



Continental Breakfast

SPECIALTY AND MORNING MEETING PACKAGES 14.95

- Freshly baked, both sweet and savory European style breakfast pastries
- Served with a selection of whipped butter, italian style mascarpone crème cheese, fruit jams and preserves
- Chilled juices to include Valencia orange, Michigan apple and spiced tomato or ruby grapefruit
- Gourmet herbal teas, freshly brewed private label coffees with lite cream and variety of sweeteners
- Seasonal fresh cut fruit featuring berries, melons, grapes, stone fruits, local and tropical selections

Specialty Breaks

THE COOKIE JAR 6.95

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



Breakfast & Brunch

BRUNCH BUFFET 26.95

(25 Person Minimum)

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

Choice of 6:

Sausage links, turkey sausage links, apple-wood bacon, cheese blintzes with berry sauce, fluffy scrambled eggs, home-style potatoes, Eggs Florentine with spinach, mushrooms and swiss cheese, chicken piccata with capers, whitefish Siciliana, penne with palmina sauce, rigatoni Bolognese, seasonal vegetables.

ALL AMERICAN BREAKFAST BUFFET 17.95

(25 Person Minimum)

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

- Light and fluffy scrambled eggs • Baked French Toast Strata w/powdered sugar and maple syrup
- Apple-wood bacon • Sausage links • Home-style potatoes • Seasonal fruits • Breakfast pastries

Buffet Enhancements

- Eggs Florentine with spinach, mushrooms and swiss cheese 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 7.95 per person

Eggs or omelettes cooked to order. (Includes: bacon, onion, cheese, tomatoes, sausage, spinach, mushrooms and peppers) Add Chef Attendant fee \$75.00

ALL AMERICAN PLATED BREAKFAST 16.95

- Quiche Americana served with choice of Applewood smoked bacon or fresh sage sausage links, breakfast potatoes and seasonal fruit, served with assortment of Artisan breakfast pastries.

Orange Juice and Regular or Decaffeinated Coffee or Tea included.

Plated Luncheon Packages

Salad entrees include chef's signature soup selection, and all other luncheon entrees include farmers style greens salad, seasonal vegetables and choice of signature pasta or chef's potato. All entrees include fresh bakery selections, soft beverages and classic dessert.

PACKAGE #1 \$18.95

PASTA PRIMAVERA

Imported pasta tossed with seasonal vegetables in light crème, white wine and herbs.

EGGPLANT ROLLATINI

Sliced eggplant rolled around angel hair pasta with pomodoro sauce, pesto and Parmigiano.

CHICKEN CAESAR SALAD

Chicken, romaine lettuce hearts tossed with Caesar dressing, croutons and fresh grated Parmesan cheese.

MAMA'S CHOPPED SALAD

Romaine, kale, tomato, chicken, soppressata, bacon, avocado, cucumber, banana peppers, gorgonzola, egg and Italian emulsion.

PACKAGE #2 \$21.95

ZA ZA'S KALE SALAD

Kale and baby spinach, Vidalia onions, heirloom tomatoes, Parmigiano-Reggiano, chianti red wine vinaigrette.

GNOCCHI ALLA PALMINA

House specialty, hand rolled potato dumplings in creamy herbed tomato sauce.

WHITEFISH ALLA SICILIANA

Whitefish seasoned with Italian breadcrumbs and served with ammogglio sauce.

PENNE FLORENTINE

Imported pasta, tomatoes, fresh mozzarella, spinach, extra virgin olive oil and garlic with fresh herbs.

PACKAGE #3 \$23.95

SAUTÉED CHICKEN BREAST

Artichokes, oven roasted tomatoes, basil, lemon, roasted garlic butter sauce.

CHICKEN ANDIAMO

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 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.

BLACK TRUFFLE GNOCCHI

Olive oil, kale, asparagus, tomatoes, mushrooms, truffle shavings.

BLACKENED SALMON

Char-grilled & spice crust filet, chipotle aioli.

PACKAGE #4 \$26.95

STUFFED CHICKEN BREAST

Baby spinach, fontina cheese, light béchamel.

