

B Breakfast & Brunch

Extras
Desserts
Beverages
Stations
Hors D'Oeuvres
Accompaniments
Dinner Family Style / Buffet
Individual Dinner
Luncheon – Family Style / Buffet
Luncheon
Breakfast – Buffet, Brunch, Breaks

ALL AMERICAN BREAKFAST BUFFET 18.95

(50 Person Minimum)

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

- Light and fluffy scrambled eggs • French toast with powdered sugar and maple syrup
- Apple-wood bacon • Sausage links • Home-style potatoes • Seasonal fruits • Breakfast pastries

Buffet Enhancements

- Scrambled eggs with cheddar cheese and chives 1.00 per person
- Belgian waffles with fresh fruit 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)

BRUNCH BUFFET 21.95

(50 Person Minimum)

Chef's assorted breakfast pastries. Served with a selection of cream cheese, preserves and whipped butter, a selection of assorted, chilled fruit juices, assorted herbal teas, coffee and decaffeinated coffee.

–and–

Choice of 6:

Sausage links, turkey sausage links, apple-wood bacon, french toast, cheese blintzes with berry sauce, fluffy scrambled eggs, home-style potatoes, chicken piccata, whitefish Siciliana, ziti with tomato sauce, ziti bolognese, mixed medley vegetables.

ITALIAN COUNTRYSIDE – GOURMET BREAKFAST PACKAGE 26.95

Three Course Delight

Chilled muesli parfait with sweetened oats, chantilly creme, fresh grapes, apples and berries

Eggs Wellington

In crisp phyllo pastry with ham, swiss and spinach and leek coulis

French Toast Strata

In a rich vanilla custard with pomegranate syrup and powdered sugar.

Includes coffee, tea, juices and soft drinks.

All food and beverages are subject to a 6% state tax and 20% service charge.

Prices subject to change without notice.

Individual Luncheon

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ENTREES

PASTA PRIMAVERA 16.95

Pasta served with fresh garden vegetables in a light cream sauce.

CHICKEN CAESAR SALAD 16.95

Romaine lettuce tossed with Caesar dressing, grilled chicken, croutons and fresh grated parmesan cheese.

STEAKHOUSE CHOPPED SALAD 16.95

Grilled chicken, mixed greens, tomatoes, bacon, egg, red onion, olives and roquefort cheese.

WEDGE SALAD 15.95

Iceberg lettuce, tomatoes, bacon, egg, red onion and choice of chicken breast (add 2.00) or salmon fillet (add 4.00).

CHOPPED STEAK 19.95

House blend of finest steaks, mushrooms, onions, and cabernet shallot wine sauce.

ROAST CHICKEN 20.95

Half, semi-boneless, all natural chicken, roasted peppers, onions, red wine sage sauce.

WHITEFISH ALLA MICHELANGELO 21.95

Whitefish seared and presented with caramelized fennel-onion ragu, pizzaiola sauce and crisp capers.

CHICKEN ANDIAMO 21.95

Sautéed chicken breast presented with your choice of the following:

Piccata – lemon, capers and white wine sauce.

Marsala – button mushrooms and marsala wine sauce.

Valdostana – breaded, topped with prosciutto, fontina cheese and roasted garlic-white wine sauce.

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

Siciliana – herbed Italian breadcrumbs, and served with ammoglio sauce.

TRANCIA DI SALMON CON FUNGHI 24.95

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

GEORGE'S BANK SWORDFISH 25.95

Wild line-caught steak, char-broiled with lemon herb caper butter

SHRIMP GIUSEPPE 25.95

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

LOBSTER RISOTTO 25.95

Butter poached lobster meat, creamy arborio rice, asparagus and black truffles, parmigiano-reggiano.

PETITE FILET MIGNON 28.95

Hand-cut, aged filet charbroiled and served with Andiamo zip sauce.

Salad entrees include soup and pasta. All other luncheon entrees include salad, vegetable, pasta or potato.

All entrees include bread basket and coffee or tea, soft drink and house dessert.

Halal meat available upon request at an extra cost.

All food and beverages are subject to a 6% state tax and 20% service charge.

