



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 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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www.lasallereceptioncenter.com

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