

# Andora Group Catering

## Luncheon Buffets

*Note: These are menu suggestions – Our Culinary Team  
Can Prepare Custom Menu Items Upon Request to Meet Your Specific Needs*

**\$22.00 minimum of 50 guests**

*Available from 10 a.m. to 3 p.m., Our Luncheon Buffets Feature Our  
Andora Salad Bowl, Rolls with Butter, Two Entrée Selections and One Side Selection  
Desserts are Available at an Additional Charge*

### Entrees

*Choice of Two*

**Vegetarian Pasta Primavera**

*Chef's choice of pasta, tossed with seasonal vegetables & fresh herbs in a creamy  
alfredo garlic sauce*

**Meat Lasagna al Forno**

*House-made meat and cheese lasagna*

**Zucchini Lasagna**

*Zucchini and cheese lasagna – no pasta!*

**Blackened Chicken Pasta**

*Penne with Cajun cream sauce, blackened chicken, broccoli and tomato*

**Vegan Cashew Cauliflower Curry**

*Served over Brown Rice*

**Apple Maple Chicken**

*with Apples and Bourbon Maple Cream Reduction*

**Andora Chicken**

*Roasted tomatoes, artichokes, capers & banana peppers*

**Chicken Marsala**

*Pan-sautéed with marsala wine & mushrooms*

**Chicken Picatta**

*Capers, white wine garlic sauce, artichokes, roasted tomato*

**Grilled Chicken Parmesan**

*Grilled chicken with marinara sauce and mozzarella cheese*

**Sliced Pork Loin**

*Roasted with garlic, rosemary & sea salt*

**Horseradish Crusted Alaskan Cod**

*Baked & finished with a lemon butter sauce*

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## **Teriyaki Glazed Salmon**

*Grilled salmon finished with a teriyaki glaze*

## **Spicy Shrimp with Penne**

*Tossed in tomato & banana pepper cream sauce*

## **Swiss Steak Jardinière**

*Braised with Tomatoes, Carrots, Onions and Celery*

## **Filet Tips • 6 additional per person**

*With a mushroom & red wine demi-glace*

## **Crab Cake (1) • 9 additional per person**

*Andora's signature crab cake served with red onion caper sauce*

## **Andora Veal • 8 additional per person**

*Roasted tomatoes, artichokes, capers & banana peppers*

## **Veal Marsala • 8 additional per person**

*Pan-sautéed with marsala wine & mushrooms*

## **Veal Picatta • 8 additional per person**

*Capers, white wine garlic sauce, artichokes, roasted tomato*

## **Veal Parmesan • 8 additional per person**

*Sautéed chicken with marinara sauce and mozzarella cheese*

## **Sides**

*Choice of One*

- Roasted Redskin Potatoes
- Potatoes Au Gratin
- Potatoes Dauphinoise
- Potatoes Lyonnaise
- Steamed Green Beans
- Rice Pilaf
- Steamed Broccoli
- Steamed Asparagus
- Baked Potato Salad
- Mexican Street Corn
- Penne with Marinara
- Penne with Alfredo
- Penne with Pesto Cream
- Maple-Kissed Roasted Carrots
- Medley of Vegetables, Yellow Squash, Zucchini, Carrot & Red Pepper



*Menu and Prices Subject to Change without Notice*

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## Live Stations

*Each Station Requires One Chef Attendant @ \$100  
for Up to Three Hours, per 100 Guests*

**Carving Station** *Featuring Carved Item with Slider Rolls and Condiments*

**Roasted Tenderloin of Beef with Horseradish Cream** • 250 (Serves up to 15)

**Roasted Strip Loin of Beef with Horseradish Cream** • 350 (Serves up to 40)

**Roasted Breast of Turkey with Cranberry Chutney** • 125 (Serves up to 40)

**Roasted Loin of Pork with Pan Gravy** • 120 (Serves up to 30)

**Baked Bone in Ham with Grainy Mustard** • 200 (Serves up to 50)

**Pasta Station** *Featuring Penne with Marinara and Alfredo Sauces and the Following Toppings: Ham, Bacon, Sausage, Grilled Chicken, Grilled Shrimp, Tomato, Green Onion, Broccoli, Mushrooms, Asparagus, Parmesan Cheese* • 10 per person, 50 minimum



