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Accompaniments
Chef's Carving Table
Plated Dinner – Family Style / Buffet
Plated Luncheon
Breakfast – Buffet, Brunch, Breaks

B Breakfast & Brunch

ALL AMERICAN BREAKFAST BUFFET 34.00

(Guest Minimums of 25 Apply)

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

- Scrambled eggs with cheddar cheese • 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 5.00 per person

Create your own chef attended Omelet Station 9.00 per person

Eggs or omelettes cooked to order.

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

BRUNCH BUFFET 37.00

(Guest Minimums of 25 Apply)

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, Scottish salmon, penne with tomato sauce, penne bolognese, mixed medley vegetables.

Children Under 10

\$23 All American

\$26 Brunch Buffet

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

Plated Luncheon Packages

Packages Available Upon 3 PM Completion

Salad entrees include chef's signature soup selection. Pasta entrees include farmer's style greens salad. All items include fresh bakery selections, soft beverages and classic dessert.

PACKAGE #1 – 31.00 *(Choice of 3 entrées)*

- Pasta Primavera – Pasta served with fresh garden vegetables in virgin olive oil and fresh garlic
- Chicken Caesar Salad – Romaine lettuce tossed with Caesar dressing, grilled chicken breast, herbed croutons and grated parmesan cheese
- Mama's Chopped Salad – Romaine, kale, tomatoes, cucumbers, chicken, soppressata, bacon, avocado, banana peppers, egg and Italian emulsion
- Spinach Berry Salad – Crisp spinach with fresh mixed berries served with crunchy candied walnuts, crumbled blue cheese with a raspberry vinaigrette

PACKAGE #2 – 35.00 *(Choice of 3 entrées)*

- Salmon Salad – Tuscan greens, olive oil roasted tomatoes, cucumbers, fennel, basil leaves and capers in balsamic vinaigrette with fresh avocado and radish
- Gnocchi Palmina – house specialty, potato dumplings in creamy herbed tomato sauce
- Pan Seared Bronzino – Mediterranean bass fillet, olive oil sear, seasonal vegetable array, artichoke-olive relish
- Penne Prosciutto e Piselli – Caramelized onions, prosciutto and sweet peas in white wine crema with rosemary and tubes of tender pasta

Luncheon entrees include farmer's style greens salad, seasonal vegetables and choice of signature pasta (served family style) or Italian style potatoes. All items include fresh bakery selections, soft beverages and classic dessert.

**Entree will be served with seasonal vegetable on same plate.*

PACKAGE #3 – 39.00 *(Choice of 3 entrées)*

- Chicken Andiamo – Sauteed chicken breast 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
Siciliana – olive oil and breadcrumbs, ammoglio sauce and lemon
- Salmon Ammoglio – broiled salmon fillet topped with garlic-fresh herbed tomato
- Chef's Seasonal Ravioli – hand filled pasta pillows with chef's rotating garnishes and accompanying sauce
- Tortellini alla Panna – meat filled pasta specialty with wild mushroom-basil crema, imported cheeses*

PACKAGE #4 – 46.00 *(Choice of 3 entrées)*

- Salmon alla Funghi – pan roasted fillet with fresh basil, leeks, mushrooms and white wine crème
- Tortellini alla Panna – meat filled pasta specialty with wild mushroom-basil cream, imported cheeses*
- 6 oz. Filet Mignon – char-broiled, hand-cut filet, served with signature Zip sauce
- Chicken Marengo – pan seared chicken breast, gulf shrimp, mushrooms, onions, herbed tomato broth

Halal beef and chicken 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.



Family Style & Buffet Luncheon Packages

Packages Available Upon 3 PM Completion

Choice of two of the following entrées:

- HERB ROASTED CHICKEN – olive oil, lemon, garlic-herb marinade, roasted on the bone
- SCOTTISH SALMON – pan roasted in virgin olive oil, fresh tomato bruschetta relish
- PREMIUM BLACK ANGUS NY STRIP – roasted and sliced, wild mushrooms, onions, signature zip sauce
- CHICKEN ANDIAMO – Sauteed chicken breast 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
 - Siciliana – olive oil and breadcrumbs, ammoglio sauce and lemon
- AGED BEEF TENDERLOIN – Char-grilled and hand sliced with signature Zip sauce (add 15.00)

Packages also include:

- Fresh farmers greens salad
- Choice of imported pasta with signature sauce or chef's potatoes
- Seasonal vegetables
- Artisan rolls
- Soft beverages
- Classic dessert course

Family Style Luncheon Service 41.00 per person (guest minimums of 25 apply)

Buffet Style Luncheon Buffet 43.00 per person (guest minimums of 25 apply)

Children Under 10

\$23 Family Style

\$26 Buffet

Halal beef and chicken 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.



