

TERRACE

on Fifth

Dinner Buffets

Dinner Buffet \$29.00 minimum of 30 guests

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

Entrees: *Choice of Three*

Primavera

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

Lasagna

House-made meat and cheese lasagna

Blackened Chicken Pasta

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

Vegetarian Cashew Cauliflower Curry

Served over Brown Rice

Andora Chicken

Roasted tomatoes, artichokes, capers & banana peppers

Chicken Marsala

Pan-sautéed with marsala wine & mushrooms

Terrace Chicken

Chicken breast stuffed with herbed cream cheese

Chicken Picatta

Capers, white wine garlic sauce, artichokes, roasted tomato

Chicken Milanese

Panko encrusted with a lemon caper sauce and roasted tomatoes

Chicken Parmesan

Sautéed chicken with marinara sauce and mozzarella cheese

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

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Filet Tips • 6 additional per person

With a mushroom & red wine demi-glace

Crab Cakes • 8 additional per person

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

Andora Veal • 6 additional per person

Roasted tomatoes, artichokes, capers & banana peppers

Veal Marsala • 6 additional per person

Pan-sautéed with marsala wine & mushrooms

Terrace Veal • 6 additional per person

Veal cutlet stuffed with herbed cream cheese

Veal Picatta • 6 additional per person

Capers, white wine garlic sauce, artichokes, roasted tomato

Veal Milanese • 6 additional per person

Panko encrusted with a lemon caper sauce and roasted tomatoes

Veal Parmesan • 6 additional per person

Sautéed chicken with marinara sauce and mozzarella cheese

Sides: *Choose two*

- Roasted Redskin Potatoes
- Steamed Green Beans
- Rice Pilaf
- Steamed Broccoli
- Steamed Asparagus
- Penne with Marinara
- Penne with Alfredo
- 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

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* • 8 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* • 5

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

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Seated Dinners:

Fresh Courses: *Choice of One to be Served to All Guests*

Terrace Salad

Mixed greens, cucumbers, roasted red peppers, black olives, tomatoes & feta cheese with white balsamic dressing

Cesar Salad

Romaine, croutons, parmesan crisp with Caesar dressing

Rustica Salad • 3 Additional

Field greens, roasted beets, grilled asparagus, roasted red peppers, goat cheese and balsamic vinaigrette

Brussels Sprouts • 3 Additional

Roasted Brussels sprouts, bacon, smoked blue cheese, pomegranate-balsamic reduction

Tricolore • 3 additional

Roasted broccoli, cauliflower and roasted red peppers, tossed in olive oil and red pepper flakes served with ginger soy dressing

Entrees: *Choice of up to Three (preorder required)*

Primavera • 18

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

Andora Chicken • 22

Roasted tomatoes, artichokes, capers & banana peppers

Chicken Marsala • 22

Pan-sautéed with marsala wine & mushrooms

Terrace Chicken • 23

Chicken breast stuffed with herbed cream cheese

Chicken Picatta • 22

Capers, white wine garlic sauce, artichokes, roasted tomato

Chicken Milanese • 22

Panko encrusted with a lemon caper sauce and roasted tomatoes

Chicken Parmesan • 22

Sauteed chicken with marinara sauce and mozzarella cheese

Sliced Pork Loin • 23

Roasted with garlic, rosemary & sea salt

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Horseradish Crusted Alaskan Cod • 24

Baked & finished with a lemon butter sauce

Teriyaki Glazed Salmon • 26

Grilled salmon finished with a teriyaki glaze

Spicy Shrimp with Penne • 26

Tossed in tomato & banana pepper cream sauce

Swiss Steak Jardinière • 22

Braised with Tomatoes, Carrots, Onions and Celery

Filet Tips • 30

With a mushroom & red wine demi-glace

Crab Cakes • 38

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

Lasagna • 18

House-made meat and cheese lasagna

Andora Veal • 32

Roasted tomatoes, artichokes, capers & banana peppers

Veal Marsala • 32

Pan-sautéed with marsala wine & mushrooms

Terrace Veal • 32

Veal cutlet stuffed with herbed cream cheese

Veal Picatta • 32

Capers, white wine garlic sauce, artichokes, roasted tomato

Veal Milanese • 32

Panko encrusted with a lemon caper sauce and roasted tomatoes

Veal Parmesan • 32

Sauteed chicken with marinara sauce and mozzarella cheese

Vegetarian Cashew Cauliflower Curry • 18

Served over Brown Rice

Filet of Beef • 42

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

Sliced Tenderloin of Beef • 38

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

Vegetarian Ratatouille Stack • 18

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

Blackened Chicken Pasta • 18

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

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Sides: *Pick two selections to be served with all entrees*

- Roasted Redskin Potatoes
- Steamed Green Beans
- Rice Pilaf
- Steamed Broccoli
- Steamed Asparagus
- Penne with Marinara
- Penne with Alfredo
- Medley of Vegetables, Yellow Squash, Zucchini, Carrot & Red Pepper