

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

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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, Crckers, 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

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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, Vegetabe, 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

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 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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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

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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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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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