**Entree will be served with seasonal vegetable on same plate.*

Plated Dinner Packages

Entrées include farmers style greens salad, seasonal vegetables and choice of signature pasta (served family style) or chef's potato. All entrées include fresh artisan rolls, soft beverages and classic dessert. 2 hour house bar included. Additional hours & bar upgrades available for extra charge.

PACKAGE #1 – 61.00 (Choice of 3 entrées)

- Chicken Marsala – tender chicken breast sauteed with wild mushrooms, marsala reduction, herbs and demi-glace
- Pan Seared Bronzino – Mediterranean bass fillet, olive oil sear, seasonal vegetable array, artichoke-olive relish
- Hand Made Ravioli – choose either meat or cheese filled with choice of signature sauce*
- Vegetarian Risotto – herbs, white wine, parmesan cheese and seasonal vegetables*

PACKAGE #2 – 66.00 (Choice of 3 entrées)

- Salmon Fillet – herb marinated and char-grilled, fresh tomato bruschetta relish
- Chicken Marengo – succulent chicken breasts, sweet shrimp, onions and mushrooms in herbed tomato broth
- Tortellini alla Panna - meat filled pasta specialty with wild mushroom-basil crema, imported cheeses*
- Filet alla Andiamo – 6 ounce premium Angus tenderloin, hand-cut and char-broiled, signature Zip sauce

PACKAGE #3 – 80.00 (Choice of 3 entrées)

- Filet alla Andiamo – 8 ounce premium Angus tenderloin, hand-cut and char-broiled, signature Zip sauce
- Salmon Arrostito – fillet with Mediterranean style relish of tomatoes, capers, artichokes, olives and herbs in virgin olive oil
- Sea Scallops – pan seared, lemon crema, seasonal vegetable array
- Chicken Olivia – sauteed chicken breast, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce

PACKAGE #4 – 96.00 (Choice of 3 entrées)

- Filet Funghi – 6 ounce premium Angus tenderloin, colossal shrimp and portabella mushrooms layered with herbed mascarpone cheese, signature Zip sauce
- Crab Stuffed Lobster Tail – rock lobster tail, sweet blue crab meat, herb butter roasted, Tuscan potatoes
- Prime New York Strip – full pound New York strip, spice crusted and grilled to perfection with wild mushroom Zip sauce
- Bone-In Ribeye – full pound, charred to perfection, served with our signature zip sauce

Halal beef and chicken meat available upon request.

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Family Style & Buffet Dinner Packages

Choice of two of the following entrées:

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

SCOTTISH SALMON – pan roasted in virgin olive oil, fresh tomato bruschetta relish

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

CHICKEN ANDIAMO – Sautéed chicken breast 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

Siciliana – olive oil and breadcrumbs, ammoglio sauce and lemon

AGED BEEF TENDERLOIN – Char-grilled and hand sliced with signature Zip sauce (add 17.00)

Packages also include:

- Fresh farmers greens salad
- Choice of imported pasta with signature sauce or chef's potatoes
- Seasonal vegetables
- Artisan rolls
- Soft beverages
- Classic dessert course
- 2 hour house bar, additional hours & bar upgrades available for extra charge

Family Style Dinner Service 78.00 per person

(guest minimums of 25 apply)

Buffet Style Dinner Service 83.00 per person also includes choice of Honey Brined Turkey Breast or Spice Crusted Sirloin of Beef from our Chef's Carving Table

Children 10 and Under-Family Style \$23 | Buffet \$26

Halal beef and chicken meat available upon request.

