DINING

Buddy's works hard to be good, consistently

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It's hard to believe you could
make a good thing better, but
they have at Buddy's, which is
synonymous in metro Detroit
with good pizza.

"We haven't changed things
that much, we've added," said
company president Robert
Jacobs of West Bloomfield. "The
dough formula is the same. What
we've done more than anything
is added taste."

Celebrating 63 years of service

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this year, Buddy's opened on
1936 on the corner of Six Mile
and Conant in Detroit. In 1946,
the owners decided to add a
deep-dish, Sicilian-style pizza to
the menu. the menu

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Over the years, Buddy's has introduced pizza fans to new varieties. Fifteen years ago the Hawaiian pizza — cheese, hom, pineapple, sweet and sour sauce — didn't sell well. Now, it's on the month.

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"Ten years ago no one would have ordered broccoli on a pizza," said Wes Pikula of Bloomfield Township, vice president of oper-ations. Vegetarian pizza is much more in vocus now."

ations. Vegetarian pizza is much more in vogue now."

Sandwiches and pasta were added to the restaurant menu, along with ribs which are offered as a special. "We're very concerned about quality," said Pikula. "We to be consistent, and test items before we add them to our menu."

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The customer makes the find decision, said Jacobs.
Hands down, everyone's favorite Buddy's pizza is topped with pepperoni, mushrooms, ham, onions and green pepper.
For starters, choose from a veggie sampler of button mushrooms, sliced zucchini chips or

Buddy's Monu: Appetizers, soup, fresh salads, pizza, burgers, sandwiches,

Menu: Appetizers, soup, fresh salads, pizza, burgers, sandwiches, homemade pasta.

For parties: Dine-in or take-out party menu available. Take-out party planning menu features soups, choice of homemade pasta sauce, party salad and pasta trays.

Cest: Salads, available in Individual, medium and family size portions, \$3.49 to \$5.99; sandwiches \$3.99 to \$5.79; pizza \$5.99 to \$1.499; pasta \$6.49 to \$7.99.

Glit certificates: Available for purchase Credit cards: All majors accepted

Bearborn - 22148 Michigan Ave., west of Southfield freeway, (313) \$62-5900, Open: 11 a.m. to 10 p.m. Monday-Thursday; 11 a.m. to 11 p.m. Friday; 11:30 a.m. to 11 p.m. Friday; 11:30 a.m. to 11 p.m. Saturday; noon to 10 p.m. Sunday.

Betoft - 17125 Conant, corner of East McNichols, (313) 892-

(313) 502-5950. Open: 11 a.m. to 10 p.m. Monag.
a.m. to 11 p.m. Fridey; 11:30 a.m. to 11 p.m. Saturday; noon to 10 p.m. Sunday.

**Detroit - 17125 Conant, corner of East McNichols, (313) 8929001. Open: 11 a.m. to 10 p.m. Monday-Thursday; 11 a.m. to 11 a.m. Friday-Saturday; noon to 9 p.m. Sunday.

**Farmington Hills - 31646 Northwestern Highway, west of Mid diebeit, (248) 855-4600. Carry-out hours: 11 a.m. to 10 p.m. Monday through Thursday; 11 a.m. to 11 p.m. Friday; noon to 11 p.m. Saturday; noon to 10 p.m. Sunday. Dining room open: 11:30 a.m. to 10 p.m. Monday-Thursday; 11:30 a.m. to 11 p.m. Friday; noon to 11 p.m. Saturday; noon to 10 p.m. Sunday.

**Livonia - 33505 Plymouth Road, between Farmington and Stark roads, (734) 261-3550. Open: 11 a.m. to 10 p.m. Monday-Thursday; 11 a.m. to midnight Friday; noon to 10 p.m. Sunday.

**B Warren - 8100 Old 13 Mille Road, corner of Van Dyke, (810) 574-9200. Open: 11 a.m. to 10 p.m. Monday-Thursday; 11 a.m. to 11 p.m. Friday; noon to 10 p.m. Sunday.

**B Aubum Hills - 2612 N. Squirrel Road at Watton Bild., (248) 276-9040. Open: 11 a.m. to 10 p.m. Monday-Thursday; 11 a.m. to 11 p.m. Friday; noon to 10 p.m. Sunday.

**Bloomfield - 3637 Maple Road, at 15 Mille and Lahser roads, (248) 645-0300. Open: 11 0.30 a.m. to 9 p.m. Monday-Thursday, 10:30 a.m. to 10 p.m. Friday-Saturday; noon to 10 p.m. Sunday.

**Broad Open: 32218 N. Woodward Ave., six blocks north of 13 Mille Road, (248) 545-9300. Open: 11 a.m. to 10 p.m. Monday-Thursday, 10:30 a.m. to 10 p.m. Sunday.

**Royal Open: 32218 N. Woodward Ave., six blocks north of 13 Mille Road, (248) 545-9300. Open: 11 a.m. to 10 p.m. Sunday.

cauliflower florets, minestrone or cream of broccoil soup. Fresh salads include Buddy's popular antipasto and Greek, garden and Caesar salads. If you're not hungry for pizza, choose from one of the many sandwich choices including burg-

ers, meatball, honey-dijon chick-en, or a tuna, turkey or veggie pizza.

Buddy's award-winning pizza comes in two sizes - four squares or eight - with your choice of toppings.

