



## The Noble Dinner Package

### HORS D'OEUVRES

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

Italian Meatballs in Marinara Sauce  
Cheese Tortellini Tossed with Spinach and Diced Tomatoes in a Tomato Alfredo Sauce  
Teriyaki Glazed Tempura Chicken Pieces  
Stuffed Mushrooms with Crabmeat

### FIRST COURSE

*Choice of one:*  
Fresh Fruit Cup  
Italian Wedding Soup  
Vegetable Beef Soup  
New England Clam Chowder

### 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

### ENTRÉE

*Choice of two from any of the following:*

#### 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*

#### Poultry

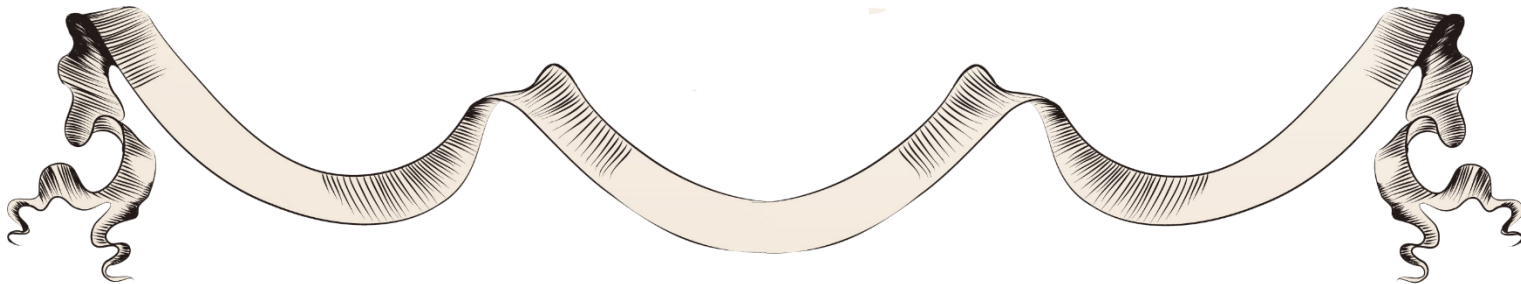
Roast Turkey  
*with Stuffing and Gravy*  
Baked Stuffed Chicken Breast  
*with Gravy*  
Chicken Cordon Bleu  
Chicken Marsala  
Grilled Chicken Picatta

*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,  
or Medley of Green Beans, Wax Beans & Baby Carrots

All meals include warm dinner rolls and butter.

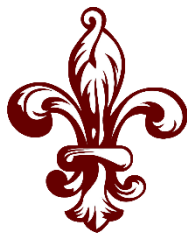




## **DESSERT**

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

*\$59.95 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 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, 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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