



Beverages
Desserts
Enhancements
Stations
Hors D'Oeuvres
Halal
Dinner Family Style / Buffet
Plated Dinner – Family Style / Buffet
Luncheon – Buffet, Brunch, Breaks
Plated Luncheon
Breakfast – Buffet, Brunch, Breaks

B Breakfast & Brunch

ALL AMERICAN BREAKFAST BUFFET / FAMILY STYLE 19.95

(Guest Minimums Apply)

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

- Scrambled eggs with cheddar cheese and chives • French toast with powdered sugar and maple syrup
- Apple-wood bacon • Sausage links • Home-style potatoes • Seasonal fruits • Breakfast pastries

Buffet Enhancements

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 omelets cooked to order.

(Includes: bacon, onion, cheese, sausage, spinach, mushrooms and peppers)

BRUNCH BUFFET / FAMILY STYLE 22.95

(Guest Minimums Apply)

Chef's assorted breakfast pastries. Served with chilled fruit juices, assorted herbal teas, regular 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, penne with tomato sauce, penne bolognese, chef's seasonal vegetables.

ALL AMERICAN PLATED BREAKFAST 16.95

Oatmeal yogurt parfait, seasonal fruit, home-style potatoes, choice of one of the following: sausage, egg and cheddar stuffed biscuit or apple cranberry strata.

Plated Luncheon Packages

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Plated Luncheon – Family Style / Buffet
Plated Luncheon

Entrées include fresh artisan rolls, soft beverages and Sander's hot fudge topped ice cream.
(Guaranteed food counts for groups of 50 guests and over)

PACKAGE #1 – 19.95

- Penne Primavera – Pasta served with fresh garden vegetables, creamy mornay sauce, farmer's style greens salad
- Chicken Caesar Salad – Romaine lettuce tossed with Caesar dressing, grilled chicken breast, herbed croutons, grated parmesan cheese, minestrone soup
- Traverse City Salad – Mixed greens, sundried fruits, candied walnuts, shaved Bermuda onion, grilled chicken, raspberry vinaigrette, minestrone soup

PACKAGE #2 – 22.95

- Whitefish Siciliana – breaded whitefish, served with ammoglio sauce, farmer's style greens salad, seasonal vegetables, roasted potatoes
- Gnocchi Palmina – house specialty, potato dumplings in creamy herbed tomato sauce, farmer's greens salad
- Chicken Primavera Risotto – chicken tenderloin, seasonal vegetables, creamy aborio rice, farmer's style greens salad

PACKAGE #3 – 25.95

- Chicken Andiamo – Sauteed chicken breast accompanied by farmer's style greens salad, seasonal vegetables, roasted potatoes, presented with one of the following preparations:
 - Piccata – lemon, capers, white wine sauce
 - Marsala – wild mushrooms and marsala wine sauce
 - Parmesan – Sicilian breadcrumbs, tomato sauce, mozzarella and parmesan cheeses
- Salmon Bruschetta – broiled salmon fillet topped with garlic-fresh herbed tomato relish, farmer's style greens salad, seasonal vegetables, roasted potatoes
- Tortellini alla Panna – meat filled pasta specialty with wild mushroom-basil crema, imported cheeses, farmer's style greens salad

PACKAGE #4 – 29.95

- Salmon alla Funghi – pan roasted fillet with fresh basil, leeks, mushrooms and white wine crème, farmer's style greens salad, seasonal vegetables, roasted potatoes
- 6oz. Filet Mignon – char-broiled, hand-cut filet, served with farmer's style greens salad, seasonal vegetables, roasted potatoes
- Chicken Marengo – pan seared chicken breast, gulf shrimp, mushrooms, onions, herbed tomato broth, farmer's style greens salad, seasonal vegetables, roasted potatoes

Halal meat available upon request.



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Luncheon – Family Style / Buffet

Family Style & Buffet Luncheon Packages

All items include seasonal vegetables, fresh artisan rolls, soft beverages, and Sander's hot fudge topped ice cream.

