

Happy Mother's Day

ANDIAMO LIVONIA 2019 BRUNCH

Adults \$32.95 | Children 5-10 \$14.95 | Kids 4 & under FREE

OMELET STATION

American Omelet - Dearborn ham and sharp cheddar

Ultimo Omelet - sausage, bacon, peppers and cheddar

Vegetarian Omelet - fresh diced tomatoes, mushrooms, spinach and Swiss cheese

CARVING STATION

Garlic and Herb Crust Top Round of Premium Black Angus Beef

Honey Glazed & Smoked Dearborn Brand Pit Ham

Horseradish Sauce, Honey Mustard Sauce, Zip Sauce and Artisan Rolls

ANDIAMO GRAND BUFFET

Breakfast Strata - Our version of a baked French toast with cinnamon sweet bread and dried fruits in a vanilla laced custard sauce with powdered sugar and maple syrup

Ricotta Cheese Filled Blintzes - Sweetened cheese mixture inside tender crepes, baked with mixed berry compote

Chicken Florentina - Sautéed chicken breast with San Marzano tomatoes, fresh basil, baby spinach and feta cheese

Scottish Salmon Americana- Fresh Atlantic salmon, fresh herbed saffron almond rice pilaf finished with a dill-stone ground mustard crema

Rigatoni Bolognese - Our award winning meat sauce simmered with beef, pork and veal tossed with rustic rigatoni pasta and Parmesan cheese

Vegetables di Giorno- Chef's fresh green beans tossed with olive oil, roasted garlic, tomato file, and fresh herbs

Italian Style Au Gratin Potatoes- Diced potatoes, zucchini, leeks, Italian herbs finished with grated parmesan cheese baked until golden brown

Breakfast Sausage Links - Freshly ground pork sausages, griddled to perfection with accents of fresh sage

Applewood Smoked Bacon - Thick cut strips of brown sugar cured bacon, slow smoked over Applewood and cooked crisp

Seasonal Fresh Cut Fruits - Chef's variety of seasonal offerings with ripe melons, gold pineapples, seedless grape varieties and hand-picked berries

Gourmet Breakfast Pastries - A bonne bouche of freshly baked selections ranging from sweet to savory and from fruity to cheesy

Andiamo House Salad - Farmer's greens layered with fresh cherry tomatoes, English cucumbers, red onions and ceci beans with our garlic-parmesan or ranch dressing

Classical Caesar Salad - Crisp hearts of romaine lettuce tossed with olive oil and herb croutons, parmesan cheese and our house-made Caesar dressing

Farfalle Pasta Salad - Imported pasta tossed with artichokes, black olives, yellow squash, fresh tarragon and finished with Italian emulsion

Caprese Salad - Kale, roasted tomatoes, and ciganlini mozzarella tossed with fresh basil and extra virgin olive oil

GRAND PASTRY DISPLAY

An elegant selection of Chef specialties including pies, tarts, cheesecakes, mousses, Bavarian crèmes, brownies, cookies, and éclairs to name just a few

Brunch package includes freshly brewed coffees, juices, tea, milk and all soft beverages