

Plated Dinner

APPETIZERS

Fresh Tossed Garden Salad, Caesar Salad, Baby Spinach Salad, or Fresh Fruit Cup

ENTREES

Choose two from the following:

BEEF

Yankee Pot Roast
Sliced Roast Pork
Roast Prime Rib of Beef Au Jus

POULTRY

Roasted Turkey
with Stuffing and Gravy
Baked Stuffed Chicken Breast
Chicken Cordon Bleu
Marinated Chicken Tenderloins

FISH

Baked Stuffed Haddock
with Crabmeat Stuffing
Baked Salmon
with a Crumb Topping and Lemon Butter
Baked Stuffed Shrimp
with Crabmeat Stuffing
Stuffed Sole
with Crabmeat Stuffing and Alfredo Sauce

Choice of One: Fresh Mashed Potatoes, Baked Potato, Oven Roasted Potatoes, or Rice Pilaf

Choice of One: Green String Beans, Buttered Sliced Carrots, Buttered Corn, Seasoned Carrots, or Green, Waxed Bean, & Baby Carrot Medley

All meals include fresh baked dinner rolls and butter.

DESSERT

Cheesecake with Strawberries, Carrot Cake, Layered Cakes, or Warm Apple Crisp,
or

We will cut and serve the cake you provide.

COFFEE SERVICE

Fresh Brewed Regular and Decaffeinated Coffee and Tea

*\$39.95 per Person
plus 7% Meals Tax and 18% Gratuity
(minimum of 50 guests required)*

Price includes hall rental for four hours, standard table linens (72 x 72) and napkins available in assorted colors, china, stemware, flatware, choice of house centerpieces, and waitstaff.

Hors d'oeuvres are available for an additional charge.

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