



THE PERFECT EVENT

Begins with Andiamo

Andiamo

CATERING & EVENT
MANAGEMENT



BREAKFAST

Continental Breakfast

Chef's Assorted Freshly Baked Breakfast Pastries, Breads & Muffins

Served with a Selection of Cream Cheese, Preserves & Butter

Yogurt Parfaits with Fresh Fruit & Granola

Regular & Decaffeinated Coffee, Herbal Teas, Assorted Fresh Juices & Water

Hot Breakfast Buffet

Farm Fresh Scrambled Eggs: Light & Fluffy Scrambled Eggs with Cheddar Cheese & Chives

Applewood Smoked Bacon: Thick Cut Strips of Brown Sugar Cured Bacon, Slow Smoked over Applewood & Cooked Crisp

Breakfast Sausage Links: Freshly Ground Pork Sausages, Griddled to Perfection with Accents of Fresh Sage

Home-style Potatoes: Fresh Diced Potatoes Roasted in Herbed Garlic Butter

Italian Strata: Italian Style Baked Version of the Classical French Toast topped with Syrup & Whipped Cream

Seasonal Whole & Diced Fruits & Berries

Freshly Baked Breakfast Pastries, Breads & Muffins

Regular & Decaffeinated Coffee, Herbal Teas, Assorted Fresh Juices & Water

Buffet Enhancements

Chef Made to Order Omelet Station: Eggs, Eggbeaters, Egg White Omelets

Broccoli, Spinach, Tomatoes, Onions, Jalapeños, Peppers, Mushrooms, Bacon, Sausage, Ham, & Cheeses

Eggs Florentine: with Cheese & Spinach

Ricotta Cheese Filled Blintzes: Tender Crepe like Pastry Filled Sweetened Ricotta Cheese & Topped with Fresh Fruit Melba Sauce

Belgium Waffles: with Fresh Fruit & Syrup

All Food & Beverage Items are Subject to 6% Sales Tax & 20% Operations Charge Staffing & Rentals are Additional; Prices are Subject to Change Without Notice



Brunch Menu

Chef's Assorted Freshly Baked Breakfast Pastries, Breads & Muffins Served with a Selection of Cream Cheese, Preserves & Whipped Butter.

Select Six of the Following;

Buttermilk Fried Chicken Drumettes & Waffles: Twice Dipped in Sweet Buttermilk & Seasoned Flour, Fried Golden Brown & Crisp, Served with Petite Griddled Waffles & Maple Syrup

Ricotta Cheese Filled Blintzes: Tender Crepe Like Pastry Filled Sweetened Ricotta Cheese & Topped with Fresh Fruit Melba Sauce

Italian Strata: Italian Style Baked Version of the Classical French Toast Topped with Syrup & Whipped Cream

Farm Fresh Scrambled Eggs: Light & Fluffy Scrambled Eggs with Cheddar Cheese & Chives

Home-style Potatoes: Fresh Diced Potatoes Roasted in Herbed Garlic Butter

Applewood Smoked Bacon: Thick Cut Strips of Brown Sugar Cured Bacon, Slow Smoked over Applewood & Cooked Crisp

Breakfast Sausage Links: Freshly Ground Pork Sausages, Griddled to Perfection with Accents of Fresh Sage

Mezze Penne Pomodoro or Mezze Rigatoni Bolognese

Fresh Mix Vegetable: Red Peppers, Carrots, Squash & Zucchini

Chicken Piccata: Sautéed Chicken Breast Served in a Caper, Artichoke, Lemon & White Wine Sauce

Whitefish Alla Siciliana: Whitefish Seasoned with Herbed Italian Breadcrumbs & Served with Ammogglio Sauce

Morning Beverages

Chilled Assorted Fresh Fruit Juices, Bottled & Sparkling Water

Regular & Decaffeinated Coffee, Herbal Teas

Bloody Mary Bar: Vodka, Bloody Mary Mix, Pickles, Olives, Celery, Salami Sticks, Limes, Tabasco, Worcestershire, Cajun Spices, Celery Salt

Mimosa Bar: Sparkling Champagne with Fresh Orange Juice

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LUNCH BUFFET

SALAD *Select One*

Traverse City Salad: Baby Greens, Toasted Walnuts, Apples, Dried Cherries, Bleu Cheese Crumbles & Balsamic Vinaigrette