GRILLED SALMON FILLET

Herb marinade, char-grilled, garlic-chive yogurt sauce.

PASTA ROLLATINI

Thin pasta sheets layered with ricotta and parmesan cheeses, baked with mornay and tomato basil sauce.

PETITE FILET MIGNON

6 ounce hand-cut filet, char-broiled and served with signature Andiamo Zip sauce (add \$5.00).

**Gluten Free available upon request*



Family Style & Buffet Luncheon Packages

Herb Roasted Chicken - olive oil, lemon, garlic, herb marinade, roasted on the bone

Whitefish Siciliana - herbed breadcrumbs, olive oil, garlic, ammogglio sauce

Scottish Salmon - pan roasted, herbed San Marzano tomatoes, fresh basil, olive oil (Add \$2)

Premium Black Angus NY Strip - roasted and sliced, wild mushrooms, onions, signature Zip sauce

House Made Italian Sausage - sautéed with olive oil, garlic, sweet red, green and yellow bell peppers with onion

Aged Beef Tenderloin - Char-grilled and hand sliced, signature Andiamo Zip sauce (Add \$7)

Chicken Andiamo - Sautéed chicken breast presented with your choice of the following:

Piccata - lemon, white wine sauce with capers and parsley

Marsala - wild mushrooms, marsala wine sauce, herbs, demi-glace

Parmesan - Sicilian breadcrumbs, pomodoro, mozzarella and parmesan cheeses

Siciliana - herbed breadcrumbs, olive oil, garlic, ammogglio sauce

Valdostana - prosciutto, fontina cheese, Sicilian breadcrumbs, roasted garlic-white wine sauce (add \$1)

ALSO INCLUDES

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

Family Style Luncheon Service 25.95 (minimum of 25 guests)

Buffet Style Luncheon Service 27.95 (minimum of 40 guests)



Plated Dinner Packages

Entrees include farmers style greens salad, vegetables and choice of signature pasta or potato. All entrees also include fresh artisan rolls, soft beverages and classic dessert.

OPTION #1 \$29.95 per person

Chicken Marsala - tender chicken breast sautéed with wild mushrooms, marsala reduction, herbs and demi-glace

Whitefish Siciliana - olive oil, garlic, seasoned breadcrumbs and herbs, sauce ammoglio

Vegetarian Risotto alla Milanese - herbs, white wine, parmesan cheese and seasonal vegetables

Beef, Pork and Veal Ravioli - tender pasta pillows in our rich and hearty Bolognese sauce

OPTION #2 \$32.95 per person

Grilled Salmon Fillet - herb marinade, char-grilled, garlic-chive yogurt sauce

Chicken Marengo - succulent chicken breasts, colossal shrimp, onions and mushrooms in herbed tomato broth

Eggplant Rollatini - thin, breaded slices of eggplant rolled around angel hair pasta with Pomodoro sauce, fresh basil pesto and shaved parmigiano-reggiano

Mushroom Turtei - hand filled pasta specialty with roasted root vegetables, grappa, tomato pommarola sauce

OPTION #3 \$45.95 per person

Filet all' Andiamo - 8 ounce premium beef tenderloin, hand-cut and char-broiled, signature Zip sauce

Salmon Apulia - grilled fillet, roast grape tomato, caper berries, cerignola olives, oregano insalatini

Char-Grilled Ribeye - char-grilled, Cipollini onions and wild mushrooms, red wine-shallot jus

Pasta Rollatini - thin pasta sheets layered with ricotta and parmesan cheeses, rolled and sliced, baked with three cheese mornay sauce and San Marzano tomato-basil sauce

OPTION #4 \$59.95 per person

Surf and Turf - petite hand-cut filet mignon with zip sauce, served opposite split herb butter roasted rock lobster tail

Fruits of the Sea - colossal shrimp, scallops, calamari, mussels and clams in tomato-white wine broth with hand-cut pasta noodles

Brick Chicken - pan roasted with fingerling potatoes, roasted peppers artichokes and mushrooms with sun-dried tomato vinaigrette

Prime Veal Chop - full pound veal rib chop, spice crusted and grilled to perfection with wild mushroom marsala sauce

