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215-673-1000

*The Cottage Green welcomes the opportunity to  
create an exceptional day for you and have designed  
an extensive package with you in mind.*

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

## **BUFFET MENU**

# SPECIAL OCCASION BUFFET MENU

## RUBY PACKAGE

Choice of Classic Caesar Salad or Garden Salad with choice of two dressings  
Served with the following condiments- Kosher pickles, Stuffed Queen olives,  
Italian roasted peppers and fresh baked Artisan breads and rolls

### Entree Selections (Select 3)

Slow Roasted Chicken with fresh herbs  
Our famous Stuffed Chicken Supreme  
Roast Beef & Gravy (Sliced Thin)  
Homemade Turkey Breast with giblet gravy & cranberry sauce  
Virginia Baked Ham w/ Champagne Fruit Glaze  
Chef's Special Rosemary Crusted Pork Loin with roasted garlic Au jus  
Roast Pork Italiano with roasted red peppers & provolone cheese  
Philly Style sweet Italian Sausage with Peppers & Onions  
Homemade Italian Meatballs & Sweet Italian Sausage  
Smoked BBQ Beef Brisket  
Pulled BBQ Chicken  
Polish Kielbasa & Sauerkraut  
Baked Ziti with Ricotta Cheese  
Penne Ala Vodka  
Cheese Ravioli with Rosa Sauce  
Gourmet Deli Tray

### Sides (Select 2)

Roasted red bliss Potato with fresh herbs  
Roasted garlic cheddar mashed potatoes  
Roasted or Mashed sweet potatoes  
Boiled potatoes with dill and butter  
Garden rice pilaf  
Spanish Rice  
Sauteed beans almonidine  
Cinnamon glazed baby carrots  
Italian green beans with roasted red pepper  
Buttered corn  
Vegetable Medley (Steamed or Roasted)  
Chef's Special Medley

### Ruby Sweet Table

Gourmet brownies, Italian crème puffs, eclairs, cookies, mini cheesecakes and  
miniature pastries.  
Fresh brewed coffee, hot tea & iced tea.

### Cost Per Person:

	25-49 People	50+ People	with Top Shelf Open Bar
Lunch	\$22.95	\$20.95	\$31.95
Dinner	\$24.95	\$22.95	\$33.95

\*\*\*ADDITIONAL \$2 PER PERSON FOR LESS THAN 25-49 PEOPLE  
WITH OPEN BAR\*\*\*

PLUS TAX & GRATUITY

# EMERALD PACKAGE

Choice of Classic Caesar Salad or Garden Salad with choice of two dressings  
Served with the following condiments- Kosher pickles, Stuffed Queen olives,  
Italian roasted peppers and fresh baked Artisan breads and rolls

## Entree Selections (Select 4)

Slow Roasted Chicken with fresh herbs  
Our famous Stuffed Chicken Supreme  
Sauteed Chicken Picatta  
Grilled Chicken Italiano with roasted peppers & provolone cheese  
Chicken Stir Fry with rice  
Grilled Teriyaki Flank Steak  
Grilled London Broil with mushroom Cabernet demi glace  
Roast Beef & Gravy (Sliced Thin)  
Homemade Turkey Breast with giblet gravy & cranberry sauce  
Virginia Baked Ham w/ Champagne Fruit Glaze  
Chef's Special Rosemary Crusted Pork Loin with roasted garlic Au jus  
Roast Pork Italiano with roasted red peppers & provolone cheese  
Philly Style sweet Italian Sausage with Peppers & Onions  
Homemade Italian Meatballs & Sweet Italian Sausage  
Veal Scallopine with Pepper, Onions and Mushrooms in Tomato Sauce  
Smoked BBQ Beef Brisket  
Pulled BBQ Chicken  
Polish Kielbasa & Sauerkraut  
Baked Ziti with Ricotta Cheese & Mozzarella Cheese  
Penne Ala Vodka  
Cheese Ravioli with Rosa Sauce or Vodka Sauce  
Rigatoni Primavera with Roasted Vegetables  
Homemade Lasagna Bolognese or Vegetable Lasagna  
Broiled Flounder with Lobster cream sauce  
Gourmet Deli Tray

## Sides (Select 2)

Roasted red bliss Potato with fresh herbs  
Roasted garlic cheddar mashed potatoes  
Roasted or Mashed sweet potatoes  
Boiled potatoes with dill and butter  
Creamy Potatoes au gratin  
Garden rice pilaf  
Spanish Rice  
Sauteed beans almonidine  
Cinnamon glazed baby carrots  
Italian green beans with roasted red pepper  
Buttered corn  
Vegetable Medley (Steamed or Roasted)  
Chef's Special Medley  
Broccoli with cheese  
Snow peas with mushrooms

## Emerald Sweet Table

Gourmet pastries, assorted gourmet brownies, delicious cakes and tarts.  
Fresh brewed coffee, hot tea & iced tea.

