

B Breakfast

BUFFET 21.00

(25 Person Minimum)

Scrambled eggs, French toast with maple syrup, bacon and sausage, home-style potatoes, fresh cut fruit, assorted bagels and mini danishes, juices and coffee or tea.

BRUNCH 25.00

Mini danishes and bagels, mini muffins, fresh cut fruits, coffee cake, assorted cookies, juices and coffee or tea.

(Choose Six of the Following)

- Sausage
- Bacon
- French Toast
- Miniature Blintzes with Fruit Topping
- Scrambled Eggs
- Home-Style Potatoes,
- Chicken Piccata
- Whitefish Siciliana
- Pasta with Tomato or Meat Sauce
- Fresh Garden Vegetables
- Smoked Whitefish
- Lox (add 5.00 per person).

OMELETTE STATION 6.00

(Served with the breakfast or brunch buffet only)

Three Egg Omelette

Choice of: Bacon, Onion, Cheese, Sausage,
Ham, Tomato, Mushrooms, Black Olives.

GOURMET OMELETTE STATION 10.00

Choice of: Petite Shrimp, Chopped Lobster, Broccoli, Bell Peppers,
Pepper Jack Cheese, Smoked Cheddar, Swiss Cheese, Mozzarella Cheese.

Refreshment Breaks

MORNING 9.00

Mini danishes, bagels, fresh cut fruit, juices and coffee or tea.

AFTERNOON 8.00

Assorted cookies, coffee cake, coffee or tea and soft drinks.

SNACKS 4.00

Chips, pretzels, and assorted nuts.

*All food and beverages are subject to a 6% state tax and 20% service charge.
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Desserts

(Price per Person)

PETIT TIRAMISU 4.00

Lady fingers dipped in espresso, layered with Mascarpone cheese and shaved chocolate. An Andiamo specialty.

CHAMBORD CHEESECAKE 8.00

New York-style cheesecake served with Chambord Sauce.

MINIATURE KIT KAT 5.00

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

FLUTE OF FRUIT 5.00

Seasonal mixed berries topped with fresh whipped cream.

SANDERS HOT FUDGE CREAM PUFF 7.00

Vanilla ice cream served in a cream puff topped with "Sanders" hot fudge.

Andiamo Sweet Endings

Decorative table display *(30 Person Minimum)*

ITALIAN SWEET TABLE 8.00 per person

Assorted Italian cookies, mini tiramisu in chocolate cups, mini cannolis, and assorted biscotti.

SWEET TABLE SENSATION 13.00 per person

A beautiful display of individual miniature pastries, fresh torts, cheesecakes, cookies, fresh sliced fruits, candies and assorted nuts.

SPECIAL SWEETS CELEBRATION 15.00 per person

Gourmet assortment of individual miniature pastries, fresh torts, cheesecakes, flans, Tiramisu, cannolis, cookies, fresh sliced fruits, candies and assorted nuts.

Sweet Table Enhancements

Custom hand-carved ice sculptures available for any occasion. 295.00

Strawberry tree, chocolate dipped strawberries. 150.00

Croquembouche tree, custard filled and caramelized cream puffs. 150.00

Chocolate fountain (price available upon request)

HAZELNUT or CHOCOLATE MOUSSE 5.00

Chocolate or hazelnut mousse, served with seasonal berries, and a crisp cookie.

KEY LIME PIE 8.00

Key lime filling and toasted meringue in a graham cracker crust.

HOMEMADE CANNOLI 6.00

Italian pastry shell filled with homemade cream, chocolate, cinnamon and almonds.

GOURMET MINIATURE PASTRIES 8.00

A platter of individual assorted miniature pastries served per table.

COOKIE ASSORTMENT 4.00

A platter of assorted gourmet cookies served per table.