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

Family Style & Buffet Dinner Packages

Herb Roasted Chicken – olive oil, lemon, garlic, herb marinade, roasted on the bone

Whitefish Siciliana – herbed breadcrumbs, olive oil, garlic, ammogglio sauce

Scottish Salmon – pan roasted, herbed San Marzano tomatoes, fresh basil, olive oil (Add \$2)

Premium Black Angus NY Strip – roasted and sliced, wild mushrooms, onions, signature Zip sauce

House Made Italian Sausage – sautéed with olive oil, garlic, sweet red, green and yellow bell peppers with onion

Aged Beef Tenderloin – Char-grilled and hand sliced, signature Andiamo Zip sauce (Add \$7)

Chicken Andiamo – Sautéed chicken breast presented with your choice of the following:

Piccata – lemon, white wine sauce with capers and parsley

Marsala – wild mushrooms, marsala wine sauce, herbs, demi-glace

Parmesan – Sicilian breadcrumbs, pomodoro, mozzarella and parmesan cheeses

Siciliana – herbed breadcrumbs, olive oil, garlic, ammogglio sauce

Valdostana – prosciutto, fontina cheese, Sicilian breadcrumbs, roasted garlic-white wine sauce (add \$1)

ALSO INCLUDES

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

Family Style Dinner Service 39.95 (minimum of 25 guests)

Buffet Style Dinner Service 45.95 (minimum of 50 guests)

Buffet also includes one item from our Live Carving Station (guest minimums and chef attendant fee of \$75 applies):

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

Accompaniments

SOUPS (2.95 per person)

Choose From Our Hand
Crafted Specialties:

- **Italian Wedding** - root vegetables, braised greens, all beef meatballs, herbed broth
- **Minestrone** - Italian vegetable broth with cranberry beans, greens and olive oil
- **Tomato Basil** - blend of San Marzano tomatoes, herbs and spices with hint of crème
- **Stracciatella** - hearty chicken broth whipped with eggs, parmesan cheese and hint of lemon
- **Seasonal Specialty** - varies depending upon the seasons and local produce

SALADS

- **Farmer's Greens** - Romaine hearts, baby kale, radicchio, arugula, tomatoes, cucumbers, ceci beans, garlic-parmesan dressing.
- **Caesar** - Crisp romaine hearts with herbed croutons and anchovy-parmesan dressing.
- **Michigan Harvest** - mixed greens, toasted sunflower seeds, dried cherries, golden raisins, gorgonzola cheese, caramelized onion, balsamic vinaigrette (add 4.00)
- **Rainbow Cobb** - romaine hearts, tomatoes, avocados, hickory bacon, chopped egg, smoked turkey breast, cheddar or gorgonzola cheese, mustard vinaigrette (add 4.00)
- **Barcelona** - farmer's greens, avocado slices, strawberry and papaya slices, marcona almonds, Spanish sherry vinaigrette (add 4.00)
- **Roasted Greek** - red and gold beets, red onion, mesclun olives, tomatoes, feta, romaine lettuce, red wine vinaigrette (add 4.00)
- **Riata** - English cucumbers, toasted cumin seeds, cilantro, lime-yogurt dressing (add 4.00)

VEGETABLES

- **Fresh Green Beans**
 - **Almandine** - toasted almond butter sauce
 - **Provençal** - herbs, tomatoes, broth
- **Roasted Broccoli** - garlic butter sauce and parmesan cheese
- **Fresh Asparagus** - olive oil and sea salt (Add \$1.50)
- **Mixed Vegetable** - fresh cut mélange of squash, zucchini, carrots and bell peppers in herbed broth
- **Chef's Seasonal Vegetable** ask about Spring Peas, Summer Sweet Corn, Fall Cabbages and Winter Squashes

PASTA, RICE & POTATOES

- Pasta Andiamo:**
- **Imported pasta noodle** - penne, gemelli or mezze rigatoni
 - Topped with Choice of Sauce:
 - **Alfredo** - three cheeses, crème, brodo and herbs
 - **Pomodoro** - San Marzano tomatoes, herbs, spices and olive oil
 - **Bolognese** - Finest cuts of beef, pork and veal, tomatoes, red wine
 - **Palmina** - creamy and herbed San Marzano tomato sauce
 - **Tomato-Basil** - Vegan tomato sauce, fresh basil, olive oil and herbs
 - **Gnocchi alla Palmina** - House specialty, handmade potato dumplings in creamy herbed tomato sauce (Add \$1)
 - **Herb Buttered Red Skin Potatoes**

