

ESTABLISHED IN 1974

Andies

Restaurant

MEDITERRANEAN FUSION CUISINE



PRIVATE DINE-IN MENU

5253 N. Clark Street
Chicago, IL 60640
(773) 784-8616

*Book your parties in advance!
Visit AndiesChicago.com*

DINE-IN BUFFET PACKAGE

Minimum 50 people

\$24.95 per person + tax and gratuity

DINE-IN FAMILY STYLE PACKAGE

Minimum 20 people

\$23.95 per person + tax and gratuity

Served with Soup or Salad

APPETIZERS

Choice of Any Three:

- Organic Hummus
- Baba Ganoush (Smoked Eggplant)
- Organic Sprouted Falafel
- Burk – Eggroll stuffed with seasoned beef
- Baked Spinach & Feta Pies
- Saganaki Oppa Flaming Cheese
- Bruschetta – Feta, basil, tomato and olive oil

MAIN COURSE ENTRÉES

Choice of Any Two:

- Tunisian Chicken – Boneless, skinless, sautéed with artichokes, mushrooms in white wine caper herb sauce
- Moroccan Chicken Apricot
- Chicken Breast Kabob
- Seasoned Ground Beef Kefta Kabob
- Seasoned Ground Chicken Kefta Kabob
- Gyros – Beef and lamb
- Shawerma – House seasoned and sliced beef steak gyros
- House-made Artichoke and Goat Cheese Ravioli
- Tilapia Almandine – With creamy caper sauce
- Fillet Mignon Steak Kabob
(Add \$3.50 per person)
- Blackened Fresh Salmon
(Add \$3.50 per person)

SIDE OPTIONS

Choose One:

- Fresh Green Beans – Chunky tomato sauce and onions
- Seasonal Vegetables
- Garlic Mashed Potatoes
- Aged Basmati Rice, Dill Rice or Seasoned Couscous
- Greek Lemon Herb Baked Potato Wedges
- Mediterranean Pasta – Chunky tomato sauce and olive oil

DESSERTS

Choose One:

- Baklava
- Cheese Cake
- Vanilla Ice Cream
- Chocolate Ice Cream

Recommended: Two (2) pitchers of sangria or bottle of wine on each table of (8) guests

Bar Options: Cash or Tab

A small deposit is required to guarantee the date. Credit Card by phone is adequate.