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Deli Buffet

(50 Person Minimum) 19.95 Per Person

- Choice of three cold salads – Pasta Salad, House Salad, Cole Slaw, Potato Salad or Fruit Salad
- Sliced Roast Beef, Ham, Turkey • Sliced American and Swiss Cheese • Lettuce, Sliced Tomato and Onion
- Pickles, Mayonnaise, Mustards, and Horseradish • Assorted Breads and Rolls
- Fresh Brownies and Baked Cookies • Coffee, Tea and Soft Drinks

For an additional 2.00 per person add chicken or tuna salad to the buffet.

Buffet Luncheon

(50 Person Minimum) 21.95 Per Person

(CHOICE OF TWO ENTREES)

- Sliced Roast Sirloin with onions and balsamic glaze or Andiamo zip sauce.
- Herb Roast Chicken • Chicken Andiamo (Piccata, Marsala, Valdostana, Parmesan, Siciliana)
- Penne Palmina • Ziti Bolognese • Pasta Primavera • Italian Sausage with Peppers and Onions
- Roast Pork Loin with Mushroom Sauce • Whitefish Michelangelo • Fillet of Salmon (add 2.00)

BUFFET INCLUDES

Fresh garden salad, chef's cold salad assortment, vegetable, pasta or potato, bread basket, coffee, tea, soft drinks and house dessert.

Family-Style Luncheon

24.95 per person

(CHOICE OF TWO ENTREES)

- Chicken Andiamo (Piccata, Marsala, Valdostana, Parmesan, Siciliana)
- Herb Roast Chicken • Whitefish Michelangelo • Fillet of Salmon (add 2.00)
- Roasted Sirloin with Onions and Balsamic Glaze or Andiamo Zip Sauce
- Italian Sausage with Peppers and Onions • Roast Pork Loin with Mushroom Sauce
- Beef Tenderloin with Andiamo Zip Sauce (add 6.50)

FAMILY-STYLE LUNCHEON INCLUDES

Salad, pasta or potato, vegetable, bread basket, coffee, tea, soft drinks and house dessert.

Halal meat available upon request at an extra cost.

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Individual Dinner

Guaranteed food counts required for groups of 50 or more.
(House Bar Included)

ENTREES

CHOPPED STEAK 38.95

House blend of our finest steaks, mushrooms, onions and cabernet shallot wine sauce.

TRANCIA DI SALMON CON FUNGHI 43.95

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

WHITEFISH ALLA MICHELANGELO 43.95

Whitefish seared and presented with caramelized fennel-onion ragu, pizzaiola sauce and crisp capers.

GEORGE'S BANK SWORDFISH 44.95

Wild line-caught steak, char-broiled with lemon herb caper butter.

CHICKEN ANDIAMO 44.95

Sautéed chicken breast presented with your choice of the following:

Piccata – lemon, caper and white wine sauce.

Marsala – button mushrooms and marsala wine sauce.

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

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

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

LOBSTER RISOTTO 46.95

Butter poached lobster meat, creamy arborio rice, asparagus and black truffles, parmigiano-reggiano.

SHRIMP GIUSEPPE 46.95

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

DUROC PORK CHOP 47.95

Half pound chop, char-grilled, wild mushroom black truffle butter.

SEA SCALLOPS 48.95

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

FILET MIGNON 48.95

Hand-cut aged filet broiled and served with Andiamo zip sauce.

BONE-IN RIBEYE STEAK 52.95

Full pound, charred to perfection, served with cabernet-shallot demi-glace.

FILET COMBINATION PLATE

Hand cut aged filet of beef served with Andiamo zip sauce with your choice of
Salmon 54.95, with Chicken 50.95, with Shrimp 55.95

PETITE FILET MIGNON & LOBSTER TAIL Market Price

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

Halal meat available upon request at an extra cost.

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Dinner Buffet

(House Bar Included)

(50 Person Minimum) 43.95 per person

ENTREE SELECTIONS

(CHOICE OF TWO)

- Herb Roast Chicken • Chicken Andiamo (Piccata, Marsala, Valdostana, Parmesan, Siciliana)
- Whitefish Michelangelo • Roast Pork Loin with Mushroom Sauce
- Italian Sausage with Bell Peppers and Onions • Fillet of Salmon (add 3.00)

—and—

Carved at Buffet

(CHOICE OF ONE)

- Roasted Turkey Breast • Spice Crusted Sirloin • Prime Rib of Beef Au Jus (add 4.00)
- Tenderloin of Beef (add 6.50) • London Broil with Horseradish Crème • Ahi Block Tuna Loin (add 7.00)
- Herb Roasted Full Leg of Lamb • Honey Glazed Dearborn Brand Ham • Barbecue Beef Brisket

All buffets include mixed green salad, chef's cold salad assortment, fresh vegetable, pasta, potato, bread basket, coffee or tea and house dessert.