Choice of two of the following entrees:

- HERB ROASTED CHICKEN – olive oil, lemon, garlic-herb marinade, roasted on the bone
- SALMON BRUSCHETTA – Pan roasted in virgin olive oil, garlic fresh herbed tomato relish
- PREMIUM BLACK ANGUS NY STRIP – roasted and sliced, wild mushrooms, onions, signature zip sauce

HANDMADE MEATBALLS – braised in san Marzano tomato sauce

CHICKEN ANDIAMO – Choice of one preparation style:

Piccata – lemon, capers, white wine sauce

Marsala – wild mushrooms and marsala wine sauce

Parmesan – Sicilian breadcrumbs, tomato sauce, mozzarella and parmesan cheeses

AGED BEEF TENDERLOIN – Char-grilled and hand sliced with signature Zip sauce (add 6.00)

Packages also include:

SALAD COURSE

Choice of One:

- Farmer's style greens salad
- Caesar salad

PASTA/POTATO COURSE

Choice of One:

- Penne with Pomodoro Sauce
- Rigatoni Bolognese
- Herb roasted potatoes
- Garlic whipped potatoes

Family Style Luncheon Service 26.95 per person

Buffet Style Luncheon Buffet 27.95 per person (guest minimums apply)

Halal meat available upon request.

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



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Plated Dinner Packages

Entrées include farmer's style greens salad, seasonal vegetables, roasted potatoes, fresh artisan rolls, soft beverages and Sander's hot fudge topped ice cream.

(Guaranteed food counts for groups of 50 guests and over)

PACKAGE #1 – 29.95

- Chicken Marsala – tender chicken breast sauteed with wild mushrooms, marsala reduction, herbs and demi-glace
- Whitefish Siciliana – breaded whitefish, served with ammoglio sauce
- Vegetarian Risotto – herbs, white wine, parmesan cheese and seasonal vegetables

PACKAGE #2 – 32.95

- Salmon Bruschetta – herb marinated and char-grilled, fresh tomato relish
- Chicken Fiorentina – seared chicken, spinach, feta, olives, tomato, roasted garlic veloute sauce
- Filet all'Andiamo – 6 ounce premium Angus tenderloin, hand-cut and char-broiled, signature Zip sauce

PACKAGE #3 – 40.95

- Filet all' Andiamo – 8 ounce premium Angus tenderloin, hand-cut and char-broiled, signature Zip sauce
- Salmon Funghi – pan roasted, fresh basil, leeks, mushrooms, truffle cream sauce
- Chicken Marengo – succulent chicken breasts, sweet shrimp, onion, and mushrooms in herbed tomato broth

PACKAGE #4 – 52.95

- Filet Combination Plate – 6 ounce premium Angus tenderloin, signature Zip sauce, served opposite choice of: Salmon Funghi or Shrimp Scampi.
- Crab Stuffed Salmon – Scottish Salmon, sweet blue crab meat, roasted garlic white wine sauce
- Beef Tenderloin Diane – shallots, Dijon, cognac demiglace

Halal meat available upon request.



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Dinner Family Style / Buffet

Family Style & Buffet Dinner Packages

All items include seasonal vegetables, artisan rolls, soft beverages and Sander's hot fudge topped ice cream.

Choice of two of the following entrées:

HERB ROASTED CHICKEN – olive oil, lemon, garlic-herb marinade, roasted on the bone

SALMON BRUSCHETTA – Pan roasted in virgin olive oil, garlic fresh herbed tomato relish

PREMIUM BLACK ANGUS NY STRIP – roasted and sliced, wild mushrooms, onions, signature zip sauce

HANDMADE MEATBALLS – braised in san Marzano tomato sauce

CHICKEN ANDIAMO – Choice of one preparation style

Piccata – lemon, capers, white wine sauce

Marsala – wild mushrooms and marsala wine sauce

Parmesan – Sicilian breadcrumbs, tomato sauce, mozzarella and parmesan cheeses

AGED BEEF TENDERLOIN – Char-grilled and hand sliced with signature Zip sauce (add 6.00)

Packages also include:

SALAD COURSE

Choice of One:

- Farmer's style greens salad
- Caesar salad

PASTA/POTATO COURSE

Choice of One:

- Penne with Pomodoro Sauce
- Rigatoni Bolognese
- Herb roasted potatoes
- Garlic whipped potatoes

BUFFET INCLUDES ONE CARVED ITEM - Honey Brined Turkey Breast or Dijon Tarragon Pork Loin

Family Style Dinner Service 39.95 per person

Buffet Style Dinner Service 43.95

(guest minimums apply)

Halal meat available upon request.

