

## A Private Affair...

# DINNER

Thank you for your inquiry of our special occasion dining services. We are flattered and look forward to hosting a memorable event for you and your guests. Our kitchen is committed to high quality modern style American cuisine and our service staff are trained to provide outstanding service.

We accommodate private party arrangements for groups of up to 35 people in the restaurant. Larger parties can be accommodated in the private dining rooms of the Livonia Marriott. Dinner arrangements can be made 7 days a week. For your convenience, we offer an extraordinary brunch option on Sunday.

We will request a commitment to the number of guests 72 hours prior to the event. This number will be the basis for menu preparation and staffing. Sweet Lorraine's will charge for 90% of the confirmed number, in other words, if 20 guests are confirmed, you will be charged for 18. If only 9 attend, the balance of the extra charge, less the gratuity, will be given in the form of a gift certificate (without cash value). This gift certificate will be redeemable at any Sweet Lorraine's location.

**Confirmation Guarantee:** Once a date has been selected, you may secure it with a \$50.00 deposit. A date is considered open until your deposit is received.

Again, thank you for considering Sweet Lorraine's for your special occasion. We are looking forward to the opportunity of hosting your event. Please contact any manager with questions you may have.

Sincerely,

The Sweet Lorraine's Management Team  
Sweet Lorraine's Cafe & Bar  
Livonia Marriott  
734-953-7480

*Casual, Fun & Delicious*

## Sweet Lorraine's Livonia Private Party Dining

### Selection of Starters

#### **Seasonal Fruit Display**

Garnished with fresh berries

Small \$30.00 Medium \$45.00 Large \$60.00

#### **Gourmet Cheese Board**

Garnished with assorted crackers and grapes

Small \$40.00 Medium \$60.00 Large \$80.00

#### **Antipasto Platter**

A combination of sliced meats, imported cheeses, garnishes and sliced baguettes

Small \$50.00 Medium \$75.00 Large \$100.00

## **Roasted Red Bell Pepper Hummus**

Served with Father Sam's Pita

Small \$30.00 Medium \$45.00 Large \$60.00

## **Servings Per Specialty Tray**

Small 10-20 people

Medium 21-30 people

Large 31-40 people

*Please Note:*

*Regular menu starters are ALSO available on individual item consumption.  
6% sales tax and 18% gratuity will be added to above prices.*

## **Custom Dinner Proposal #1**

### **Starters**

Choice of cup of soup or garden salad

### **Main Courses**

#### **Tuscan Sunrise**

Marinated and grilled Portobello mushroom topped with roasted red bell pepper hummus, sun-dried tomatoes, avocado & organic greens-served on our focaccia bread.

(Served with house fried chips)

#### **Lorraine's Special Club**

Turkey, applewood smoked bacon, mashed avocado, tomato, lettuce & our herbed ranch on a special grain Challah roll.

(Served with house fried chips)

#### **Monte Carlo Salad**

Grilled chicken breast on organic greens with grapes, tomato, onion, apples & spiced walnuts.

#### **Caesar Salad with Grilled Chicken**

Romaine lettuce, house baked croutons & Parmigiano Reggiano cheese, tossed with our own garlicky Caesar dressing & topped with grilled breast of chicken.

#### **California Club Burger**

Half pound of All-Natural Piedmontese ground beef, mozzarella, lettuce, tomato, guacamole, applewood-smoked bacon & our own "Honey Bee" mustard.

(Cooked Medium)

(Served with house fried chips)

### **Dessert**

Individual Fresh Fruit Cup

**OR**

A slice of Sweet Lorraine's cheesecake

"What started it all"

**Choice of Coffee, Tea or Soft Drink**

*\$17.95 ++ per person*

*6% Sales Tax & 18% Gratuity*

## Custom Dinner Proposal #2

### Starters

Choice of cup of soup or garden salad

### Main Courses

#### **Pecan Chicken**

Breast of chicken coated in ground pecans & sautéed, served with a sour cream Dijon mustard sauce & our own rice pilaf.

#### **Rainforest Tilapia**

Fresh farm raised fish fillet brushed with garlic aioli and broiled. Served on a bed of roasted garlic mashed potatoes and topped with an olive, tomato & onion relish.

#### **Barcelona Paella**

Portobello mushrooms, bell peppers, red & black beans, onions, broccoli & artichoke hearts baked with saffron rice and served in a roasted acorn squash on a bed of baby spinach.

#### **Traverse City Pasta**

Tender breast of chicken, dried Michigan cherries, spinach, tossed with our own Gorgonzola cheese sauce and Italian bowtie pasta, topped with our spiced walnuts.

#### **Corfu Holiday**

Marinated chicken kebabs grilled and served on a bed of our Greek salad, roasted red bell pepper hummus and pita bread.

### Dessert

Individual Fresh Fruit Cup

**OR**

A slice of Sweet Lorraine's cheesecake

"What started it all"

**Choice of Coffee, Tea or Soft Drink**

*\$25.95++ per person*

*6% Sales Tax & 18% Gratuity*

## Custom Dinner Proposal #3

### Starters

Choice of cup of soup or garden salad

### Main Courses

#### **Maple-Cured Salmon**

Broiled, served with a Michigan dried cherry salsa & our own rice pilaf.

### **Pecan Chicken**

Breast of chicken coated in ground pecans & sautéed, served with a sour cream Dijon mustard sauce & our own rice pilaf.

### **Certified "Angus" Special Steak**

A 12 oz. New York strip steak basted in our special marinade, topped with "zip" butter & served with Yukon Gold roasted garlic mashed potatoes.  
(Cooked Medium)

### **Down Home Pot Roast**

Creekstone Farms Black Angus Beef braised in Coca-Cola, tomatoes, onions, carrots, celery and spices--served with roasted garlic mashed potatoes and green beans.

### **Barcelona Paella**

Portobello mushrooms, bell peppers, red & black beans, onions, broccoli & artichoke hearts baked with saffron rice and served in a roasted acorn squash on a bed of baby spinach.

### **Dessert**

Individual Fresh Fruit Cup

***OR***

A slice of Sweet Lorraine's cheesecake  
"What started it all"

**Choice of Coffee, Tea or Soft Drink**

***\$33.95++ per person***

***6% Sales Tax & 18% Gratuity***