## Seated Luncheons

*Available from 10 a.m. to 3 p.m., Luncheons Include a Fresh Course, Entrée,  
One Side and Breadworks Bread with Butter or Herbed Dipping Oil*

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### Fresh Courses

*Choice of One to be Served to All Guests*

#### **Andora Salad**

*Mixed greens, cucumbers, roasted red peppers, black olives, tomatoes & feta cheese  
with white balsamic dressing*

#### **Caesar Salad**

*Romaine, croutons, parmesan crisp with Caesar dressing*

#### **Rustica Salad • 4 Additional**

*Field greens, roasted beets, grilled asparagus, roasted red peppers, goat cheese and  
balsamic vinaigrette*

#### **Brussels Sprouts • 4 Additional**

*Roasted Brussels sprouts, bacon, smoked blue cheese, pomegranate-balsamic  
reduction*

#### **Tricolore • 4 additional**

*Roasted broccoli, cauliflower and roasted red peppers, tossed in olive oil and red  
pepper flakes served with ginger soy dressing*



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## Entrees

*Choice of up to Three (preorder required)*

**Primavera • 16**

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

**Apple Maple Chicken • 22**

*with Apples and Bourbon Maple Cream Reduction*

**Andora Chicken • 22**

*Roasted tomatoes, artichokes, capers & banana peppers*

**Chicken Marsala • 22**

*Pan-sautéed with marsala wine & mushrooms*

**Chicken Picatta • 22**

*Capers, white wine garlic sauce, artichokes, roasted tomato*

**Grilled Chicken Parmesan • 22**

*Grilled chicken with marinara sauce and mozzarella cheese*

**Sliced Pork Loin • 22**

*Roasted with garlic, rosemary & sea salt*

**Horseradish Crusted Alaskan Cod • 24**

*Baked & finished with a lemon butter sauce*

**Teriyaki Glazed Salmon • 23**

*Grilled salmon finished with a teriyaki glaze*

**Spicy Shrimp with Penne • 23**

*Tossed in tomato & banana pepper cream sauce*

**Swiss Steak Jardinière • 20**

*Braised with Tomatoes, Carrots, Onions and Celery*

**Filet Tips • 28**

*With a mushroom & red wine demi-glace*

**Crab Cakes (1) • 23**

*Andora's signature crab cake served with red onion caper sauce*

**Lasagna al Forno • 18**

*House-made meat and cheese lasagna*

**Andora Veal • 26**

*Roasted tomatoes, artichokes, capers & banana peppers*

**Veal Marsala • 26**

*Pan-sautéed with marsala wine & mushrooms*

**Veal Picatta • 26**

*Capers, white wine garlic sauce, artichokes, roasted tomato*

**Vegetarian Cashew Cauliflower Curry • 18**

*Served over Brown Rice*

**Filet of Beef • 38**

*6 ounce steak with a mushroom & red wine demi-glace*

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## **Sliced Tenderloin of Beef • 29**

*6 ounces sliced tenderloin with a mushroom & red wine demi-glace*

## **Vegetarian Ratatouille Stack • 18**

*Grilled Eggplant, Zucchini, Portabella Mushroom, Yellow Squash and Red Pepper with a Fresh Tomato Sauce and Fresh Basil*

## **Blackened Chicken Pasta • 20**

*Penne with Cajun cream sauce, blackened chicken tenders, broccoli and tomato*

## **Sides**

*Pick one selection to be served with all entrees*

- Roasted Redskin Potatoes
- Potatoes Dauphinoise
- Potatoes Lyonnaise
- Steamed Green Beans
- Rice Pilaf
- Steamed Broccoli
- Steamed Asparagus
- Mexican Street Corn
- Penne with Marinara
- Penne with Alfredo
- Penne with Pesto Cream
- Maple-Kissed Roasted Carrots
- Medley of Vegetables, Yellow Squash, Zucchini, Carrot & Red Pepper

