

A romantic dinner table setting with wine glasses, candles, and flowers. The background is a soft-focus bokeh of warm lights, creating a warm and intimate atmosphere. The text is overlaid on the upper right portion of the image.

THE PERFECT GATHERING

BEGINS WITH
ANDIAMO CATERING AND
EVENT MANAGEMENT

PARTNERS AND CATERING VENUES

ALOFT DETROIT, MI

ART CENTER BIRMINGHAM, MI

CHARLES H. WRIGHT AFRICAN
AMERICAN MUSEUM, DETROIT, MI

CENTER FOR CREATIVE STUDIES,
DETROIT, MI

DC35, STERLING HEIGHTS, MI

DETROIT HISTORICAL SOCIETY MUSEUM,
DETROIT, MI

D.I.M.E BUILDING, DETROIT, MI

DOSSIN GREAT LAKES MUSEUM, DETROIT, MI

EASTERN MARKET, DETROIT, MI

FILLMORE, DETROIT, MI

FORD PIQUETTE PLANT, DETROIT, MI

GALLERI 2987, DETROIT, MI

GARDEN THEATRE, DETROIT, MI

GM HERITAGE CENTER, WARREN, MI

GM WORLD HEADQUARTERS (REN-CEN),
DETROIT, MI

HART PLAZA, DETROIT, MI

KILGOUR SCOTTISH CULTURAL CENTRE ST.
ANDREWS SOCIETY OF DETROIT, TROY, MI

MADISON BUILDING, DETROIT, MI

MAX FISHER- DSO, DETROIT, MI

MICHIGAN OUTDOOR ADVENTURE
CENTER, DETROIT, MI



MICHIGAN SCIENCE CENTER, DETROIT, MI

NEXTENEGRY, DETROIT, MI

ONE WOODWARD BUILDING, DETROIT, MI

ORION CENTER, LAKE ORION, MI

PACKARD PROVING GROUNDS, SHELBY CHARTER
TOWNSHIP, MI

PLATFORM, BIRMINGHAM, MI

PONTIAC PERFORMANCE CENTER, PONTIAC, MI

ROYAL OAK FARMERS MARKET, ROYAL OAK, MI

SHINOLA MIDTOWN, DETROIT, MI

STATE SAVINGS BANK, DETROIT, MI

STUDIO ONE, FARMINGTON HILLS, MI

TECHTOWN, DETROIT, MI

THE EASTERN, DETROIT, MI

THE GUARDIAN BUILDING, DETROIT, MI

THE PARADE COMPANY, DETROIT, MI

THE RUST BELT MARKET, FERNDALE, MI

TOLLANDER TREE FARM, KIMBALL, MI

UPLAND HILLS, OXFORD, MI

WHISKEY FACTORY, DETROIT, MI

BREAKFAST

CONTINENTAL BREAKFAST

BREAKFAST PASTRIES, BREADS AND MUFFINS:

Served with a selection of cream cheese, preserves and butter.

YOGURT PARFAIT:

Served with fresh fruit and granola.

REGULAR AND DECAFFEINATED COFFEE AND HERBAL TEAS, ASSORTED FRESH JUICES AND WATER

HOT BREAKFAST BUFFET

FARM FRESH SCRAMBLED EGGS:

Light and fluffy scrambled eggs served with cheddar cheese and chives.

APPLEWOOD SMOKED BACON:

Thick strips of brown-sugar cured bacon, slowly smoked over applewood. Cooked to a crisp.

BREAKFAST SAUSAGE LINKS:

Freshly ground pork sausages, griddled to perfection with accents of fresh sage.

HOME-STYLE POTATOES:

Freshly diced potatoes roasted in herbed garlic butter.

ITALIAN STRATA:

Italian-style, baked version of the classical French toast, topped with syrup and whipped cream.

SEASONAL WHOLE AND DICED FRUITS AND BERRIES

BREAKFAST PASTRIES, BREADS AND MUFFINS

REGULAR AND DECAFFEINATED COFFEE AND HERBAL TEAS, ASSORTED FRESH FRUIT JUICES AND WATER

BUFFET ENHANCEMENTS

CHEF MADE-TO-ORDER OMELET STATION:

Eggs, eggbeaters and egg white omelets, with choice of broccoli, spinach, tomatoes, onions, jalapeños, peppers, mushrooms, bacon, sausage, ham and cheeses.

EGGS FLORENTINE:

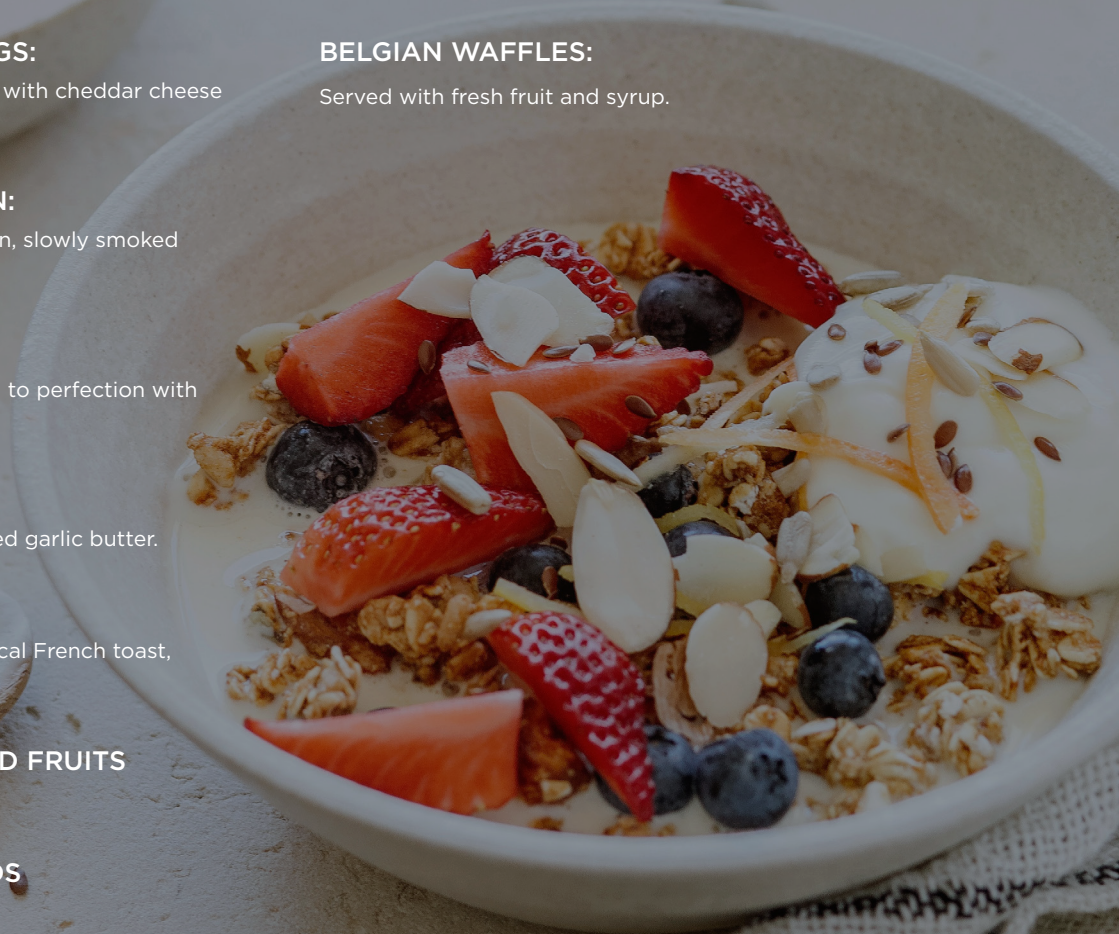
Served with cheese and spinach.

RICOTTA CHEESE FILLED BLINTZES:

Tender crepe-like pastry filled with sweetened ricotta cheese, topped with fresh fruit and melba sauce.

BELGIAN WAFFLES:

Served with fresh fruit and syrup.



BRUNCH MENU

BREAKFAST PASTRIES, BREADS AND MUFFINS:

Served with a selection of cream cheese, preserves and butter.

SELECT SIX OF THE FOLLOWING:

BUTTERMILK FRIED CHICKEN AND WAFFLES:

Twice-dipped in sweet buttermilk and seasoned flour, fried golden brown and crispy, served with petite-griddled waffles and maple syrup.

RICOTTA CHEESE FILLED BLINTZES:

Tender crepe-like pastry filled with sweetened ricotta cheese, topped with fresh fruit and melba sauce.

ITALIAN STRATA:

Italian-style, baked version of the classical French toast, topped with syrup and whipped cream.

FARM FRESH SCRAMBLED EGGS:

Light and fluffy scrambled eggs served with cheddar cheese and chives.

HOME-STYLE POTATOES:

Freshly diced potatoes roasted in herbed garlic butter.

APPLEWOOD SMOKED BACON:

Thick strips of brown-sugar cured bacon, slowly smoked over applewood. Cooked to a crisp.

BREAKFAST SAUSAGE LINKS:

Freshly ground pork sausages, griddled to perfection with accents of fresh sage.



PENNE POMODORO OR MEZZE RIGATONI BOLOGNESE

FRESH MIX VEGETABLE:

Red peppers, carrots, squash and zucchini.

CHICKEN PICCATA:

Sautéed chicken breast served with capers, artichokes, lemon and white wine sauce.

WHITEFISH ALLA SICILIANA:

Whitefish seasoned with herbed Italian breadcrumbs and served with ammogglio sauce.

MORNING BEVERAGES:

Chilled Assorted Fresh Fruit Juices, Bottled Water, Regular and Decaffeinated Coffee and Herbal Teas.

BLOODY MARY BAR:

Vodka, Bloody Mary mix, pickles, olives, celery, salami sticks, limes, Tabasco and Worcestershire sauce, Cajun spices and celery salt.

MIMOSA BAR:

Sparkling champagne with fresh orange juice.

HORS D'OEUVRES MENU

CHOICE OF THREE

CHOICE OF FIVE

CHOICE OF SIX
(Without Food Selection)

CLASSIC PASSED HORS D'OEUVRES

COLD

WATERMELON "CAPRESE" SKEWERS:

Red and yellow melon, feta cheese and fresh mint.

ROASTED RED POLENTA:

Garden vegetable ratatouille in San Marzano tomato sauce.

SMOKED SALMON MOUSSE:

Served in petite savory cones.

CAPRESE SALAD SKEWERS:

Heirloom teardrop tomatoes, imported mozzarella, basil pesto and olive oil.

ROASTED TOMATO BRUSCHETTA CANAPÉ:

Shaved Parmesan and basil pesto.

PISTACHIO ENCRUSTED CHÈVRE CHEESE:

Served with port wine gastrique.

FRESH CRUDITÉ SHOOTERS:

Julienne cut raw vegetables and savory buttermilk dipping sauce.

AHI TUNA POKE:

Served in a black sesame seed cone with tobiko caviar.

SHRIMP COCKTAIL SHOOTERS:

Served with fiery cocktail sauce.

ROASTED RED PEPPER HUMMUS:

Served in a crisp phyllo cup.

HOUSE-SMOKED CHICKEN SALAD:

Fine herbed vinaigrette, served in a crisp phyllo cup.

SEAFOOD CEVICHE:

Baby shrimp, bay scallops, salmon, mixed bell peppers, scallions and lime-cilantro vinaigrette.

VEGETARIAN CAPONATA:

Traditional chilled Sicilian relish of eggplant, onions, celery, tomatoes, olives and capers in sweet and sour tomato sauce.

WILD MUSHROOM BRUSCHETTA:

Served with wild mushroom, shaved cheese parsley and black pepper.

GOAT CHEESE LOLLIPOP:

Pistachio crust and sauvignon blanc apricot jam.

