DINING

Convenient, light and right dining between the holidays

BY ELEANOR HEALD SPECIAL WRITER

SPICAL WAITES

There's an old saying that,
you can please some of the people some of the time, but you
can't please all of the people all
of the time. Experienced
restaurateurs and parents of
three kids, ages 2, 7 and 9, Paula
and Chuck Darany of Birmingham, took on the challenge of
proving the old adage dead
wrong!

Tired of squabbles resulting
from attempts to please the fam-

from attempts to please the fam-ily five, they opened Pasta Picknly live, they opened Fasta Fres-up six months ago as a unique carryout. With a variety of noo-dles and an array of sauces, you can please an entire family or crowd of friends. Everyone can have dinner exactly the way they like it!

like if:
Pasta Pickup is convenient.
Dinners are uniquely packaged
in individual ent-in containers
and come with plastic utensils
within a big brown bag to keep
them hot. When you're finished
eating, there are no dishes to
wash.

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For \$5 you pick your pasta (spnghetti, fettuccine or ziti-mostaccioli) then sauce (meat, marinara, pesto, Alfredo or olive

NEW YEAR'S EVE

Goldon Mushroom
Goldon Mushroom
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Goldon

oil and vegetables) and get it with salad, bread or bread sticks. For kids 10 and under, a half price. If you can't decide, the most popular is fetter with salad, bread or bread sticks.

It was a substitute of the most popular is fetter with the popular selections.

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The stick of the popular selections. For \$1 extra you can personalize your pasta with one of the popular selections. It was not the property of \$1.50 perc you can choose beared in the main dining rooms from 4 p.m. to midnight, regular dinner menu. live music by Meridan, dancing until 1 a.m., party favors and champagne toast at midnight. Cost \$38,95 per parson. Cash bar, tax and tip not included in pricas listed. Dinner will be served in the main dining rooms from 4 p.m. to midnight, regular dinner menu.

B Cafe Cortina - 30175 W. 10 Mile Road, Farmington Hills, (248) 474-3033. New Year's Eve special menu, party favors, dancing, 385 per person.

B Coral's - 2791. W. Seven Mile Road, Livonia, (313) 531-4960, New Year's Eve Family Buffet, 5-9 p.m., adults \$7.75, seniors, \$7.50; children under 10, \$4.76.

The Posts Pickup.

Where: 38488 Woodward, Birmingham (248) SAPASTA.

Hours: Daily lunch IT a.m. to 2 p.m. and dinner 6-9 p.m.

Manu: A variety of boodles and sause create different combinations pleasing pasts lovers of all ages.

Inn Scasson Cafe
Where 500 East Fourth Street, Royal Cak (248) 547-7916.
Hours: Treeday-Friday 11:30 a.m. by 8:30 p.m. until 9:30 p.m.
Friday and Saturday. Saturday opening is noon.
Menu: Moatless preparations in a variety of think diversities.
Selected items prepared without dairy products. Carryout menu.

Harvest Moon
Where: 545 Forest, Plymouth (313) 464-7698.
Hours: Monday-Thursday and Saturday 10 a.m. to 6 p.m., Fridays until 8 p.m.
Menu: Housemade soups and sandwiches with many specials appealing to vegans. Carryout available.
Credit Cards: Cash and checks; credit cards are not accepted.

Seva
Where: 314 East Liberty, Ann Arbor (313) 662-1111.
Hours: Open for breakfinst, funch and dinner: 9 a.m. to 9 p.m.
Monday-Thursday; 9 a.m. to 10 p.m. Friday and Saturday; 10 a.m.
to 9 p.m. Sunday; brunch served 10 a.m. to 3 p.m. Sunday.
Menu: In addition to breakfast, lunch and dinner items cater to

vegetarians and vegans. Dine in or carryo

tematoes.
Vegetable lasagna or ravioli
with cheese filling are \$6.
Chicken Parmigiana or Eggplant
Parmigiana are \$7. All four
come with salad and bread
sticks. Dessert Italian ice or
checolate chip cookies are \$1.50.
The following three enteries
appeal to vegetarians and vegans. Even if you don't regularly
subscribe to this preference,

after holiday excesses, it's a good time to discover a healthier way of eating that's quite tasty.

Inn Season Cafe

Inn Scason Cafe
For more than 16 years, Inn
Season Cafe has been home to
the hest meatless preparations
around. At lunch and dinner,
chel/owner George Vutetakis
pleases with grain or cultured
soy burgers served on an organic
whole wheat bun with all the
trimmings \$6 and goes on to
offer vegetariam, organic, healthy
creations in a number of othnic
diversitien from Chinese to Middle Eastern.

offer vegetarian, organic, healthy creations in a number of ethnic diversities from Chinese to Midle Eastern.

Several selected dishes appeal to vegans. Filling this bill are such starters as Bruschetta \$5, toasted whole grain bread with marinara sauce, calamata olives and say cheese or Black Bean Avocado Quesadilla \$5, whole wheat tortilla filled with refried black beans and say cheese, pan braised and served with mild ancho salsa. Both can also be ordered with diary-fresh cheese.

If you like wraps in place of a standard sandwich, the California Wrap \$6.50, whole wheat lavash rolled with roasted tomato, cucumber, baby lettuces, avocado, sprouts and cheese with choice of dressing is delicious. Ad different and equally wonderful, more Middle-Eastern version, of the same is House Wrap \$5 with sweet red pepper, hummus and marinated odison.

For word work misch the effect of the same is thouse Wrap \$5.50 (dinner) because the vegetable, bean and rice illing is so wonderfully in because the vegetable, bean and rice ling is so wonderfully and the same is the same with Classic Szechuan, Foth Arame Order Szechuan, Foth Arame Order Szechuan, Foth Arame Canadian wheat dgarlic, fennel, organic well and a surface fresh fish of the day from northern Canadian



double: Paula and Chuck Darany offer a variety of,noo-dles, and an array of sauces to please an entire family or crowd of at Pasta Pickup.

lakes or the deep sea are served with saida and potatoes.

A standard is Whitefish Luncheon \$8, a four-ounce fillet baked with seasme-Dijon sauce and served with brown rice and organic juice bar in Michigan.

A standard is Whitefish Lunchon \$8, a four-ounce fillet baked with seame-Dijon sauce and served with brown rice and choice of vegetable of the day.
Daily dessert selections round out this creative vegetarian menu. Specialty beverages include sparkling sangria or cider, fresh juices and hot cider.

Harvest Moon

Owner Pat Cahill's specialties are housemade soups; at least three are on the meau daily, and more than a dozen vegetarian

Join us at:

Seva

Seva
Whether the preference is small courses, salads, sandwiches, chargrill, pasta or pizza, Seva obliges.
Mexican favorites, Greek and Middle-Eastern specialties along with stir fries are chock full of healthy vegetables. Vegan versions of most dishes are available.