Gourmet Greens Salad: Baby Field Greens, Tomato, Cucumber, Red Onion, & House Made Garlic Parmesan Dressing

Classic Caesar Salad: Crisp Romaine, Asiago Croutons, Shaved Parmesan, Creamy Caesar Dressing

Tuscan Kale: Tossed with Toasted Almonds, Dried Cranberries, Carrots & Feta in Raspberry Red Wine Vinaigrette

ENTREES *Select Two*

Chicken Piccata: Pan Seared Chicken Breasts with Capers & Artichokes in a Lemon White Wine Sauce

Chicken Marsala: Chicken Breast Sautéed with Mushrooms & Marsala Wine Sauce

Whitefish alla Siciliana: Whitefish Seasoned with Herbed Italian Breadcrumbs & Served with Ammogglio Sauce

Atlantic Salmon Trancia Style: Garlic & Italian Herbed Tomato Sauce

Italian Sausage & Peppers: Italian Sausage sautéed with Onions, Hungarian Bell Peppers, Sliced Potatoes in a Tomato Demi Glaze

Roasted Sirloin with Zip Sauce

VEGETABLE *Select One*

Green Bean Almondine: Fresh Green Beans Sautéed in Garlic Butter with Toasted Almonds

Andiamo Fresh Mix: Red Peppers, Carrots, Squash & Zucchini

Chef's Seasonal Vegetable

STARCH *Select One*

Rigatoni Bolognese: Rigatoni Pasta with Bolognese Meat Sauce

Farfalle Palmina: Farfalle Pasta with Palmina Sauce

Penne Marinara: Penne Pasta in Marinara Sauce

Oven Roasted Tuscan Style Potatoes

Buttered Redskins

DESSERT

Chef's Assorted Miniature Pastries & Homemade Cookies, Brownies



HORS D'OEUVRES

CLASSIC PASSED & STATIONED HORS D'OEUVRES

COLD

- **Watermelon “Caprese” Skewers**—Red & Yellow Meat Melons, Feta Cheese, Fresh Mint Vinaigrette
- **Puff Pastry Cheese Straw**—Cream Cheese Mousse & Fig-Pear Jam
- **Roasted Red Polenta**—Garden Vegetable Ratatouille in San Marzano Tomato Sauce
- **Smoked Salmon Mousse** in Petite Savory Cones
- **Caprese Salad Skewers**—Heirloom Teardrop Tomatoes, Imported Mozzarella, Basil Pesto, Olive Oil
- **Roasted Tomato Bruschetta Canapé**—Shaved Parmesan, Basil Pesto
- **Gazpacho Soup Shooters**—Chilled Tomato Soup with Brunoise Vegetable Garnish & Sour Cream
- **Fresh Crudité Shooters**—Julienne Cut Raw Vegetables, Savory Buttermilk Dipping Sauce
- **Tuna Salad**—in Black Sesame Seed Cone with Tobiko Caviar
- **Shrimp Cocktail Shooters**—with Fiery Cocktail Sauce
- **Roasted Red Pepper Hummus**—in Crisp Phyllo Cup
- **House Smoked Chicken Salad**—in Fine Herbes Vinaigrette in Crisp Phyllo Cup
- **Bay Scallops Ceviche**—Mixed Bell Peppers & Scallions, Marinated in Lime-Cilantro Vinaigrette
- **Gorgonzola Cheese Mousse** with Toasted Pistachios & Sweet Red Grapes in Tart Shell

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CLASSIC PASSED & STATIONED HORS D'OEUVRES *continued*

HOT

- **Mushroom Buttons**–Stuffed with Ricotta & Spinach
- **Black Truffle Risotto Balls** with Lobster Crème
- **Caramelized Onion Tarts** with Balsamic Vinegar Reduction
- **Chicken Wellingtons**–with Watercress Crème Aioli
- **Crab Cake Lollipops**–Stone Ground Mustard Sauce
- **Beef Tenderloin Canapes** with Micro Watercress & Horseradish Aioli
- **Turkey & Procini Mushroom “Cupcake”** & Mashed Potato Bite
- **Andiamo Style Meatballs**–Simmered in our San Marzano Sauce with Parmigiano-Reggiano
- **Mini Italian Sausage & Banana Peppers**–with Rosemary Demi Glaze
- **Barbeque Pulled Pork Taco**–Crisp Shells Filled with Braised Pork Shoulder in Sweet & Savory Barbeque Sauce. Topped with Apple Cider Spiked Cabbage Slaw
- **Portabella Fries**–Sliced & Battered, Chipotle Dipping Sauce
- **Lime Cilantro Mahi-Mahi Fish Tacos**–Sautéed with Herbs & Spices, Crisp Corn Tortillas, Cucumber-Yucca Root Slaw, Chipotle Aioli
- **Barbecue Pulled Pork & Sweet Corn Cakes**–Corn Meal Crusted, Avocado Mousse