WATERMELON RADISH TACOS:

Shredded pea pod salad with tofu, Asian sweet chili sauce and black sesame seeds.

SMOKED CHICKEN AND TRUFFLE SALAD:

Served in an edible spoon.

All food and beverage items are subject to 6 percent sales tax and 20 percent operations charge.
Staffing and rentals are additional; Prices are subject to change without notice.

CLASSIC PASSED HORS D'OEUVRES

HOT

MUSHROOM BUTTONS:

Stuffed with ricotta and spinach.

BLACK TRUFFLE RISOTTO BALLS:

Served with lobster crème.

CARAMELIZED ONION TARTS:

Served with balsamic vinegar reduction.

CHICKEN SATE:

Marinated, char-grilled chicken in spicy peanut sauce.

CRAB CAKE LOLLIPOPS:

Served with a stone ground mustard sauce.

BUTTER POACHED LOBSTER:

Served with sweet corn fritters.

ITALIAN HERBED PIZZA SPOONS:

With San Marzano tomatoes, spiced pepperoni and imported cheeses.

ANDIAMO STYLE MEATBALLS:

Simmered in our San Marzano sauce with Parmigiano-Reggiano.

MAPLE SPICE GLAZED WAGYU STRIP STEAK SKEWERS:

Served with sweet potato gnocchi and dehydrated butternut squash.



MAC AND CHEESE BITES:

Fontina and mozzarella cheeses with black truffle shavings.

SUPPLI:

Italian risotto, mozzarella cheese filling, tomato sauce, basil pesto and Parmigiano-Reggiano.

MINI BUFFALO CHICKEN MEATBALLS:

Served with warm bleu cheese crema and celery slaw.

MINI ITALIAN SAUSAGE AND BANANA PEPPERS:

Served with rosemary demi-glace.

PORTABELLA FRIES:

Sliced and battered with chipotle dipping sauce.

BARBECUE PULLED PORK TACO:

Crisp shells filled with braised pork shoulder in sweet and savory barbecue sauce. Topped with apple cider and spiked cabbage slaw.

KOREAN BARBECUE SHORT RIB TACOS:

Served in a crisp, corn tortilla with kimchi salad.

LIME CILANTRO MAHI-MAHI FISH TACOS:

Sautéed with herbs and spices, served in crisp, corn tortillas with fire-roasted bell pepper relish and chipotle aioli.

BARBECUE PULLED PORK AND SWEET CORN CAKES:

Corn meal crusted and served with avocado mousse.





STATIONED HORS D'OEUVRES

ASSORTED CHEESE AND FRESH CRUDITÉ DISPLAY

Includes fresh crudité with dips, assorted domestic and imported cheeses with crackers.

ANTIPASTO DISPLAY

Freshly baked breads, crackers and grissini. Chef's selected Italian meats. Assorted domestic and imported cheeses, olive oil, roasted red peppers, marinated artichoke hearts and mesclun olives. (All presented on a wooden plank)

BRUSCHETTA AND ARTISAN BREAD STATION

Wild mushrooms and leeks, traditional roasted garlic, fresh tomato and basil, served with assorted crostini. (Toppings presented in martini glasses and bread displayed on griddles)

THREE FLATBREAD PIZZA STATION

MARGHERITA:

Heirloom tomatoes, mozzarella cheese and fresh basil.

WILD MUSHROOM:

Roasted wild mushrooms with Boursin cheese, leeks and roasted garlic.

GOAT CHEESE:

Creamy chèvre cheese with black mission figs and truffle honey.

SHRIMP COCKTAIL DISPLAY: (Per Shrimp)

Jumbo shrimp served with fiery cocktail sauce and lemon wedges. (Presented in an ice carving display for an additional charge)

RAW BAR

Oysters on the half shell—fresh shucked, varieties from the East and West Coast. Colossal chilled shrimp cocktail with fiery sauce, chilled ale steamed mussels on the half shell, and Jonah crab claws with mustard dipping sauce.

GOURMET SUSHI STATION

Yellowtail tuna and scallion roll, shrimp tempura roll, dynamite roll with spicy Asian chili mayonnaise, California rolls, spicy tuna rolls, salmon avocado rolls, vegetarian rolls, with soy sauce and pickled ginger. (Select Three)

Ask about our live action sushi roller!

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LUNCH BUFFET

Includes Assorted Rolls and Butter

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SALAD

Select One

TRAVERSE CITY SALAD:

Baby greens, toasted walnuts, apples, dried cherries, bleu cheese crumbles and balsamic vinaigrette.

GOURMET GREENS SALAD:

Baby field greens, tomato, cucumber, red onion and house-made garlic Parmesan dressing.

CLASSIC CAESAR SALAD:

Crisp romaine, Asiago croutons, shaved Parmesan and creamy Caesar dressing.

TUSCAN KALE:

Tossed with toasted almonds, dried cranberries, carrots and feta cheese in raspberry red wine vinaigrette.

CAPRESE SALAD:

Tomato, mozzarella and basil, drizzled with olive oil and balsamic vinaigrette.

VEGETABLE

Select One

GREEN BEAN ALMONDINE:

Fresh green beans sautéed in garlic butter with toasted almonds.

FRESH MIX VEGETABLE:

Red peppers, carrots, squash and zucchini.

CHEF'S SEASONAL VEGETABLE

GRILLED ASPARAGUS

PARMESAN BROCCOLI

STARCH

Select One

MEZZE RIGATONI BOLOGNESE:

Mezze rigatoni pasta with Bolognese meat sauce.

FARFALLE (BOWTIE) MARINARA:

Farfalle pasta with marinara sauce.

PENNE PALMINA:

Penne pasta in Palmina sauce.

OVEN ROASTED TUSCAN STYLE POTATOES

BUTTERED REDSKIN POTATOES

ENTRÉES

Select Two

CHICKEN PICCATA:

Pan-seared chicken breasts with capers and artichokes in a lemon white wine sauce.

CHICKEN MARSALA:

Chicken breast sautéed with mushrooms and Marsala wine sauce.

