



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.

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



Breakfast & Brunch

BRUNCH BUFFET 25.95

(50 Person Minimum)

Chef's assorted freshly baked breakfast pastries, bagels and yogurt parfait. Served with a selection of cream cheese, preserves and butter.

Fresh sliced fruits and berries, assorted quiches, Applewood bacon or sausage links, homestyle potatoes, Traverse City Salad, chicken piccata.

A selection of assorted, seasonal chilled fruit juices. Assorted herbal teas, coffee and decaffeinated coffee.

ALL AMERICAN BREAKFAST BUFFET 21.95

(50 Person Minimum)

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

Buffet Enhancements

Scrambled eggs with cheddar cheese and chives 1.00 per person

Belgian waffles with fruit syrup 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)

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



All Day Packages

*(Minimum 30 people)**

ANDIAMO EXECUTIVE PACKAGE 1

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

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

38.95 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 (Piccata, Marsala, Valdostana (add 1.00), Parmesan),

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

AFTERNOON BREAK

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

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Corporate Events - Lunch

INDIVIDUAL ENTRÉES:

EGGPLANT INVOLTINI 19.95

Sliced and rolled eggplant, filled with julienned vegetables and topped with Pomodoro sauce.

STUFFED SQUASH 19.95

Char-grilled yellow squash and zucchini stuffed with brown rice, caponata vegetables and golden raisins. Roasted red pepper coulis.

GNOCCHI PALMINA 22.95

Housemade potato dumplings, creamy tomato palmina sauce, fresh basil.

CHICKEN SELECTIONS 24.95

Sautéed chicken breast presented with your choice of the following:

Piccata - lemon, caper and white wine sauce.

Marsala - button mushrooms and marsala wine sauce.

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

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

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

SALMON CON FUNGHI 26.95

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

LOBSTER RISOTTO 29.95

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

SHRIMP GIUSEPPE 28.95

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

PETITE FILET MIGNON 34.95

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 Chicken 34.95, Salmon 36.95, or Shrimp 38.95

Luncheon entrées include salad, pasta or potato, vegetable, bread basket, coffee or tea, soft drink and house dessert.

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



Corporate Events - Lunch

Buffet Style - 25.95

(CHOICE OF TWO ENTREES)

- Herb Roast Chicken
- Chicken Selections - Piccata, Marsala, Parmesan, Siciliana, Valdostana (add 1.00)
- Penne Palmina
- Rigatoni Bolognese
- Pasta Primavera
- Italian Sausage with Peppers and Onions
- Roast Pork Loin with Mushroom Sauce
- Beef Tenderloin with Andiamo Zip Sauce (add 8.00)
- Salmon con Funghi (add 4.00)
- Sliced Roast Sirloin with Andiamo Zip Sauce.

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

Family-Style - 26.95

(CHOICE OF TWO ENTREES)

- Chicken Selections - Piccata, Marsala, Parmesan, Siciliana, Valdostana (add 1.00)
- Herb Roast Chicken
- Salmon con Funghi (add 4.00)
- Roasted Sirloin with Andiamo Zip Sauce
- Italian Sausage with Peppers and Onions
- Roast Pork Loin with Mushroom Sauce
- Beef Tenderloin with Andiamo Zip Sauce (add 8.00)

Family-Style lunches include salad, pasta or potato, vegetable, bread basket, coffee or tea, soft drink and house dessert.

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



Corporate Events - Dinner

INDIVIDUAL ENTRÉES:

EGGPLANT INVOLTINI 25.95

Sliced and rolled eggplant, filled with julienned vegetables and topped with Pomodoro sauce.

STUFFED SQUASH 25.95

Char-grilled yellow squash and zucchini stuffed with brown rice, caponata vegetables and golden raisins. Roasted red pepper coulis.

GNOCCHI PALMINA 27.95

Housemade potato dumplings, creamy tomato palmina sauce, fresh basil.

CHICKEN SELECTIONS 40.95

Sautéed chicken breast presented with your choice of the following:

Piccata - lemon, caper and white wine sauce.

Marsala - button mushrooms and marsala wine sauce.

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

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

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

LOBSTER RISOTTO 46.95

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

SALMON CON FUNGHI 43.95

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

SEA SCALLOPS 43.95

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

SHRIMP GIUSEPPE 43.95

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

BRAISED BONELESS SHORT RIB OF BEEF 43.95

Slow roasted in rich Barolo Wine Sauce.