Stationed Hors D'oeuvres

Assorted Cheese & Fresh Crudité Display

Fresh Crudité with Dips, Assorted Imported & Domestic Cheeses & Crackers

Antipasto Display

Freshly Baked Breads, Crackers & Grissini. Chef's Selected Italian Meats, Assorted Domestic & Imported Cheeses, Olive Oil Roasted Red Peppers, Marinated Artichoke Hearts & Mesclum Olives

Bruschetta & Artisan Bread Station

Wild Mushroom & Leek, Traditional Roasted Garlic, Fresh Tomato & Basil Served with Assorted Crostini's

Shrimp Cocktail Display

Jumbo Shrimp Served with Fiery Cocktail Sauce & Lemon Wedges
Presented in an Ice Carving Available Upon Request

Raw Bar

Oysters on the Half Shell – Fresh Shucked Varieties from the East & West Coast
Colossal Chilled Shrimp Cocktail with Fiery Sauce, Chilled Ale Steamed Mussels on the Half Shell & Jonah Crab Claws with Mustard Dipping Sauce

Gourmet Sushi Station

Yellowtail Tuna & Scallion Roll, Shrimp Tempura Roll, Dynamite Roll with Spicy Asian Chili Mayonnaise, California Rolls, Spicy Tuna Rolls, Salmon Avocado Rolls, & Vegetarian Rolls with Soy Sauce & Pickled Ginger

Ask About Our Live Action Sushi Station!



DINNER

Individual Dinner

All Entrees are Served with Warm Artisan Rolls & Butter, Salad, Starch, Vegetable & Chef's Dessert.

ENTREES

Briased Lentils

Grilled Spring Vegetables, Roasted Beet Puree & Aged Balsamic Reductions

Eggplant Involtini

Sliced & Rolled Eggplant, Filled with Julienned Vegetables & Topped with Pomodoro Sauce

Whitefish Alla Siciliana

Whitefish Seasoned with Herbed Italian Breadcrumbs & Served with Ammogglio Sauce

Salmon con Funghi

Broiled Salmon Served with Wild Mushrooms & Leeks in Light Crème Sauce with Fresh Basil

Sea Scallops

Seared with Caramelized Onions, Wilted Spinach & Sambuca Crème Sauce

Chicken Siciliana

Herbed Italian Breadcrumbs & Served with Ammogglio Sauce

Chicken Piccata

Sautéed Chicken Breast Served in a Caper, Artichoke, Lemon & White Wine Sauce

Chicken Fiorentina

Garlic, Olive Oil, Parsley, Roma Tomatoes, Spinach, Feta Cheese, & Kalamata Olives

New York Strip Steak

House Cut Steak Seasoned & Char-grilled to Perfection, Cipollini Onions & Balsamic Glaze

Braised Boneless Short Rib of Beef

Slow Roasted in Rich Barolo Red Wine Sauce

Filet Mignon

Hand-cut Aged Filet Broiled & Served with Andiamo Zip Sauce

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Combination Plates:

Filet Mignon & Chicken Strudel: 30 Day Aged Prime Filet Mignon & Spring Morel Chicken Strudel. Spice Crusted Char Grilled Steak with Cabernet Shallot Demi-Glace. Served Opposite a Chicken & Morel Mushroom Strudel with Spring Asparagus, Quinoa, Cous-Cous, Appareil in Crisp Phyllo Pastry, White Truffle Mornay Sauce

Modern Surf & Turf: Braised Short Ribs of Beef in Rich Barolo Red Wine Sauce Served Opposite Sea Scallops with a Sambuca Crème Sauce

Traditional Surf & Turf: 30 Day Aged Chairman's Reserved Beef Tenderloin Served Opposite of White Truffle Poached Lobster Tail

