

A Private Affair...

LUNCHEON

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. Luncheon 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 Lunch Proposal #1

Starters

Choice of cup of soup or garden salad

Main Courses

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)

Lorraine's Special Salad

With organic greens, Gorgonzola cheese, pears, hazelnuts & dried cranberries.

Albacore Tuna Salad

Albacore tuna (Dolphin Safe) mixed with celery, sweet Vidalia onion, mayo with lettuce & tomato, wrapped in flavored lavosh bread.
(Served with house fried chips)

Sonoma Chicken Salad

Diced breast of chicken with walnuts, celery & mayo wrapped in flavored lavosh.
(Served with house fried chips)

Monte Carlo Salad

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

Dessert

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

Choice of Coffee, Tea or Soft Drink

\$15.95 ++ per person

6% Sales Tax & 18% Gratuity

Custom Lunch 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.

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.

Vegetarian Meatloaf

Not your mother's meatloaf-but it sure is good; served with Portobello mushroom gravy, roasted garlic mashed potatoes & broccoli with parmesan cheese.

Corfu Holiday

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

Dessert

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

Choice of Coffee, Tea or Soft Drink

\$18.95 ++ per person

6% Sales Tax & 18% Gratuity

Custom Lunch 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.

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.

Jamaican Jerk Tenderloin

Three beef medallions rubbed in HOT Caribbean spices & grilled, served over garlic roasted mashed potatoes and roasted vegetables.
(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.

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.

Pecan Chicken

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

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