



The Knight's Buffet

HORS D'OEUVRES

Stationary Display of Assorted Cheeses,
Sliced Pepperoni, Fresh Fruit, and Crackers

Crudités Platter with Savory Dips

PLATED SALAD

Choice of one:

Classic Caesar Salad

Tossed Garden Salad with White Zinfandel Dressing

Spinach Salad with Strawberries, Mandarin Oranges, Feta Cheese, and Pecans

ENTRÉES

Choice of one selection from each category:

Beef

Yankee Pot Roast
Sliced Roast Pork with Gravy
Italian Meatballs and Sauce
Braised Tenderloin of Beef Tips
with Onions, Peppers, and Mushrooms
Barbeque Beef Tips
Italian Sausage
with Onions and Peppers

Fish

Baked Panko Crusted Haddock
with Lemon Butter
Stuffed Sole
with Seafood Stuffing and Alfredo Sauce
Baked Stuffed Haddock
with Crabmeat Stuffing
Baked Seafood Casserole
with Scallops, Shrimp, Crabmeat, and Haddock

Poultry

Chicken Pot Pie
Roast Turkey
with Stuffing and Gravy
Chicken Parmesan
Chicken Marsala
Grilled Chicken Picatta
Oven Roasted Chicken Pieces
Boneless Chicken Cacciatore

Pasta

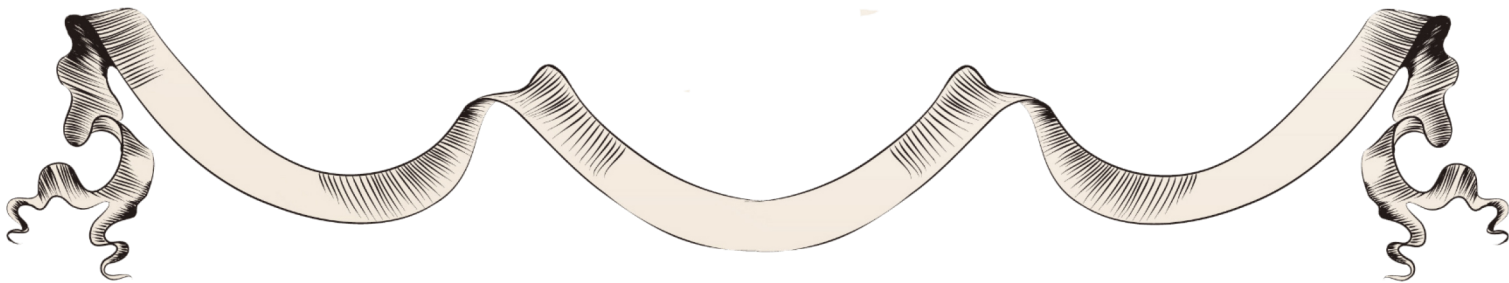
Baked Lasagna Bolognese
Vegetable Alfredo with Penne
Baked Ziti
with Meat Sauce and Mozzarella Cheese
Baked Four Cheese Lasagna
Vegetable Marinara with Penne
Ziti and Sauce

Choice of one: Mashed Potatoes, Oven Roasted Potatoes, or Rice Pilaf

Chef's Seasoned Vegetables

All meals include warm dinner rolls and butter.

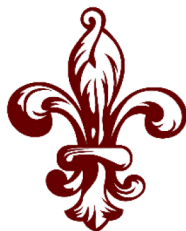




DESSERT

Your Plated Wedding Cake
*presented with your choice of Raspberry or Chocolate Sauce
and your choice of Vanilla Ice Cream or Fresh Whipped Cream*
Fresh Brewed Regular and Decaffeinated Coffee and Tea

*\$49.95 per Person
plus 7% Meals Tax and 15% Gratuity
(minimum of 50 guests required)
Children 3 to 9 years of age, disc jockeys, musicians, and photographers are half price.*



Price includes hall rental for six hours, bridal suite with assorted cheese and crackers display and champagne for bridal party, champagne toast for your guests, oversized table linens (85 x 85) in white or ivory, standard table linens (72 x 72) and napkins available in assorted colors, china, stemware, flatware, choice of house centerpieces, personal event consultant, and waitstaff. All menu selections must be confirmed three weeks before event.

For more information or to check availability, contact Margaret Farrand at La Salle Reception Center at 774.318.8083 or Leonard Petrillo at Hearthstone Catering at 508.347.2320.



Culinary offerings by:  *Hearthstone Catering*
A division of Annie's Country Kitchen

La Salle Reception Center
444 Main Street, Southbridge, Massachusetts 01550
www.lasallereceptioncenter.com