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Chef's Carving Table

CHEF'S CARVING TABLE (Guest minimums of 25 apply)

HONEY BRINED TURKEY BREAST 10.00

Oven roasted turkey, served with cranberry compote, mustard sauce, rolls and condiments

SPICE CRUSTED SIRLOIN OF BEEF 14.00

Aged beef strip loin, carved and presented with cipollini onions and balsamic glaze or signature zip sauce with artisan rolls

ROAST PRIME RIB ROAST 14.00

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 17.00

Whole carved beef tenderloin served with horseradish sauce, stone ground mustard sauce, Zip sauce and artisan rolls



Accompaniments

SOUPS (5.00 per person)

Choose from our Hand Crafted Specialties

- Italian Wedding – aromatic vegetables, braised greens, all beef meatballs, herbed broth
- Tomato Basil – blend of San Marzano tomatoes, herbs and spices with hint of crème
- Seasonal Specialty – varies depending upon on the seasons and local produce

SALADS

- Caesar – crisp romaine hearts, herbed croutons and anchovy-parmesan dressing (add 3.00)
- Traverse City – mixed field greens, dried fruits, crumbled blue cheese, red onions and candied walnuts in raspberry vinaigrette (add 3.00)
- Caprese – tomatoes, fresh bufala mozzarella and basil drizzled with olive oil and lemon (add 5.00)
- Mama's Chopped Salad – romaine, kale, tomatoes, cucumbers, chicken, soppressata, bacon, avocado, banana peppers, egg and Italian emulsion (add 6.00)
- Spinach Berry Salad – crisp spinach with fresh mixed berries served with crunchy candied walnuts, crumbled blue cheese with sweet raspberry vinaigrette (add 3.00)

VEGETABLES

- Green Beans Almondine – toasted almond butter sauce
- Green Beans Provencal – herbs, tomatoes, olive oil and garlic
- Parmesan Broccoli – baked with olive oil and parmesan cheese
- Roasted Sweet Corn – sauteed with bell peppers and onions (add 1.50)
- Asparagus – roasted with olive oil and sea salt (add 4.00) Seasonal
- Mixed Vegetable Medley

PASTA & POTATOES*

- Pasta Andiamo: choose from Tomato-Basil, Pomodoro, Bolognese & Alfredo
- Palmina (add 2.00)
- Pasta Primavera – pasta served with fresh garden vegetables in virgin olive oil and fresh garlic (add 3.00)
- Ravioli – housemade pasta pillows filled with meat, cheese or seasonal specialty with choice of sauce (add 5.00)
- Herb Buttered Red Skin Potatoes
- Oven Roasted Tuscan Potatoes – caramelized with onions and fresh rosemary
- Fingerling Potatoes – fresh tarragon butter, onions and garlic (add 3.00)
- Roasted Garlic Potatoes
- White Truffle Whipped Potatoes (add 2.00)
- Anna Style Potatoes – slices of potato baked with herbed broth, onions and parmesan cheese (add 2.00)
- Dauphinoise Style Potatoes – thinly layered with roasted garlic and white truffle custard (add 3.00)
- *To Have Chef Attended Live Station \$13.00 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 FIVE HORS D'OEUVRES 23.00 per person (46.00 with no dinner package)

*SELECTION OF THREE HORS D'OEUVRES 18.00 per person (36.00 with no dinner package)

COLD

- Caprese Skewers – fresh tomatoes and mozzarella cheese, pesto vinaigrette
- Hummus Shooters – garbanzo bean paste, lemon, garlic, olive oil, pita chips
- Antipasto Skewers – salami, provolone cheese, olives and roasted peppers
- Baby Shrimp Cocktail Bowls – sweet and succulent shrimp, fiery cocktail sauce
- Bruschetta – olive oil toasted bread, tomato-basil relish, shaved parmesan
- Vegetable Crudite Shooter – an array of seasonal vegetable with ranch dipping sauce
- Cucumber Hummus Canape – cucumber layered with hummus sliced Italian sausage and topped with heirloom tomatoes
- Tortellini Caprese Bites – tortellini and heirloom tomato with cherry mozzarella and basil pesto

HOT

- Italian Sausage - Hungarian hot peppers, sliced potatoes in rosemary demi-glace
- Roasted Portabella Mushrooms – char-grilled with signature Zip sauce
- Calamari Fritti – lightly seasoned with banana peppers, ammoglio sauce
- Italian Meatballs – choose Pomodoro sauce, marsala sauce or wild mushroom zip sauce
- Chicken Siciliana – Sicilian breadcrumb crust, ammoglio sauce
- Stuffed Mushroom Caps – choose spinach-ricotta or Italian sausage filling
- Blue Crab Spheres – stone ground mustard sauce (add 4.00)
- Portabella French Fries – lightly battered, chipotle aioli
- Macaroni & Cheese Fritters – barbecue potato chip crust
- Miniature Suppli – tender rice balls, Pomodoro
- Beef Wellingtons – puff pastry, succulent beef-mushroom filling, arugula aioli
- Shrimp and Chorizo Bites – sweet baby shrimp skewers with spicy spanish sausage

CHEESE & FRESH CRUDITE DISPLAY

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

HUMMUS & TABBOULEH DISPLAY

10.00 per person Served with fresh pita and crisp pita chips.

