

# SUPREME FAMILY STYLE

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

## HORS D' OEUVRE TABLE

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

## STARTER

*SOUP DU JOUR (OCT-APRIL)  
FRESH FRUIT CUP (MAY-SEPT)  
MIXED GREENS GARDEN SALAD WITH DRESSINGS  
CAESAR SALAD (Add 1.25\$ per guest)  
FRESH BAKED ROLLS WITH HOMEMADE BUTTER*

## CHOICE OF TWO

**CHICKEN SUPREME-** *OUR TWIST ON A WHITE WINE CREAM SAUCE*  
**CHICKEN PICCATA-** *A LIGHT SAUCE MADE WITH A FRESH BLEND OF LEMONS AND CAPERS*  
**CHICKEN 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*  
**SEAFOOD STUFFED SALMON-** *OUR TRADITIONAL SALMON WITH A LITTLE EXTRA WHITEFISH- PARMESAN CRUSTED AND SERVED IN OUR HOMEMADE TARTAR 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*  
**LOBSTER MACARONI AND CHEESE-** *ELBOW NOODLES SMOTHERED IN CHEESE WITH CHUNKS OF LOBSTER*

\*Menu options and prices subject to change at any time. Contact Farina's directly for current pricing.

\*Meat can be cooked to order

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

# SUPREME FAMILY STYLE

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

## CHOICE OF ONE

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

**BOW TIE OR FETTUCCHINE-** 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

**GARLIC PESTO-** LINGUINI NOODLES IN A PESTO CREAM SAUCE

## 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

**SPRING POTATOES-** GOLDEN YUKON POTATOES SEASONED WITH LEMON, THYME AND  
TERRAGON

**ROSEMARY POTATOES-** OVEN ROASTED POTATOES SERVED WITH ROSEMARY AND  
GARLIC

## 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

## PACKAGE INCLUDES

DESSERT HANDLING

6 HOUR RENTAL WITH 5 AND A HALF HOUR SUPREME BAR

2 ADDITIONAL HOURS OF SET-UP

**PLEASE ADD 6% MICHIGAN SALES TAX AND 19% GRATUITY**

\*Menu options and prices subject to change at any time. Contact Farina's directly for current pricing.

\*Meat can be cooked to order

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