Ravioli - House made pasta pillows filled with meat, cheese or seasonal item with choice of sauce (Add \$2)

Oven Roasted Tuscan Style Potatoes - Rosemary and caramelized onions

Roasted Garlic or White Truffle Whipped Potatoes

Santa Anna Potatoes Sliced and baked in herbed broth with parmesan cheese.

Dauphinoise Potatoes - Layered in rich custard with parmesan and gruyere cheeses. (Add 1.50)

Vegetable Rice Pilaf

INTERMEZZOS
(2.95 per person)
Homemade Fruit flavored Sorbets available in a variety of flavors. Add Prosecco for a unique treat. (Add 1.00)



Hors D'Oeuvres

- *SELECTION OF 5 HORS D'OEUVRES 16.95 per person
- *SELECTION OF 3 HORS D'OEUVRES 12.95 per person
- *IMPORTED CHEESE DISPLAY 5.95 per person
- *FRESH VEGETABLE DISPLAY 3.95 per person
- *(Based on one hour replenish with entree packages)

COLD

- Mozzarella and Pomodoro Caprese
- Antipasti Skewers - genoa salami, provolone cheese, olives and roasted pepper in vinaigrette.
- Roasted Tomato Bruschetta - olive oil toasted bread, fresh tomato relish with basil pesto and shaved parmesan
- Crostini and Bruschetta Station - fresh tomato topping, fresh basil mascarpone spread, sun-dried tomato ricotta cheese, savory grissini, olive oil crostini and herbed flatbreads
- Roasted Beet & Chickpea Hummus - toasted almonds and pita chips
- Hazelnut Shrimp & Chive Salad - Belgian endive petals, citrus vinaigrette
- Smoked Salmon Canapes - house made flatbreads, caper berries, crème fraiche, red onion confit
- Smoked Roasted Peppers - virgin olive oil, Italian parsley, garlic chips
- Caramelized Pears & Brie - slices pears, triple crème brie cheese, dried cherries, toasted walnuts

HOT

- Italian Sausage with Bell Peppers and Onions
- Chicken Tenderloin Siciliana
- Spinach Piadina - golden raisins, toasted pinenuts, grilled bread
- Roasted Portabella Mushrooms with Andiamo Zip Sauce
- Italian Meatballs in Pomodoro or Marsala Sauce
- Jumbo Shrimp Andiamo - pan roasted with garlic, leeks, white wine, cannellini beans and tomato sauce (Add 2.00)
- Italian Flatbreads - crispy, thin crusts with an array of toppings including meats, cheeses and vegetables
- Stuffed Mushroom Caps - choose either Italian sausage or spinach-ricotta filling
- Petite Wellingtons - puff pastry wrapped around either succulent chicken or beef, arugula aioli
- Crisp Calamari - baby squid, banana pepper rings, trio of sauces
- Spanokopita - phyllo dough triangles with spinach and feta cheese
- Almond Crusted Shrimp - fresh mango relish
- Asparagus Cannoli - crisp shallots, chives, gruyere cheese, puff pastry
- Wild Mushroom Sacchetti - satchels of toasted hazelnuts, wild mushrooms, cognac scented crème, puff pastry
- Satays - Asian style beef or chicken, spicy peanut or honey chili sauce

Hummus & Tabbouleh Display - house made specialties with fresh pita and crisp chips 5.95 per person

Grilled Vegetable Display - seasonal selection of squashes, zucchini, bell peppers, fennel, carrots and mushrooms with olive oil and pesto vinaigrette 4.95 per person

Caprese Salad Display - vine ripened heirloom tomatoes layered with bufala and fresh mozzarella cheeses with fresh basil, virgin olive oil, balsamic reductions 6.95 per person



Hors D'Oeuvres

CHEF'S CARVING TABLE

(50 Person Minimum) Chef Attendant fee \$75.00

Honey Glazed Dearborn Ham 4.95

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

Roast Leg Of Lamb 7.95

Herb roasted lamb with garlic, oregano, lemon and olive oil, carved with tomato-mint jus.

