

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.

Locations In:

Fox Chapel & Sewickley

877-9-ANDORA or 724-759-9425

www.andorarestaurant.com



Andora

Catering



www.andorarestaurant.com



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 **\$36**
- 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 **\$35**

Caesar Salad Romaine, croutons, parmesan crisp with Caesar dressing **\$40**

Entrees

Primavera Chef's choice of pasta, tossed with seasonal vegetables & fresh herbs in an oil & garlic sauce **\$85**

Andora chicken Roasted tomatoes, artichokes, capers & banana peppers **\$125**

Chicken marsala Pan-sautéed with marsala wine & mushrooms **\$140**

Sliced pork loin Grilled with garlic, rosemary & sea salt **\$140**

Horseradish crusted Alaskan cod Baked & finished with a lemon butter sauce **\$160**

Teriyaki glazed salmon Grilled salmon finished with a teriyaki glaze **\$170**

Spicy shrimp with penne Tossed in tomato & banana pepper cream sauce **\$165**

Filet tips With a mushroom & red wine demi-glaze **\$180**

Crabcakes Andora's signature crab cake served with red onion caper sauce 10 - **\$140** • 20 - **\$260**

Sides \$30

Roasted redskin potatoes • Steamed green beans • Rice pilaf
Steamed broccoli • Steamed asparagus • Penne with marinara

Beverages

Iced tea, Coke, Sprite, Diet Coke **\$2** • Bottled water **\$1**