

BARS & BEVERAGE

Beer, Wine and Soda Package - \$13.00 per person

White Zinfandel, Pinot Grigio, Moscato, Merlot and Cabernet Wines, Miller Lite (Draft), Choice of Blue Moon, or Miller Genuine Draft Bottles, Cola, Diet Cola, and Lemon Lime

Well Bar - \$17.00 per person

Bellows Vodka, Gin, Rum, Whisky and Scotch, Juarez Tequila, Calico Jack Spiced Rum and Coconut Rum, Dekuyper Amaretto. Paul Mason Brandy, Seagram's Seven, Canadian Club, Ryan's Irish Crème, Kamora Coffee Liqueur, Peach Schnapps, Assorted Mixers, White Zinfandel, Pinot Grigio, and Merlot Wines, Miller Lite (Draft), and MGD or Blue Moon Bottles

Call Bar - \$20.00 per person

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, JB Scotch, Jack Daniel's, Jim Beam, Jose Cuervo tequila, Amaretto DiSaronno, Southern Comfort, Hennessey Cognac, Assorted Mixers and Schnapps, White Zinfandel, Pinot Grigio, Merlot Wines, two Domestic and one Imported Beer.

Premium Bar - \$23.00 per person

Tito's and Absolut Vodka, Bombay Sapphire Gin, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Rum Chata, Chivas Regal Scotch, Crown Royal, Cazadores Tequila, Jameson Irish Whisky, Bailey's Irish Cream, Kahlua Coffee Liqueur, Amaretto DiSaronno, Grand Marnier, Southern Comfort, Maker's Mark, Hennessey Cognac, Assorted Mixers and Schnapps, White Zinfandel, Pinot Grigio, Merlot Wines, two Domestic and one Imported Beer.

All above bars are 4.5 hour service.

Andorra reserves the right to DENY service to any guest our licensed bartenders deem intoxicated. Our goal is for our guest to have an enjoyable time sensibly!

Cash Bar

A 4.5 Hour Cash Bar is offered to those choosing to have their guests pay for their individual drinks. We happily set a Premium or Well Cash Bar. Please note there is a \$100.00 Bartender fee for this service.

Bar Tab

A 4.5 Hour Tab Bar or 4.5 Hour Running Tab Bar is for those choosing to offer an open bar to their guests. Times of services will be discussed at the time of event booking. Please note there is a \$100.00 Bartender fee for this service.

Soda Pop Package

A 4.5 Hour Soda Pop Package Bar is for those choosing a non-alcohol event option. This service is \$6.00 per person. Please note there is a \$100.00 Bartender fee for this service.

Punch Bowls

Fruit Punch and Punch with alcohol are available at Andorra. Fruit Punch Bowls are \$50.00 per bowl. Punch bowls with alcohol are \$70.00 per bowl. Each bowl serves approximately 30 glasses.

Tableside House Wine \$18.00 per bottle

Tableside Champagne \$20.00 per bottle

Mimosa & Bloody Mary Station \$7.00 each plus \$100.00 Bartender Charge

Coffee Station

\$6.00 per person Regular and Decaf Coffee, Assorted Flavored Creamers, Sweeteners, Edible Stirrers



BREAKFAST AND BRUNCH

Served before 11:00 a.m. Minimum 25 Guests

Simply Good Morning

Freshly Brewed Coffee and Assorted Pastry \$9.95

The Mini Continental

\$12.95

Freshly Brewed Coffee, Assorted Danish, Muffins and Bagels

The Mini Continental et Fuit

\$14.95

Freshly Brewed Coffee, Assorted Danish, Muffins, Bagels and Seasonal Fruit

The Executive (Minimum of 35 Guests)

\$18.95

Freshly Brewed Coffee, Fruit Juices, Assorted Morning Pastry, French Toast Casserole, Scrambled Eggs, Toast Points, Bacon, Sausage, Breakfast Potatoes and Fresh Fruit

Andorra Brunch (Minimum of 40 Guests)

\$27.95

Scrambled Eggs, French Toast Casserole, Bacon, Sausage, Tossed Salad Bowl, 1 Entree, Mostaccioli, Choice of Potato, Choice of Vegetable, Bread, Butter and Dessert.

Served with Freshly Brewed Coffee, Fresh Juices and Teas.

Add Fresh Fruit at \$3.00 per guest.

Please add 7% Sales Tax and 20% Gratuities

A Room Charge will be applied to guests choosing the first three above selections.