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



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H Andiamo Dearborn

Halal Banquet Family Style Menu

ARTISAN ROLLS & BUTTER

SALAD COURSE

Choice of One:

Farmer's Greens Salad
Caesar Salad

PASTA COURSE

Choice of one:

Penne with Tomato Basil Sauce
Rigatoni with Palmina Sauce

POTATO

Potato Choice of One:

Olive Oil & Herb Roasted Red Potatoes
Roasted Garlic Whipped Potatoes

ENTREE COURSE OPTIONS

Choice of Two:

LEMON HERB ROASTED CHICKEN

Fresh Herbs and Lemon Marinade,
Roasted Bone-In Chicken, Sicilian
Olive Relish

CHICKEN FIORENTINA

Seared Chicken Breast, Spinach,
Feta, Olives, Tomato, Roasted
Garlic Velouté

SCOTTISH SALMON

Pan Roasted Salmon Fillet, Roasted
Red Pepper & Artichoke Array

SPICED RUB

NEW YORK STRIP LOIN

Roasted & Sliced, Caramelized
Onions, Roasted Mushrooms,
Andiamo Zip Sauce

SHRIMP SCAMPI

Sauteed Jumbo Shrimp,
Lemon & Garlic Herb Butter
(additional \$5 per person)

AGED BEEF TENDERLOIN

Char-grilled & Hand Sliced,
Andiamo Signature Zip Sauce
(additional \$6 per person)

DESSERT COURSE

Choice of One:

Sanders Hot Fudge Sundae
Seasonal Sorbet

Family Style Luncheon Service \$25.95 per person

Family Style Dinner Service \$39.95 per person

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

Hors D'Oeuvres

— available as an addition to any meal package

*SELECTION OF FOUR HORS D'OEUVRES 15.95 per person

*SELECTION OF THREE HORS D'OEUVRES 12.95 per person

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Hors D'Oeuvres

COLD

- Caprese Skewers – fresh tomatoes and mozzarella cheese, pesto vinaigrette
- Cucumber Canapé- feta, roasted tomato, olive, herb vinaigrette
- Antipasto Skewers – salami, provolone cheese, olives and roasted peppers
- Parmesan Grissini- truffle butter and parmesan cheese
- Baby Shrimp Cocktail Bowls – sweet and succulent shrimp, fiery cocktail sauce
- Tenderloin wrapped asparagus, horseradish crema
- Preserved Tomato Tart- crisp phyllo shell, roasted garlic mascarpone
- Bruschetta – olive oil toasted bread, tomato-basil relish, shaved parmesan

HOT

- Italian Sausage – sweet bell peppers and onions
- Roasted Portabella Mushrooms – char-grilled with signature Zip sauce
- Calamari Fritti – lightly seasoned with banana peppers, ammoglio sauce
- Italian Meatballs – choose Pomodoro sauce or sweet chili glaze
- Spinach Crisps – crisp phyllo, braised spinach, feta
- Stuffed Mushroom Caps – spinach-ricotta filling
- Blue Crab Spheres – stone ground mustard sauce (add 2.00)
- Portabella French Fries – lightly battered, chipotle aioli
- Fried Cheese Ravioli – crisp artisan pasta, imported four cheese blend, tomato sauce
- Chicken Wellingtons – puff pastry, succulent chicken, mushroom filling, arugula aioli (add 1.00)

PASSED HORS D'OEUVRES (add 1.50 per guest)

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 150.00

CHEESE & FRESH CRUDITE DISPLAY

7.95 per person Table display of assorted fresh crudité with dip, assorted cheeses, assorted crackers and fruit garnish.

SMOKED SALMON DISPLAY

6.95 per person Cold smoked salmon fillets, traditional accompaniment, olive oil crostini

These items will be added to any meal package for one full hour of service

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



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S STATIONS

Soft Beverages Included

HORS D' OEUUVRES STATION - OPTION 1

25 person minimum

PASTA STATION

- Penne Bolognese – imported pasta, house meat sauce
- Rigatoni Pomodoro – imported pasta, house made herbed tomato sauce
- Assorted Artisan Rolls

CHEESE DISPLAY

- Chef's Selection of Imported and Domestic Cheese
- Garden Fresh Vegetable Crudite with Savory Buttermilk Dressing
- Assorted Crackers, Grissini

APPETIZER STATION

- Calamari Fritti – flash fried with banana peppers and served with ammoglio sauce
- Italian Sausage – roasted with sweet bell peppers and onions

DESSERT STATION

- Assorted display of fresh from the oven assorted cookies and decadent bars
- Seasonal fresh cut fruits, berries and melons with both local and tropical varieties

32.95 per person

HORS D' OEUUVRES STATION - OPTION 2

25 person minimum

PASTA STATION

- Tortellini alla Panna – meat filled pasta specialty in wild mushroom, basil, mornay sauce
- Penne Bolognese – imported pasta, house meat sauce
- Gnocchi Palmina – home-made potato dumplings, creamy herbed tomato sauce

