8oz Filet, Signature Zip Sauce, Vegetable, Starch

SCOTTISH SALMON & CRAB

Jumbo Lump Crab, White Wine Sauce, Vegetable, Starch

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FAMILY-STYLE & BUFFET DINNER PACKAGES

Guest Minimum of 40

Family-Style Select Two for \$50 or Three for \$55 | Buffet-Style Select Two for \$53 or Three for \$58

SCOTTISH SALMON

Olive Oil, Fresh Tomato-Bruschetta Relish

PREMIUM BEEF STRIP LOIN

Roasted & Sliced, Wild Mushrooms, Onions, Signature Zip Sauce

ITALIAN SAUSAGE & PEPPERS

Sautéed Tri-Color Peppers, Onions, Rosemary, Demi Glaze

AGED BEEF TENDERLOIN

Roasted & Sliced, Wild Mushrooms, Onions, Signature Zip Sauce (Add \$15)

CHICKEN ANDIAMO

Select One:

Piccata - Lemon, Capers, White Wine Sauce

Marsala - Wild Mushrooms, Marsala Wine Sauce

Parmesan - Panko, Tomato Sauce, Mozzarella, Parmesan

Siciliana - Olive Oil, Panko, Ammoglio, Lemon

INCLUDES: All Meals Accompanied With Farmer's Greens Salad & Garlic-Parmesan Dressing, Artisan Rolls With Salted Butter, Soft Beverages, Coffee, And Cannoli

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Andiamo

INDIVIDUAL DESSERTS \$7

KEY LIME CHEESECAKE

Classic New York Style

KIT KAT

Homemade Feuilletine Wafer, Chocolate Mousse, Dark Chocolate Coat

FLOURLESS CHOCOLATE CAKE

Flourless Chocolate Cake, Raspberry Ganache, Chocolate Rum Truffle, Whipped Crème

CASSATA CAKE

Yellow Cake, Cannoli Cream, Crushed Almonds

LEMON MASCARPONE TORTE

Yellow Chiffon, Lemon Mascarpone Crème, Streusel Topping

JOE MUER'S CARROT CAKE

Shredded Carrot, Walnuts, Raisins, Spice Cake, Cream Cheese Icing

CHOCOLATE SILK TUXEDO

Chocolate Chiffon, Dark & White Milk Chocolate Mousse, Brandied Ganache

SWEET TABLE SENSATION

Fanciful Frenzy of Assorted Miniature Spoons, Shooters, Mousses, Miniature Pastries, Cookies, Brownies, and Fresh Cut Seasonal Fruit Display Accented with Sweet and Savory Nibblers
\$30 per Dozen

SWEETS BY THE DOZEN

Mini Brownies, Fresh Baked Cookies, Mini Cannoli, Mini Assorted Pastries, Mini Cupcakes, Cheesecake Pops \$30 Per Dozen

CHOCOLATE DIPPED STRAWBERRIES

\$36 Per Dozen

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Andiamo



SPECIALTY CAKES & PASTRIES

Contact Lori at 586.791.0360

The Andiamo Italia Pastry Shop Located In
Vito's Bakery Is Available To Create Any
Specialty Cake Or Pastry Item
For Your Event. From Baby Showers To Birthdays,
Communions To Graduations,
Our Staff Will Help You
Create A Dessert To Remember!

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