San Julia Room \$200.00 • San Loria Room or Pyrenees Room \$400.00



FUNERAL LUNCHEONS

PLATED SERVICE

Marinated Breast of Chicken

\$14.95 Tender and seasoned to taste

Broiled Tilapia

\$14.95 Served with lemon and tartar sauce

Tender Chicken Marsala

\$14.95

Served in a marsala wine sauce with mushrooms

FAMILY STYLE OR BUFFET SERVICE

Baked Chicken, Baked Ham, Polish Sausage and Sauerkraut, Cranberry BBQ Pork Loin, Italian Mostaccioli or Ocean Perch. Roast Beef add \$2.00 per guest.

Choice of Two...\$17.95 Choice of Three...\$18.95

Plated, Family Style and Buffet Service includes soup, salad, potato, vegetable, bread and butter, coffee, tea, soda and dessert.

Deli Buffet.....\$17.95 (Minimum 50 Guests)

Soup of the Day, Tossed Salad, Pasta & Potato Salad, Cold Cut Selections, Assorted Cheeses & Breads, Lettuce, Tomatoes, Pickles, and Condiments, Chips, Assorted Pastry

Please add 7% Sales Tax and 20% Gratuities



HORS D'OEUVRES

Prices based on 50 piece trays

Fried Chicken Wings
Buffalo or Barbecued Wings \$70.00
Italian, Swedish or Barbecued Meatballs \$55.00
Cheese or Spinach Pies in Filo \$75.00
Stuffed Mushrooms with Sausage & Cheese \$85.00
Vegetable Eggrolls
Bacon Wrapped Water Chestnuts \$80.00
Chicken Quesadillas
Jalapeno Poppers with Cheddar \$70.00
Fried Ravioli\$65.00
Bruschetta
Crab Cakes
Tomato, Mozzarella and Olive Skewers \$75.00
Mini Gyros Sandwiches
Shrimp Cocktail
Assorted Vegetable and Cheese Tray\$99.95
Fruit Tray

Carving Station (Choose 1)

Roast Beef, Baked Ham, Roast Pork, Roast Turkey \$7.95 per person/per hour

Andorra Trees

Vegetable Tree	. \$249.95	Mini Vegetable Tree \$149.95
Fruit Tree	. \$259.95	Mini Fruit Tree \$159.95

Please add 7% Sales Tax and 20% Gratuities Additional Selections Available.

A Room Charge will be applied to hors d'oeuvres receptions only. San Julia Room \$200.00 • San Loria Room or Pyrenees Room \$400.00



LIGHTER FARE

Andorra House Salad

\$17.95

Assorted crisp lettuces and seasonal vegetables. Served with choice of dressing.
Add Chicken ... \$20.95
Add Shrimp ... \$22.95

Stuffed Pineapple Boat

\$22.95

A juicy pineapple half is hollowed and filled with an array of seasonal fresh fruits. This is bursting with color and flavor. Consider adding a scoop of our fresh tuna, chicken or ham salad.

Julius Caesar Salad

\$17.95

Crisp romaine lettuce, tomato, parmesan cheese, croutons, and our homemade dressing.

Add Chicken ... \$20.95 Add Shrimp ... \$22.95

The Cobb Salad

\$18.95

Assorted lettuces, hard boiled egg, seasoned chicken breast, crisp bacon, avocado, and cherry tomatoes. Served with choice of dressing.

Berry Burst Salad

\$18.95

Fresh strawberries and blueberries atop spinach greens mixed with candied almonds and feta cheese. Served with raspberry vinaigrette dressing.

Stuffed Croissant Sandwich

\$16.95

The Ideal Lunch Meal. A buttery and flaky croissant filled with your choice of tuna, egg, or chicken salad. Make it deli style with turkey, ham or beef cold cuts.

Served with choice of potato salad, pasta salad, or fresh fruit.

Chicken Malibu Sandwich

\$17.95

Broiled breast of chicken, honey ham, swiss cheese and sweet pineapple ring combine to make this tasty classic. Served with fries, potato or pasta salad.

Andorra Steak Sandwich

\$24.95

Marinated 8 oz. Ribeye Steak Sandwich on toast points, Served with fries.

Pasta Primavera

\$15.95

Penne pasta tossed in marinara sauce with seasonal vegetables.

Add Chicken ... \$18.95

Add Chicken ... \$18.95 Add Shrimp ... \$20.95

Lighter Fare entrees are served with cup of soup, bread and butter, coffee, teas and dessert.

Please add 7% Sales Tax and 20% Gratuities



FAMILY STYLE SERVICE

Entree Selections

Fried Ocean Perch Polish Sausage & Sauerkraut Baked Chicken
Baked Ham with Pineapple Glaze
Cranberry BBQ Pork Loin

Mostaccioli Marinara Italian Sausage & Peppers

Roast Beef Bordelaise (\$3 per guest additional)

Family Style Selections Include: Cup of Soup, Tossed Salad, Choice of Potato, Choice of Vegetable, Bread and Butter, Coffee, Tea and Dessert

Luncheon

11:00 - 4:00 Two Selections – \$22.95 Three Selections – \$26.95

Dinner

After 4:00 Two Selections – \$29.95 Three Selections – \$32.95

Please select from the following to complete your Family Style and Plated Menu Service

Soups

Chef's Choice
Events with 100 guests or more select from
Lemon Rice, Chicken Rice, Cream of Potato.
Chicken Shell or Cream of Broccoli Cheddar - \$2 per guest.