CARVING STATION

- Honey Brined Turkey Breast – Oven roasted turkey, whole grain mustard
- Spice Crusted Sirloin of Beef – Aged beef strip loin, signature zip sauce
- Artisan Rolls

CHEESE DISPLAY

- Chef's Selection of Imported and Domestic Cheese
- Garden Fresh Vegetable Crudite with Savory Buttermilk Dressing
- Assorted Crackers, Grissini

APPETIZER STATION

- Calamari Fritti – flash fried with banana peppers and served with ammoglio sauce
- Italian Sausage – roasted with sweet bell peppers and onions

DESSERT STATION

- Assorted display of fresh from the oven assorted cookies and decadent bars
- Seasonal fresh cut fruits, berries and melons with both local and tropical varieties

43.95 per person

STATIONS CONTINUED

Soft Beverages Included

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HORS D' OEUVRES STATION - OPTION 3

40 person minimum

SALAD STATION

- Farmer's Greens – romaine, baby kale, radicchio, arugula, tomato, cucumbers and garlic-parmesan dressing
- Caesar – crisp romaine hearts, herbed croutons and anchovy-parmesan dressing
- Caprese – tomatoes, fresh bufala mozzarella and basil drizzled with olive oil and lemon

PASTA STATION

- Tortellini alla Panna – meat filled pasta specialty in wild basil mushroom crème
- Penne Bolognese – imported pasta, house meat sauce
- Gnocchi Palmina – home-made potato dumplings, creamy herbed tomato sauce

CARVING STATION

- Honey Brined Turkey Breast – Oven roasted turkey, served with whole grain mustard
- Spice Crusted Sirloin of Beef – Aged beef strip loin, signature zip sauce
- Artisan Rolls

CHEESE DISPLAY

- Chef's Selection of Imported and Domestic Cheese
- Garden Fresh Vegetable Crudite with Savory Buttermilk Dressing
- Assorted Crackers, Grissini

APPETIZER STATION

- Calamari Fritti – flash fried with banana peppers and served with ammoglio sauce
- Italian Sausage – roasted with sweet bell peppers and onions
- Portabello Mushrooms – marinated and char-grilled with Zip sauce
- Bruschetta – olive oil grilled bread, fresh tomato-basil relish, shaved parmesan cheese and balsamic reduction

DESSERT STATION

- Assorted display of fresh from the oven assorted cookies and decadent bars
- Miniature New York Style Cheesecake – assorted fruit flavors and chocolate
- Seasonal fresh cut fruits, berries and melons with both local and tropical varieties

\$54.95 Per Person



Enhancements

SOUPS (2.95 per person)

Choose from our Hand Crafted Specialties

- Minestrone Soup – hearty Italian vegetable soup
- Pasta Fagioli – mixed beans, tomatoes, vegetable broth, root vegetables

SALADS

- Traverse City – mixed field greens, dried fruits, crumbled blue cheese, red onions and candied walnuts in raspberry vinaigrette (add 2.00)
- Seasonal Kale – chef's seasonal preparation (add 2.00)

VEGETABLES

- Asparagus – roasted with olive oil and sea salt (add 2.00)
- Braised Italian Greens – extra virgin olive oil, garlic (add 1.00)

PASTA, RICE & POTATOES

- Pasta Andiamo: choose from Alfredo, Palmina, Tomato-Basil, Pomodoro, Bolognese (add 1.95)
- Gnocchi al Palmina – handmade potato dumplings with creamy herbed tomato sauce (add 2.00)
- Truffle Risotto – creamy aborio rice, shaved black truffle, parmesan cheese (add 2.00)
- Dauphinoise Style Potatoes – thinly layered with roasted garlic and white truffle custard (add 3.00)

LATE NIGHT SNACKS

Coney Island Station 4.95

Hot dogs and buns, Coney chili, onion, ketchup, mustard and relish. (add fries 1.50 per person)

Slider Station 4.95

Plain and cheese hamburgers, ketchup, mustard and relish. (add fries 1.50 per person)

Homemade Pizza 5.95

Cheese, Pepperoni and Cheese, Veggie

Build Your Own Nachos 5.95

Seasoned ground beef, fresh lettuce, tomatoes, cheeses, sour crème, salsa, guacamole and pico de gallo on crisp corn nacho chips

CHILDREN'S MENU (ages 4-10)

- Chicken Strips and French Fries 10.95
- Andiamo Pasta with Choice of Sauce 10.95
- Flatbread Pizza – tomato sauce and three cheeses 10.95

VALET SERVICE

Please inquire with your sales person.