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Banquet Information & Lease Agreement

THIS AGREEMENT, entered into by and between Andiamo Riverfront 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 at 400 Renaissance Center, Suite A 403, Detroit, Michigan 48243 to wit: 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 is stated on the contract. In compliance with health department regulations, Andiamo Riverfront 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 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 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, which prevents the Lessor from meeting the terms of the 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 Riverfront by the Lessee, his/her guests, or contractors will be applied to the Lessee's billing. Andiamo Riverfront is not responsible for any item left on the premises, which is 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 damage that is caused by acts of omission of invitees, guests, or trespassers. Whether on Lessor property or elsewhere.
10. The Lessee must deposit with the Lessor the sum of (non-refundable) \$350.00. Rooms are reserved upon receipt of deposit only. Room assignments are determined by size of the group, subject to change.
11. Should cancellation of given function be deemed necessary, the Lessee must contact Andiamo Riverfront's office promptly to arrange proper withdrawal from the agreement. Cancellation must be presented in writing. The following are methods of determining the amount to be paid upon cancellation:
 - a. From 90 to 120 days prior to the rental date, then you must pay 20% of contract price.
 - b. From 60 to 89 days prior, then you must pay 30% of contract price.
 - c. From 30 to 59 days prior, then you must pay 40% of contract price.
 - d. From less than 30 days prior, then you must pay 50% of contract price.
 - e. If cancelled date can be rescheduled, the \$350 deposit will be transferred to the new date (\$50 will be applied to administrative costs).
12. The attendance guarantee is due TEN days prior to function date and is payable for that amount of guaranteed guests. Andiamo Riverfront will verify the number of persons attending each function.
13. Payment of the remaining balance shall be due on the date of the event. In case of attendance above guarantee, the additional balance is due the day of the event. Final balances must be transacted in the form of cash, certified check, cashiers check or credit card made payable to Andiamo Riverfront. 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.
14. As a courtesy to our guests, Andiamo Riverfront 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.
15. Entertainers:
 - a. Must contact management to receive procedure for entering building.
 - b. Must go through security.
 - c. Must use the delivery entrance to move equipment in or out of Andiamo Riverfront.
 - d. Andiamo Riverfront does not have additional staff available to help with moving equipment in or out of the building.
16. To employ bartenders furnished by the Lessor. \$100 Fee
17. The Lessor reserves the right to inspect and control all functions.
18. Minimum room guarantees are as follows:
 - 1) 1/2 room
 - a. Lunch Monday through Friday minimum of 20 guests with maximum of 3 hours.
 - b. Dinner Monday through Thursday minimum of 25 guests with maximum of 3 hours.
 - 2) whole room
 - a. Lunch Monday through Friday minimum of 40 guests with maximum of 3 hours.
 - b. Dinner Monday through Thursday minimum of 40 guests with maximum of 3 hours.
 - 3) Private banquet room rental \$750 - Friday (whole room) \$375 (1/2 room). \$1,500 - Saturday (whole room) \$750 (1/2 room).
 - 4) In case of any overtime for any function beyond the contracted time a charge of \$100.00 per half-hour will be accessed on the invoice.
19. Room set up fee: \$100.00
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 the fire department.
22. No hanging of decorations from the ceiling or taping anything to the walls or pillars.

Please initial and fax back _____

Luncheon

*(20 Person Minimum)
(Choice of Three entrees)*

EGGPLANT PARMESAN 18.00

Breaded eggplant topped with tomato basil sauce, Parmesan and Mozzarella cheese.

PASTA PRIMAVERA 18.00

Pasta served with fresh garden vegetables in an aglio e olio sauce.

CHICKEN CAESAR SALAD 16.00

Romaine lettuce tossed with Caesar dressing, croutons and fresh grated Parmesan cheese.
Served with soup.

GRILLED CHICKEN SALAD 17.00

Mixed field greens tossed with raspberry vinaigrette, walnuts, golden apples, tomato, fresh mozzarella, sun-dried cherries and topped with grilled chicken. Served with soup.

CHICKEN BREAST ALLA ALDO 22.00

Chicken breast sautéed with white wine, tomato filet, garlic, artichokes and parsley.

CHICKEN BREAST ALLA MARSALA 22.00

Chicken breast sautéed with "Florio" Marsala wine in a mushroom sauce.

CHICKEN PICCATA 22.00

Chicken breast sautéed with fresh herbs in a lemon and white wine sauce.

WHITEFISH SICILIANA 23.00

Whitefish seasoned with Italian breadcrumbs and served with ammoglio sauce.

BROILED WHITEFISH 23.00

Broiled Whitefish served with tomato, onion relish.