FILET MIGNON 45.95

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 Chicken 45.95, Salmon 47.95, or Shrimp 50.95

Dinner entrées include salad, pasta and potato, vegetable, bread basket, coffee or tea, soft drink and house dessert.

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



Corporate Events - Dinner

Buffet Style - 40.95

(CHOICE OF TWO ENTREES)

- Herb Roast Chicken
- Chicken - Piccata, Marsala, Parmesan, Siciliana, Valdostana (add 1.00)
- Roast Pork Loin with Mushroom Sauce
- Italian Sausage with Bell Peppers and Onions
- Fillet of Salmon (add 4.00)
- Eggplant Involtini
- Italian Meatballs in Tomato Sauce
- Roasted Sirloin with Andiamo Zip Sauce

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

Family-Style - 42.95

(CHOICE OF TWO ENTREES)

- Chicken - Piccata, Marsala, Parmesan, Siciliana, Valdostana (add 1.00)
- Herb Roast Chicken
- Salmon con Funghi (add 4.00)
- Roasted Sirloin with Andiamo Zip Sauce
- Italian Sausage with Bell Peppers and Onions
- Roast Pork Loin with Mushroom Sauce
- Beef Tenderloin with Andiamo Zip Sauce (add 8.00)

Family-Style dinners include salad, pasta and potato, vegetable, bread basket, coffee or tea, soft drink and house dessert.

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



Bar Packages Liquor / Beer / Wine

SUPER PREMIUM

Tito's, Belvedere, Ketel One, Tanqueray, Bacardi, Captain Morgan, Crown Royal, Don Julio Silver, Johnnie Walker Black, Bulliet, Jack Daniels, Hennessy VS, Baileys, Kahlua, Sambuca, Disaronno.

PREMIUM

Tito's, Stoli, Bacardi, Captain Morgan, Beefeater, Hennessy, Crown Royal, Johnnie Walker Red, Evan Williams, Jack Daniels, Sauza Silver, Christian Brothers, Southern Comfort.

STANDARD

Vodka, Gin, Rum, Scotch, Whiskey, Bourbon, White Tequila

HOUSE WINES (INCLUDED WITH ALL BAR PACKAGES) Cabernet Sauvignon, Chardonnay
See your Sales person to request a Sommelier list; bottle prices will vary according to wine selection.

MICHIGAN CRAFT BEERS

Craft Beer selection available upon request. Inquire with your sales person for more information.

IMPORTED & DOMESTICS

Budweiser, Corona, Heineken, Miller Lite

NONALCOHOLIC SELECTIONS

Pepsi products available, Bottled Water, Orange Juice, Cranberry Juice, Grapefruit Juice.

Hourly Beverage Packages

SUPER PREMIUM PACKAGE

2 Hours 26 per person
3 Hours 36 per person
4 Hours 41 per person

PREMIUM PACKAGE

2 Hours 20 per person
3 Hours 28 per person
4 Hours 32 per person

STANDARD PACKAGE

2 Hours 14 per person
3 Hours 20 per person
4 Hours 23 per person

BEER/WINE ONLY

2 Hours 12 per person
3 Hours 17 per person
4 Hours 21 per person

Inclusive Packages Available - Please inquire with your sales person.

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



Consumption and Cash Bar Pricing

Consumption Bars and Cash Bars can be customized to your individual needs. All bars require one bartender per 100 guests at \$75 for 4 hours, \$20 each additional hour. Fee waived if \$750 in sales is achieved. Please inquire with your sales person.

SUPER PREMIUM LIQUORS

Per Drink 10

PREMIUM LIQUORS

Per Drink 8

STANDARD LIQUORS

Per Drink 6

HOUSE WINES

House Cabernet Sauvignon
& Chardonnay

Per Glass 9

Per Bottle 36

SPARKLING

By the Bottle

Veuve Clicquot Brut 115

L. Mawby Blanc de Blancs 58

Veuve du Vernay Brut 36

MICHIGAN CRAFT BEERS

Per Bottle 7

IMPORTED/PREMIUM DOMESTIC

Per Bottle 6

DOMESTIC BEERS

Per Bottle 5

BLOODY MARY BAR

Stoli vodka, assorted mixes & garnishes to create the perfect Bloody Mary. \$10.00 per person. Add Mimosas to bar for \$3.00 per person