D

Desserts

INDIVIDUALLY SERVED (priced per person)

NEW YORK STYLE CHEESECAKE 7.95
Vanilla scented cheesecake topped with amaretto-sour
crème glaze in a rich graham cracker crust

KIT KAT 7.95
Wafer cookie bar topped with chocolate mousse and
covered with dark chocolate.

MINIATURE PASTRIES 4.95
A platter of individual assorted miniature pastries
served per table.

MINIATURE CANNOLIS 3.95
A platter of individual cannolis served per table.

CHOCOLATE DECADENCE 8.95
Flourless chocolate cake with rich mocha, wrapped in
brandied ganache, embellished with chocolate rum
truffle and whipped crème.

CHOCOLATE SILK TUXEDO 8.95
Layers of chocolate chiffon with dark and milk
chocolate mousses, wrapped in brandied ganache

CARROT CAKE 8.95
Fresh shredded carrots, walnuts and plump raisins
baked in spiced cake layers with whipped crème cheese
icing, wrapped in chopped walnuts

ANDIAMO SWEET ENDINGS

SWEET TABLE SENSATION 12.95 per person
Fanciful frenzy of assorted miniature spoons, shooters,
mousses, custards, tortes, cakes and pies alongside
cookies, brownies and fresh cut seasonal fruit display,
accented with sweet and savory nibblers

**BONNE BOUCHE OF
MINIATURE PASTRIES 6.95 per person**
Beautiful display of our pastry chef's favorite creations,
small enough to sample them all

FRUIT PLATTER 5.95 per person
A lovely display of fresh sliced seasonal fruits.

SWEET TABLE ENHANCEMENTS

**CHOCOLATE COVERED
STRAWBERRIES 2.50 each**
Hand dipped in rich dark chocolate

**SEASONAL FRESH CUT FRUITS
AND ROASTED NUTS 8.95 per person**
An attractive display of the freshest fruits cut and
plattered with an assortment of roasted and candied
nut varieties

Beverages

BAR PACKAGES

HOUSE BEER AND WINE PACKAGE

Budweiser, Miller Lite, Chardonnay and Cabernet Sauvignon, Merlot, Moscato

12.00 per person / 4.00 For an additional hour

PREMIUM BEER AND WINE PACKAGE

Budweiser, Miller Lite, Labatt Blue, Labatt Blue Light, Corona, Heineken, Amstel Light, Andiamo Private Label Wines, House Wines

14.00 per person / 5.00 For an additional hour

HOUSE BAR

Vodka, Rum, Gin, Scotch, Whiskey, Bourbon, House Wines, Budweiser, Miller Lite

16.00 Per Person / 6.00 For an additional hour

PREMIUM BAR

Absolut Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Beefeaters Gin, Dewar's Scotch, Canadian Club Whiskey, Southern Comfort, Jose Cuervo Tequila, Jack Daniels Bourbon, Andiamo Private Label Wines, Budweiser, Miller Lite, House Wines

20.00 Per Person / 8.00 For an additional hour

SUPER PREMIUM BAR

Grey Goose, Stolichnaya Flavors: (Raspberry, Vanilla, Blueberry and Citrus), Johnnie Walker Black Scotch, Tanqueray Gin, Crown Royal, Woodford Reserve Bourbon, Bacardi Silver Rum, Captain Morgan Spiced Rum, Southern Comfort, Hennessy, Jose Cuervo 1800, Kahlua, Amaretto, Bailey's Irish Cream, Domestic/Imported Bottled Beer: (Budweiser, Miller Lite, Labatt Blue, Labatt Blue Light, Corona, Heineken, Amstel Light), Andiamo Private Label Wines, also includes Premium liquors

26.00 Per Person / 10.00 For an additional hour

ADDITIONAL ALCOHOL BEVERAGE SERVICE

CHAMPAGNE TOAST 30.00 per bottle

DINNER WINE SERVICE 30.00 per bottle.

One bottle of house wine per table.

Additional wine selections available upon request

PUNCH BOWLS

MIMOSA PUNCH 60.00 per bowl

(serves approximately 35 people)

FRUIT PUNCH WITH RUM OR VODKA

60.00 per bowl (serves approximately 35 people)

NON-ALCOHOLIC FRUIT PUNCH 40.00

per bowl (serves approximately 35 people)

BOTTLED WATER PANNA or SAN

PELLEGRINO 6.00 per bottle

CASH BARS AVAILABLE – please ask your sales associate for pricing.

Fee of 125 per bartender applies.

Above includes juices, mixers, soft drinks and garnishes.

Bar packages and pricing includes four full hours of service.