

SUPREME FAMILY STYLE SERVICE

FARINA'S BANQUET CENTER

HORS D' OEUVRE TABLE

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

STARTER

SOUP DU JOUR OR FRESH FRUIT CUP IN SEASON

2ND COURSE

MIXED GREENS GARDEN SALAD WITH DRESSINGS
FRESH BAKED ROLLS

3RD COURSE (CHOICE OF ONE)

PENNE PASTA- WITH OUR TRADITIONAL ITALIAN SAUCE, MEAT OR VEGETARIAN OPTION

BOW TIE OR FETTUCCINE- NOODLES WITH A CREAMY ALFREDO CHEESE SAUCE

RAVIOLI- FILLED WITH FOUR OF OUR SELECT CHEESES AND SMOTHERED IN YOUR CHOICE OF
OUR TRADITIONAL ITALIAN OR CREAMY ALFREDO CHEESE SAUCE

PENNE FARINA- PENNE NOODLES IN OUR TRADITIONAL ITALIAN SAUCE SERVED WITH
SAUTÉED ONIONS AND PEPPERS, FRESH MUSHROOMS AND ROASTED ITALIAN SAUSAGE

PASTA PRIMAVERA- ROASTED VEGGIES AND TRI-COLORED ROTINI PASTA IN A CREAMY CESAR
STYLE SAUCE

4TH COURSE (CHOICE OF TWO)

LIGHTLY BREADED BREAST OF CHICKEN (SERVED WITH YOUR CHOICE OF SAUCE)

SUPREME- OUR TWIST ON A WHITE WINE CREAM SAUCE

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

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

TUSCAN CHICKEN- A SMOKY SAUCE WITH FRESH ARTICHOKE AND SUN-DRIED TOMATOES

MICHIGAN CHERRY CHICKEN- A SWEET AND SMOKY MICHIGAN CHERRY GLAZE

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

BAKED SALMON- SERVED WITH OUR SAVORY LEMON PARMESAN DILL SAUCE

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

ROASTED ITALIAN SAUSAGE- SIMMERED IN A TOMATO SAUCE PAIRED WITH FRESH ONIONS,
MUSHROOMS AND PEPPERS

CHOICE OF ONE

POTATOES FARINA- LIGHTLY SEASONED REDSKINS PREPARED IN OUR SPECIAL FAMILY RECIPE

SPECIAL WHIPPED POTATOES- A NEW TWIST ON CLASSIC MASHED POTATOES, SERVED WITH A
GARLIC ROSEMARY COMPOUND BUTTER

PETITE BAKED POTATOES- BABY BAKED POTATOES INFUSED WITH BUTTER AND SOUR CREAM

CHOICE OF ONE

STEAMED MEDLEY OF ITALIAN VEGETABLES- TOSSED IN MELTED BUTTER AND SPICES

GREEN BEANS ALMONDINE- LIGHTLY TOSSED IN BUTTER AND TOASTED ALMONDS

HONEY GLAZED CARROTS- STEAMED IN OUR SWEET AND SAVORY HONEY GLAZE

BUTTERED PEAS WITH FRESH MUSHROOMS- A FAMILY FAVORITE

IMPERIAL CORN- BUTTERED CORN TOSSED WITH ROASTED RED AND GREEN PEPPERS

PLEASE ADD 6% MICHIGAN SALES TAX AND 19% GRATUITY

*Meat can be cooked to order

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