

# Andora

Restaurant & Catering

Let Andora take the stress out of  
your important day!

Andora will cater to ALL your needs,  
no matter the occasion:

Baby Showers • Bereavements • Bridal Showers  
Corporate Lunches • Rehearsal Dinners • Weddings  
Graduation Parties • Anniversaries • Communions



## Ordering Information

At least 24-hours notice is preferred for all orders. We make our food fresh daily and appreciate advance notice to accommodate all orders. Cancellations must be made 4 hours prior to the pick-up or delivery time. Cancellation charges may apply. All orders are subject to 7% sales tax.

### Delivery is available (15 guests +)

A Catering Coordinator will coordinate your pick-up or delivery. Delivery charges may apply.

### Ordering Guidelines

Have questions? We are happy to answer them!  
Please call for more information.

# Andora

# Catering



## Locations In:

Fox Chapel & Sewickley

877-9-ANDORA or 412-915-9667

[www.andoracatering.com](http://www.andoracatering.com)

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## Hors D'Oeuvres

**Mongolian meatballs** Tender meatballs in a spicy plum sauce **\$15**

**Beef Crostini** Genoa beef garlic crostini, with herbed cream cheese **\$30**

**Bruschetta** Garlic crostini topped with tomatoes, mozzarella & basil relish **\$15**

**Spicy ahi tuna bites** Served with spicy wasabi aioli **\$48**

**Crab stuffed mushrooms** Broiled wild mushroom caps stuffed with  
jumbo lump crab meat **\$30**

**Andora's famous mini-crabcakes** Served with red onion caper sauce **\$36**

**Jumbo shrimp lollipops** Served chilled with Andora cocktail sauce **\$36**

**Bacon wrapped scallops** Jumbo scallops wrapped in applewood smoked bacon **\$45**

{All hors d'oeuvres are sold by the dozen.}

## Platters

### Seasonal fruit

**Gourmet cheese and crackers** Smoked gouda, aged cheddar, swiss, pepper jack & havarti with mustard dipping sauce

### Combination of our seasonal fruit and cheese

**Crudites** Broccoli, carrots, cauliflower, bell peppers with Ranch dressing

**\$40 serves 10-12 people**

**\$75 serves 20-24 people**

**\$140 serves 45-50 people**

Or **\$4 per guest**

**Charcuterie** ~ includes domestic & imported cheeses, olives, marinated artichokes, roasted tomatoes, peppers & a selection of fine cured meats ~ market price

## Buffet Style

Serves 8-10 People

## Salads

**House Salad** Mixed greens, cucumbers, roasted red peppers, black olives, tomatoes & feta cheese with Andora's house dressing **\$32**

**Caesar Salad** Romaine, croutons, parmesan crisp with Caesar dressing **\$35**

## Entrees

**Primavera** Chef's choice of pasta, tossed with seasonal vegetables & fresh herbs in an oil & garlic sauce **\$70**

**Andora chicken** Roasted tomatoes, artichokes, capers & banana peppers **\$75**

**Chicken marsala** Pan-sautéed with marsala wine & mushrooms **\$85**

**Sliced pork loin** Grilled with garlic, rosemary & sea salt **\$85**

**Horseradish crusted Alaskan cod** Baked & finished with a lemon butter sauce **\$130**

**Teriyaki glazed salmon** Grilled salmon finished with a teriyaki glaze **\$130**

**Spicy shrimp with penne** Tossed in tomato & banana pepper cream sauce **\$110**

**Filet tips** With a mushroom & red wine demi-glaze **\$140**

**Crabcakes** Andora's signature crab cake served with red onion caper sauce **\$140**

## Sides \$25

Roasted redskin potatoes • Steamed green beans • Rice pilaf

Steamed broccoli • Steamed asparagus • Penne with marinara

## Beverages

Iced tea, Coke, Sprite, Diet Coke **\$075** • Bottled water **\$1**