WHITEFISH ALLA SICILIANA:

Whitefish seasoned with herbed Italian breadcrumbs, served with ammogglio sauce.

ATLANTIC SALMON TRANCIA STYLE:

Garlic and Italian herbed tomato sauce.

ITALIAN SAUSAGE AND PEPPERS:

Italian sausage sautéed with onions and tri-colored bell peppers.

ROASTED SIRLOIN:

Served with Andiamo zip sauce.

DESSERT

Assorted miniature pastries, cookies and brownie bites.

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PICNIC MENU (A LA CARTE)

ALL-BEEF “KOSHER STYLE” HOT DOG:

Top them with chili, relish, giardiniera, sauerkraut, cheese, onions, mustard, ketchup and kimchi.

USDA CHOICE CERTIFIED ANGUS BURGERS:

Char-grilled and served with artisan challah buns, lettuce, tomato, onions, mustard, ketchup, mayonnaise and sliced cheeses.

CHAR-GRILLED CHICKEN BREAST:

Marinated in Mediterranean herbs and spices, grilled and topped with zesty fire roasted peppers and onions, challah buns, Dijon and stone ground mustards.

BONELESS ALL-NATURAL CHICKEN WINGS:

Buttermilk soaked and lightly breaded all-natural wings, presented with your favorite dipping sauces on the side: Asian sweet chili, mango sweet barbecue, stone ground and honey mustard.

DETROIT-STYLE KIELBASA AND WHITE WINE SAUERKRAUT:

Steamed in white wine and sauerkraut with bacon, soft potato buns and giardiniera.

SPICED RUBBED AND BARBECUED GLAZED PORK ‘BACK’ RIBS:

Barbecued on the bone with a custom blend of spices, salt, pepper and brown sugar barbecue sauce.

Ask about our live action grilling station onsite!

SIDES

FRESH FRUIT AND BERRIES DISPLAY:

An assortment of freshly sliced, seasonal fruit, including whole apples, bananas, oranges and seasonal fresh berries.

ROASTED VEGETABLE PLATTER:

Asparagus, carrots, fennel, sweet bell peppers, yellow squash, zucchini and mushrooms drizzled with extra virgin olive oil and pesto vinaigrette.

SKILLET CORNBREAD:

Served with corn relish.

BARBECUE-BAKED RED KIDNEY BEANS:

Caramelized applewood bacon and onions in rich and sweet tangy barbecue braised red kidney beans with molasses and brown sugar.

MICHIGAN HARVEST COLESLAW:

Freshly shredded cabbages, dried Michigan cherries, Granny Smith apples, carrots and celery seeds in a tangy apple cider vinaigrette.

CHEDDAR LACED MACARONI AND CHEESE:

Rich-baked pasta in savory béchamel sauce with Wisconsin yellow cheddar, Vermont white cheddar, Gouda, Gruyere and Parmesan cheese.

REDSKIN POTATO SALAD:

Baby redskin potatoes, green beans, wax beans and scallions in mustard vinaigrette.

SUMMER BABY KALE SALAD:

Detroit urban-farmed kale, dried stone fruits, sweet red onion, ricotta salata cheese, mixed summer berries and raspberry champagne vinaigrette.

ASSORTED INDIVIDUAL BAGGED CHIPS AND SALTY SNACKS

CORPORATE MENU

ASSORTED GOURMET WRAPPED SANDWICHES:

Assorted meats and cheeses served with
condiments on the side.

SALAD

Select Two

MEDITERRANEAN ORZO SALAD:

Roasted tomatoes, feta cheese, spinach, red onion,
white wine and fresh lemon.

TRAVERSE CITY SALAD:

Baby greens, toasted walnuts, apples, dried cherries,
bleu cheese crumbles and balsamic vinaigrette.

GOURMET GREENS SALAD:

Baby field greens, tomato, cucumber, red onion
and house-made garlic Parmesan dressing.

CAPRESE SALAD:

Tomato, mozzarella and basil, drizzled with olive
oil and balsamic vinaigrette.

SIDES

Select Two

FIVE CHEESE MAC AND CHEESE

BOSTON BAKED BEANS

MICHIGAN COLE SLAW

SOUTHERN-STYLE CHILLED POTATO SALAD

MIXED BEAN AND FIRE-ROASTED CORN SALAD

ASSORTED INDIVIDUAL BAGGED CHIPS AND
SALTY SNACKS

FRESH BAKED HOMEMADE COOKIES AND
BROWNIE BITES

-OR-

BOXED LUNCHES

ASSORTED SANDWICHES:

TURKEY AND SWISS

HAM AND CHEDDAR

ROASTED BEEF AND POLVERE

Each includes cole slaw, pasta salad, chips, gourmet
cookie and one whole fruit with a small water bottle.



DINNER BUFFET

Includes assorted rolls and butter

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SALAD (Select One)

GOURMET GREENS SALAD:

Baby field greens, tomato, cucumber, red onion and house-made garlic Parmesan dressing.

TUSCAN KALE:

Tossed with toasted almonds, dried cranberries, carrots and feta cheese in raspberry red wine vinaigrette.

MEDITERRANEAN ORZO SALAD:

Roasted tomatoes, feta cheese, spinach, red onion, white wine and fresh lemon.

HARVEST SPINACH:

Baby spinach, candied pecans, Michigan dried cranberries, oranges, shaved red onion, chèvre cheese and poppy seed vinaigrette.

VEGETABLE (Select One)

GREEN BEAN ALMONDINE:

Fresh green beans sautéed in garlic butter with toasted almonds.

FRESH MIX VEGETABLE:

Red peppers, carrots, squash and zucchini.

CHEF'S SEASONAL VEGETABLE

GRILLED ASPARAGUS

FIRE-ROASTED CORN

BRAISED ITALIAN GREENS

STARCH (Select Two)

MEZZE RIGATONI BOLOGNESE:

Rigatoni pasta with Bolognese meat sauce.

FARFALLE PRIMAVERA:

Roasted vegetables tossed in garlic and oil.