For something different, try



Pizza is their specialty: Matthew Heckert, kitchen manager (left), Wes Pikula, vice president operations, Robert Jacobs, president, and Patty Fox, manager, present two of the specialty pizzas you'll find on the menu at the Buddy's Restaurant Pizzeria in Livonia.

one of the specialty pizzas such as Gourmet Vegetarian topped with cheese, cauliflower, mushrooms, broccoli, carrots and tomatoes; BBQ Chicken Pizza, cheese, barbecue sauce, chicken, red onions and cilantro, or Hawaiian, cheese, pincapple, sweet and sour sauce.

Homemade pasta is another delicious way to satisfy your appetite, choose from spaghetti,

Baked Vegetable Manicotti, Ultimate Macaroni & Cheese, mostacciolli, raviolli, baked lasagna or baked spinach lasagna. Baked Chicken Parmesan, served on top of speghetti, is also on the menu. Be sure to ask about the daily specials. Besides serving good food, Buddy's makes it a priority to give back to the communities it serves.

For the past 22 years, Buddy's has also been a supporter of the Capuchin Soup Kitchen in Detroit, Jacobs has served on the board of the Hunger Action Coalition and Michigan Committee for World Food Day.

Buddy's secret to success is really no secret at all — they offer consistently good products, and stay in touch with customer tastes.

WHAT'S COOKING

Send items for consideration in What's Cooking to Keely Wygonik, Entertainment Editor, Observer & Eccentric Newspapers, 36251 Schooleraft, Livonia, MI 48150. To fax, (734) 591-7279 or e-mail kwygonik@ ae. homecomm.net

What's Cooking includes list-lings of new restaurants, special funers, menu changes, restaurant anniversaries and renovations.

ions.

Cooking and dining at The Lurk, 6430 Farmington Road, forth of Maple Road, West Bloomfield, with Chef Murcus Hight, coffee served 10.45 a.m., dass begins 11 a.m. Saturday, Sept. 18 or Sopt. 25. Cost is 576 per person, class size limited to 56. Call Murcus or Susan Haight, (248) 334-2197 to reserve hores.

Menu features Italian veal

dumpling with lemons and sage sauce, salad of Michigan tomatoes, red onions with Buffalo Mozzarella, turrugon dressing, three-berry granite, firegrilled marinated lamb chops with Balsamic vinegar sauce, Flagoolet beans, whole roasted pineapple with rum, buttermilk cake, Guernsey vanilla lies cream, offec or tea.

Schoolcraft College - Sample dishes from more than 60 metro Detroit restaurants and food distributors 2-5 p.m. Sunday, Sept. 26 during Culinary Extravaganza, in the Waterman Center on the Schoolcraft College campus, 1860. Hoggerty Road, (between Six and Seven Mile roads, west of 1-276.) Tickets are \$40 per person or \$75 for two. Call (734) 462-4417. Event proceeds help ay for scholarships for Schoolcraft College students. During the

event, Master Sommelier Madeline Triffon of Unique Restaurant Corp. will present a wine seminar, matching wines to the foods from selected restaurants. A live auction will feature packages designed to pamper and delight lucky bidders. Packages include a gourmet dinner for eight in your home, prepared by a Schoolerart thef, and weckend getaway to Pelee Island with wine tour and tasting, dinner and hotel for four.

**The Lark, 6430 Farmington Road, north of Maple Road, West Bloomfield, (248) 661-4466, Franco-Chinese dinner 7 p.m. Monday-Tuesday, Sept. 27-28. Cost \$55 per person, not including other beverages such as

wine, tax or gratuity. A wine bouquet will be available at moderate cost. Last date for cancellation is Saturday, Sept. 18.

Menu includes apring roll, lobster consommé with lobster wontons, hard-cooked quail egg and julienne of spinach, sait-baked soft-shell crab with fried leeks, ginger-sauternes sauce. Mandarin orange granite, The French Consul's Cantonese roast duck, beggar's noodles, sauté of snow peas, water chestnuts, apparagus with carrots with julienned ham, ginger creme brulee, cliniosis elemon tart, Oolong tea, almond cookies.

■ Wine Tasting event — Presented by R&L Associates of Walled Lake with Bogey's Bar

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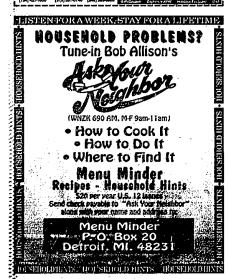
& Grille, 142 E. Walled Lake Dr., 7-10 p.m. Thursday, Sept. 30. Wines from 8 different regions with appetizers to match. Semi-formal attire. Tickets 225 in davance, \$30 at the door. Call (248) 669-1441 or (248) 926-1820. Proceeds benefit the University of Michigan Medigal Center Trauma Burn Center.

***E Fusion — 34555 W. 12*
Mile Road, Parmington Hills, between Farmington and Drake Roads (248)489-8852, Spanish wine tasting, 6:30-9 p.m. Thursday, Sept. 30, cost \$45 per person. Along with co-sponsors WDET and The Unique Restau-

rant Corporation, Merchant's Fine Wine shops will present a comprehensive tasting of Spanish wines and sherries. Chefs at Fusion will create an endless supply of authentic Mediterranean foods to pair with the wines. Space is limited. Phone Merchant's Fine Wine Royal Oak (248)546-7770 for tickets.

Too Cheez — 27155 Sheraton Drive, Novi (248)346-5555, p.m. Tuesday, September 21, the cost is \$32 per person excluding beverage, tax and gratuity. Discover the best in macrobiotic cuisine during a five-course dinner prepared by Executive Chef Greg Upshur.











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