

# LIVONIA EASTER SUNDAY BRUNCH

Sunday, April 4, 2010  
Seating Times - 10:30 AM thru 5:30 PM  
\$32.95 adults - Children 14 and under \$9.95

## \*Soup\*

Cream of Tomato Cognac  
Sweet Lorraine's Vegetable Pea

## \*Carving Station\*

- \*Roasted Prime Rib seasoned with roasted garlic & herbs--served with butter braised baby mushrooms & Herbed AuJus
- \*Dearborn Ham slow-baked with Grand Marnier glaze & served with Williamsburg BBQ baked beans
- \*Omelet station with fresh eggs and colorful toppings all made to order
- \*Belgian Waffles station with the works with fresh whipped cream, berries, peaches & pecans

## \*Salads and Sides\*

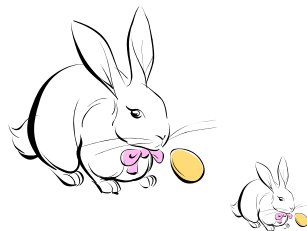
- \*Farmer's Market salad bar with fresh veggies, housemade dressings and a colorful variety of toppings
- \*Roma tomatoes Napoli with fresh mozzarella cheese & truffle infused olive oil
- \*Mediterranean Vegetable Salad with ripe tomatoes, cucumbers, green onions, bell peppers, feta cheese & our Lemon Parsley Vinaigrette
- \*Norwegian Smoked Salmon Platter served with diced tomatoes, eggs, onions and capers
- \*Milano Antipasto display featuring imported cheeses, sausage and garnishes
- \*Grand Lux seafood display featuring shrimp cocktail, smoked mussels & smoked scallops
- \*Tropical Breeze fruit display with fresh cut pineapple, melon, grapes & berries
- \*Rustic baker's variety of fresh baked rolls & butter

## \*Main Courses\*

- \*Farmhouse Quiche filled with asparagus, parmesan, mozzarella, Swiss & Wisconsin cheddar cheese
- \*"Sweet Lorraine's" Eggs Benedict topped with Canadian bacon & a delicate Lobster Hollandaise sauce
- \*"Shanghai Chicken" glazed in a garlic-chili sauce & served over sesame sautéed green beans
- \*Smoked bacon & sausage links
- \*Redskin mashed potatoes with baby spinach & boursin cheese
- \*Tuscan Pasta with prosciutto ham, broccoli, sweet onions & roasted red bell peppers in a Parmesan-Artichoke sauce with an herbed crumb topping
- \*Springtime carrots, broccoli & cauliflower tossed with dill butter
- \*Rainforest Tilapia served over a roasted veggie whole grain rice
- \*"Down Under Lamb Chops" served over orzo with our signature onion & herb sauce

## "Sweet Tooth" Grand Finale

Sweet Lorraine's Three Layer Carrot Cake  
Strawberry Rhubarb Crisp  
Chocolate Decadent Cake  
Russian Cheesecake with Berries  
Totally Chocolate Mousse  
Grand Finale Ice Cream Bar & Chocolate Fountain  
Featuring Edy's Ice Cream - chocolate, vanilla &  
Sugar-Free butter pecan



## Children's very own mini Buffet

Chicken Fingers and French Fries  
Mac & Cheese  
Mini Franks in a Blanket  
Teddy Grahams  
Variety of Chips