INDIVIDUAL DINNER ACCOMPANIMENTS

SOUPS	Tomato Basil
Minestrone	Italian Wedding
Stracciatella	Cream of Broccoli
Pasta Fagioli	

SALAD

Gourmet Greens: Baby Field Greens, Tomato, Cucumber, Red Onions, & House Made Garlic Parmesan Dressing

Traditional Caesar: Crisp Romaine, Asiago Croutons, Shaved Parmesan, Creamy Caesar Dressing

Harvest Spinach: Baby Spinach, Candied Pecans, Michigan Dried Cranberries, Oranges, Shaved Red Onion, Chevre Cheese, Poppy Seed Vinaigrette

Tuscan Kale: Tossed with Toasted Almonds, Dried Cranberries, Carrots & Feta in Raspberry Red Wine Vinaigrette

Wedge: Iceberg Lettuce, Hard Cooked Egg, Tomatoes, Apple-wood Bacon, Red Onion, Choice of Dressing

Bouquet: Baby Mixed Field Greens Bouquet Wrapped with English Cucumber Ribbon Presented with Marinated Tomato, Red Onion, Toasted Pine Nuts, & Champagne Vinaigrette

INTERMEZZO

Sorbet: Homemade Fruit Flavored Sorbets Available in a Variety of Flavors

PASTA

Mezze Pasta Prepared with Choice of One of Our Homemade Sauces:

Pomodoro: Traditional House Made Vegetarian Tomato Sauce

Bolognese: Meat Sauce made with Ground Beef, Veal, & Pork

Alfredo: Crème Based Sauce with Mascarpone & Parmesan Cheese

Palmina: Creamy Herbed Tomato Sauce

Primavera: Garden Fresh Vegetables, Garlic & Extra Virgin Olive Oil

Tomato-basil: Tomato Sauce with Olive-oil, Garlic, Fresh Basil & Parsley

ITALIAN HOMEMADE SPECIALTIES

Gnocchi: Handmade Potato Dumplings in Creamy Tomato Sauce with Herbs & Parmesan Cheese

Tortellini: Meat Filled Pasta in Savory Wild Mushroom Fresh Basil Crème Sauce

Ravioli: Meat or Cheese Filled Pasta Purses with Choice of House Sauce

Manicotti: Cheese Filled Spinach Pasta with Tomato-basil Sauce

STARCH

Buttered Red Skins

Oven Roasted Tuscan Style Potatoes: Rosemary & Caramelized Onions

Fingerling Potatoes: with Fines Herbs Butter Broth

Dauphinoise Potato: Layered in Rich Custard with Parmesan & Gruyere Cheese

Santa Anna Potatoes: Sliced & Baked in Herbed Broth with Parmesan Cheese

Risotto Primavera: Saffron, White Wine, Parmesan Cheese & Seasonal Vegetables

VEGETABLE

Sautéed Green Beans Almondine

Fresh Mix: Red Peppers, Carrots, Squash & Zucchini

Broccoli Parmesan: Olive Oil, Garlic

Grilled Asparagus

Italian Braised Greens

Honey Glazed Carrots



Stationed Dinner

SALAD STATION *Select Four*

Caprese Salad: Tomato, Mozzarella, & Basil Drizzled with Olive Oil & Balsamic

Traverse City Salad: Baby Greens, Walnuts, Sliced Apples, Dried Cherries, Bleu Cheese, Balsamic Vinaigrette

Tuscan Kale: Tossed with Dried Cranberries, Carrots & Feta in Raspberry Red Wine Vinaigrette

Caprese Salad: Tomato, Mozzarella, & Basil Drizzled with Olive Oil & Balsamic

Pasta Salad: Genoa Salami, Roasted Peppers, Provolone Cheese, Olives, & Red Onions in Italian Vinaigrette

Seasonal Grilled Vegetables: Asparagus, Sweet Bell Peppers, Carrots, Fennel, Yellow Squash, Zucchini & Mushrooms Drizzled with Extra Virgin Olive Oil & Pesto Vinaigrette

Mediterranean: Roasted Tomatoes, Feta Cheese, Spinach, Red Onion, White Wine & Fresh Lemon

Roasted Heirloom Beet Salad: Olive Oil Roasted Golden & Red Beets, Gorgonzola, Sugar Plumped Golden Raisins & Toasted Oat Granola with Spice Cashews & Cranberry Pomegranate Vinaigrette