Barbecue Glazed Pork Loin 6.95

Brined pork loin, slow roasted and presented with harvest coleslaw.

Spice Crust Sirloin Of Beef 7.95

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

Roast Prime Rib Roast 8.95

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

Salmon Apulia 8.95

grilled fillet, roast grape tomato, caper berries, cerignola olives, oregano insalatini

Roasted Tenderloin Of Beef 9.95

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

Strolling Reception Menus are based on a minimum of 50 people and include 90 minutes of food service. Coffee and Tea Included.

Station Packages

HORS D' OEUVRES STATION - OPTION I

PASTA STATION

Penne Bolognese - imported ridged pasta tubes tossed with our house Bolognese sauce

Rigatoni Pomodoro - imported tube pasta topped with house made Pomodoro sauce

Artisan Bakery Selections

CHEESE DISPLAY

Chef's Selection of Imported and Domestic Cheeses

Seasonal Grape Varieties

Garden Fresh Vegetable Crudite with Savory Buttermilk Dressing

Assorted Crackers, Grissini and Crostini

APPETIZER STATION

Caramelized Pears & Brie - slices pears, triple crème brie cheese, dried cherries, toasted walnuts

Calamari Fritti - Flash fried with banana peppers, chipotle aioli and ammoglio

DESSERT STATION

Display of fresh from the oven assorted cookies and chocolate fudge brownies and decadent bars

Seasonal fresh cut fruits, berries and melons with both local and tropical varieties

\$32.95 per person

Station Packages *continued*

Strolling Reception Menus are based on a minimum of 50 people and include 90 minutes of food service. Coffee and Tea Included.

HORS D' OEUVRES STATION - OPTION 2

PASTA STATION

Penne Bolognese - imported ridged pasta tubes tossed with our house Bolognese sauce

Mushroom Turtei - hand filled pasta specialty with roasted root vegetables, grappa, tomato pommarola sauce

Gnocchi Palmina - Housemade potato dumplings with a tomato palmina sauce

Artisan Bakery Selections

APPETIZER STATION

Caramelized Pears & Brie - slices pears, triple crème brie cheese, dried cherries, toasted walnuts

Calamari Fritti - Flash fried with banana peppers, chipotle aioli and ammoglio

Italian Sausages and Peppers Housemade Italian sausage, potatoes, Hungarian hot peppers, demi-glace

DESSERT STATION

Assorted Cookies, Brownies, Bars and a Display of Seasonal Cut Fruits

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

\$44.95 Per Person

HORS D' OEUVRES STATION - OPTION 3

SALAD STATION

Gourmet Greens - romaine hearts, baby kale, radicchio, arugula, tomatoes, cucumbers, ceci beans, garlic-parmesan dressing

Caesar - Crisp romaine hearts with herbed croutons and anchovy-parmesan dressing

Caprese - Tomato, fresh Bufala Mozzarella, and basil drizzled with olive oil and balsamic dressing

Artisan Bakery Selections

Bruschetta - Olive oil crostini with fresh tomato and parmesan reggiano topping

PASTA STATION

Penne Bolognese - imported ridged pasta tubes tossed with our house Bolognese sauce

Mushroom Turtei - hand filled pasta specialty with roasted root vegetables, grappa, tomato pommarola sauce

Gnocchi Palmina - Housemade potato dumplings with a tomato palmina sauce

CARVING STATION

Roast Sirloin with Zip Sauce

Turkey Breast

Assorted Mini Rolls

Full Condiments

CHEESE TABLE

Imported and Domestic Cheeses

Crudite and Dip

Assorted Crackers

APPETIZER STATION

Caramelized Pears & Brie - slices pears, triple crème brie cheese, dried cherries, toasted walnuts

Calamari Fritti - Flash fried with banana peppers, chipotle aioli and ammoglio

Portabello Mushrooms - Marinated & grilled mushrooms, fontina cheese, zip sauce, parsley

Italian Sausages and Peppers

Housemade Italian sausage, potatoes, Hungarian hot peppers, demi-glace

DESSERT STATION

Assorted Cookies, Brownies, Bars and a Display of Seasonal Cut Fruits

\$56.95 Per Person



Station Packages *continued*

Strolling Reception Menus are based on a minimum of 50 people and include 90 minutes of food service Coffee and Tea Included.

