



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

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 Guest

PLATTERS

(20 Guest Minimum)

IMPORTED CHEESE

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

ANTIPASTO

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

CRUDITÉ

Peppers, Carrots, Celery, Cucumbers, Ranch

SHRIMP COCKTAIL

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

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All food and beverages are subject to a 6% state tax and 24% service charge. Prices subject to change without notice.

INDIVIDUALLY PLATED LUNCH

(Available Upon 3pm Completion)

Guest Selection Required 7 Days Prior To Event

Select 3 for \$34:

CHICKEN CAESAR SALAD

Artisan Romaine, Herbed Croutons,
Parmigiano-Reggiano

PASTA ANDIAMO

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

RIGATONI PRIMAVERA

Spring Vegetables, White Wine, Pesto,
Chili Flakes, Parmesan Cheese

TORTELLINI ALLA PANNA

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

LASAGNA

Handmade Pasta, Mozzarella,
Parmigiano-Reggiano, Bolognese, Ricotta

CHICKEN PICCATA

Lemon, Capers, White Wine, Vegetable, Starch

EGGPLANT PARMESAN

Lightly Breaded Eggplant With Pomodoro Sauce
And Mozzarella Cheese

SALMON BEURRE BLANC

Grilled Salmon With Beurre Blanc Sauce, Capers,
Vegetable, Starch

FILET MIGNON

Char-Broiled 8oz Chairman's Reserve Filet,
Signature Zip Sauce, Vegetable, Starch
(add \$15 per guest)

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

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FAMILY-STYLE & BUFFET LUNCHEON

(Available Upon 3pm Completion. 30 Guest Minimum)

Buffet or Family-Style: Select 2 For \$38 Per Guest Or 3 For \$43 Per Guest

SALMON BEURRE BLANC

Grilled Salmon With Beurre Blanc Sauce,
Capers, Vegetable, Starch

CHICKEN ANDIAMO

Select One:

Piccata - Lemon, Capers, White Wine Sauce

Marsala - Wild Mushrooms, Marsala Wine Sauce

ITALIAN SAUSAGE & PEPPERS

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

FLANK STEAK

Signature Zip Sauce (Add \$7 Per Guest)

LASAGNA

Handmade Pasta, Mozzarella,
Parmigiano-Reggiano, Bolognese, Ricotta

INCLUDES: Andiamo Salad, Pasta With Pomodoro Sauce, Seasonal Vegetables, Artisan Rolls,
Soft Beverages, & Coffee

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STROLLING APPETIZER STATIONS

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

Menu #1 | \$50

ANDIAMO PASTA

Rigatoni 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

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

Rigatoni 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

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

Selection Required 7 Days Before Event

Select Three for \$52.99:

CHICKEN MARSALA

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

CHICKEN PICCATA

Lemon, Capers, White Wine Sauce,
Vegetable, Starch

EGGPLANT PARMESAN

Lightly Breaded Eggplant, Pomodoro Sauce,
Mozzarella Cheese

LASAGNA

Handmade Pasta, Mozzarella,
Parmigiano-Reggiano, Bolognese, Ricotta

BRANZINO

Pan Roasted Whole Branzino (Head Removed),
Served With Sautéed Spinach, Olives,
Tomatoes, Calabrian Chili Salsa Verde

SALMON BEURRE BLANC

Grilled Salmon With Beurre Blanc Sauce,
Capers, Vegetable, Starch

TORTELLINI ALLA PANNA

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

FILET ALLA ANDIAMO

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

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

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FAMILY-STYLE & BUFFET DINNER PACKAGES

Guest Minimum of 40

Buffet or Family-Style Select Two for \$44 or Three for \$46

SALMON BEURRE BLANC

Grilled Salmon With Beurre Blanc Sauce,
Capers, Vegetable, Starch

FLANK STEAK

Signature Zip Sauce

ITALIAN SAUSAGE & PEPPERS

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

BEEF TENDERLOIN

Signature Zip Sauce (Add \$15 Per Guest)

CHICKEN ANDIAMO

Select One:

Piccata - Lemon, Capers, White Wine Sauce

Marsala - Wild Mushrooms, Marsala Wine Sauce

LASAGNA

Handmade Pasta, Mozzarella, Parmigiano-Reggiano,
Bolognese, Ricotta

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

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INDIVIDUAL DESSERTS \$7

CHEESECAKE

Classic New York Style

FLOURLESS CHOCOLATE CAKE

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

LEMON MASCARPONE TORTE

Yellow Chiffon, Lemon Mascarpone Crème, Streusel Topping

JOE MUER'S CARROT CAKE

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

CANNOLI

Homemade Pastry Shell, Filled With Ricotta Cheese Cream, Sprinkled With Powdered Sugar

TIRAMISU

Creamy Mascarpone Cheese, Fluffy Ladyfingers Soaked In Espresso, Cocoa Dusting

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
\$36 per Dozen

SWEETS BY THE DOZEN

Mini Brownies, Fresh Baked Cookies, Mini Cannoli, Mini Assorted Pastries, Mini Cupcakes, Cheesecake Pops \$36 Per Dozen