



A PRIVATE AFFAIR...

L U N C H

Thanks for your call!

We are flattered by your inquiry of our private dining facilities! Together we can create a memorable event of exciting cuisine, quality service, and a truly unique style.

On the following pages are several options for each course of the meal.

Please, call us with any questions you might have.

Booking the Event

Our kitchen is committed to high quality cuisine for these events. It is in this light that we ask you to work with us on the planning of your event within these guidelines which are designed to ensure the outstanding experience we hope to provide. If you have any special needs, please ask and we will do our best to accommodate your requests.

We accommodate *private* dining in our upper level for groups of up to 70 people or our main floor room for groups of up to 50 people. Please contact us so that we may further discuss room availability and rental fees.

One week prior to the event we ask you to agree on a final menu. At that time we request a commitment to the number of guests, which will be the basis for menu preparation. In that light, accuracy is important as unexpected guests may effect the available amounts of menu items, and absent guests will be reflected in the final total (based on an average per person price of your menu and a minimum of 90% of the confirmed number.)

The host of a group of 16 or larger is asked to work with us using the enclosed material to create a custom, personalized menu for the occasion. We will print your custom menu for your guests convenience. Once the menu is determined, groups of larger than 25 are requested to provide their guests actual selections one week prior to the event. If your party is less than 15, if you prefer your guests may order off of the restaurant menu, rather than a custom menu.

Thank you again for requesting information on our private dining facilities! At lunch and dinner we are serving our dining room guests, but if you call us with any questions between 9am & 11am or between 2pm & 5pm we'd love to help you or, if you prefer leave us a message with the best time to reach you.

Sincerely,

Lisa, Angela & Amanda
The Private Dining Team!
248-559-5985

APPETIZERS

Served buffet style and enjoyed as guests are arriving during the cocktail/beverage period. Any one item may be served @ \$4.50 per person (based on original confirmed number of guests - minimum 8 guests), any two @ 6.75 & three @ 8.75.

If you prefer, we can work with you to price an appetizer course to be served individually to your guests.

MEDITERRANEAN HOLIDAY

A vegetarian array of several chilled items (considered as "one choice") including housemade hummus, baba ganouche, tabbouleh, vegetarian stuffed grape leaves, pita, olives and vegetables as garnish.

TRAY OF IMPORTED CHEESES & FRESH FRUIT

The highest quality cheeses from around the globe stunningly displayed and served with fresh fruits & imported crackers. (considered as "one choice")

As an additional option, it is possible, to order a tray consisting of cheese only *OR* fruit only

HOUSE-FRIED POTATO CHIPS

Sprinkled with parmesan & garlic & served with a spicy chipotle mayo.

GORGONZOLA CHIPS

Our house-fried potato chips baked with Gorgonzola sauce & sprinkled with roasted garlic sea salt

AVOCADO CRAB CAKES

(add \$2.00 per person)

Delicate lump crab cakes fried crisp & drizzled with a cilantro cream; served with an Old Bay aioli.

CLASSIC QUESADILLA

A blend of cheeses & a large flour tortilla, with sides of tomato-corn salsa, guacamole & sour cream.

GORGONZOLA FONDUE

With housemade focaccia bread

SWEET LORRAINE'S THIN CRUSTED PIZZAS

With seasonal toppings...

...please specify if you will require vegetarian toppings.

FIRST COURSE

The first course is served once the guests sit down, opening courses give the menu variety as well as provide a time buffer (main courses, once ordered, are 20 to 25 minutes in preparation). A choice between soup and one of our salads offers a bit more variety to your guests. You might consider serving a pre-arranged salad course or, again offering your guests more variety; offer a choice between two of the following salads.

CUP OF SOUP

We prepare small fresh housemade batches each day, always offering at least one vegetarian selection. Because of fresh ingredient availability, specific soups will not be known until the day of the event. 2⁴⁵

GARDEN SALAD

Mixed organic greens with grape tomatoes, pickled red onions and spiced walnuts. A choice of two of our housemade dressings (listed below) may accompany. 2⁴⁵

PETITE CAESAR SALAD

Crisp fresh romaine tossed with housemade croutons and our own garlicky Caesar dressing. 2⁴⁵
Topped with fried clams if you prefer (add \$2).

PETITE LORRAINE'S SPECIAL SALAD

A mixture of organic garden greens, fresh herbs, pears, Gorgonzola cheese, toasted hazelnuts and dried cranberries. 3⁴⁵

salads served with your choice of housemade dressing:
Sweet Poppyseed, Herbed Ranch, Herb Vinaigrette, Non-fat Balsamic Roasted Garlic Vinaigrette, Dijon Vinaigrette, Ginger-Soy Vinaigrette or a basket of oils & vinegars

All of our dressings are housemade with natural ingredients and no preservatives

MAIN COURSE

Please select up to three entrees to offer to your guests.

