

# Andiamo Trattoria Clarkston

Accommodating up to 80 guests



(248) 620-9300  
7228 N Main St, Clarkston, MI 48346

[andiamoitalia.com](http://andiamoitalia.com)

# Lunch Banquet Menu

Select three of the following:

## GREAT LAKES WHITEFISH SICILIANA

Great Lakes whitefish, breaded Sicilian style, sautéed in olive oil and light garlic. Served with ammoglio sauce and chef's seasonal vegetables \$19.95

## HANDMADE RAVIOLI

Choose either meat filled or spinach and cheese, topped with choice of our signature Bolognese sauce or Palmina sauce \$18.95

## FETTUCCHINE ALFREDO

Handmade fettuccine with chicken in a light parmesan cheese sauce \$17.95

## CHICKEN SCALLOPPINI

*Choose One:*

**Marsala** – tender Amish chicken breast sautéed with wild mushrooms in a Marsala wine sauce

OR

**Piccata** – tender Amish chicken breast sautéed in a lemon white wine sauce with capers

Both served with chef's seasonal vegetables \$18.95

## KALE SALAD

Fresh berries, marcona almonds, ricotta salata, red onion, carrots, raspberry vinaigrette \$17.95. Salmon additional \$4

## CHICKEN CAESAR SALAD

Romaine hearts, grilled Amish chicken, parmesan croutons, house made dressing and shaved Parmigiano-Reggiano \$17.95  
Salmon additional \$4

## CRAB CAKE SLIDERS (2)

Lemon aioli, arugula, crispy bacon, brioche bun and fries \$18.95

## CHIPOTLE GRILLED CHICKEN

Mozzarella cheese, baby kale, avocado, tomato, pepperoncini on a homemade bun with fries \$15.95

## TRATTORIA SALMON

Pan roasted cold water fillet, garlic-herb San Marzano tomato sauce, chef's seasonal vegetables \$21.95

## FILET MIGNON

Hand-cut, 6 ounce, char-broiled filet served with our signature Zip sauce, Chef's potato and fresh seasonal vegetables \$27.95

## Price Includes

- Fresh Baked Italian Bread
- Italian Wedding Soup or Mixed Field Green Salad
- Soft drinks
- Coffee service
- Private area
- Table linens

# Dinner Banquet Menu

Select three of the following:

## CHICKEN VALDOSTANA

Tender Amish chicken breast, breaded, topped with imported prosciutto and fontina cheese in a roasted garlic-white wine sauce and chef's seasonal vegetables \$23.95

## GREAT LAKES WHITEFISH SICILIANA

Great Lakes whitefish, breaded Sicilian style, sautéed in olive oil and light garlic. Served with ammoglio sauce and chef's seasonal vegetables \$25.95

## VEAL PARMESAN

Tender veal breaded and topped with herbed tomato sauce, mozzarella, Parmesan cheese and chef's seasonal vegetables \$27.95

## PASTA ANDIAMO

Imported spaghetti or penne served with your choice of meat or tomato sauce with either meatballs or sausage \$21.95

## CHICKEN SCALLOPPINI

*Choose One:*

**Marsala** – tender Amish chicken breast sautéed with wild mushrooms in a Marsala wine sauce

OR

**Piccata** – tender Amish chicken breast sautéed in a lemon white wine sauce with capers

Both served with chef's seasonal vegetables \$22.95

## GNOCCHI ALLA PALMINA

Homemade potato dumplings in a creamy tomato palmina sauce \$21.95

## TRATTORIA PAIRING

Our combination plate featuring petite broiled filet, chicken breast piccata, chef's potato and fresh seasonal vegetables \$38.95

## FILET MIGNON

Hand-cut, 8 ounce, char-broiled filet served with our signature Zip sauce, Chef's potato and fresh seasonal vegetables \$36.95

## CRAB STUFFED SALMON

Broiled Atlantic salmon, savory blue crab meat, roasted garlic white wine sauce \$29.95

## SHRIMP SCAMPI

Gulf shrimp, garlic butter, lemon, white wine, tomatoes, fresh spinach, and angel hair pasta \$28.95

## SURF & TURF

Char-grilled center cut 6 ounce filet, served with our signature Zip sauce, pan seared sea scallops with lemon butter sauce, Chef's potato and seasonal vegetables \$39.95

## Price Includes

- Fresh Baked Italian Bread
- Italian Wedding Soup or Mixed Field Green Salad
- Soft drinks
- Coffee service
- Private area
- Table linens

## Family Style Appetizer Platters

Prices are based per person and must be in conjunction with a lunch or dinner package. Any 2 choices from above is \$6.95 per person. Choose any 3 for \$8.95 per person or any 4 for \$10.95 per person.

