

Parties and Special Functions from 20-100 people!

23 Hardenburgh Ävenue Haworth, New Jersey Phone: 201-384-1551 www.andiamorestaurant.net

Our facilities are available for:

Lunch or Dinner

Anniversaries

Birthdays

Rehearsal Dinners

Showers

Weddings

Christenings

Communions

Baptisms

Bar Mitzvahs

Intimate Weddings Holiday Parties

Buffet · Family Style · A La Carte



Welcome and thank you for considering us to cater your next party. If we can be of any additional help, feel free to call on us. Ask for Don or Alan and we will be happy to answer any questions about available dates and details.

For your convenience, Andiamo has two separate Dining rooms for all your needs:

The front dining area is ideal for small private affairs. This room accommodates 15-30 people.

The back dining area, or "main banquet room" is surrounded by windows, making for a beautiful setting for any event. This room provides seating for 35-100 guests, and opens to our outdoor deck area.

Our Menu has been carefully designed by our Chef to bring out the best of Andiamo's contemporary Italian-American cuisine.

We use only the finest and freshest ingredients in our creative cuisine assuring your party to be outstanding and memorable! We are happy to prepare any special dietary needs or menu requests that you or your guests may have.

Other menu items are available, call us and we will gladly put together a custom menu for your function.

\$39 Package

Sit Down or Buffet Luncheon

Served with freshly baked Bread and Crostini
Start time from 11:30 AM – End time 5:00 PM (3 hour max)

Appetaers

(Choose three hot and one cold appetizer)
Served Family Style

Hot Appetizers

Baked Stuffed Clams

Baked Stuffed Mushrooms

Eggplant Rollatini

Fried Zucchini

Pigs in a Blanket

Mozzarella Sticks

Mini Pizzas

Chicken Fingers

Quesadillas with crumbled sweet sausage and two cheeses
Mini Spiedini mozzarella in italian bread crispy fried in semolina
breadcrumbs served with marinara sauce
Mini Potato Pancakes with Homemade Apple Sauce
Fried Calamari with Fra Diavolo or Marinara sauce
Grilled Portobello Mushroom, Fresh Mozzerella, Balsamic Reduction

Cold Appetizers

Fresh Mozzerella, Roasted Red Peppers and Prosciutto in a Basil Vinegarette
Fresh Mozzerella and Beefsteak Tomatoe in a Balsamic Glaze
Cold Antipasto (italian cold cuts, cheeses, olives, roasted peppers and more)
Bruschetta (Chef Linda's secret recipe)
Shrimp Cocktail (\$4 add'l per person)

Salads (Choose one)
Served Family Style OR Individual Servings
Mixed Green
or (\$2 add'l per person)
Caesar Salad • Andiamo Salad • Tri-Color Salad

Entrees (Choose four total)

Pastas (Choose one)

Primavera with Oil and Garlic or Parmesan Cream
Farfalle with Peas Prosciutto and Tomato Cream
Filetto di Pomodora (with or without Ricotta)
Rigatoni with Sausage, Peppers, Onions light Marinara Sauce, Ricotta
Penne a la Vodka with or without Chicken

Lasagna • Eggplant Parmigiana
Fettuccini Bolognese with mini meatballs, peas,
mushrooms and fresh mozzarella

Pasta Antipasto with chicken, soppressata, tomatoes, roasted red peppers, arugula, red onions and shaved parmesan cheese in garlic and oil

Penne a la Alan with mini meatballs, roasted red peppers, arugula, red onion, portobello mushrooms, tomatoes and mozzarella with oil and garlic Penne with Grilled Chicken, Broccoli and Red Onions in garlic and oil

Rigatoni with sweet & hot crumbled sausage, mini meatballs, pepperoni, roasted red peppers, tomatoes, red onion, baby arugula & provolone cheese in garlic and oil

Chicken (Choose one)

Chicken Francese Chicken Parmigiana

Chicken Pizziaola Chicken Marsala

Chicken over Italian Spinach with bacon and onions

French Style Chicken Breasts Honey and Citrus Glazed over basmati rice with fruits and nuts (\$3 add'l per person)

Chicken Piccata with scallions and plum tomatoes

Country Style Chicken chunks of white meat chicken sautéed with sweet sausage, peppers, tomato and fresh herbs

