



**9001 Ashton Road, Philadelphia, Pa 19136
215-673-1000**

SIT DOWN MENU

*The Cottage Green welcomes the opportunity to
create an exceptional event for you.*

*Our experienced culinary experts can also create a customized
menu to make your special event unique!*

LUNCH & DINNER

SIT DOWN MENU

APPETIZER

Choose from: Fresh Seasonal Fruit Cup

Or

Choose from one of our hot homemade soups:

Cream of Chicken, Baked Potato, Chicken Orzo, Cream of Broccoli,
New England Clam Chowder, Crab Corn Chowder, Beef Barley,
Garden Vegetable, Minestrone, Pasta Fagioli

Includes Choice of Salad :

Garden Salad – fresh mixed field greens, ripe tomatoes, cucumbers and carrots.
Served with choice of two dressings

Or

Classic Caesar Salad- crisp Romaine lettuce, shaved Parmesan cheese, homemade croutons and Caesar dressing

ENTREES
(CHOICE OF THREE SELECTIONS)

POULTRY

	Lunch	Dinner
Grilled Chicken Bruschetta	18	21
Our Famous Stuffed Chicken Supreme	18	21
Honey & Thyme Glazed Roasted ½ Chicken with Cornbread stuffing	18	21
Chicken Rollatini- stuffed with spinach, sun dried tomatoes, Mozzarella cheese topped with Madeira wine sauce	18	21
Homemade Chicken Parmesan- with Mozzarella cheese & Marinara sauce	18	21
Chicken Cordon Bleu – grilled with smoked ham & Gruyere cheese finished with a champagne cream sauce	18	21
Sauteed Chicken Marsala- with wild mushrooms and sweet Marsala demi glace	18	21
Grilled Chicken Florentine- topped with fresh spinach and Roma tomatoes finished with a delicate pesto sauce	18	21
Roasted Homemade Turkey Breast- with stuffing, giblet gravy and cranberry sauce	18	21

TAX AND GRATUITY ADDITIONAL

BEEF

	Lunch	Dinner
Grilled London Broil – with a Cabernet mushroom sauce	18	20
Chef's Special Pot Roast- with tender vegetables and gravy	16	18
Grilled Teriyaki Steak- marinated and grilled to perfection served on grilled Portabella mushrooms and onion straws	18	20
Bacon Wrapped Filet Mignon- topped with a delicate green peppercorn sauce	29	33
Oven Roasted Prime Rib- (12 oz) cooked medium and served with a roasted garlic au jus	19	24
Roasted Tenderloin of Beef- cooked medium and served with Bernaise sauce	29	33
Puff Pastry stuffed with Filet Mignon tips- with wild mushrooms and finished with a delicious homemade Cabernet sauce	20	25

VEAL

	Lunch	Dinner
Veal Parmesan- with Mozzarella & Marinara Sauce	20	22
Veal Marsala- fresh garlic, shallots, wild mushrooms, sweet Marsala demi glace finished with butter	20	22
Veal Francaise- lightly battered, sauteed to perfection and finished with a delicious lemon butter sauce	20	22
Veal Rollantini- stuffed with fresh spinach, sun dried tomatoes, Gorgonzola cheese and finished with garlic cream sauce	20	22
Veal Oscar - topped with jumbo crab, tender asparagus tips and finished with lemon butter sauce	23	26

TAX AND GRATUITY ADDITIONAL

SEAFOOD

	Lunch	Dinner
Homemade Jumbo Lump Crab Cakes served with Cocktail or Remoulade sauce	19	23
Stuffed Flounder with crab imperial	19	23
Broiled Flounder with Lobster cream sauce	18	21
Grilled Salmon brushed with homemade Pesto & Extra Virgin olive oil	21	23
Poached Salmon served on a bed of creamy tomato risotto topped with a light saffron broth	21	23
Stuffed Shrimp with crab imperial baked to perfection	22	24

PORK

	Lunch	Dinner
Roasted Stuffed Loin of Pork with Fontina cheese & wild mushrooms finished with delicious sherry demi glace	18	21
Roasted Loin of Pork with homemade gravy	17	20
Grilled Pork Tenderloin Teriyaki served over a bed of Polynesian rice	17	20

TAX AND GRATUITY ADDITIONAL

VEGETARIAN

	Lunch	Dinner
Grilled Vegetable Phyllo served with a Roasted Red Pepper Coulis	17	20
Roasted Vegetable Lasagna	16	19
Stuffed Peppers with risotto and spinach	17	19
Wild Mushroom Risotto with sun dried tomato pesto	17	19

PASTA

	Lunch	Dinner
Stuffed Shells with homemade meat sauce	16	17
Cheese Ravioli with Rosa sauce	18	19
Baked Manicotti Parmesan	16	18
Penne Marinara	15	17
Pasta Primavera	15	17

KIDS MENU (AGES 12 AND UNDER)

\$11

SELECTION FROM THE FOLLOWING:

Chicken Fingers with Fries
Penne Pasta with Marinara Sauce
Grilled Cheese with Fries
Cheeseburger with Fries

TAX AND GRATUITY ADDITIONAL

SIDES (SELECT TWO)

Baked Potato with butter and sour cream
Twice Baked Potato with chives
Roasted Red Bliss Potatoes with fresh herbs
Roasted Garlic Mashed Potatoes
Wild Rice Pilaf
Sauteed Beans Almondine
Grilled Asparagus with roasted peppers
Vegetable Medley – steamed or roasted
Cinnamon Glazed Baby Carrots

DESSERTS (SELECT 1)

“Philly” Style Cheesecake
Jewish Apple Cake
Homemade Chocolate Mousse
Old Fashioned Apple Pie ala Mode
Ice Cream Sundae (Vanilla)
Raspberry Sorbet
Mango Sorbet
Brownie Sundae – warm brownie, vanilla ice cream and hot fudge
Apple Cobbler – warm apples, brown sugar, caramel and vanilla ice cream