

Memorials • Business Meetings
Networking Events
Lunch and Learn Seminars
Charity Luncheons and More



**WE ALSO OFFER
OFF-PREMISE
CATERING.**

TO LEARN MORE, VISIT ANDIAMOBISTRO.COM
AND VIEW OUR TREAT YOUR GROUP MENU.



586-816-9300

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57336 Van Dyke, Washington Township, MI 48094
(Just North of 26 Mile Road)



**WEEKDAY
LUNCHEON
MENU**

CUISINE FOR ALL OCCASIONS.

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WEEKDAY
THREE-COURSE
Plated Luncheons

Monday through Friday, 11-2 p.m.
Accommodates up to 50 guests.



MENU 1

\$19 PER PERSON PLUS TAX AND GRATUITY.

FIRST COURSE

FARMER'S GREENS SALAD WITH GARLIC PARMESAN DRESSING.

SECOND COURSE

CHICKEN PICCATA

TENDER, FRESH CHICKEN BREASTS,
LEMON-WHITE WINE SAUCE
WITH CAPERS AND HERBS, FRESH SEASONAL VEGETABLES.

THIRD COURSE

SICILIAN-STYLE CANNOLI WITH AN ALMOND-PISTACHIO CRUST.

MENU 2

\$22 PER PERSON, PLUS TAX AND GRATUITY.

FIRST COURSE

CLASSIC CAESAR-STYLE SALAD WITH CREAMY DRESSING
AND HERBED PARMESAN CROUTONS.

SECOND COURSE

CHICKEN PARMESAN

SICILIAN BREADCRUMB CRUST, POMODORO SAUCE,
MOZZARELLA CHEESE, FRESH SEASONAL VEGETABLES.

THIRD COURSE

SPUMONI ICE CRÈME.

MENU 3

\$28 PER PERSON, PLUS TAX AND GRATUITY.

FIRST COURSE

PRE-SELECTED CHOICE OF FARMER'S GREENS SALAD,
CAESAR SALAD, OR SEASONAL SOUP.

SECOND COURSE

PRE-SELECTED CHOICE OF CHICKEN PICCATA OR MEDITERRANEAN-STYLE
SALMON AND CHEF'S SEASONAL VEGETABLES.

THIRD COURSE

CASSATA CAKE

LAYERS OF WHITE CHIFFON CAKE WITH CANNOLI CRÈME
AND WHIPPED CRÈME.

All menus include garlic bread and soft drinks.
Beer and wine are available for purchase separately.