Family-Style Dinner

(House Bar Included)

45.95 per person

ENTREES

(CHOICE OF TWO)

- Chicken Andiamo (Piccata, Marsala, Valdostana, Parmesan, Siciliana) • Herb Roast Chicken
- Whitefish Michelangelo • Fillet of Salmon (add 2.00)
- Roasted Sirloin with Cipollini Onions and Balsamic Glaze or Andiamo Zip Sauce
- Italian Sausage with Bell Peppers and Onions • Roast Pork Loin with Mushroom Sauce
- Tenderloin of Beef with Zip Sauce (add 6.50) • Breaded Filet Mignon Siciliana Style (add 6.50)

All family-style dinners include antipasto display, salad, pasta, vegetable, potato, bread basket, coffee, tea and house dessert.

Halal meat available upon request at an extra cost.

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A Accompaniments

SOUPS

(2.95 per person)

CHOOSE FROM:

Italian Wedding

Pasta Fagioli

Wild Mushroom with White Truffle

Cream of Broccoli

Tomato Basil

SALADS

CICI BEAN HOUSE – tomatoes, iceberg and romaine lettuces, olive oil vinaigrette.

CAESAR – crisp romaine with herbed croutons and anchovy-parmesan dressing.

GOURMET GREENS – baby field greens, tomatoes, cucumbers, olives, red onions and house dressing.

MEDITERRANEAN – romaine, beets, olives, cucumbers, red onions and Feta cheese, red wine vinaigrette. (Add 1.00)

CAPRESE – Tomato, fresh Bufala Mozzarella, and basil drizzled with olive oil and balsamic dressing. (Add 3.00)

CHOPPED – tomatoes, bacon, egg, red onions, olives and gorgonzola with choice of dressing. (Add 2.00)

VEGETABLES

GREEN BEAN ALMONDINE

PARMESAN BROCCOLI in olive oil and garlic

ASPARAGUS (Seasonal) (add 1.50)

PEAS/CARROTS

ROASTED CORN with **SWEET BELL PEPPERS**

MIXED MEDLEY

CHEF'S SEASONAL VEGETABLE

PASTA, RICE & POTATOES

PASTA ANDIAMO:

Choose from **ALFREDO**, **PRIMAVERA**, **BOLOGNESE**, **PALMINA**, **TOMATO BASIL**, **POMODORO**

GNOCCHI – handmade potato dumplings with sauce palmina. (Add 3.00)

FREGOLA – toasted pasta with pesto, asparagus and tomatoes. (Add 2.00)

LOBSTER RISOTTO – asparagus, black truffles, butter poached lobster meat. (Add 4.00)

RISOTTO PRIMAVERA – saffron, white wine, Parmesan cheese and seasonal vegetables. (add 1.00)

FINGERLING POTATOES – warm bacon dressing with onions and garlic.

HERB BUTTERED RED SKIN POTATOES

OVEN ROASTED TUSCAN STYLE POTATOES – rosemary and caramelized onions

ROASTED GARLIC OR WHITE TRUFFLE WHIPPED POTATOES

ROASTED SWEET POTATO PUREE

DAUPHINOISE POTATOES – layered in rich custard with parmesan and gruyere cheeses. (Add 2.50)

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Hors D'Oeuvres

COLD

- Bruschetta
- Prosciutto wrapped Grissini
- White Truffle & Parmesan grissini
- Skewered Melon Balls with Imported Prosciutto di Parma
- Antipasti Skewers – Genoa salami, provolone cheese, olives and roasted pepper in vinaigrette.

HOT

- Calamari Fritti
- Italian Sausage with Bell Peppers and Onions
- Roasted Portabella Mushrooms with Andiamo Zip Sauce
- Spinach and Cheese Spanakopita
- Italian Meatballs in Pomodoro or Marsala Sauce
- Chicken Wings "Osso Bucco" – sweet chili glaze.
- Fried Oysters with Aged Balsamic Reduction
- Individual Caramelized Onion Tarts with Balsamic Vinegar Reduction
- Jumbo Shrimp Almondine – pan roasted in toasted almond butter sauce with lemon and herbs (Add 6.00)

- *SELECTION OF FIVE HORS D'OEUVRES 13.95 per person
- *SELECTION OF THREE HORS D'OEUVRES 9.95 per person
- *IMPORTED CHEESE TRAY 4.95 per person
- *FRESH VEGETABLE TRAY 3.95 per person
- *(Based on one hour replenish)

JOE MUER SUSHI 50 person minimum
\$15.95 PER PERSON – ASSORTED SUSHI PLATTER
 Hand rolled artisan sushi including maki, nigiri, and inari with pickled ginger and wasabi. Include sushi chef for live action station (\$175 per chef).

