

INDIVIDUAL DINNER PLATE SERVICE

FARINA'S BANQUET CENTER
2485 COOLIDGE HWY
BERKLEY MI, 48072
(248)546-7800

HORS D'OEUVRE TABLE

*VARIETY OF FRESH VEGETABLES WITH DIP, ASSORTED RELISHES
DOMESTIC CHEESE AND CRACKER TRAY*

STARTER

TUREEN OF SOUP DU JOUR OR FRESH FRUIT CUP IN SEASON

2ND COURSE

*INDIVIDUAL MIXED GREENS GARDEN SALAD WITH DRESSINGS
FRESH BAKED ROLLS*

CHOICE OF TWO ENTREES

***PRIME RIB OF BEEF-** *SERVED WITH A HOMEMADE AU JUS*

***SLOW ROASTED TENDERLOIN OF BEEF-** *SERVED WITH A CLASSIC FRENCH
BORDELAISE SAUCE OR OUR RICH, DARK BURGUNDY SAUCE*

***SLICED PORK TENDERLOIN-** *SERVED IN A PINEAPPLE BROWN SUGAR GLAZE OR A
SWEET PEAR MADEIRA WINE REDUCTION*

CHICKEN SUPREME- *OUR VERSION OF A WHITE WINE CREAM SAUCE*

CHICKEN MARSALA- *A RICH AND CREAMY TWIST ON A TIMELESS MARSALA WINE
SAUCE*

CHICKEN PICCATA- *A LIGHT SAUCE MADE WITH A FRESH BLEND OF LEMONS AND
CAPERS*

TUSCAN CHICKEN- *A SMOKY SAUCE ACCOMPANIED WITH FRESH ARTICHOKE HEARTS
AND SUNDRIED TOMATOES*

MICHIGAN CHERRY CHICKEN- *A SWEET AND SMOKY MICHIGAN CHERRY GLAZE*

BAKED TILAPIA- *SERVED WITH A CREAMY LEMON PARMESAN DILL OR FRESH PICO DE
GALLO SAUCE*

BAKED SALMON- *SERVED WITH OUR SAVORY LEMON PARMESAN DILL SAUCE
VEAL MARSALA+ \$ 2.00*

DINNER INCLUDES

YOUR CHOICE OF HOMEMADE POTATO AND FRESH VEGETABLE

PLEASE ADD 6% MICHIGAN SALES TAX AND 19% SERVICE FEE

*Meat can be cooked to order

*Consuming raw or undercooked meat, seafood, poultry, shellfish or eggs may increase the risk of food borne illness