TRANCIA DI SALMONE 24.00

Broiled Atlantic salmon topped with filet of tomato, garlic and fresh herbs.

PETITE FILET MIGNON 32.00

Filet mignon, broiled and served with Andiamo zip sauce.
(Served medium)

*Add smashed roasted garlic redskins for \$2.00

Luncheon entrees include salad, pasta, vegetable, Italian bread, coffee or tea, soft drinks and house dessert.

*All food and beverages are subject to a 6% state tax and 20% service charge.
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E Family-Style Luncheon

23.00 per person

(30 Person Minimum)

(Choice of Two Entrees)

- Chicken Marsala with Mushrooms
- Chicken Piccata
- Chicken Siciliana
- Herb Roasted Chicken
- Whitefish Siciliana
- Broiled Whitefish
- Roast Beef with Andiamo Zip Sauce
- Pork Medallions with mushroom zip sauce
- Pork Medallions Siciliana
- Broiled Salmon (add 5.00)
- Beef Tenderloin with Andiamo Zip Sauce (add 10.00)

All family-style luncheons include salad, assorted antipasto, pasta or roasted redskin potatoes, vegetable, Italian bread, coffee or tea, soft drinks and house dessert.

Buffet Luncheon

23.00 per person

(30 Person Minimum)

(Choice of Two Entrees)

- Roasted Herb Chicken
- Chicken Marsala with Mushrooms
- Chicken Piccata
- Chicken Siciliana
- Pork Medallions with mushroom zip sauce
- Whitefish Siciliana
- Broiled Whitefish,
- Sliced Roast Beef with Andiamo Zip Sauce

BUFFET INCLUDES

Fresh garden salad, Chef's choice of assorted cold salad, vegetable, pasta or roasted redskin potatoes, Italian bread, coffee or tea, soft drinks and house dessert.

*Add soup for \$2.00 per person (Minestrone, Brodo, Cream of Tomato Basil)

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D Dinner Entrees

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Dinners

(20 Person Minimum)

(Maximum 2 hour House Bar included, additional hours available for extra charge.)

(Premium Bar add 8.00 per person per hour; Super Premium Bar add 11.00 per person per hour)

(Choice of Three entrees)

CHICKEN BREAST ALLA MARSALA 43.00

Chicken breast sautéed with "Florio" Marsala wine in a mushroom sauce.

CHICKEN ALLA ALDO 43.00

Chicken breast sautéed with artichoke hearts, tomato filet, fresh herbs in a white wine sauce.

CHICKEN PICCATA 43.00

Chicken breast sautéed with fresh herbs in a lemon and white wine sauce.

WHITEFISH ALLA SICILIANA 45.00

Whitefish seasoned with Italian breadcrumbs and served with ammoglio sauce.

BROILED WHITEFISH 45.00

Broiled Whitefish served with tomato, onion relish.

TRANCIA DI SALMONE 46.00

Broiled Atlantic salmon topped with filet of tomato, garlic and fresh herbs.

STUFFED TRANCIA DI SALMONE 52.00

Broiled Atlantic salmon stuffed with Maryland crab, in a roasted garlic sauce.

CENTER CUT PORK CHOP 44.00

Served with caramelized onions and wild mushrooms and topped with Andiamo zip sauce.

*FILET MIGNON 57.00

Broiled and served with Andiamo zip sauce.

*FILET AND SALMON COMBINATION 61.00

Broiled Atlantic salmon topped with tomato filet and fresh herbs,
petite filet grilled and served with Andiamo zip sauce.

WITH CHICKEN 57.00 WITH SHRIMP 63.00

(Vegetarian Option) EGGPLANT PARMESAN or PASTA PRIMAVERA 39.00

*(all meats cooked medium)

*Add smashed roasted garlic redskins for \$2.00

Dinner entrees include salad, pasta, vegetable, Italian bread, coffee or tea, soft drinks and house dessert.

*All food and beverages are subject to a 6% state tax and 20% service charge.
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E Family-Style Dinner

Family Style / Dinner Buffets
Executive Meeting Packages
Accompaniments
Hors D'Oeuvres
Beverages
Desserts

52.00 per person

(25 Person Minimum)

(Maximum 2 hour House Bar Included, additional hours available for extra charge.)