OVEN ROASTED TUSCAN STYLE POTATOES

BUTTERED REDSKIN POTATOES

PENNE POMODORO

RISOTTO PRIMAVERA:

Saffron white wine Parmesan cheese and seasonal vegetables.

ENTRÉE (Select Two Entrées)

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EGGPLANT INVOLTINI:

Sliced eggplant, lightly breaded, with layered tomato-basil sauce, mozzarella and Parmesan cheese.

SAUTÉED CHICKEN BREAST

Presented with your choice of the following:

PICCATA:

Lemon, capers and white wine sauce.

MARSALA:

Button mushrooms and Marsala wine sauce.

PARMESAN:

Breaded, topped with tomato-basil sauce, mozzarella and Parmesan cheese.

SICILIANA:

Herbed Italian breadcrumbs and served with ammogglio sauce.

VALDOSTANA:

Breaded, topped with prosciutto, fontina and roasted garlic-white wine sauce.

SALMON ROLLATINI:

Scottish salmon wrapped around Israeli couscous with garlic-herbed cream cheese and basil pesto.

WHITEFISH ALLA SICILIANA:

Whitefish seasoned with Italian breadcrumbs and served with ammogglio sauce.

ITALIAN SAUSAGE:

Italian sausage sautéed with onions and tri-colored peppers.

ROASTED SIRLOIN:

Served with Andiamo zip sauce.

BRAISED BONELESS SHORT RIB OF BEEF:

Slow-roasted in rich Barolo red wine sauce.

DINNER

INDIVIDUAL DINNER

All entrées are served with warm artisan rolls, butter, salad, starch and vegetable.

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ENTRÉES

BRAISED LENTILS:

Grilled spring vegetables, roasted beet puree and aged balsamic reductions.

EGGPLANT INVOLTINI:

Sliced and rolled eggplant filled with julienned vegetables, topped with pomodoro sauce.

STUFFED SQUASH:

Char-grilled yellow squash and zucchini stuffed with brown rice, caponata vegetables and golden raisins. Roasted red pepper coulis.

GNOCCHI PALMINA:

House-made potato dumplings, creamy tomato Palmina sauce and fresh basil.

WHITEFISH ALLA SICILIANA:

Whitefish seasoned with herbed Italian breadcrumbs, served with ammoglio sauce.

SALMON ROLLATINI:

Scottish salmon wrapped around Israeli couscous with garlic-herbed cream cheese and basil pesto.

SEA SCALLOPS:

Seared with caramelized onions, wilted spinach and Sambuca crème sauce.

CHICKEN SICILIANA:

Herbed Italian breadcrumbs, served with ammoglio sauce.

CHICKEN PICCATA:

Sautéed chicken breast served with capers, artichokes, lemon and white wine sauce.

CHICKEN FIORENTINA:

Garlic, olive oil, parsley, Roma tomatoes, spinach, feta cheese and Kalamata olives.

NEW YORK STRIP STEAK:

House-cut steak seasoned and char-grilled to perfection, topped with cipollini onions and balsamic glaze.

BRAISED BONELESS SHORT RIB OF BEEF:

Slow roasted in rich Barolo red wine sauce.

FILET MIGNON:

Hand-cut, aged filet broiled and served with Andiamo zip sauce.

COMBINATION PLATES:

FILET MIGNON AND CHICKEN STRUDEL:

Thirty-day-aged prime filet mignon and spring morel chicken strudel. Spice-crust, char-grilled steak with cabernet shallot demi-glaze. Served opposite of chicken and morel mushroom strudel with spring asparagus, quinoa, couscous, in a crisp phyllo pastry with white truffle mornay sauce.

MODERN SURF AND TURF:

Braised short ribs of beef in a rich Barolo red wine sauce, served opposite sea scallops with pesto crema.

TRADITIONAL SURF AND TURF:

Thirty-day-aged Chairman's Reserved beef tenderloin served opposite of white truffle poached lobster tail.

INDIVIDUAL DINNER ACCOMPANIMENTS

SOUPS:

MINISTRONE | STRACCIATELLA | TOMATO BASIL | ITALIAN WEDDING
CREAM OF BROCCOLI | PASTA FAGIOLI

SALAD

GOURMET GREENS:

Baby field greens, tomato, cucumber, red onions and house-made garlic Parmesan dressing.

TRADITIONAL CAESAR:

Crisp romaine, Asiago croutons, shaved Parmesan and creamy Caesar dressing.

HARVEST SPINACH:

Baby spinach, candied pecans, Michigan dried cranberries, oranges, shaved red onion, chèvre cheese and poppy seed vinaigrette.

TUSCAN KALE:

Tossed with toasted almonds, dried cranberries, carrots and feta cheese in raspberry red wine vinaigrette.

WEDGE:

Iceberg lettuce with a hard-cooked egg, tomatoes, applewood bacon and red onion with choice of salad dressing.

BOUQUET:

Baby mixed field greens bouquet, wrapped with English cucumber ribbon, presented with marinated tomato, red onion, toasted pine nuts and champagne vinaigrette.

INDIVIDUAL DINNER ACCOMPANIMENTS CONT.

INTERMEZZO

SORBET:

Homemade fruit-flavored sorbets.
Available in a variety of flavors.

PASTA

Mezze pasta prepared with choice of one of our
homemade sauces:

POMODORO:

Traditional house-made vegetarian tomato sauce.

BOLOGNESE:

Meat sauce made with ground beef, veal and pork.

ALFREDO:

Crème-based sauce with mascarpone and
Parmesan cheese.

PALMINA:

Creamy-herbed tomato sauce.

PRIMAVERA:

Garden-fresh vegetables, garlic and extra virgin olive oil.

TOMATO-BASIL:

Tomato sauce with olive oil, garlic, fresh basil and parsley.

VEGETABLES

SAUTÉED GREEN BEANS ALMONDINE

FRESH MIX:

Red peppers, carrots, squash and zucchini.

BROCCOLI PARMESAN:

Olive oil and garlic.

