

HORS D'OEUVRES

(Based on One Hour Replenish with Entrée Packages)

Choice of Three \$12.95 Per Person, or Choose Four \$15.95 Per Person

COLD APPETIZERS

Caprese Skewers

Antipasti Skewers

Bruschetta with Shaved Reggiano and
Balsamic Reduction

Crudites - Assortment of Fresh Vegetables with House
made Hummus

Smoked Salmon Canapes with Cucumber Relish,
Dill Cream Cheese, Capers

Domestic Cheeses and Meats: Cheeses, House Cold
Cuts, and Assorted Crackers

Imported cheeses: Variety of Imported Cheeses,
Assorted Crackers garnished with Fresh Fruits

Chicken Caesar Crostini: Romaine Lettuce Tossed in
House Made Caesar Dressing finished with Shaved
Parmesan and Grilled Chicken

Italian Pinwheels: Cured Meats and
Cheese in a Lavash Wrap

HOT APPETIZERS

Calamari Fritti with Ammoglio Sauce

Stuffed Mushroom Caps:
Choose Spinach-Ricotta or Italian Sausage

Vegetarian Spring Rolls with Thai Chili Sauce

Chicken and Vegetable Spring Rolls
with Thai Chili Sauce

Assorted Puff Pastries
(Quiche, Spanakopita, Pigs in a Blanket)

House made Italian Sausage with Hungarian
Banana Peppers

Marinated Portabella with Zip Sauce

Italian Meatballs in Pomodoro or Marsala Sauce

Chicken Cordon Bleu: Tender Chicken, Ham, Fontina
Cheese, Roasted Garlic Cream Sauce

Petite Crab Cakes with Aioli (Add \$2.00 Per Person)

SHRIMP COCKTAIL PLATTER

Chilled Jumbo Shrimp with Cocktail Sauce and Fresh Lemon
\$75 Per Platter (30 Pieces of Shrimp)

INDIVIDUAL LUNCHEON

(Available Until 3pm)

PACKAGE #1 – \$19.95

Pasta Primavera - Imported Pasta Tossed with Seasonal Vegetables in Light Crème, White Wine, and Herbs

Chicken Caesar Salad - Chicken, Romaine Lettuce Hearts Tossed with House Made Caesar Dressing, Croutons and Fresh Grated Parmesan Cheese

Traverse City Salad - Mixed Baby Field Greens with Candied Walnuts, Dried Cherries, Fresh Mozzarella Cheese, and Red Onion, Topped with Grilled Chicken and Raspberry Vinaigrette

Kale Salad - Tender Shredded Kale, Seasonal Chef's Preparation, Carrots, Marcona Almonds, Ricotta Salata, and Raspberry Vinaigrette with Choice of Salmon or Shrimp

PACKAGE #2 – \$23.95

Traverse City Salad - Mixed Baby Field Greens with Candied Walnuts, Dried Cherries, Fresh Mozzarella Cheese, and Red Onion, Topped with Grilled Chicken and Raspberry Vinaigrette

Pasta Andiamo - Imported Pasta with Pomodoro Sauce and Choice of House Made Meatballs or Italian Sausage

Chicken Picatta - Lemon, Capers, White Wine Sauce

Eggplant Parmesan - Sicilian Breadcrumbs, Pomodoro, Mozzarella and Parmesan Cheese

PACKAGE #3 – \$26.95

Bistro Salad - Mixed Baby Field Greens, Beef Tenderloin Tips, Tri-Colored Peppers, Chevre Cheese, Frisee Onions

Gnocchi Palmina - House Specialty, Hand Rolled Potato Dumplings in a Creamy Herbed Tomato Sauce

Chicken Marsala - Wild Mushrooms and Marsala Wine Sauce

Whitefish Alla Siciliana - Whitefish Seasoned with Italian Breadcrumbs and Served with Ammoglio Sauce

PACKAGE #4 – \$29.95

Seasonal Risotto - Creamy Arborio Rice, Lemon, Leeks, White Wine Tomato Fillet and Garden Vegetables with Choice of Grilled Chicken or Colossal Shrimp

Salmon Pizzaioli - Atlantic Salmon Fillet, Fresh Herbs, Tomato Garlic and Fresh Basil

Andiamo Filet - Filet of Beef Tenderloin Topped with our Signature Zip Sauce and Served with Chef's Potato and Vegetable

Chicken Valdostana - Prosciutto, Fontina Cheese, Sicilian Breadcrumbs, Roasted Garlic White Wine

Salad Entrées Include Soup Course. All Other Luncheon Entrées Include Salad, Vegetable and Pasta. All Entrées Include Bread Basket and Coffee, Soda and Tea.



BUFFET LUNCHEON

(40 Person Minimum, Choice of Two Entrées) \$28.95

Sliced Roasted Sirloin with our Signature Zip Sauce

Chicken Piccata, Marsala, or Parmesan

Pasta with Palmina, Bolognese, or Primavera Aglio e Olio.

