



# The Royal Dinner Package

## **HORS D'OEUVRES**

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

*and choice of six from the following categories:*

### **Stationary**

Italian Meatballs in Marinara Sauce  
Cheese Tortellini Tossed with Spinach and Diced Tomatoes in a Tomato Alfredo Sauce  
Miniature Orange Sesame Cocktail Meatballs  
Teriyaki Glazed Tempura Chicken Pieces  
Italian Sausage with Onions and Peppers

### **Passed**

Stuffed Mushrooms with Crabmeat  
Fried Lobster Rangoons  
Asparagus and Cheese Wrapped in Phyllo Dough  
Coconut Fried Shrimp with Orange Marmalade Dipping Sauce  
Scallops Wrapped in Bacon  
Stuffed Mushrooms with Italian Sausage  
Miniature Crab Cakes with Lobster Dipping Sauce  
Greek Spanakopita, Spinach, and Feta Cheese Phyllo Dough Triangles  
Vegetable Spring Rolls  
Fresh Tomato Bruschetta  
Sliced Chilled Cucumber Topped with Crabmeat Salad

## **FIRST COURSE**

*Choice of one:*

Fresh Fruit Cup  
Italian Wedding Soup  
Vegetable Beef Soup  
New England Clam Chowder  
New England Seafood Chowder  
Lobster Bisque

## **SECOND COURSE**

*Choice of one:*

Classic Caesar Salad  
Tossed Garden Salad with White Zinfandel Dressing  
Spinach Salad with Strawberries, Mandarin Oranges, Feta Cheese, and Pecans  
Caprese Salad with Tomatoes, Mozzarella Cheese, Fresh Basil, and Balsamic Dressing

## **THIRD COURSE**

*Choice of one:*

Penne with Marinara Sauce  
Cheese Tortellini in Alfredo Sauce  
Ziti in Bolognese Sauce  
Fettuccini in a Pesto Cream Sauce



## **ENTRÉE**

*Choice of two from any of the following categories:*

### **Beef**

Yankee Pot Roast  
Sliced Roast Pork  
*with Fresh Baked Apples*  
Sliced Roast Sirloin of Beef  
*with Mushroom Sauce*  
Roast Prime Rib of Beef au Jus

### **Fish**

Baked Panko Crusted Haddock  
*with Lemon Butter*  
Baked Stuffed Haddock  
*with Crabmeat Stuffing and Lobster Sauce*  
Baked Salmon  
*with a Crumb Topping & Lemon Butter*  
Stuffed Sole  
*with Seafood Stuffing and Alfredo Sauce*

### **Poultry**

Roast Turkey  
*with Stuffing and Gravy*  
Baked Stuffed Chicken Breast  
*with Gravy*  
Chicken Cordon Bleu  
Chicken Marsala  
Grilled Chicken Picatta

*Choice of one:* Mashed Potatoes, Garlic Mashed Potatoes, Oven Roasted Potatoes,  
Baked Potato with Sour Cream, or Rice Pilaf

*Choice of one:* Green Beans Almondine, Candied Seasoned Baby Carrots,  
Seasoned Asparagus, or Medley of Green Beans, Wax Beans & Baby Carrots

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

*\$79.95 per Person  
plus 7% Meals Tax and 18% 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 or wine 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, white or black chair covers with colored bands, gold or silver plate chargers, 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**  
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