CHEESE & FRESH CRUDITE DISPLAY
6.95 per person Table display of assorted fresh crudité with dip, assorted cheeses, assorted crackers and fruit garnish.

HUMMUS & TABBOULEH DISPLAY
6.95 per person Served with fresh pita and crisp pita chips.

ANTIPASTO DISPLAY 6.95 per person
 Assorted Italian salamis, assorted cheeses, olives, roasted peppers and assorted crackers.

SHRIMP DISPLAY
 Chilled shrimp with Andiamo cocktail sauce and lemon wedges. (100 count) 300.00 with Decorative Ice Bowl, add 125.00

OYSTERS ON THE HALF SHELL
(29.95 per dozen)
 Fresh shucked varieties from the east and west coast. Presented with champagne mignonette.

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CHEF'S CARVING TABLE (25 person minimum)

Priced per person as an add-on to entrees

HONEY GLAZED DEARBORN HAM 5.95

Torched with brown sugar glaze, served with honey mustard and fresh grated horseradish.

HONEY ROASTED TURKEY 5.95

Oven roasted whole turkey breast served with cranberry sauce, assorted rolls and full condiments

BARBECUE BEEF BRISKET 7.95

Char-grilled and slow roasted with spices and barbecue glaze, carved and served with coleslaw and fresh slider buns.

CHAR GRILLED LONDON BROIL 7.95

Served medium-rare, sliced and presented with tomato-horseradish salsa and fresh baked rolls

ROAST LEG OF LAMB 7.95

Herb roasted lamb with garlic, oregano, lemon and olive oil, carved and presented with tomato-cucumber yogurt sauce

SPICE CRUST SIRLOIN OF BEEF 9.95

Aged beef strip loin, carved and presented with cipollini onions and balsamic glaze or signature Zip sauce with petite rolls.

ROAST PRIME RIB ROAST 10.95

Aged and roasted on the bone for maximum tenderness and flavor, classic au jus or Zip sauce with Artisan rolls and horseradish sauce.

ROASTED TENDERLOIN OF BEEF 11.95

Whole carved beef tenderloin served with horseradish sauce, stone-ground mustard and rolls.

AHI BLOCK TUNA LOIN 12.95

Hawaiian #1 tuna, spice crusted and presented with fresh tomato-caper relish and couscous salad.

Halal meat available upon request at an extra cost.

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STATIONS

Coffee and Tea Included, 25 person minimum

HORS D' OEUVRES STATION - OPTION 1

PASTA STATION

Penne Bolognese
Ziti Pomodoro
Dinner Rolls

CHEESE TABLE

Imported and Domestic Cheeses
Crudite and Dip
Assorted Crackers

APPETIZER STATION

Chicken Wings "Osso Bucco"
Calamari Fritti
Italian Sausage and Peppers

DESSERT STATION

Assorted Cookies
Nuts, Mints
Sliced Fruit

\$27.95 Per Person

HORS D' OEUVRES STATION - OPTION 2

PASTA STATION

Penne Bolognese
Agnolloti Alla Panna
Gnocchi Palmina
Dinner Rolls

CARVING STATION

Roast Sirloin with Zip Sauce
Turkey Breast
with Assorted Mini Rolls
with Full Condiments

CHEESE TABLE

Imported and Domestic Cheeses
Crudite and Dip
Assorted Crackers

APPETIZER STATION

Chicken Wings "Osso Bucco"
Calamari Fritti
Italian Sausages and Peppers

DESSERT STATION

Assorted Cookies
Nuts, Mints
Sliced Fruit

\$38.95 Per Person

HORS D' OEUVRES STATION - OPTION 3

SALAD STATION

Gourmet Greens
Caesar
Caprese
Dinner Rolls and Bruchetta

PASTA STATION

Penne Bolognese
Agnolloti Alla Panna
Gnocchi Palmina

CARVING STATION

Roast Sirloin with Zip Sauce
Turkey Breast
with Assorted Mini Rolls
with Full Condiments