PASTA STATION *Select Two*

One Andiamo Signature Pasta: Farfalle Alfredo, Penne Primavera, Rigatoni Bolognese, Penne Palmina, Penne Marinara

Tortellini alla Panna: Meat Filled Pasta in Savory Wild Mushroom-fresh Basil Crème Sauce

Gnocchi alla Palmina: Handmade Potato Dumplings in Creamy Tomato Sauce with Herbs & Parmesan Cheese

MASHED POTATO BAR

Roasted Garlic Mashed

Brown Sugar Whipped Sweet Potatoes Smashed Redskins

Accompaniments: Sour Cream, Herb Butter, Cheddar, Swiss, Bleu Cheese, Chives, Caramelized Onions, Roasted Garlic, Bacon, Chili, Andiamo Signature Zip Sauce

RISOTTO BAR

Tender Arborio Risotto

Accompaniments: Shrimp, Prosciutto, Broccoli, Onions, Sweet Peas, Mushrooms & Shredded Cheese



Stationed Dinner continued

SEAFOOD STATION

Sea Scallops: in Sweet Corn Basil Broth with Spinach

Seafood Paella: Shrimp, Scallops, Mussels, Clams, Bell Peppers, Aromatics, White Wine & Herbs

Porcini Seared Atlantic Salmon Fillets: with Fregola Pasta Ragu of Seasonal Vegetables, Tomatoes, Leeks, White Wine & Potato-chive Sauce

GOURMET SLIDER STATION

Buffalo Sliders: Petite Burger Patties with Caramelized Onions & American Cheese

Pulled Pork Slider: Spiced Rubbed Pork Shoulder Slowly Braised in Rich Barbeque Sauce on Soft Slider Bun with Cole Slaw & Crisp Fried Onions

Barbeque Beef Brisket: Slow Roasted 18 Hour Brisket in our Mango Bourbon Barbeque Sauce

CARVING STATION *Select Two*

Herb Roasted Turkey Breast: with Traditional Gravy

Chicken Involtini: Chicken Breast Rolled & Stuffed with Wild Mushroom & Spinach, Sliced & Presented with Red Wine Poultry Jus

Herb & Garlic Crusted Beef Strip Loin: Cipollini Onions, Forest Mushrooms

Grilled Strip Loin: Rosemary, Roasted Garlic, Cabernet Shallot Demi-glaze

Tenderloin of Beef: Whole Carved Beef Tenderloin Served with Horseradish & Stone Ground Mustard

Ahi Block Tuna: Hawaiian #1 Tuna, Hand Carved Spice Crusted & Presented with Kalamata Olive-vine Ripened Tomato Tapenade

All Served with Assorted Rolls & Appropriate Condiments

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Dinner Buffet

SALAD *Select One*

Gourmet Greens: Baby Field Greens, Tomato, Cucumber, Red Onion, & House Made Garlic Parmesan Dressing

Tuscan Kale: Tossed with Toasted Almonds, Dried Cranberries, Carrots, & Feta in Raspberry Red Wine Vinaigrette

Mediterranean Orzo Salad: Roasted Tomatoes, Spinach, Red Onion, White Wine & Fresh Lemon

Harvest Spinach: Baby Spinach, Candied Pecans, Michigan Dried Cranberries, Oranges, Shaved Red Onion, Chevre Cheese & Poppy Seed Vinaigrette

ENTREE *Select Two*

Eggplant Involtini: Sliced Eggplant, Lightly Breaded, Layered with Tomato Basil Sauce, Mozzarella & Parmesan Cheese

Sautéed Chicken Breast Presented with your Choice of the Following:

Piccata - Lemon, Capers & White Wine Sauce.

Marsala - Button Mushrooms & Marsala Wine Sauce.

Parmesan - Breaded, Topped with Tomato-Basil Sauce, Mozzarella & Parmesan Cheeses.

Siciliana - Herbed Italian Breadcrumbs, & Served with Ammogglio Sauce.

Valdostana - Breaded, Topped with Prosciutto, Fontina & Roasted Garlic-White Wine Sauce. (Add \$1.00)

Salmon con Funghi: Broiled Salmon Served with Wild Mushrooms & Leeks in a Light Crème Sauce with Fresh Basil +\$2.00

Whitefish alla Siciliana: Whitefish Seasoned with Italian Breadcrumbs & Served with Ammogglio Sauce.