Dressings (Choice of Two)

Italian
French
Ranch
Raspberry Vinaigrette

Potato

Baked
Whipped
Roasted Reds
Parsley New Potatoes
Greek Potatoes (\$4.00 per person)
Double Baked (\$4.00 per person)

Vegetables

Green Beans Almondine
Glazed Carrots
Vegetable Medley
Buttered Corn

Dessert

French Vanilla, Chocolate, Peppermint

Select to Serve Soup or Salad deduct \$2 per guest



PLATED LUNCHEONS

Grilled Chicken Breast Chablis - \$18.95

Herb marinated chicken breast grilled to perfection accompanied by a light Chablis blanc cream sauce.

Stuffed Chicken Breast Athenian - \$19.95

Pan-seared chicken breast stuffed with fresh baby spinach, rice and imported feta cheese. Accompanied by a soft lemon sauce.

Chicken Marsala – \$21.95

Lightly floured chicken breast pan-seared with sautéed mushrooms. Served with a sweet marsala cream sauce. A House Favorite!

Braised Pot Roast of Beef - \$21.95

Tender beef pot roast along with a burgundy wine sauce and classical root vegetable medley.

Cranberry Barbecued Pork Loin - \$21.95

Slow roasted tender herb crusted pork loin topped with a cranberry reduction barbecued sauce.

Broiled Tilapia - \$21.95

Broiled tilapia filet served with fresh lemon and dill glaze.

Pasta Primavera – \$17.95

Imported penne pasta tossed with fresh seasonal vegetables in a tomato cream sauce with Asiago cheese.

Add Chicken ... \$22.95 Add Shrimp ... \$25.95

Served with Soup or Salad, Potato, Vegetable, Bread and Butter, Coffee, Tea and Dessert.

Please add 7% Sales Tax and 20% Gratuities
Please inquire about our double entree combo luncheons



PLATED DINNERS

Grilled Filet Mignon – Market Price USDA Angus 8 oz. grilled filet mignon. Served with a burgundy wine and rosemary demi glaze.

Smothered New York Strip Steak – Market Price A grilled 14 oz. New York strip steak topped with sautéed Vidalia onions and mushrooms. Served with a burgundy demi glaze.

Grilled Chicken Breast Chablis – \$23.95 Herb marinated chicken breasts grilled to perfection and accompanied by a light Chablis blanc cream sauce.

Chicken Marsala – \$24.95

Lightly floured chicken breast pan-seared with sautéed mushrooms. Served with a sweet marsala cream sauce.

Chicken Picatta – \$24.95

A pan fried and lightly floured chicken breast with sautéed mushrooms, capers, and a white wine lemon reduction.

1/2 Athenian Style Chicken – \$27.95 Marinated and slow roasted half chicken seasoned with fresh oregano and lemon. Accompanied with a light lemon and oregano sauce.

Fresh Lake Perch - \$33.95

Fresh water lake perch fried to a light golden finish. Served with tartar sauce and a fresh lemon wedge. Almond Crusted Tilapia – \$24.95 Light almond crust and pan seared. Served with roasted garlic tartar sauce and fresh lemon wedge.

Cranberry Barbecued Pork Loin – \$24.95 Tender and slow roasted herb crusted pork loin topped with a cranberry reduction BBQ sauce.

Andorra Pasta Primavera – \$22.95

Imported penne pasta tossed with fresh seasonal vegetables in a tomato cream sauce with Asiago cheese.

Breast of Chicken ... \$26.95 Shrimp ... \$28.95

Grilled Filet & Fried Shrimp – \$54.95 Grilled tender filet mignon paired with jumbo gulf shrimp in our house made scampi sauce.

Grilled Filet & Chicken Breast – \$52.95 Grilled filet mignon and your choice of chicken marsala, grilled chicken Chablis or chicken picatta.

Grilled Chicken & Fried Shrimp – \$49.95 Our chicken marsala, chicken Chablis, or chicken picatta is paired with jumbo gulf shrimp and our house made scampi sauce.

Child Chicken Plate - \$15.95

Served to children 12 and under. Chicken Strips and fries with cup of soup and dessert.

All Entrees Include: Cup of Soup or Tossed Salad, Choice of Potato, Choice of Vegetable, Bread and Butter, Coffee, Tea and Dessert Please add 7% Sales Tax and 20% Gratuities