ANTIPASTO DISPLAY 13.00 per person

Assorted Italian salami, assorted cheeses, olives, roasted peppers and assorted crackers.

SHRIMP DISPLAY

Chilled shrimp with Andiamo cocktail sauce and lemon wedges. (100 count) 400.00

GRILLED VEGETABLE PLATTER

Grilled Vegetable Platter – olive oil grilled asparagus, squash, peppers, carrots, mushrooms and fennel in pesto vinaigrette 8.00 per person

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.



STATIONS

Coffee, Soda, and Tea Included, 25 person minimum

2 hour house bar included. Additional hours & bar upgrades available for extra charge.

HORS D' OEUVRES STATION - OPTION 1

PASTA STATION

- Penne Bolognese – imported ridged pasta tubes tossed with our house meatsauce
- Rigatoni Pomodoro – imported pasta topped with house made herbed tomato sauce
- Assorted Artisan Rolls

CHEESE DISPLAY

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

APPETIZER STATION

- Calamari Fritti – flash fried with banana peppers and served with ammoglio sauce
- Portabella al Forno – with our signature zip sauce

DESSERT STATION

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

70.00 per person (guest minimums of 25 apply)

Halal beef and chicken meat available upon request.

HORS D' OEUVRES STATION - OPTION 2

PASTA STATION

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

CARVING STATION

- Honey Brined Turkey Breast - Oven roasted turkey, served with

cranberry compote, mustard sauce, rolls and condiments

- Spice Crusted Sirloin of Beef - Aged beef strip loin, carved and presented with cipollini onions and balsamic glaze or signature zip sauce with artisan rolls

CHEESE DISPLAY

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

APPETIZER STATION

- Calamari Fritti – flash fried with banana peppers and served with ammoglio sauce
- Portabella al Forno – with our signature zip sauce

DESSERT STATION

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

85.00 per person (guest minimums of 25 apply)

STATIONS CONTINUED

HORS D' OEUVRES STATION - OPTION 3

SALAD STATION

- Farmers Greens – romaine hearts, baby kale, radicchio, arugula, tomatoes, cucumbers, ceci beans 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 ridged pasta tubes tossed with our house meatsauce
- Gnocchi Palmina – home-made potato dumplings in creamy herbed tomato sauce

CARVING STATION

- Honey Brined Turkey Breast - Oven roasted turkey, served with cranberry compote, mustard sauce, rolls and condiments
- Spice Crusted Sirloin of Beef - Aged beef strip loin, carved and presented with cipollini onions and balsamic glaze or signature zip sauce with artisan rolls

CHEESE DISPLAY

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

APPETIZER STATION

- Calamari Fritti – flash fried with banana peppers and served with ammoglio sauce
- Italian Sausage – Hungarian hot peppers, sliced potatoes in rosemary demi-glace
- 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, chocolate fudge brownies 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

\$102.00 Per Person (guest minimum of 25 apply)

B

Beverages

BAR PACKAGES

HOUSE BAR

Vodka, Rum, Gin, Scotch, Whiskey, Bourbon, Tequila, House Wines, Budweiser, Bud Light, Miller Lite
8.00 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, Bud Light

Upgrade 2 hours 16.00 Per Person / 12.00 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, Bud Light, Miller Lite, Labatt Blue, Labatt Blue Light, Corona, Heineken, Amstel Light), Andiamo Private Label Wines, also includes Premium Bar liquors

Upgrade 2 hours 24.00 Per Person / 13.00 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 30.00 per bowl (serves approximately 35 people)

BOTTLED WATER PANNA or SAN PELLEGRINO 5.00 per bottle

CASH BARS AVAILABLE – please ask your sales associate for pricing.
Fee of 100 per bartender applies.