GRILLED ASPARAGUS

ITALIAN BRAISED GREENS

HONEY-GLAZED CARROTS

ITALIAN HOMEMADE SPECIALTIES

GNOCCHI:

Handmade potato dumplings in creamy tomato
sauce with herbs and Parmesan cheese.

TORTELLINI:

Meat-filled pasta in savory wild mushroom and fresh
basil crème sauce.

RAVIOLI:

Meat or cheese-filled pasta purses with choice of
house sauce.

MANICOTTI:

Cheese-filled spinach pasta with tomato-basil sauce.

STARCH

BUTTERED REDSKIN POTATOES

OVEN ROASTED TUSCAN STYLE POTATOES:

Rosemary and caramelized onions.

FINGERLING POTATOES:

Fine herbs butter broth.

DAUPHINOISE POTATO:

Layered in rich custard with Parmesan and Gruyere cheese.

SANTA ANNA POTATOES:

Sliced and baked in herbed broth with Parmesan cheese.

RISOTTO PRIMAVERA:

Saffron, white wine, Parmesan cheese and seasonal
vegetables.



STATIONED DINNER

SALAD STATION

SELECT FOUR

GREENS AND GOODNESS SALAD:

A fresh blend of baby kale, spinach and crisp radicchio, accompanied by seedless grapes, toasted mix nuts, applewood bacon, dried cranberries, edamame and hemp.

SICILIAN SALAD:

A mélange of cannellini, garbanzo, black and kidney beans. Fresh green and wax beans. Roasted sweet bell peppers and pitted olives. Tossed in a roasted oregano seed vinaigrette.

TUSCAN KALE SALAD:

Tossed with toasted almonds, dried cranberries, carrots and feta cheese in raspberry red wine vinaigrette.

PASTA SALAD:

Genoa salami, roasted peppers, provolone cheese, olives and red onions, in Italian vinaigrette.

SEASONAL GRILLED VEGETABLES:

Asparagus, sweet bell peppers, carrots, fennel, yellow squash, zucchini and mushrooms, drizzled with extra virgin olive oil and pesto vinaigrette.

MEDITERRANEAN ORZO SALAD:

Roasted tomatoes, feta cheese, spinach, red onion, white wine and fresh lemon.

ROASTED HEIRLOOM BEET SALAD:

Olive oil roasted golden and red beets, gorgonzola cheese, sugar-plumped golden raisins and toasted oat granola with spicy cashews and cranberry pomegranate vinaigrette.

ANCIENT GRAINS POWER SALAD:

Chilled grains of farro, red quinoa, freekeh, cucumbers, tomatoes, feta cheese, garbanzo beans and olive oil roasted tomatoes.

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STATIONED DINNER CONT.

PASTA STATION

Select Two

ANDIAMO SIGNATURE PASTA:

Farfalle alfredo, penne primavera, rigatoni Bolognese, penne Palmina or penne marinara. (Select one choice)

TORTELLINI ALLA PANNA:

Meat-filled pasta in a savory wild mushroom fresh-basil crème sauce.

GNOCCHI ALLA PALMINA:

Handmade potato dumplings in a creamy tomato sauce with herbs and Parmesan cheese.



MASHED POTATO BAR

ROASTED GARLIC MASHED POTATOES

BROWN SUGAR WHIPPED SWEET POTATOES

SMASHED REDSKIN POTATOES

ACCOMPANIMENTS: Sour cream, herb butter, cheddar, Swiss, bleu cheese, chives, caramelized onions, roasted garlic, bacon, chili and Andiamo signature zip sauce.

SEAFOOD STATION

SEA SCALLOPS:

Served in sweet corn basil broth with spinach.

SEAFOOD PAELLA:

Shrimp, scallops, mussels, clams, bell peppers, aromatics, in white wine and herbs.

PORCINI SEARED ATLANTIC SALMON FILLETS:

Served with fregola pasta ragu of seasonal vegetables, tomatoes, leeks, white wine and potato-chive sauce.



GOURMET SLIDER STATION

(Select Three)

ALL BEEF SLIDERS:

Petite burger patties with caramelized onions and American cheese.

PULLED PORK SLIDERS:

Spice-rubbed pork shoulder slowly braised in rich barbecue sauce on a soft slider bun with cole slaw and crisp fried onions.

BARBECUE BEEF BRISKET SLIDERS:

Slow-roasted 18-hour brisket in our mango-bourbon barbecue sauce.

CHICKEN SLIDERS:

Crisp Amish chicken cutlets wrapped in seasoned Italian breadcrumbs. Topped with our pomodoro sauce and melted mozzarella cheese. Served with artisan slider buns.

PORTABELLA SLIDERS:

Balsamic-marinated portabellas, Boursin cheese, heirloom tomato slaw and toasted brioche bun.



CARVING STATION

(Select Two)

CHICKEN INVOLTINI:

Chicken breast rolled and stuffed with wild mushroom and spinach. Sliced and presented with red wine poultry jus.

HERB AND GARLIC CRUSTED BEEF STRIP LOIN:

Cipollini onions and forest mushrooms.

GRILLED STRIP LOIN:

Rosemary, roasted garlic and cabernet shallot demi-glace.

TENDERLOIN OF BEEF:

Whole carved beef tenderloin served with horseradish and stone ground mustard.

AHI BLOCK TUNA:

Hawaiian number one tuna, hand-carved with a spice crust. Presented with Kalamata olive-vine ripened tomato tapenade.

SALMON WELLINGTON:

Scottish salmon filets layered with a saffron-infused seafood mousseline and braised spinach, wrapped in a crisp phyllo dough. Lemon thyme beurre blanc.

LAMB LOLLIPOP:

Basil and Dijon-encrusted rack of lamb with red wine jus.

All served with assorted rolls and appropriate condiments.



CULTURES AROUND THE WORLD- STROLLING STATIONS

POLISH MARKET:

STUFFED CABBAGE ROLLS:

The traditional favorite with fresh ground chuck, white rice, onions and spices, rolled in tender cabbage leaves and simmered in hearty tomato soup.

