

Andora Group Catering

Dinner Buffets

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

\$32.00 minimum of 50 guests

*Available from 3 p.m. to 9 p.m., Our Dinner Buffets Feature Our Andora Salad Bowl,
Rolls with Butter, Three Entrée Selections and Two Side Selections • Desserts are
Available at an Additional Charge*

Entrees

Choice of Three



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

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Sliced Pork Loin

Roasted with garlic, rosemary & sea salt

Horseradish Crusted Alaskan Cod

Baked & finished with a lemon butter sauce

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

Crab Cakes (2) • 16 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 Two

- 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

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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 Dinners

Dinners Include a Fresh Course, Entrée, Two Sides 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 • 24

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

Apple Maple Chicken • 28

with Apples and Bourbon Maple Cream Reduction

Andora Chicken • 28

Roasted tomatoes, artichokes, capers & banana peppers

Chicken Marsala • 28

Pan-sautéed with marsala wine & mushrooms

Chicken Picatta • 28

Capers, white wine garlic sauce, artichokes, roasted tomato

Grilled Chicken Parmesan • 28

Grilled chicken with marinara sauce and mozzarella cheese

Sliced Pork Loin • 28

Roasted with garlic, rosemary & sea salt

Horseradish Crusted Alaskan Cod • 27

Baked & finished with a lemon butter sauce

Teriyaki Glazed Salmon • 28

Grilled salmon finished with a teriyaki glaze

Spicy Shrimp with Penne • 28

Tossed in tomato & banana pepper cream sauce

Swiss Steak Jardinière • 26

Braised with Tomatoes, Carrots, Onions and Celery

Filet Tips • 34

With a mushroom & red wine demi-glace

Crab Cakes (2) • 40

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

Lasagna al Forno • 22

House-made meat and cheese lasagna

Andora Veal • 36

Roasted tomatoes, artichokes, capers & banana peppers

Veal Marsala • 36

Pan-sautéed with marsala wine & mushrooms

Veal Picatta • 36

Capers, white wine garlic sauce, artichokes, roasted tomato

Vegetarian Cashew Cauliflower Curry • 22

Served over Brown Rice

Filet of Beef • 48

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

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Sliced Tenderloin of Beef • 42

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

Vegetarian Ratatouille Stack • 22

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

Blackened Chicken Pasta • 24

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

Sides

Pick two selections 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

