## DINING

## Enjoy a taste of your favorite restaurants at 'Culinary Extravaganza'

If you've been wanting to try a w restaurant, chances are pret-good they'll be among the 60 new restaurant, by good they'll be among the overstaurants offering tastes of their specialty dishes at School-craft College Sunday, Sept. 20 during Culinary Extravaganza

The event includes delicious The event includes dolicious food samples, a live auction, and free mini-seminare on food-related topics, including demonstrations of healthy, low calories meals by a chef from the Weight Watchers Group, whose president, Florine Mark, is the event honorary chair.

Old Mexico with restaurants in Livenia and West Bloomfield, and Cascados, a restaurant inside the Embassy Suites in Livenia, are among the participants.

inside the Embassy Suites in Livonia, are among the participants.

Restaurant owners Vicki and Ramon Castaneda have been participating in Schooleraft's Culinary Extravaganza for quite awhile. 'I love it because everyone is so friendly,' said Ramon. 'You meet all kinds of people, and sometimes catch some new customers.'

Their son, Tim, who manages Old Mexico in West Bloomfield, enjoys "seeing all the people he doesn't get to see throughout the year, because everyone is working. 'You get to see what everyone else is doing.'

Even though it's work, Vicki says, "it's fun work. It's very well organized. You feel like they want you there.'

Open since Dec. 16, 1975 in Livonia, Old Mexico opened a second restaurant in West Bloomfield on May 17, 1986. The menus at the two restaurants are similar, but you'll find more upscale menu, and seafood disherat the West Bloomfield restaurant, which also offers entertainment on weekends. "Our customers in West Bloomfield have traveled to Mexico, and want something a little different," said Ramon.

Mexican favorites, with attention to quality and feachard.

Mexican favorites, with atten-tion to quality and freshness,

Schoolcraft College Cullnary Extravaganza VII When: 2-5 p.m. Sunday, Sept.

20, in the Waterman Center, on campus 18600 Haggerty Road (between Six and Seven Mile Roads, just west of I-275), Livo-

Rods, just west of I-275), Ilvonia.

Admission: Culinary Extravaganza VII tickets are \$40 person or two tickets for \$75.

Raffile tickets are \$5 each or three for \$10. Both can be purchased by calling the Office of Marketing and Development at (734) 462-4417. Visa, Master-Card, Discover credit cards and checks are accepted. Sponsors are being sought. Sponsorships range from \$250 to \$5,000. For information about participating in Culinary Extravaganza VII, or being a sponsor, call (734) 462-4417. Event proceeds benefit student scholarships.

Highlights:

Approximately 60 of the

premier restaurants of south-eastern Michigan will offer tastes of their specialty dishes.

A live auction features com-bination prizes and a raffle with two round-trip tickets to any-where in the continental U.S. or a trip to Las Vegas.

■ There will be free mini-semi-nars on food-related topics, including demonstrations of healthy, low calories meals by a chef from the Weight Watchers Group, whose president, Florine Mark, is the event's honorary chair.

Refife prizes include two round-trip tickets on Northwest Airlines to anywhere in the contiguous U.S. where Northwest files; a Las Vegas trip for two; the lease of a new Saturn for three months; and a lady's 14-karat ring with an loitie stone and five small diamonds.

make Old Mexico Restaurants consistently good.

"We travel all over Mexico looking for new ideas," said Vicki." Ig on into hetel kitchens. We're always looking for new ideas no mater where we are."

Old Mexico will be serving ground beef soft taces at the Culinary Extravaganza.

Cascades Restaurant inside the Embassy Suites is not for guests only. A tropical paradise, no matter what the season, Cascades is inside a five story tropical atrium with two cascading waterfalls, surrounded by a stream. There are plants galore, and fish inside the pool.

Tim Kelly, director of catering, has served on the Culinary Extravaganza committee for three years.

"It's great for the local community, and gives a lot of people a taste of what's going on, and helps Schoolcraft reach their goal of giving out scholarships," said Kelly.

Executive Chef Lorenzo Brye of Farmington Hills and execu-tive sous chef Gary Katterson of Redford are planning to serve Mini Beef Wellingtons at Culi-

Mini Bed Wellingtons at Culinary Extravaganza.

"I emphasize traditional items
- beef, scafood and chicken," said
Brye about the menu at Cascades. "Presentation is a major
factor - it's simplo, basic, but
appealing to the eye. Nothing
extravagant."

For lunch or dinner at Cascades, Brye recommend Shrimp
"Scampi" Deangelo, Crab & Rock
Shrimp Alfredo, or beef tenderloin. "The ribs are going pretty
good too," he said. "It's a very
comfortable atmosphere, quiet,
and we're not expensive." You'll
find a variety of appetizers on
the menu, including the popular

HOUSEY



many items you'll find on the menu at their restaurants in West Bloomfield and Livonia. They are among the many restau rants participating in Culinary Extravagan-za VII at Schoolcraft College on Sept. 20.

co: Vicki and Ramon Cas-taneda of Old

Mexico Restaurants

present a — botana, just one of the

Old Mexico Restaurants

Two locations:

West Bloomfield ~ 5566 Drake Road (corner of Walnut Lake oad), (248) 661-8088.

Open: 5-10 p.m. Monday-Thursday; noon to 11 p.m. Friday, 5-11 m. Saturday, Closed Sunday.

Entertainment: 7-11 p.m. Friday-Saturday

Seats: 120
Reservations: Parties of 10 or more
Livenia - 28407 Five Mile Read (between inkster and Middle-belt), (734) 421-3310
Open: 10:30 a.m. to 9 p.m. Mendey-Thursday; 10:30 a.m. to 10 p.m. Friday-Saturday, Closed Sunday.
Seats: 50

Pan Seared Crab Cakes, soups, salads, and sandwiches.
Menu items are moderately priced with dinner entrees rang-ing from \$13.95 to \$19.95. Open Grille, offered 6-10 p.m. Monday-Saturday, allows customers to chose from a selection of steaks and seafood. Each item is grilled

to your liking by the chefs at Cascades.

Cascades.
People find they can relax and
take their time, and enjoy themselves, said restaurant manager
julie Beaubien of Farmington
Hills. "Our chefa are very accommodating. If there's a special
request, or dietary restriction let
them know."

Here's what you can look for-ward to at Culinary Extravagan-za: From the Capital Grille, baby

lobster bisque from the Michigan Star Clipper Dinner Train, or frosh fettuccini Alfredo from Davlinci's in the Novi Hilton. The fish course includes rock sifrimp chevre and roasted tomato risotto from Southfield's Golden Mushroom or rock shrimp with basil in puff pastry from Excalibur, Elk and wild mushroom ragout from the Local Color Brewing Company in Novi, marinated grilled chicken with corn salad from Pike Street in Pontine.

FRIDAY SPECIAL Fish & Chips (baked or fried) All You Can Eat \$995

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Proceeds to benefit the Birmingham Education Foundation. Tickets available at local Kroger stores, Groves, Seaholm and West Maple schools.

For information call 203-3055.

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