

andiamo
a unique & casual italian restaurant & bar

Parties and
Special Functions
from 20-100 people!

23 Hardenburgh Avenue
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

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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.

\$45 Package

Sit Down or Buffet Luncheon

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

Appetizers

(Choose three hot and one cold appetizer)

Served Family Style

Hot Appetizers

- | | |
|--|-------------------|
| Baked Stuffed Clams | Pigs in a Blanket |
| Baked Stuffed Mushrooms | Mozzarella Sticks |
| Eggplant Rollatini | Mini Pizzas |
| Fried Zucchini | 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 Mozzarella, Balsamic Reduction | |

Cold Appetizers

- Fresh Mozz, Roasted Red Peppers and Prosciutto in a Basil Vinegarette
- Fresh Mozzarella 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 Po modora (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

Entrees:

Chicken *(Choose one)*

Chicken Francese

Chicken Parmigiana

Chicken Pizzaiola

Chicken Marsala

Chicken over Italian Spinach *with bacon and onions*

French Style Chicken Breasts *Honey and Citrus Glazed over special rice with fruits and nuts (\$3 pp additional charge)*

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*

Seafood *(Choose one)*

Served over rice or pasta.

Shrimp Francese

Warm Shrimp Pasta

Shrimp Scampi

Shrimp Oreganata

Grilled Shrimp Brochette

Honey and Citrus Glazed Salmon

Tilapia Teriyaki

Meat Selections *(Choose one)*

Sausage, Peppers and Onions

Veal Picatta

Veal Francese

Veal Parmigiana

Veal Pizzaiola

Veal Marsala

Veal Linda *beefsteak tomatoes, red onions, two cheeses, lemon butter drizzle*

Veal Alan *roasted red peppers, spinach, fresh mozzarella, marsala sauce*

Grilled Sliced Skirt Steak *with mushrooms and onions*

Sliced Filet Mignon *(\$5 add'l per person)*

Vegetables *(Choose one)*

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

Sautéed Spinach • Broccoli Rabe *(in season)*

Dessert *(Choose one)*

Freshly Prepared Special Occasion Cake

Assorted Mini Pastries

or Special Selections from our dessert menu

*Served with Fresh Brewed Coffee,
Cappuccino, Espresso and Tea*

See last page for Children's Menu and Additional Options

Kids Menu

\$12 per child under 10yrs. 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 Guidelines:

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
Stoli
Stoli Flavors
Kettle One
Absolut
Absolut Flavors

Gin
Beefeater
Tanqueray
Bombay Sapphire

Rum
Bicardi
Captain Morgan

**Scotch/Whiskey/
Bourbon**
Johnnie Walker Red
Candian Club
VO
Seagram's Seven
Dewar's
Bushmills
Cutty Sark
JandB
Jack Daniels
Maker's Mark

Tequila
Cuervo Gold

Cognac/Cordials
Hennessey VS
Remy VS
Amaretto
Bailey's
Chambord
Sambucca
Annisette
Kahlua
Tia Maria
Galliano
Frangelico
Grand Marnier
Lemincello

Shots not available.



Eat Well...

Laugh Often...

Live Long...

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