CHEESE TABLE

Imported and Domestic Cheeses
Crudite and Dip
Assorted Crackers

APPETIZER STATION

Chicken Wings "Osso Bucco"
Calamari Fritti
Portabello Mushrooms
Italian Sausages and Peppers

DESSERT STATION

Assorted Mini Pastries
Mini Cheese Cakes
Nuts, Mints
Sliced Fruit

\$50.95 Per Person

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S STATIONS CONTINUED

Coffee and Tea Included

HORS D' OEUVRES STATION - OPTION 4

SALAD STATION

Gourmet Greens
Caesar
Caprese
Bruchetta
Dinner Rolls

PASTA STATION

Penne Bolognese
Agnolloti Alla Panna
Gnocchi Palmina

CARVING STATION

Roast Tenderloin of Beef
Turkey
with Assorted Mini Rolls
with Full Condiments

CHEESE TABLE

Imported and Domestic Cheeses
Crudite and Dip
Assorted Crackers
Jumbo Shrimp Cocktail

APPETIZER STATION

Chicken Wings "Osso Bucco"
Calamari Fritti
Portabello Mushrooms
Italian Sausages and Peppers

DESSERT STATION

Assorted Mini Pastries
Mini Cheese Cakes
Cannolis
Nuts, Sliced Fruit

\$68.95 Per Person

HORS D' OEUVRES STATION - OPTION 5

SALAD STATION

Gourmet Greens
Caesar
Caprese
Bruchetta
Dinner Rolls

PASTA STATION

Penne Bolognese
Agnolloti Alla Panna
Gnocchi Palmina

CARVING STATION

Roast Tenderloin of Beef
Turkey
with Assorted Mini Rolls
with Full Condiments

CHEESE TABLE

Imported and Domestic Cheeses
Crudite and Dip
Assorted Crackers

APPETIZER STATION

Chicken Wings "Osso Bucco"
Calamari Fritti
Portabello Mushrooms
Italian Sausages and Peppers

SEAFOOD STATION

Almond Shrimp Scampi
Oysters Rockefeller
Jumbo Shrimp Cocktail
Oysters On The Half Shell
Alaskan King Crab Fingers

DESSERT STATION

Assorted Mini Pastries
Mini Cheese Cakes
Cannolis
Nuts, Sliced Fruit

\$86.95 Per Person

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B Beverages

HOUSE BAR

- Vodka
 - Rum
 - Gin
 - Scotch
 - Whiskey
 - Bourbon
 - House Wines
 - Budweiser
 - Miller Light
- (Included in all Dinner Packages)*

PREMIUM BAR

- Absolut Vodka
 - Bacardi Rum
 - Captain Morgan Spiced Rum
 - Beefeaters Gin
 - Dewars Scotch
 - Canadian Club Whiskey
 - Southern Comfort
 - Jack Daniels Bourbon
 - Andiamo Private Label Wines
 - Budweiser
 - Miller Light
- (4.50 additional per person)*

SUPER PREMIUM

- Grey Goose Vodka
- Bicardi Silver Rum
- Johnny Walker Black Scotch
- Bombay Sapphire Gin
- Crown Royal
- Woodford Reserve Bourbon
- Remy Martin VSOP Cognac
- Captain Morgan Spiced Rum
- Southern Comfort
- Jose Cuervo 1800
- Kahlua
- DiSaronno Amaretto
- Bailey's Irish Cream
- Domestic/Imported Bottled Beer
- Andiamo Private Label Wines

*Also includes Premium liquors
(7.50 additional per person)*

ADDITIONAL ALCOHOL BEVERAGE SERVICE

CHAMPAGNE TOAST 30.00 per bottle

DINNER WINE SERVICE \$30.00 per bottle
One bottle of house wine per table prior to dinner service. Additional wine selections available upon request.

ANDIAMO FRUIT PUNCH WITH ALCOHOL 60.00 per bowl (choice of rum or vodka)

MIMOSA PUNCH 60.00 per bowl

NON-ALCOHOL BEVERAGE SERVICE

BOTTLED WATER PANNA or SAN PELLEGRINO 5.00 per bottle

ANDIAMO NON-ALCOHOLIC FRUIT PUNCH 40.00 per bowl

CASH BARS AVAILABLE
Bartender Fee for Cash Bars (125.00 per bartender).