Italian Sausage and Peppers
(Choice of Tri Colored or Hungarian Peppers)

Roast Pork Loin with Mushroom Sauce

Whitefish Siciliana or Amandine

Fillet of Salmon Funghi (add \$2.00 Per Person)

BUFFET INCLUDES

Fresh Garden Salad, Chef's Vegetable, Choice of Pasta or Potato, Bread Basket, Coffee, Tea, and Soft Drinks

FAMILY- STYLE LUNCHEON

(25 person minimum, Choice of Two entrées) \$26.95

Chicken Piccata, Marsala, or Parmesan

Whitefish Amandine or Siciliana

Fillet of Salmon Funghi
(add \$2.00 per person)

Italian Sausage and Peppers
(Choice of Tri Colored or Hungarian Peppers)

Roast Pork Loin with Mushrooms Sauce

FAMILY-STYLE INCLUDES

Fresh Garden Salad, Chef's Vegetable, Choice of Pasta or Potato, Bread Basket, Coffee, Tea and Soft Drinks

PLATED DINNER PACKAGES

Dinner Entrées include Salad, Vegetable, and Pasta. All Entrées include Bread Basket, Coffee, Tea, and Soft Drinks

PACKAGE #1 – \$26.95

Chicken Marsala - Mushrooms with a Marsala Wine Sauce

Vegetarian Risotto Alla Milanese - Herbs, White Wine, Parmesan Cheese and Seasonal Vegetables

Whitefish Siciliana - Great Lakes Whitefish Lightly Breaded Sicilian Style in Olive Oil and Garlic, Served with Ammoglio Sauce

Pasta Andiamo - Imported Pasta with Pomodoro Sauce and Choice of Meatballs or Italian Sausage

PACKAGE #2 – \$29.95

Chicken Piccata - Lemon Capers with a White Wine Sauce

Gnocchi Palmina - House Specialty, Hand Rolled Potato Dumplings in a Creamy Herbed Tomato Sauce

Eggplant Parmesan - Breaded, Topped with Pomodoro Sauce, Mozzarella and Parmesan Cheeses

Salmon Funghi - Broiled Salmon Served with Wild Mushrooms and Leeks in a Light Cream Sauce with Fresh Basil

PACKAGE #3 – \$38.95

Filet Andiamo - Filet Tenderloin Topped with our Signature Zip Sauce

Crab Stuffed Salmon - Atlantic Salmon Fillet Stuffed with Lump Maryland Crab and finished with Roasted Garlic White Wine Sauce

Tortellini Alla Panna - Hand Made Tortellini filled with Beef, Pork, Veal, Wild Mushrooms, and Basil in Mascarpone Crème

Chicken Valdostana - Prosciutto, Fontina Cheese, Sicilian Breadcrumbs, Roasted Garlic White Wine

PACKAGE #4 – \$49.95

Filet Combination Plate - Filet Tenderloin topped with our Signature Zip Sauce accompanied with your choice of Chicken or Shrimp

Seabass Oscar - Pan Seared Barramundi with Lump Crab, Bernaise and Grilled Asparagus

Andiamo Carbonara - Penne Pasta, Chicken, Pancetta, Sweet Onions and Peas in a Light Garlic Cream Sauce

Chicken Marengo - Rock Shrimp, Mushrooms, Tomato Fillet and an Herbed White Wine Sauce



BUFFET DINNER

(40 Person Minimum, Choice of Two Entrées) \$38.95

Sliced Roasted Sirloin with our Signature Zip Sauce

Chicken Piccata, Marsala, or Parmesan

Pasta with Palmina, Bolognese, or Primavera Aglio e Olio

Italian Sausage and Peppers
(Choice of Tri Colored or Hungarian Peppers)

Roast Pork Loin with Mushroom Sauce

Whitefish Siciliana or Amandine

Fillet of Salmon (add \$2.00 Per Person)

BUFFET INCLUDES

Fresh Garden Salad, Chef's Vegetable, Choice of Pasta or Potato, Bread Basket, Coffee, Tea and Soft Drinks

FAMILY-STYLE DINNER

(25 Person Minimum, Choice of Two Entrées) \$36.95

Chicken Piccata, Marsala, or Parmesan

Whitefish Amandine or Siciliana

Fillet of Salmon Funghi (Add \$2.00 per person)

Italian Sausage and Peppers
(Choice of Tri Colored or Hungarian Peppers)

Roast Pork Loin with Mushroom Sauce

FAMILY-STYLE INCLUDES

Fresh Garden Salad, Chef's Vegetable, Choice of Pasta or Potato, Bread Basket, Coffee, Tea and Soft Drinks

*Carving Stations Available upon Request



DESSERTS – INDIVIDUALLY SERVED

(Priced Per Person)

Tiramisu \$8 (Half Piece \$4)	Ice Cream or Sorbet \$4	Signature Kit Kat \$8
Cannoli \$6 (Mini Cannoli \$3)	Trio Of Tiramisu, Mini Cannoli and Vanilla Ice Cream \$9	Cheesecake \$8
Sanders Hot Fudge Cream Puff \$7	Chocolate Tuxedo Cake \$8	Carrot Cake \$8

