



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

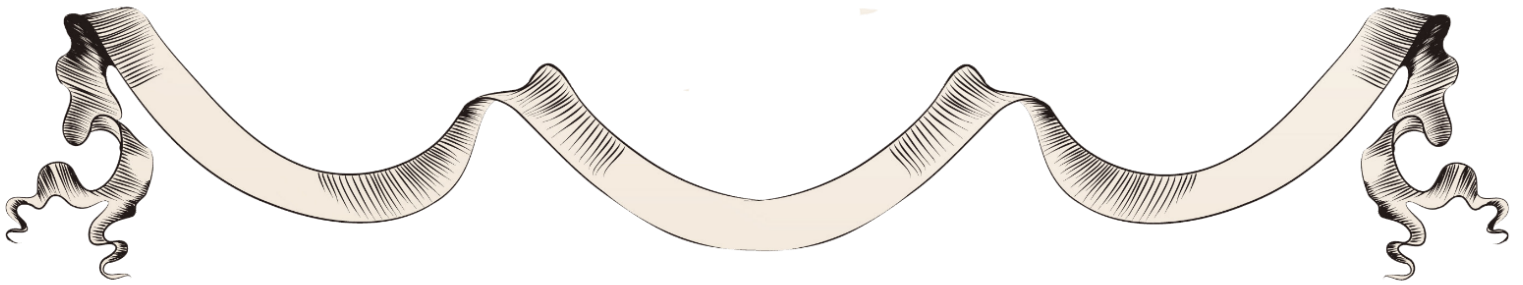
Ziti and Sauce

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

Chef's Seasoned Vegetables

All meals include warm dinner rolls and butter.

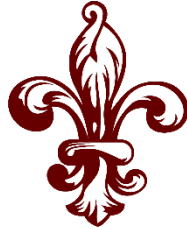




DESSERT

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
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www.lasallereceptioncenter.com