Premium Bar add 8.00 per person per hour; Super Premium add 11.00 per person per hour

Entree Selections (Choice of Two)

- Chicken Piccata
- Chicken Siciliana
- Chicken Marsala with Mushrooms
- Herb Roasted Chicken
- Whitefish Siciliana
- Broiled Whitefish
- Roast Beef with Andiamo Zip Sauce
- Pork Medallions with mushroom zip sauce
- Broiled Salmon (add 6.00)
- Beef Tenderloin with Andiamo Zip Sauce (add 12.00)
- Veal Siciliana (add 9.00)

All family-style dinners include salad, assorted antipasto, pasta or roasted redskin potatoes, vegetable, Italian bread, coffee or tea, soft drinks and house dessert.

Dinner Buffets

52.00 per person

(25 Person Minimum)

(Maximum 2 hour House Bar Included, additional hours available for extra charge.)

Premium Bar add 8.00 per person per hour; Super Premium add 11.00 per person per hour

Entree Selections (Choice of Two entrees or One entree and One carved entree)

- Chicken Piccata
- Chicken Marsala with Mushrooms
- Herb Roasted Chicken
- Chicken Siciliana
- Broiled Whitefish
- Whitefish Siciliana
- Pork Medallions with mushroom zip sauce

Carved at Buffet (Choice of One)

- Roasted Turkey Breast
- Roast Beef with Andiamo Zip Sauce
- Prime Rib of Beef (add 5.00)
- Beef Tenderloin with Andiamo Zip Sauce (add 12.00)

All buffets include an individual mixed greens salad, fresh vegetable, Chef's choice of assorted cold salad, pasta or roasted redskin potatoes, Italian bread, coffee or tea, soft drinks and house dessert.

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E Executive Meeting Packages

(25 Person Minimum)

Andiamo Executive Package 1

36.95 per person

DELUXE CONTINENTAL BREAKFAST

Assorted breakfast pastries to include fresh baked muffins, zucchini bread and danish, a variety of fresh bagels. Served with a selection of flavored cream cheeses and butter. Sliced fresh fruit display. A selection of chilled juices. Assorted herbal teas and coffee .

MID MORNING BEVERAGE BREAK

Assorted herbal teas, coffee, assorted sodas and bottled water.

LUNCH

Giant submarine sandwich of imported Italian meats, shredded lettuce, sliced tomatoes, and onions. Assorted condiments, pickles, pasta salad and potato chips. Assorted fresh baked cookies and brownies. Assorted herbal teas and coffee.

AFTERNOON BREAK

A selection of whole fruit, snack mix, assorted chilled fruit juices and bottled water. Assorted herbal teas and coffee.

Andiamo Executive Package 2

38.95 per person

DELUXE CONTINENTAL BREAKFAST

Assorted breakfast pastries to include fresh baked muffins, zucchini bread and danish, a variety of fresh bagels. Served with a selection of cream cheeses and butter. Sliced fresh fruit display. A selection of chilled juices. Assorted herbal teas and coffee.

MID MORNING BEVERAGE BREAK

Assorted herbal teas, coffee, assorted sodas and bottled water.

LUNCH

Mixed field greens salad, Chicken Marsala with Mushrooms, fresh green beans, oven roasted potatoes, Italian bread and butter, house dessert, assorted herbal teas and coffee.

AFTERNOON BREAK

Assorted fresh baked cookies and brownies, assorted herbal teas, coffee and bottled water.

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A *Accompaniments*

Intermezzos

HOMEMADE ICES AVAILABLE IN A VARIETY OF FLAVORS

2.00 per person

Salads

CHEF'S HOUSE SALAD or CAESAR SALAD (add 2.00)

Vegetables

ANDIAMO FRESH MIXED

FRESH GREEN BEANS

BROCCOLI

FRESH ASPARAGUS (Seasonal) (add 3.00)

Potatoes & Pasta

BUTTERED or ROASTED REDSKINS

SMASHED ROASTED GARLIC REDSKINS (add 2.00)

PASTA WITH CHOICE OF SAUCE:

Bolognese, Pomodoro, Marinara

*Palmina or Alfredo (add 1.00)