Above includes sweet and dry Vermouth, juices, mixers, soft drinks and garnishes.

Desserts

INDIVIDUALLY SERVED (priced per person)

GIANDUJA 8.00

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

NEW YORK STYLE CHEESECAKE 8.00

Vanilla scented cheesecake topped with amaretto-sour crème glaze in a rich graham cracker crust

KIT KAT 8.00

Wafer cookie bar topped with chocolate mousse and covered with dark chocolate.

MINIATURE PASTRIES 12.00

Assorted miniature pastries.

MINIATURE CANNOLIS 5.00

Individual cannolis.

MOCHA DECADENCE 8.00 *gluten free*

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

CHOCOLATE SILK TUXEDO 8.00

Layers of chocolate chiffon with dark and milk chocolate mousses, wrapped in brandied ganache

LEMON MASCARPONE TORTE 8.00

Yellow chiffon cake layers filled with lemon-mascarpone crème and wrapped in brown sugar streusel topping

CARROT CAKE 8.00

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 18.00 per person

Fanciful frenzy of assorted miniature spoons, shooters, mousses, miniature pastries, cookies, brownies and fresh cut seasonal fruit display, accented with sweet and savory nibblers

BONNE BOUCHE OF

MINIATURE PASTRIES 12.00 per person

Beautiful display of our pastry chef's favorite creations, small enough to sample them all

FRUIT PLATTER 8.00 per person

A lovely display of fresh sliced seasonal fruits.

SWEET TABLE ENHANCEMENTS

CHOCOLATE COVERED

STRAWBERRIES 2.00 each

Hand dipped in rich dark chocolate

CANDY STATION 10.00 per person

Featuring the favorites from sweet to sour and from gummy to hard, this will be a crowd pleaser

SEASONAL FRESH CUT FRUITS

AND ROASTED NUTS 12.00 per person

An attractive display of the freshest fruits cut and plattered with an assortment of roasted and candied nut varieties

EXTRAS

(The following items are purchased in addition to full meal packages)

LATE NIGHT SNACKS

Coney Island Station 8.00
Hot dogs and buns, Coney chili, onion, ketchup, mustard and relish. (add fries 2.00 per person)

Slider Station 10.00
Plain and cheese hamburgers, ketchup, mustard and relish. (add fries 2.00 per person)

Pizza (8 slices per pie) 20.00
Cheese, Pepperoni and Cheese, Veggie

THEMED ACTION STATIONS

50's Soda Fountain 7.00 pp
Includes ginger ale and root beer with vanilla ice cream
-Add french fries, onion rings and beef sliders for an additional 12.00 pp)
-Add french fries and mini coney dogs with all the fixings for an additional 10.00 pp)

Milk and Cookies 8.00 pp
Guernsey chocolate and whole milk, fresh baked chocolate chip and oatmeal rasin cookies

Cider and Donuts 8.00 pp
Seasonal offerings of freshly pressed apple cider, cinnamon and powdered sugar donuts

S'mores Station 10.00 pp
Minature flames allow you to toast your own marshmallows and layered with chocolate bars and graham crakers crumbs

Chocolate Fountain Display
Choice of dipping items starts at 12.00 pp

All of the above are 50 person minimums

SPECIALTY CAKES

Custom designed specialty cakes made at our bakery. Our pastry team will arrange and handle all of the details to ensure your most beautiful visions are realized.

Contact Lori at Vito's Bakery (586) 791-0360

ENHANCEMENT ITEMS FOR ALL HOURS

THE COOKIE JAR 10.00
An assortment of fresh baked cookies, assorted sodas, bottled water, coffee and assorted teas.

FOR YOUR HEALTH BREAK 12.00
A selection of whole fruit, trail mix, granola bars, assorted chilled juices and bottled water.

THE CHOCOHOLIC 13.00
Chocolate fudge brownies, chocolate chip cookies, Oreo cookies, chocolate dipped pretzels, bottled water, coffee, tea, and decaffeinated coffee.

THE SALTY SNACK 10.00
Chips and dips, pretzels, popcorns, mixes and assorted nuts.

CHILDREN'S MENU (ages 4-10)

- Chicken Fingers and French Fries 16.00
- Andiamo Pasta with Choice of Sauce 16.00
- Ravioli – either meat or cheese filled 16.00