Italian Sausage: Italian Sausage Sautéed with Onions & Tri Peppers

Roasted Sirloin: with Andiamo Zip Sauce

Braised Boneless Short Rib of Beef: Slow Roasted in Rich Barolo Red Wine Sauce

VEGETABLE *Select One*

Green Bean Almondine: Fresh Green Beans Sautéed in Garlic Butter with Toasted Almonds

Andiamo Fresh Mix: Red Peppers, Carrots, Squash & Zucchini

Chef's Seasonal Vegetable

Grilled Asparagus

Fire Roasted Corn

Braised Italian Greens

STARCH *Select Two*

Mezzi Rigatoni Bolognese: Rigatoni Pasta with Bolognese Meat Sauce

Farfalle Primavera: Roasted Vegetables Tossed in Garlic & Oil

Oven Roasted Tuscan Style Potatoes
Buttered Redskins

Penne Pomodoro

Risotto Primavera: Saffron White Wine Parmesan Cheese & Seasonal Vegetables

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DESSERT

INDIVIDUAL DESSERTS \$6.95

Carrot Cake: Fresh Shredded Carrots, Chopped Walnuts & Plump Raisins. Baked in Spiced Cake Layer with Whipped Crème Cheese Icing, Encased with Chopped Walnuts \$6.95

Tiramisu: Lady Fingers Dipped in Espresso & Layered with Mascarpone Cheese & Shaved Chocolate

New York Style Cheesecake:
Chambord Sauce

Miniature Kit Kat: Wafer Cookie Bar Topped with Chocolate Mousse & Covered with Dark Chocolate

Tuxedo Cake: Moist Chocolate Cake with Layers of Milk Chocolate & White Chocolate Mousse Covered in Chocolate Ganache & Topped with Chocolate Curls

Hungarian Walnut Torte: Walnut Coconut Cake, Raspberry Preserves, Chocolate Truffle & White Chocolate Spoon

Italian Ricotta Cheesecake: Scents of Citrus with a Toasted Graham Cracker Crust with Wild Berry Compote

Miniature Pastry Platters: Assorted Miniature Pastries, Cookies & Brownies

DESSERT STATIONS \$7.95

Miniature Pastry Display:
Hot Fudge Brownies, Bavarian Crème Fruit Tarts, Chocolate Dipped Cannoli's, Michigan Cherry Tarts, Chocolate Covered Strawberries, Chocolate-Hazelnut Bars, Crème Puffs, Chocolate Mousse Domes, Espresso Laced Tiramisu, Mango-Raspberry Panna Cotta

BANANA FOSTER ACTION STATION \$6.95

Freshly Scooped Vanilla Ice Cream Topped with Caramelized Bananas, Caramel Sauce & Powdered Sugar
+\$125 Chef Fee

COFFEE STATION \$3.95
Fresh Brewed European Dark Roast Coffees with Sugar Sticks, Regular & Flavored Crèmes.

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BEVERAGES

SPARKLING & SODA BAR

Assorted Soft Drinks & Sparkling Water

BEER & WINE BAR

Domestic & Imported Bottled Beer

Andiamo Private Label Wines including
Cabernet Sauvignon & Chardonnay

Soft Drinks & Water

PREMIUM BAR*

Titos Vodka, Bacardi Rum, Captain Morgan
Spiced Rum, Beefeaters Gin, Dewars Scotch,
Canadian Club Whiskey, Jose Cuervo Tequila,
Jack Daniels Bourbon, Andiamo Private Label
Wines & Domestic & Imported Bottled Beer

*Includes Sweet & Dry Vermouth, Juices, Mixers,
Soft Drinks, & Garnishes*

SUPER PREMIUM BAR*

Grey Goose, Johnny Walker Black Scotch,
Tanqueray Gin, Crown Royal, Woodford
Reserve Bourbon, Bacardi Silver Rum,
Captain Morgan Spiced Rum, Hennessy, Jose
Cuervo 1800, Bailey's Irish Cream, Domestic
& Imported Bottles Beer & Andiamo Private
Label Wines

*Includes Sweet & Dry Vermouth, Juices, Mixers,
Soft Drinks, & Garnishes*

*Based on Three Hours

\$5 per person, per added hour

Minimum of 30 Guests for Full Service Off Premise Catering

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