DESSERTS – BY THE DOZEN

\$23.95 (Per Dozen)

Mini Brownies	Mini Cannoli	Mini Cupcakes
Freshly Baked Cookies	Mini Assorted Pastries	Mini Cheesecakes
Mini Eclaires		Chocolate Covered Strawberries
Cream Puffs		

BANQUET INFORMATION & LEASE AGREEMENT

THIS AGREEMENT, entered into by and between Andiamo Italia hereinafter referred to as the Lessor and the individual or organization named on the face of this contract, hereinafter referred to as the Lessee. The Lessor for and in consideration of the rent and covenants hereinafter contained does by these presents demise and allow the Lessee the following described premises for the day, date and hours specified on the face of this contract.

The Lessee hereby covenants with the Lessor as follows:

1. The premises shall be occupied for the purpose that it is stated on the contract. In compliance with health department regulations, Andiamo Italia shall supply all foods with special occasion cakes being the only exception.
2. Not to assign or transfer the Lease or sublet the premises without the written consent of the Lessor.
3. Not to make or suffer any unlawful, improper or offensive use of the premises, nor any use thereof other than as herein specified.
4. The Lessee accepts the premises in their present condition and agrees to take the same in the condition at the time of the Agreement.
5. The Lessor shall not be liable to the Lessee for any damages or loss resulting from the overflow or backing up of any sewer, water or gas connection in said premises, nor for any damages caused by the backflow of any city sewer or water drain.
6. The Lessor shall not be liable to the Lessee for any damages or loss resulting from any Act of God, such as floods, storms, wind damage, power failures, which prevents the Lessor from meeting the terms of this contract.
7. To preserve the equipment, furniture and effects upon the premises in as good condition as they are now in and not to remove any part thereof from the premises. Any damage occurring to the property of Andiamo Italia by the Lessee, his guests, or contractors will be applied to the Lessee's billing. Andiamo Italia is not responsible for any items left on the premises, which are stolen or damaged.
8. To comply with all the statutes and with all police, sanitary, building and fire rules, regulations and instructions, and all municipal ordinances relating to or affecting the use of said premises, and all rules and regulations of the Michigan State Liquor Control Commission.
9. To hold the Lessor harmless from any loss, expense, damage or cost by reason of any claim, demand, action or suit arising out of, or in connection with the use of said premises by the Lessee, or in connection with any damages that are caused by acts or omission of invitees, guests, or trespassers, whether on Lessor property or elsewhere.
10. The Lessee must deposit with the Lessor the sum of \$200-\$500 dependent upon room booking. Rooms are reserved upon receipt of deposit only. Room assignments are determined by size of the group.
11. As a courtesy to our guests, Andiamo Italia avails coatroom facilities when deemed necessary or as the season warrants. All articles checked within said facilities require a coat check and can only be retrieved with the return of said check. (Andiamo is not responsible for lost or stolen items.)
12. To employ bartenders furnished by the Lessor.
13. The Lessor reserves the right to inspect and control all functions.
14. If additional clean up is required, an extra charge of \$100.00 to \$150.00 may have to be added to the invoice.
15. All candles used for decoration or centerpieces must be glass encased as per fire department regulations.
16. In case Lessee does not fulfill their contracted minimum guest count Andiamo reserves the right to change room.

Please email or fax back _____

BANQUET POLICY & TERMS OF AGREEMENT

1. All food and beverages are subject to 6% Michigan sales tax and 20% service charge that will be added to all functions. In compliance with the health department regulations, all food shall be supplied by Andiamo.
2. Desserts and/or cakes can be ordered through our Andiamo pastry department (586-268-3200) and will be delivered at no additional charge.
3. If you choose to bring your own cake, it must be from a licensed National Food Service vendor. You must sign a waiver and provide us with a copy of your receipt for our health department records. There will be a \$2.00 service fee per person applied to your event.
4. **All deposits are non-refundable up to 72 hours prior to the date of your function and will be deducted from your total at the close of your event. The room will be held only when the deposit has been received.**
5. Payment is due in full at the end of the event. The deposit will be deducted from the invoice. Final balance can be paid in the form of cash or credit card. We accept Master Card, Visa and American Express.
6. The final guaranteed head count for your event is due 72 hours prior to the date of your function.
7. You will receive one check for your event. No separate checks are allowed. If you are a member of our Mille Grazie Loyalty Club, the maximum of 1000 points can be applied to your card per event. Only the person paying for the event is eligible for the Mille Grazie Points.
8. **Costco gift cards and Mille Grazie money are not accepted on booked parties.**
9. Andiamo reserves the right to inspect and control all functions.
10. Any damages occurring to the property of Andiamo by the lessee, his guests or contractors will be applied to the lessee's bill.

I accept the terms of this agreement: _____

Date of Party: _____

Today's Date: _____