HORS D' OEUVRES STATION - OPTION 4

SALAD STATION

Gourmet Greens - romaine hearts, baby kale, radicchio, arugula, tomatoes, cucumbers, cici beans, garlic-parmesan dressing

Caesar - Crisp romaine hearts with herbed croutons and anchovy-parmesan dressing

Caprese - Tomato, fresh Bufala Mozzarella, and basil drizzled with olive oil and balsamic dressing

Bruschetta - Olive oil crostini with fresh tomato and parmesan reggiano topping

Artisan Bakery Selections

PASTA STATION

Penne Bolognese - Imported ridged pasta tubes tossed with our house Bolognese sauce

Mushroom Turtei - hand filled pasta specialty with roasted root vegetables, grappa, tomato pommarola sauce

Gnocchi Palmina - Housemade potato dumplings with a tomato palmina sauce

CHEESE TABLE

Imported and Domestic Cheeses
Crudite and Dip
Assorted Crackers

CARVING STATION

Roast Tenderloin of Beef
Turkey Breast

with Assorted Mini Rolls
with Full Condiments

APPETIZER STATION

Jumbo Shrimp Cocktail - Cold poached tiger shrimp, housemade cocktail & mustard sauce.

Caramelized Pears & Brie - slices pears, triple crème brie cheese, dried cherries, toasted walnuts

Calamari Fritti - Flash fried with banana peppers, chipotle aioli and ammoglio

Portabello Mushrooms - Marinated & grilled mushrooms, fontina cheese, zip sauce, parsley

Italian Sausages and Peppers - Housemade Italian sausage, potatoes, Hungarian hot peppers, demi-glace

DESSERT STATION

Assorted Cookies, Brownies, Bars and a Display of Seasonal Cut Fruits

\$68.95 Per Person



Beverages

Bar Packages

HOUSE BAR

Vodka, Rum, Gin, Scotch Whiskey, Bourbon, House Wines, Budweiser, Bud Light
14.00 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, Bud Light
21.00 Per Person / 8.00 For an additional hour

SUPER PREMIUM

Grey Goose, Stolichnaya Flavors: (Raspberry, Vanilla, Blueberry and Citrus), Johnny 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, Labatt Blue, Labatt Blue Light, Corona, Heineken, Amstel Light), Andiamo Private Label Wines, also includes Premium liquors
28.00 Per Person / 10.00 For an additional hour

ADDITIONAL ALCOHOL BEVERAGE SERVICE CHAMPAGNE TOAST 28.00 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.

MIMOSA PUNCH 70.00 per gallon (serves approx. 20 people)

NON-ALCOHOL BEVERAGE SERVICE

BOTTLED WATER PANNA or SAN PELLEGRINO 5.00 per bottle

CASH BARS AVAILABLE - please ask your sales associate for pricing.
Fee of 75 per bartender applies.

*Above includes sweet and dry Vermouth, juices, mixers, soft drinks and garnishes.
Bar packages for three hours.*

Desserts

INDIVIDUALLY SERVED (priced per person)

GIANDUJA 6.95

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 6.95

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

KIT KAT 6.95

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.

MOCHA DECADENCE 6.95 *gluten free*

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

CHOCOLATE SILK TUXEDO 6.95

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

LEMON MASCARPONE TORTE

Yellow chiffon cake layers filled with lemon-mascarpone crème and wrapped in brown sugar streusel topping 6.95

ITALIAN CASSATA 6.95

White cake layers filled with sweetened ricotta cannoli crème, wrapped in sweetened whip crème and topped with mini filled cannoli

ANDIAMO SWEET ENDINGS

Decorative table display
(25 Person Minimum)

SWEET TABLE SENSATION 10.95 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

Hand dipped in rich dark chocolate
\$1.25 each

CROQUEMBOUCHE 150.00

Custard filled and caramelized cream puffs.

