

# TERRACE

*on Fifth*

## Luncheon Buffets

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### **Lunch Buffet      \$16 minimum of 30 guests**

*Available from 10 a.m. to 3 p.m., Our Luncheon Buffets Feature Our Terrace Salad Bowl, Rolls with Butter, Two Entrée Selections and One Side Selection • Desserts are Available at an Additional Charge*

**Entrees:** *Choice of Two*

**Primavera**

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

**Lasagna**

*House-made meat and cheese lasagna*

**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*

**Blackened Chicken Pasta**

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

**Vegetarian Cashew Cauliflower Curry**

*Served over Brown Rice*

**Horseradish Crusted Alaskan Cod**

*Baked & finished with a lemon butter sauce*

**Teriyaki Glazed Salmon • 4 additional per person**

*Grilled salmon finished with a teriyaki glaze*

**Spicy Shrimp with Penne • 4 additional per person**

*Tossed in tomato & banana pepper cream sauce*

**Swiss Steak Jardinière • 2 additional per person**

*Braised with tomatoes, carrots, onions and celery*

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**Filet Tips • 8 additional per person**

*With a mushroom & red wine demi-glace*

**Crab Cake • 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 one*

- 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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## Seated Luncheons:

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Available from 10 a.m. to 3 p.m. • Desserts are Available at an Additional Charge

**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 • 12**

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

**Andora Chicken • 14**

*Roasted tomatoes, artichokes, capers & banana peppers*

**Chicken Marsala • 14**

*Pan-sautéed with marsala wine & mushrooms*

**Terrace Chicken • 15**

*Chicken breast stuffed with herbed cream cheese*

**Chicken Picatta • 14**

*Capers, white wine garlic sauce, artichokes, roasted tomato*

**Chicken Milanese • 14**

*Panko encrusted with a lemon caper sauce and roasted tomatoes*

**Chicken Parmesan • 14**

*Sautéed chicken with marinara sauce and mozzarella cheese*

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**Sliced Pork Loin • 15**

*Roasted with garlic, rosemary & sea salt*

**Horseradish Crusted Alaskan Cod • 15**

*Baked & finished with a lemon butter sauce*

**Teriyaki Glazed Salmon • 18**

*Grilled salmon finished with a teriyaki glaze*

**Spicy Shrimp with Penne • 16**

*Tossed in tomato & banana pepper cream sauce*

**Swiss Steak Jardinière • 16**

*Braised with tomatoes, carrots, onions and celery*

**Filet Tips • 19**

*With a mushroom & red wine demi-glace*

**Crab Cake • 19**

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

**Lasagna • 12**

*House-made meat and cheese lasagna*

**Andora Veal • 22**

*Roasted tomatoes, artichokes, capers & banana peppers*

**Veal Marsala • 22**

*Pan-sautéed with marsala wine & mushrooms*

**Terrace Veal • 22**

*Veal cutlet stuffed with herbed cream cheese*

**Veal Picatta • 22**

*Capers, white wine garlic sauce, artichokes, roasted tomato*

**Veal Milanese • 22**

*Panko encrusted with a lemon caper sauce and roasted tomatoes*

**Veal Parmesan • 22**

*Sautéed chicken with marinara sauce and mozzarella cheese*

**Vegetarian Cashew Cauliflower Curry • 12**

*Served over Brown Rice*

**Filet of Beef • 26**

*4-ounce steak with a mushroom & red wine demi-glace*

**Sliced Tenderloin of Beef • 22**

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

**Vegetarian Ratatouille Stack • 12**

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

**Blackened Chicken Pasta • 12**

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

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

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- 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