PIEROGI:

Hand-rolled dough filled with potato, chives and blended cheeses. Sautéed in butter with caramelized onions and scallions, served with crème fraiche.

KIELBASA AND KAPUSTA:

Smoked Polish sausage in tangy sauerkraut with toasted caraway and crispy bacon.

POTATO PANCAKES:

Crisp and savory pancakes with onion and lemon, served with herbed crème fraiche.



FLAVORS OF THE MEDITERRANEAN:

(Halal Meat Is Available Upon Request)

HUMMUS AND TABBOULEH:

Savory ground chickpeas with toasted sesame, garlic and lemon, alongside fresh chopped parsley and bulgur wheat salad, with tomatoes, mint and red onion, in lemon-olive oil vinaigrette, served with thin pita bread and crisp spiced chips.

GRILLED SEASONAL VEGETABLES:

Squashes, bell peppers, fennel, asparagus, onions and carrots with fresh basil pesto glaze.

TUSCAN KALE:

Tossed with toasted almonds, dried cranberries, carrots, figs and ricotta in raspberry red wine vinaigrette.

SPANOKOPITA:

Fresh-chopped spinach, béchamel and feta cheese wrapped in crisp phyllo pastry.

BITE SIZE LAMB KAFTA

STROLLING STATIONS CONT.

MEXICAN VILLAGE

CHICKEN ENCHILADAS:

Layers of charred corn tortillas with succulent shredded chicken, Cotija, queso fresco cheeses, traditional enchilada sauce and sour cream.

LIME-CILANTRO MARINATED MAHI-MAHI FISH TACOS:

Sautéed with herbs and spices, crisp corn tortillas, cucumber-yucca root slaw and chipotle aioli.

FIRE-ROASTED CORN SALAD QUESADILLAS:

Flour tortillas stuffed and grilled with Andiamo signature cheese blend, huitlacoche, wild mushrooms and epazote, served with fresh tomato salsa.

ITALIAN STATION

GNOCCHI AL FRESCO:

Handmade specialty with lobster, seasonal garden vegetables and brandied demi-glace.

PASTA ROLLATINI:

Thin layers of handmade pasta rolled with ricotta and Parmesan cheeses. Baked with besciamella and tomato basil sauce.

BRAISED BEEF SHORT RIB RAVIOLI:

Served with red wine San Marzano tomato ragu and essence of citrus.

DETROIT'S BEST SOUL FOOD

BARBECUE BABY BACK PORK RIBS:

Custom-spiced brown sugar blend, slow-roasted with mango-bourbon barbecue sauce until they fall off of the bone.

BUTTERMILK FRIED CHICKEN DRUMETTES AND WAFFLES:

Twice-dipped in sweet buttermilk and seasoned with flour, fried golden brown and crisp, served with fresh-griddled waffles and maple syrup.

FIVE CHEESE MAC AND CHEESE:

Vermont white and yellow cheddar, Parmesan, Gruyere and fontina in rich béchamel, cavatappi-shaped pasta and savory breadcrumb crust.

STONE GROUND YELLOW CORN BREAD:

Kernels of sweet corn, jalapeño and herbs in coarse ground batter, baked in cast iron skillets, served warm right out of the oven with maple butter.

ASIAN FUSION

CHICKEN AND LEMONGRASS GYOZA DUMPLING:

Served with miso brodo.

CHILLED SOBA NOODLE SALAD:

With vegetables and soy-mirin sauce served in a carry out box.

SHRIMP AND TOFU FRIED RICE:

Stir fry vegetables, cage-free eggs and shoyu sauce.

WE CAN DO ANY CULTURE, DIETARY NEEDS OR THEME ON REQUEST!

WEDDING ENHANCEMENTS

ALL MENUS IN THIS PACKAGE CAN BE USED ON YOUR BIG DAY, INCLUDING BUT NOT LIMITED TO: Passed or stationed hors d'oeuvres, buffet, family style, strolling stations, individual entrées, dessert and bar packages.

EVENT COORDINATORS

We are here to make your big day everything you've dreamt of and more! We can be with you from start to finish and plan all the details, or just be your day-of planner to take the pressure off your family. Please let us know what we, as event coordinators, can do to put your mind at ease in making your special moment a stress-free reality. We are obsessed with the fine details, impeccable service, delicious food and a brand that will keep your guests talking for days to come. Please feel free to contact us with any of your questions or concerns. We are a one-stop shop.

AVAILABLE RENTALS

Tables | Chairs | Linens | Floral | Lighting
Chinaware | Ice Sculptures and More

(Andiamo can set up and breakdown all items for rent, including table settings, dessert stations, bar display, food stations, name cards, gift table, favors and more)

AVAILABLE STAFFING

Servers | Passers | Clearers | Bartenders
Coat Check | Valet Staff | Onsite Managers and Captains

Chefs (Available to do live action stations)

Event Coordinators (Start to finish or day-of)



CHAMPAGNE TOAST/SIGNATURE DRINKS/WINE SERVICE:

Can either be placed at the head table, bar, passed or individually placed.

CHILDREN'S MENU:

Chicken tenders and French fries -OR- half-of an adult dinner.

CUSTOM CAKES AND CUPCAKES:

From our amazing Vito's Bakery.

CAKE CUTTING SERVICES/COFFEE SERVICE:

Individually placed or on dessert station.

LATE NIGHT SNACK

ANDIAMO PIZZA PIE:

Cheese, cheese and pepperoni, veggie and meat lovers

MINI CONEY DOGS:

Grilled to perfection hot dogs, served with a warm bun, chili, onions, ketchup and mustard.

FRENCH FRIES AND SWEET POTATO FRIES

GOURMET SLIDER BAR:

ALL-BEEF SLIDERS:

Petite burger patties with caramelized onions and American cheese.

PULLED PORK SLIDERS:

Spice-rubbed pork shoulder slowly braised in rich barbecue sauce served on a soft slider bun with coleslaw and crisp fried onions.