### **CALAMARI FRITTI**

Baby squid lightly floured and flash-fried, served with ammoglio sauce and lemon wedges

### **EGGPLANT ROLLATINI**

Eggplant, angel hair pasta, basil pesto Parmigianino served with Pomodoro sauce

### **SUPPLI AL TELEFONO**

Hand-rolled risotto filled with mozzarella cheese, breaded and lightly fried, served with Pomodoro sauce and grated Parmigiano-Reggiano

### **PORTABELLA**

Marinated and char-grilled portabella mushroom caps are sliced and served with our signature Zip sauce

### **ITALIAN SAUSAGE AND BANANA PEPPERS**

Our home made Italian sausage is grilled and served with pan roasted banana peppers in tomato-rosemary infused demi-glace with crisp potatoes

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## Premier Appetizer Options

### **SHRIMP COCKTAIL**

Poached in aromatic court bouillon, served chilled with fiery cocktail sauce and lemon, add \$3.95 per colossal shrimp

### **CHEESE & CROSTINI**

An assortment of fine cheese served with our homemade crostini and crackers \$3.95 per person

### **EAST COAST CRABCAKES**

Jumbo lump crab served with basil fennel salad with Arrabbiata aioli, add \$4.95 per person

### **SHRIMP ANDIAMO**

Sautéed jumbo shrimp, in garlic, tomato-lemon white wine sauce with garbanzo beans, add \$3.95 per colossal shrimp

### **CAPRESE SALAD**

Family Style platters of vine ripened tomatoes, imported Bufala mozzarella, fresh basil, arugula, and fennel with balsamic, add \$3.95 per person

### **SALUMI AND FORMAGGI**

Artisanal cured meats and cheeses, grilled flatbread, mixed olives and whole grain mustard, add \$5.95 per person

### **VEGETABLE TRAY**

A selection of the freshest seasonal vegetables, add \$2.95 per person

## Dessert Options

### Assorted Miniature Pastries

A variety of miniature pastries served family style, a perfect light offering to end the meal with something sweet **\$3.95 per person**

### Assorted Italian Gelatos and Fruit Sorbets

With fresh berries and mint **\$3.95 per person**

### Lighter Dessert Options

Choose either a petite cut of our house Tiramisu or our house Chocolate/White Chocolate mousse **\$4.95 per person**

### Andiamo Signature Desserts

**\$7.95 per person**

- **KIT KAT** – crisp light wafers layered with rich chocolate mousse and enrobed in chocolate ganache
- **TUXEDO** – chocolate chiffon cake layered with milk and white chocolate mousses, wrapped in a dark chocolate ganache
- **CASSATA** – white chiffon cake layered with sweetened ricotta Cannoli filling, wrapped in whipped crème topping and garnished with miniature Cannoli

### Grand Dessert Tray

A complete offering from our Andiamo dessert tray for \$7.95 per person

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Specialty Cakes and Pastries for all occasions are created from scratch by our Corporate Pastry Team. Choose from numerous varieties of cake flavors and layer with a myriad of fruit fillings, crèmes and mousses. Wrap your cake in traditional butter crème or allow our team to create your vision for what is sure to be an unforgettable event.

## Banquet Policy & Terms of Agreement

1. Andiamo has private accommodations for gatherings from 20-80. Whether it be a small business function, bridal or baby shower, rehearsal dinner, weddings, baptisms, holiday parties or any other occasion you could think of. Let us dazzle you with our sensational food and wonderful service.
2. All food and beverages are subject to 6% Michigan sales tax and 20% service charge that will be added to all functions. In compliance with the health department regulations, all food shall be supplied by Andiamo.
3. Desserts and/or cakes can be ordered through our Andiamo pastry department (586-268-3200) and will be delivered at no additional charge.
4. If you choose to bring your own cake, it must be from a licensed National Food Service vendor. You must sign a waiver and provide us with a copy of your receipt for our health department records. There will be a \$1.00 service fee per person applied to your event.
5. All functions require a minimum deposit of \$300. Larger parties may require a \$500 deposit. All deposits are non-refundable and will be deducted from your total at the close of your event. The room will be held only when the deposit has been received.
6. Payment is due in full at the end of the event. The deposit will be deducted from the invoice. Final balance can be paid in the form of cash or credit card. We accept Master Card, Visa and American Express.
7. The final guaranteed head count for your event is due 72 hours prior to the date of your function.  
  
You will receive one check for your event. No separate checks are allowed. If you are a member of our Mille Grazie Loyalty Club, the maximum of 1000 points can be applied to your card per event. Only the person paying for the event is eligible for the Mille Grazie Points.
8. Costco gift cards and Mille Grazie money are not accepted on booked parties.
9. Andiamo reserves the right to inspect and control all functions.
10. Any damages occurring to the property of Andiamo by the lessee, his guests or contractors will be applied to the lessee's bill.

I accept the terms of this agreement: \_\_\_\_\_

Date of Party: \_\_\_\_\_

Today's Date: \_\_\_\_\_