



# 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

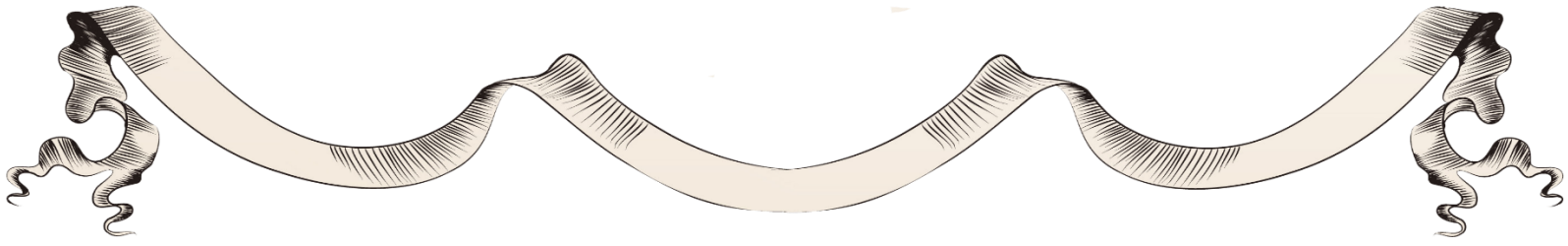
Ziti and Sauce

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

Chef's Seasoned Vegetables

All meals include warm dinner rolls and butter.

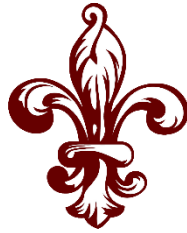




## **DESSERT**

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](http://www.lasallereceptioncenter.com)