BEEF BRISKET SLIDERS:

Slow-roasted 18-hour brisket in our mango-bourbon barbecue sauce.

BUILD-YOUR-OWN TACO BAR:

Seasoned ground beef, shredded chicken, fresh lettuce, tomatoes, cheeses, sour cream, salsa, pico de gallo, soft flour tortillas and tortilla chips.

CIDER AND DONUT STATION: (SEASONAL)

Plain, cinnamon and powdered donuts with fresh apple cider.

WARM PRETZEL BITES:

Served with sea salt and spicy mustard sauce.

CHICKEN TENDERS:

Served with an assortment of dipping sauces. (Ranch, honey mustards and ketchup)

DIETARY NEEDS: ANDIAMO TAKES ALL ALLERGIES VERY SERIOUSLY. OUR CHEFS CAN MAKE ANY PLATE GLUTEN-FREE, DAIRY-FREE, PEANUT-FREE, SOY-FREE, VEGAN, VEGETARIAN-FRIENDLY AND MORE!



LATE NIGHT DESSERT

TRADITIONAL ROOT BEER FLOATS:

Served in iced-down beer mugs with freshly scooped vanilla ice cream, topped with whipped cream and a cherry. (Vernors, Cream Soda, Root Beer, Orange Soda, Rock & Rye)

ICE CREAM BAR (CHOCOLATE AND VANILLA ICE CREAM):

Assorted toppings: crushed waffle cones, Saunders hot fudge, whipped cream, mixed berries, Reese's, rainbow sprinkles, crushed Oreo, cookie dough balls and cherries.

FRENCH FLAMBÉ DESSERT STATION WITH FRENCH VANILLA BEAN ICE CREAM AND EUROPEAN BUTTER CAKE:

Caramelized bananas Foster, brown sugar buttered-rum sauce cherries jubilee, fresh-pitted cherries, Kirschwasser, citrus zest and ice cream.

CREPE STATION - MADE TO ORDER CREPES PREPARED IN CLASSICAL FASHION:

Baby orange supremes Grand Marnier flambé calvados, spiced-cinnamon apples, apple brandy and brown butter.

JOE VICARI'S SIN-SATIONAL DESSERT TABLE:

Petite offerings of Joe Muer coconut cake, tuxedo cakes, Kit Kats, amaretto cheesecakes and Vito's cannolis.

DESSERT

INDIVIDUAL DESSERTS

CARROT CAKE:

Fresh shredded carrots, chopped walnuts and plump raisins baked in spiced cake, layered with whipped cream cheese icing, encased with chopped walnuts.

TIRAMISU:

Ladyfingers dipped in espresso and layered with mascarpone cheese and shaved chocolate.

NEW YORK STYLE CHEESECAKE:

Topped with Chambord sauce.

MINIATURE KIT KAT:

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

TUXEDO CAKE:

Moist chocolate cake with layers of milk chocolate and white chocolate mousse, covered in chocolate ganache and topped with chocolate curls.

HUNGARIAN WALNUT TORTE:

Walnut coconut cake, raspberry preserves, chocolate truffle and white chocolate spoon.

ITALIAN RICOTTA CHEESECAKE:

Scents of citrus with a toasted Graham cracker crust and wild berry compote.

MINIATURE PASTRY PLATTERS:

Assorted miniature pastries, cookies and brownies.

DESSERT STATIONS

MINIATURE PASTRY DISPLAY:

Hot fudge brownies, Bavarian crème fruit tarts, chocolate dipped cannolis, Michigan cherry tarts, chocolate covered strawberries, chocolate-hazelnut bars, crème puffs, macaroons, chocolate mousse domes, espresso laced tiramisu and mango-raspberry panna cotta (Theme colors or garnishes on request)

BANANA FOSTER ACTION STATION:

Freshly-scooped vanilla ice cream topped with caramelized bananas, caramel sauce and powdered sugar.

FRESH BAKED HOMEMADE COOKIES

HOMEMADE BROWNIE BITES:

Rich chocolate fudge brownies, butterscotch blondies, M&M laced brownies and crispy toffee cookie crunch delight.

MINIATURE NEW YORK STYLE CHEESECAKES:

An assortment of flavors, colors and textures to tantalize your taste buds and finish your meal on a sweet high.

CUPCAKES, CUPCAKES, CUPCAKES:

Always popular and never out of style, from chocolate to vanilla and red velvet to fruit-flavored, these cupcakes will be a highlight to the end of any meal.

ITALIAN-STYLE PETITS FOURS:

A decadent selection of bite-sized cakes ranging from chocolate to vanilla, accented with wild blueberry, peach bellini and orange Bavarian crème.

COFFEE STATION:

Fresh-brewed European dark roasted coffees with sugar sticks, regular and flavored cream.

DESSERT COFFEE BAR STATION:

Baileys and Kahlua with whipped cream, chocolate coffee beans, cherries, chocolate shavings and sugar sticks.



BEVERAGE PACKAGES

SPARKLING WATER AND SODA BAR:

Assorted soft drinks and sparkling water.

BEER AND WINE BAR:

Domestic and imported bottled beer, private label wines including cabernet, sauvignon and chardonnay. Soft drinks and water.

PREMIUM BAR:

Tito's Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Beefeaters Gin, Dewars Scotch, Canadian Club Whisky, Jose Cuervo Tequila, Jack Daniels Bourbon, Private label wines, domestic and imported bottled beer.

Includes Sweet and Dry Vermouth, Juices, Mixers, Soft Drinks, Water, Ice and Garnishes.

SUPER PREMIUM BAR:

Grey Goose, Johnny Walker Black Scotch, Tanqueray Gin, Crown Royal, Woodford Reserve Bourbon, Bacardi Silver Rum, Captain Morgan Spiced Rum, Hennessy, Jose Cuervo 1800, Bailey's Irish Cream, domestic and imported bottled beer and private label wines.

Includes Sweet and Dry Vermouth, Juices, Mixers, Soft Drinks, Water, Ice and Garnishes.

Bar on consumption, gluten-free, and Michigan craft beers available upon request.