## Cost Per Person:

	25-49 People	50+ People	with Top Shelf Open Bar
Lunch	\$23.95	\$21.95	\$32.95
Dinner	\$25.95	\$23.95	\$34.95

\*\*\*ADDITIONAL \$2 PER PERSON FOR LESS THAN 25-49 PEOPLE  
WITH OPEN BAR\*\*\*  
PLUS TAX & GRATUITY

# SAPPHIRE PACKAGE

Served with Classic Caesar Salad and Garden Salad with choice of two dressings  
Served with the following condiments- Kosher pickles, Stuffed Queen olives,  
Italian roasted peppers and fresh baked Artisan breads and rolls

## Entree Selections (Select 4)

### Hand Carved by our chef \* (Choice of 1 Meat for Carving Station)

Roast Top Round of Beef Au Jus\*  
Grilled Teriyaki Flank Steak\*  
Herb Crusted Pork Loin\*  
Country Glazed Baked Ham\*  
Oven Roast Turkey Breast with Cornbread Stuffing\*  
Tender Tips of Beef with Sherry mushroom cream sauce  
Pork Tenderloin with apples & cranberries  
Our famous Stuffed Chicken Supreme  
Grilled Chicken Marsala with wild mushrooms and sun-dried tomatoes  
Chicken Pesto with spinach, garlic, and Roma tomatoes  
Grilled Lemon Herb Chicken with cous cous  
Chicken Francaise  
Chicken & Sausage Scallopine  
Chicken Parmesan  
Chicken Sorrento with Prosciutto & Mozzarella in a lemon white wine sauce  
Broiled Flounder with Lobster Cream sauce  
Stuffed Flounder  
Tilapia with Lemon pepper sauce  
Crab & Penne in Alfredo Sauce  
Rigatoni Primavera  
Penne Ala Vodka  
Cheese Ravioli with Vodka Sauce  
Manicotti Florentine  
Stuffed Shells with Tomato Sauce  
Cheese Tortellini with Pesto Cream Sauce  
Fettucine Alfredo  
Baked Ziti with Ricotta and Mozzarella Cheese  
Homemade Lasagna Bolognese or Vegetable Lasagna

### \*\*\*UPGRADE THE FOLLOWING ITEMS FOR \$5.00 PER PERSON\*\*\*

Hand Carved Prime Rib

### \*\*\*UPGRADE THE FOLLOWING ITEMS FOR \$2.00 PER PERSON\*\*\*

Chicken Oscar with jumbo lump crab, asparagus tips in a Hollandaise sauce  
Grilled Salmon Teriyaki/ Salmon Oscar with jumbo lump crab, asparagus tips in a Hollandaise sauce  
Lump Crab Cakes with Roasted Red Pepper cream sauce  
Seafood Newburg

## Sides (Select 2)

Roasted red bliss Potato with fresh herbs  
Roasted garlic cheddar mashed potatoes  
Roasted or Mashed sweet potatoes  
Boiled potatoes with dill and butter  
Creamy Potatoes au gratin  
Garden rice pilaf  
Sauteed beans almonidine  
Cinnamon glazed baby carrots  
Italian green beans with roasted red pepper  
Buttered corn  
Vegetable Medley (Steamed or Roasted)  
Chef's Special Medley  
Broccoli with cheese  
Snow peas with mushrooms  
Stir Fried vegetables

## Sapphire Sweet Table

Assortment of gourmet pastries, brownies, fresh baked cookies, delicious cakes,  
seasonal fruit tray, chocolate mousse and sorbets, vanilla ice cream, rice pudding, vanilla pudding and chocolate pudding  
Fresh brewed coffee, tea & iced tea

### Cost Per Person:

	25-49 People	50+ People	with Top Shelf Open Bar
Lunch	\$26.95	\$24.95	\$35.95
Dinner	\$28.95	\$26.95	\$37.95

\*\*\*ADDITIONAL \$2 PER PERSON FOR LESS THAN 25-49 PEOPLE

WITH OPEN BAR\*\*\*

PLUS TAX & GRATUITY

## ADDITIONAL OPTIONS

Unlimited Bottled Beer and Wine - \$9.50 per person + 10% liquor tax

Add On Frozen Alcoholic Beverage - \$2.50 per person + 10% liquor tax  
(Margaritas, Pina Colada, Daiquiris) - Must have bar

Punch bowl – with alcohol- \$70 + 10% liquor tax

Pitcher of Bellinis, Mimosas or Bloody Mary's - \$25.00 each + 10% liquor tax

Sheet Cake Pricing:

Layer Cake –

Half sheet - \$60.00

Full sheet - \$85.00

Pound Cake -

Half sheet - \$75

Full sheet - \$100

Marble or Chocolate Chip – additional \$10

Cold Hors D'oeuvres - \$4.95 per person plus tax and gratuity

Hot Hors D'oeuvres - \$8.95 per person plus tax and gratuity

Add Additional Hour to event - \$5.00 per person plus tax and gratuity

Decorative Chair Covers with sashes - \$5.50 each

Podium & Microphone set up - \$25.00

Head Table set up - \$100.00

Fresh flower candle centerpieces, Balloon centerpieces, arches or loose balloons  
(Call for pricing)