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Desserts

INDIVIDUALLY SERVED

(priced per person)

GIANDUJA 7.95

Italian hazelnut torte with layers of hazelnut praline, chocolate ganache, chocolate chiffon cake, topped with a milk chocolate brown sugar buttercream

STEAKHOUSE CHEESECAKE 7.95

New York-style, vanilla scented cheesecake topped with Amaretto-sour crème glaze and rich graham cracker crust.

MINATURE PROFITEROLES 4.95

Vanilla cream puffs filled with Chantilly cream and rolled in chocolate cream.

TUXEDO CAKE 7.95

Moist chocolate cake, layers of milk chocolate and white chocolate mousse, covered in chocolate ganache.

STEAKHOUSE CARROT CAKE 7.95

Fresh shredded carrots, chopped walnuts and plump raisins baked in spiced cake layers with whipped crème cheese icing, encased with chopped walnuts.

MOCHA DECADENCE 7.95

Flourless chocolate cake with rich mocha, wrapped in brandied ganache, embellished with chocolate rum truffle and whipped crème.

STEAKHOUSE BREAD PUDDING 7.95

Fresh bread baked in rich vanilla-cinnamon custard, bourbon custard sauce and vanilla ice crème.

ANDIAMO SWEET ENDINGS

Decorative table display **(50 Person Minimum)**

SWEET TABLE SENSATION 12.95 per person
A beautiful display and fanciful frenzy of assorted miniature delights along with petite cookies, fresh sliced fruits, assorted candies and nuts.

FRUIT TABLE 6.95 per person

A lovely display of fresh sliced seasonal fruits.

SWEET TABLE ENHANCEMENTS

ICE SCULPTURES 350.00

Custom, hand-carved sculptures available for any occasion.

STRAWBERRY TREE 175.00

Chocolate dipped strawberries.

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EXTRAS

(The following items are purchased in conjunction with full meal packages)

THE COOKIE JAR 6.95

An assortment of fresh baked cookies, assorted sodas, bottled water, coffee and assorted teas.

FOR YOUR HEALTH BREAK 6.95

A selection of whole fruit, trail mix, granola bars, assorted chilled juices and bottled water.

THE CHOCOHOLIC 7.95

Chocolate fudge brownies, chocolate chip cookies, Oreo cookies, chocolate dipped pretzels, bottled water, coffee, tea, and decaffeinated coffee.

THE SALTY SNACK 6.95

Chips and dips, pretzels, popcorns, mixes and assorted nuts.

THE SWEET TOOTH 7.95

Assortment of candies from hard to gummy, sweet to sour and new to nostalgic.

LATE NIGHT SNACKS

CONY ISLAND STATION 3.95 (add 1.50 for french fries)

Hot dogs and buns, Coney chili, onion, ketchup, mustard and relish.

SLIDER STATION 3.95 (add 1.50 for french fries)

Plain and cheese hamburgers, ketchup, mustard and relish.

HOMEMADE PIZZA TRAYS 75.00 PER TRAY (50 slices per tray)

Cheese, Pepperoni and Cheese, Veggie

BUILD YOUR OWN TACO BAR 4.95

Seasoned ground beef, shredded chicken, fresh lettuce, tomatoes, cheeses, sour crème, salsa, pico de gallo and soft flour tortillas.

CHILDREN'S MENU (AGES 4-10)

- Chicken strips and French fries 10.95
- Pasta with choice of meat sauce or tomato sauce 10.95

PASSED HORS D'OEUVRES 1.00/person

Seasonal Action Stations

Invite our chefs to prepare their specialties right before your guests, allowing your guests the ability to see, hear, smell and taste the exquisite unique quality that Andiamo offers. Ideas include, but are not limited to: Sushi Station, Pasta & Risotto Stations, Mashed Potato Bar, Milk and Cookies Bar, Cider and Donuts Bar, Smores Station, Crepe Station, just to name a few.

PACKAGE INCLUDES

CAKE CUTTING AND SERVICE

Your package includes the cutting and serving of your cake with your house dessert.

COMPLIMENTARY BRIDAL PARTY CHAMPAGNE TOAST

One glass of house champagne for each guest at your head table poured before dinner.

COMPLIMENTARY COAT CHECK (Seasonal)

Book your shower and rehearsal dinner here and receive a special incentive.

Ask your Special Events Coordinator about international cuisine options.

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