H Hors D'Oeuvres

Desserts
Beverages
Hors D'Oeuvres

Cold

- SMOKED SALMON DEVILED EGGS
- SUN-DRIED TOMATO AND MOZZARELLA SKEWER
- ASSORTED BRUSCHETTA
- SPINACH DIP
- VEGETABLES & DIP
- ASSORTED CANAPES
- SMOKED WHITEFISH CROSTINI
- CUCUMBER WHEELS WITH HERB CHEESE MOUSSE

Hot

- PETIT CRAB CAKES WITH SUN-DRIED TOMATO REMOULADE
- CRAB STUFFED MUSHROOM (1.50 per piece)
- VEGETARIAN STUFFED MUSHROOM
- CALAMARI FRITTI
- CHICKEN MEDALLIONS SICILIANA
- ITALIAN SAUSAGE WITH PEPPERS
- BAKED PORTABELLA WITH ANDIAMO ZIP SAUCE
- SESAME SEED AND HONEY DIJON GLAZED CHICKEN SATAY
- PETIT SUPPLI
- CHICKEN KABOB WITH TERIYAKI GLAZE

*SELECTION OF FIVE HORS D'OEUVRES 12.00 per person

*SELECTION OF THREE HORS D'OEUVRES 10.00 per person

Offered with Luncheons or Dinners only. *(Based on one hour replenish)

Hors D'Oeuvres Party

Selection of six hors d'oeuvres (based on two hour replenish) 11:00 a.m. - 3:00 p.m. 24.00 per person
After 3:00 p.m. 46.00 per person includes two hour house bar.

Cheese Display

(4.00 per person) Assorted cheeses (Cheddar, Pepper Jack, American cheeses) assorted crackers and fruit garnish.

Imported Cheese Display

(6.00 per person) Imported cheese display (Gorgonzola Redflame Clusters, Pecorino Toscano, Toasted Almond Encrusted Chevre Cheese Balls with assorted honey & raisins, assorted crackers and fruit garnish.

Crudité Display

(3.00 per person) Assorted fresh Crudité with dip.

Combination of Cheese & Fresh Crudité Display

(6.00 per person)

Shrimp Display

Chilled jumbo shrimp with Andiamo cocktail sauce and lemon wedges. (\$4.00 per shrimp)
With Decorative Ice Bowl, add 125.00

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B Beverages

House Bar

- Vodka
- Rum
- Gin
- Scotch
- Whiskey
- Bourbon
- Peach Schnapps
- House Wines
(Chardonnay, White Zinfandel,
Pinot Grigio, Merlot, Cabernet)
- Budweiser
- Bud Light
- Labatt Blue Light
(Included in all Dinner Packages)
(Additional hours at 8.00
per person per hour)

Premium Bar

- Absolut Vodka
- Bacardi Rum
- Captain Morgan Rum
- Beefeaters Gin
- Dewars Scotch
- Canadian Club Whiskey
- Southern Comfort
- Jack Daniels Bourbon
- Peach Schnapps
- House Wines
(Chardonnay, White Zinfandel,
Pinot Grigio, Merlot, Cabernet)
- Budweiser
- Bud Light
- Heineken
- Labatt Blue Light
(Additional hours at 12.00
per person per hour)

Super Premium

- Grey Goose
- Absolut
- Flavored Vodkas
- Johnny Walker Scotch
- Crown Royal
- Jack Daniels Bourbon
- Bacardi Silver Rum
- Captain Morgan Rum
- Southern Comfort
- Hennessy
- Jose Cuervo 1800
- Peach Schnapps
- Kahlua
- Disaronno Amaretto
- Bailey's Irish Cream
- House Wines
- Bud
- Bud Light
- Miller Light
- Labatt
- Labatt Light
- Heineken
- Michelob Ultra
- Amstel Light
(Additional hours at 17.00
per person per hour)

Above includes sweet and dry Vermouth, juices, mixers, soft drinks and garnishes.

Wine, Champagne, Sparkling Wine

To compliment your dinner selection, we have a vast array of bottled wine, champagne and sparkling wine. Champagne toast 5.00 per person. Mimosa Toast 5.00 per person. Unlimited Mimosa 15.00 per person.

Bottled Water

San Pellegrino or Panna 33.8 oz
5.00 each

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