PROFITEROLES - vanilla crème filled pastries enrobed in chocolate ganache 5.95 per person

CANDY STATION - featuring the favorites from sweet to sour and from gummy to hard, this will be a crowd pleaser 6.95 per person

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



Extras

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 Trays 75.00 per tray

Cheese, Pepperoni and Cheese, Veggie

Build Your Own Nacho Bar 5.95

Seasoned ground beef, fresh lettuce, tomatoes, cheeses, sour crème, salsa and pico de gallo with fresh salted tortilla chips

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
- 50's Soda Fountain
- Mashed Potato Bar
- Milk and Cookies Bar
- Cider and Donuts Bar
- Smores Station
- Crepe Station
- Chocolate Fountain, just to name a few.

WEDDING CAKES

Custom designed wedding cakes made on location. Please see sales person for information or contact Vito's Bakery at 586.791.0360

ENHANCEMENT ITEMS FOR ALL HOURS

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.

CHILDREN'S MENU (ages 3-12)

- Half Off Adult Dinner
- Chicken Fingers and French Fries 10.95
- Andiamo Pasta with Choice of Sauce 10.95
- Ravioli - either meat or cheese filled 10.95
- Flatbread Pizza - tomato sauce and three cheeses 10.95

WHITE GLOVE SERVICE 1.50 per guest

BUTLER PASSED HORS D'OEUVRES

1.50 per guest

VALET SERVICE

Please inquire with your sales person.

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 \$350-\$500 dependent upon room booking.

Rooms are reserved upon receipt of deposit only. Room assignments are determined by size of the group.

11. Should cancellation of the given function be deemed necessary, the Lessee must contact Andiamo Italia's office promptly to arrange proper withdrawal from the agreement. Cancellation must be presented in writing before any deposit can be returned. (subject to reservations)

a. If cancellation is beyond 120 days when the date involved is rebooked, then and only then, will the Lessee receive 90% of the initial deposit.

b. From 90 to 120 days prior to the rental date, then you must pay 20% of contract price.

c. From 60 to 89 days prior, then you must pay 30% of contract price.

d. From 30 to 59 days prior, then you must pay 40% of contract price.

e. From less than 30 days prior, then you must pay 50% of contract price.

12. The attendance guarantee is due TEN or more business days prior to function date and is payable for that amount of guaranteed guests. Andiamo Italia will verify the number of persons attending each function.

13. Children will be charged regular prices unless ordering meal from Children's menu.

14. Payment of the remaining balance shall be due in full on the day the event concludes. In case of attendance above the guarantee, the additional balance is due 3 days prior to event. Final balances must be transacted in the form of cash, certified check, cashier's check made payable to Andiamo Italia. Failure to pay any amounts due pursuant to this Lease shall constitute cancellation of the Lease by the Lessee as of the date of said amount.

15. In case of any overtime for any function beyond the contracted time a charge of \$500.00, plus tax and gratuity, per hour will be assessed on the invoice.

16. 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.)

17. Entertainers may only use the band entrance or front door to move equipment in or out of Andiamo Italia. Andiamo Italia does not have additional staff available to help with moving of equipment in or out of the building.

18. To employ bartenders furnished by the Lessor.

19. The Lessor reserves the right to inspect and control all functions.

20. If additional clean up is required, an extra charge of \$100.00 to \$150.00 may have to be added to the invoice.

21. All candles used for decoration or centerpieces must be glass encased as per fire department regulations.

22. No hanging of decorations from the ceiling or taping anything to the walls or pillars.

23. In case Lessee does not fulfill their contracted minimum guest count Andiamo reserves the right to change room.

24. The Lessor reserves the right to mandate valet services contingent upon volume of restaurant and/or banquet center.

25. The majority of our bookings are contracted many months or even years before the actual function date. Andiamo reserves the right to enact a price increase if conditions dictate so. At contract signing Andiamo protects your pricing by guaranteeing that if any future increase does occur before contracted event, your price increase shall not exceed 8%.

Please initial and fax back _____