

Andora

Restaurant & Catering

Let Andora take the stress out of
your important day!

Andora will cater to ALL your needs,
no matter the occasion:

Baby Showers • Bereavements • Bridal Showers
Corporate Lunches • Rehearsal Dinners • Weddings
Graduation Parties • Anniversaries • Communion



Ordering Information

At least 24-hours notice is preferred for all orders. We make our food fresh daily and need 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 and a 20% service charge.

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.

Andora

Catering



Locations In:

Fox Chapel, Sewickley & Adams Township

877-9-ANDORA or 412-915-9667

www.andoracatering.com

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Hors D'Oeuvres

Mongolian meatballs Tender meatballs in a spicy plum sauce **\$15**

Beef Crostini Genoa beef garlic crostini, with herbed cream cheese **\$15**

Bruschetta Garlic crostini topped with tomatoes, mozzarella & basil relish **\$15**

Spicy ahi tuna bites Served with spicy wasabi aioli **\$25**

Crab stuffed mushrooms Broiled wild mushroom caps stuffed with
jumbo lump crab meat **\$30**

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 **\$36**

{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

\$24 serves 10-12 people

\$45 serves 20-24 people

\$80 serves 45-50 people

Or **\$3 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 **\$22**

Caesar Salad Romaine, croutons, parmesan crisp with Caesar dressing **\$25**

Entrees

Primavera Chef's choice of pasta, tossed with seasonal vegetables & fresh herbs in an oil & garlic sauce **\$60**

Andora chicken Roasted tomatoes, artichokes, capers & banana peppers **\$65**

Chicken marsala Pan-sautéed with marsala wine & mushrooms **\$65**

Sliced pork loin Grilled with garlic, rosemary & sea salt **\$65**

Horseradish crusted Alaskan cod Baked & finished with a lemon butter sauce **\$75**

Teriyaki glazed salmon Grilled salmon finished with a teriyaki glaze **\$75**

Spicy shrimp with penne Tossed in tomato & banana pepper cream sauce **\$85**

Filet tips With a mushroom & red wine demi-glace **\$140**

Crabcakes Andora's signature crab cake served with red onion caper sauce **\$140**

Sides \$25

Roasted redskin potatoes • **Steamed green beans** • **Rice pilaf**

Steamed broccoli • **Steamed asparagus** • **Penne with marinara**

Beverages

Iced tea, Coke, Sprite, Diet Coke **\$0.75** • **Bottled water** **\$1**

Boxed Lunches \$12

{choice of sandwich, side & beverage}

Chicken salad Red grapes & toasted almonds on a croissant

Black forest ham and swiss Lettuce & tomato on a sour dough roll

Spicy grilled chicken Bacon, cheddar-jack cheese & pepper Ranch dressing on a challah bun

Turkey club wrap Turkey, swiss, bacon, lettuce, tomato & mayonnaise

Vegetarian wrap Roasted beets with candied pecans, goat cheese mousse, mixed greens & balsamic vinaigrette

Choice of Sides

Marinated vegetable salad • **Antipasto salad**

Seasonal fruit cup • **House salad** • **Coleslaw**

Boxed Salads \$13-15

{choice of salad, roll & butter & beverage}

Grilled chicken caesar Romaine, croutons, parmesan crisp & caesar dressing **\$13**

Blackened shrimp caesar Romaine, croutons, parmesan crisp & caesar dressing **\$13**

Grilled salmon Mixed greens, mandarin oranges, strawberries, candied pecans, blue cheese & raspberry vinaigrette **\$13**

Grilled chicken Romaine, aged cheddar, corn, peppers, avocado, croutons, tomatoes & pepper ranch dressing **\$13**

Broiled crabcake Mixed greens, roasted peppers, mango & citrus vinaigrette **\$15**

Desserts

Fresh baked cookies/brownies **\$15 (by the dozen)**