PECAN CHICKEN

Amish chicken breast with a ground pecan crust sauteed and served with a delicate dijon mustard sauce and our own rice pilaf. 12⁹⁵

CHICKEN KEBABS “CORFU HOLIDAY”

Lemon herb & garlic marinated Amish chicken breast-laced on wood skewers & grilled, served on a bed of our roasted red bell pepper hummus & Greek salad--served with Father Sam's griddled pita bread. 12⁹⁵
(an option for groups of 20 or less only)

MAPLE-CURED SALMON

A fresh fillet maple cured then broiled; served with our own rice pilaf and a Michigan dried cherry salsa. 13⁹⁵

RAINFOREST TILAPIA

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. 12⁹⁵

PUB FISH & CHIPS

Michigan beer-battered tilapia fish--served with french fries, cajun tartar sauce & American cole slaw. 11⁹⁵
(an option for groups of 20 or less only)

LORRAINE'S VEGETARIAN MEATLOAF

Not your mother's meatloaf-but it sure is good; served with a portobello mushroom gravy and roasted garlic mashed potatoes, broccoli & parmesan cheese. 10⁹⁵

MAIN COURSES CONTINUED ON NEXT PAGE...

MORE MAIN COURSES

GRILLED TENDERLOIN STEAK SALAD

Beef tenderloin medallions with Gorgonzola cheese, caramelized onions, sun-dried tomatoes, spiced walnuts, organic greens & drizzled with a spicy chipotle mayo. 13⁹⁵

*(*Please note all steaks will be prepared to medium temperature as our kitchen cannot ensure timely service offering varying degrees of doneness)*

MAURICE SALAD

All-natural turkey and ham, Swiss, romaine--tossed with our Maurice dressing. 11⁴⁵

MONTE CARLO SALAD

Two breasts of Amish chicken char-grilled and served on a bed of organic greens with Granny Smith apples, sweet Vidalia onion, spiced walnuts and red grapes. 11⁴⁵

"SLC" CAESAR SALAD WITH CRISPY CLAMS

Romaine lettuce, house baked croutons, Parmigiana Reggiana cheese tossed with our own garlicky Caesar dressing. 9⁹⁵
or with Amish chicken 12⁹⁰

LORRAINE'S SPECIAL SALAD

A mixture of organic garden greens, fresh herbs, Michigan pears, Gorgonzola cheese, toasted hazelnuts, and dried cranberries. 9⁴⁵

"SLC" TURKEY CLUB

Roasted Michigan Turkey Breast, applewood-smoked bacon, avocado mash, tomato, lettuce, herbed-ranch--on a special roll. 9⁹⁵

FARMHOUSE QUICHE

Hash brown potatoes make the crust; with a filling of fresh Free Range Organic eggs and cream, filled with seasonal fresh ingredients. 10⁹⁵

BAKED STUFFED FRENCH TOAST

(AVAILABLE SATURDAY & SUNDAY ONLY)

Our version of a breakfast treat! Baked with golden raisins, cream cheese & cinnamon. Served hot with real Michigan maple syrup. 10⁹⁵

All items are subject to change and seasonal availability!

DESSERTS

We don't call her "Sweet" Lorraine for nuthin'! These luscious desserts are prepared whole, displayed during the event, sliced and served tableside for your group. They can serve up to 18 people each and may display your message of "Best wishes" or "Happy Birthday" or whatever!

The cost is \$36.00 per cake (listed below) and will be cut into 12 or 18 slices.
(personalized message is an additional \$3.00)

TOTALLY CHOCOLATE MOUSSE CAKE

Devil's Food chocolate cake topped with a layer of chocolate mousse and finished with a dark chocolate glaze.

THREE LAYER CARROT CAKE

Delicate layers of carrot cake alternating with a real cream cheese frosting and edged with ground toasted walnuts.

LORRAINE'S SPECIAL CHEESECAKE

(no writing available)

One of our delicious cheesecakes is usually available.

FRESH FRUIT TRAY

\$40.00 per fruit tray (serves up to 18 persons)

An assortment of seasonal fresh fruits.

BEVERAGE SERVICE

When planning beverage service for your event please consider whether you would prefer an "open" bar or "cash" bar. When you predetermine that the bar will be "open" whatever your guests request will be served and added to the bill. When a "cash" bar is arranged your guests will be charged for their beverage (regrettably tabs cannot be accommodated).

Our bar provides a complete array of liquors, mixers, beers and liqueurs from around the globe - also a reasonably priced selection of fine wines by the glass or bottle.

Wine or champagne can add a festive dimension to your event. A toast can be arranged, or a bottle of wine or champagne can be placed on each table. This is a good strategy for a host who wouldn't like their guests to pay cash, but is also concerned that the bar tab, unchecked, may grow beyond a tolerable size.

Sweet Lorraine's vision for beverage service includes equal attention to non-alcoholic specialties. Sparkling apple cider can bring enthusiastic "cheers" to a toast. Our own punch recipes - with or without alcohol - may also be arranged.

BEVERAGES

Coffee, Iced Tea or Fountain Soft Drinks 2.00 (bottomless refills)

Other Non-Alcoholic Beverages 2.50 to 4.00

Beer, Cocktails and Wine 3.50 to 9.00