

Receptions and Starters

Plates

Southern Chicken Tenders *Hand-Breaded and Deep Fried to a Golden Brown Served with BBQ and Ranch Sauces (30 Pieces Serves 10-15) • 45*

Creole Dip *Spicy Cream Cheese Dip with Tortilla Chips and Celery Sticks (Serves 10) • 20*

Tuna Tartare *Ahi Tuna with Sesame Oil, Lime Juice and Spice Blend with Asian Wonton Chips (Serves 10-15) • 110*

Bites

All Bites are Priced Per Dozen, Four Dozen Minimum Per Variety

Beef Crostini *Genoa Beef, Garlic Crostini, with Herbed Cream Cheese • 20*

Bruschetta *Garlic Crostini Topped with Tomatoes, Mozzarella and Basil Relish • 18*

Spicy Ahi Tuna Bites *Served with Spicy Wasabi Aioli • 25*

Crab Stuffed Mushrooms *Broiled Mushrooms Stuffed with Jumbo Lump Crabmeat • 30*

Sausage Stuffed Mushrooms *Broiled Mushrooms Stuffed with Italian Sausage • 30*

Andora's Famous Mini Crab Cakes *Served with Red Onion Caper Sauce • 36*

Shrimp Shooter *Served with Cocktail Sauce • 36*

Asian Meatball *Tender Meatballs in a Spicy Plum Sauce • 18*

Chicken Satay *Tender Chicken Meat Skewered and Served with Spicy Thai Peanut Sauce • 24*

Greek Salad Skewer *Cucumber, Tomato, Kalamata Olive and Feta on a Skewer • 24*

Stuffed Banana Peppers *Spicy Italian sausage with mozzarella and basil marinara • 30*

Platters

\$30 serves 10-12 people

\$55 serves 20-24 people

\$120 serves 45-50 people

Or \$3 per guest over 50 people

Seasonal Fruit *Fresh Sliced Fruits and Berries in Season*

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*

Andora

Group Catering

Charcuterie *Includes Domestic and Imported Cheeses, Olives, Marinated Artichokes, Roasted Tomatoes, Peppers and a Selection of Fine Cured Meats • Market Price*

Live Stations

Each Station Requires One Chef Attendant @ \$100 for Up to Three Hours

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*

Slider Station *Featuring Assembly of Sandwiches with Slider Rolls and Condiments
Priced per person, 50-person minimum*

Cheeseburgers *with BBQ Sauce and American Cheese • 6*

BBQ Pulled Pork *with BBQ Sauce, Gouda Cheese and Crispy Onion Straws • 6*

BBQ Pulled Chicken *with BBQ Sauce, Gouda Cheese and Crispy Onion Straws • 6*

BBQ Brisket *with BBQ Sauce, Gouda Cheese and Crispy Onion Straws • 8*

Chilled Chicken Salad *with Mayonnaise, Toasted Almonds, Celery, Lettuce and Tomato • 5*

Crab Cake *with Red Onion Caper Sauce • 14*

Lobster Roll *with Mayonnaise and Celery • 16*