Chicken Linda with beefsteak tomatoes, red onions and two cheeses in a lemon butter drizzle

Meat Selections (Choose one)

Sausage, Peppers and Onions Veal Picatta

Veal Francese Veal Parmigiana
Veal Pizziaola Veal Marsala

Veal Linda with beefsteak tomatoes, red onions and two cheeses in a lemon butter drizzle

Veal Alan roasted red peppers, spinach, fresh mozzerella with a marsala sauce Sliced Skirt Steak with peppers and onions (\$5 add'l per person)

Seakood (Choose one)

Served over Rice or Pasta

Shrimp Francese over Angel Hair

Warm Shrimp Pasta

Shrimp Scampi

Grilled Shrimp Brochette

Shrimp Oreganata

Tilapia Teriyaki served over basmati rice with fruit and nuts Salmon honey citris glazed served over sauteed spinach

Vegetables (Choose one)

Mixed Vegetables • Sauteed Broccoli or (\$3 add'l per person)

Sauteed Spinach • Broccoli Rabe (in season)

Dessert

Freshly Prepared Special Occasion Cake or Choice of Assorted Desserts from our menu Assorted Pastries available (\$2.95 add'l per person) Assorted Cookies available (\$2.95 add'l per person)

Served with Fresh Brewed Coffee and Tea Cappucino and Espresso available by consumption

See last page for Children's Menu and Additional Options

<u>Kids Menu</u> \$12 per child under 10 yrs of age

Choice of
Chicken Fingers and French Fries
Spaghetti and Meatball
Mini Pizza
Cheese Ravioli
plus
Choice of Ice Cream

Additional Choices:

Assorted Pastries \$2.95 per person
Assorted Cookies \$2.95 per person
Assorted Pastries & Cookies \$4.95 per person
Cup Cakes \$1.95 per person
Tier Wedding Cake \$3 per person

Beverages

Consumption Bar

Charges are based on actual number of drinks served.

Price Range for Beverages

Cocktails...\$8/\$10

Wine Bottles...\$25 (house wines)

Beer Pitchers...\$10/\$15

Soda Pitcher...\$8.95

Champagne Toast...\$5 per person

Champagne Punch...\$3 per person

Unlimited Soda...\$3.50 per person

Cappucino and Espresso...\$3.50 per person

Beverage Packages

House Wine, Beer and Soda...\$14 per person (3 hours)
*Liquor, House Wine, Beer and Soda...\$29 per person (3 hours)

(refer to available liquors in box to the right)

- Premium Wines available upon request -

Other menu items are available, call us and we will gladly put together a custom menu for your function.

Catering Guidlines:

Guarantees

We ask that 7 days in advance you guarantee the number of guests attending your function. This guarantee will be final. Should the number of guaranteed people increase, those extra people will be charged accordingly. For each event, there is a 15 person minimum for our Front Dining area. The Banquet room holds a minimum of 40 people per event. To finalize the menu, all appointments should be made at least two weeks prior to your event.

Payment Terms

To hold any specific date a \$250 deposit is requested. Deposits are non-refundable and prices are subject to change before the acceptance of any deposit. Payments may be made by cash or credit card only.

Taxes and Gratuities

Tax and gratuity are not included in the menu prices. There will be an automatic 7% tax added and an 20% gratuity to all food and beverage sales.

Enclosed prices do not include tax or service charge.

Prices subject to change.

*Available Liquors for Open Bar Package:

Vodka Scotch/Whiskey/ Cognac/Cordials **Bourbon** Hennessey VS Stoli Remy VS Johnnie Walker Red Stoli Flavors Candian Club Amaretto Kettle One VO Bailey's Absolut Seagram's Seven Chambord Absolut Flavors Dewar's Sambucca **Bushmills** Annisette Gin Cutty Sark Kahlua **Beefeater** Tia Maria JandB **Tanqueray** lack Daniels Galliano Bombay Saphire Maker's Mark Frangelico Grand Marnier Rum **Teguila** Lemincello Bicardi Cuervo Gold Captain Morgan Shots not available.



Eat Well...

Laugh Often...

Live Long...

andiamo

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