



*Thank You, for considering the Cottage Green for your Wedding Reception. The Cottage Green has been providing Personal and Professional Service for over thirty years and we look forward to the opportunity of making memories that you and your family will remember!*

*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 wedding unique!*

*Please don't hesitate to call and speak with our wedding professionals if you have any questions. We look forward to assisting you with your wedding and the opportunity to always provide great memories!*

*215-673-1000*



Come see our newly remodeled Facility and experience the difference!

## ***ULTIMATE WEDDING PACKAGE***

### ***Maitre D' Service***

*Your Maitre D' will provide the Bride and Groom with "Royal" service throuout your reception and make sure you are in the right place at the right time*

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### ***Cocktail Hour***

*A gourmet display of hot Hors D' Oeuvres will be butlered, in addition to a display of cold stationed appetizers for the first hour while your guests are awaiting the introductions of the bridal party*

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### ***Top Shelf Open Bar***

*Enjoy Five Hour top shelf open bar including premium liquors, cordials, wines and mixed drinks, in additional to your choice of two domestic and one imported bottled beer selection*

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### ***Table Linens***

*White or Ivory floor length table clothes will dress your tables as well as your choice of colored napkin*

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### ***Chair Covers***

*Chairs will be beautifully dressed with your choice of chair cover and sash*

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### ***Wedding Cake***

*Enjoy your wedding cake provided from one of our specialty bakeries. Choose from our gallery or design your own. (Additional costs may apply)*

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### ***Centerpieces***

*Our florist will create beautiful fresh flower centerpieces matching your colors with a candle to be displayed on each table and presented to your guests to take home.*

*(Additional Options available)*

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### ***DJ Services***

*Our DJ Services are provided by industry leaders and offer the best in DJ entertainment*

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### ***Up Lighting***

*Complimentary up lighting will be provided to enhance the elegance of your reception*

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### ***Gourmet Sweet Table***

*Flambe bananas Foster, chocolate covered strawberries, gourmet pastries, brownies, cakes, pies, chocolate mousse, ice cream, fresh baked cookies, fresh sliced fruit with yogurt dip.*



## Grand Wedding Buffet

### *Appetizers*

*Fresh Roasted Peppers. Ripe Olives. Stuffed Olives, Kosher Pickles*

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### *Garden Salad*

*Tossed Baby Greens, with your favorite dressing*

*Or*

### *Caesar Salad*

*Romaine Lettuce, Croutons, Ripe Olives, Parmesan Cheese and our  
Special Caesar Dressing*

~\*~

### *Entrees*

*( Choice of Four )*

*Hand Carved Prime Rib*

*Roasted Loin Of Pork w/ Fresh Herbs*

*Roasted Turkey Breast w/ Cornbread Stuffing*

*Honey Basted Country Ham*

*Grilled Chicken Pesto w/ Spinach & Tomatoes*

*Our Famous Stuffed Chicken Supreme*

*Fettucine Alfredo*

*Tenderloin of Pork w/ Fresh Apples*

*Veal Oscar*

*Seafood Scampi : Lobster, Crab, Shrimp, Scallops in a Garlic Cream Sauce*

*Stuffed Flounder w/ Crab Meat*

*Grilled Teriyaki Glazed Salmon*

*Chicken Stir-Fr w/ Rice*

*Vegetable Lasagna*

*Chicken Marsala*

*Stuffed Shells*

*Pasta Primavera*

*Veal Marsala*

*Vegetarian Meal Available upon Request*

### *Vegetables*

*Roasted Red Bliss Potatoes w/ Fresh Herbs*

*Boiled Irish Potatoes w/ Parsley Butter*

*Steamed Broccoli w/ Cheese Sauce*

*Fresh Asparagus Hollandaise*

*Twice Baked Potatoes*

*Sugar Snap Peas*

*Beans Almondine*

*Vegetable Medley*

*Assorted Breads and Rolls, Freshly Brewed Coffee, Decaf and Tea will also be served.*



## **Sit Down Dinner Menu**

### **APPETIZERS**

*Fresh Fruit Cup*

*~or~*

### **Soup**

*(Choice of One)*

*Minestrone Cream of Chicken Tomato Florentine*

*Beef Barley Wedding Soup*

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### **Salad**

*Our House Salad with your favorite dressing*

*~\*~*

### **Entrees**

*(Choice of Two)*

*\*Lobster Tail*

*\*Surf-N-Turf*

*Stuffed Breast of Capon*

*Prime Rib of Beef*

*\*Broiled Filet Mignon*

*Chicken Florentine*

*Broiled Flounder with Crab Stuffing*

*Grilled Salmon with White Wine Sauce*

*Veal Parmigiana*

*Veal Marsala*

*Veal Picante*

*Veal Francaisé*

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### **Vegetables**

*(Choice of Two)*

*Roasted Red Bliss Potatoes w/ Fresh Herbs*

*Irish Potatoes*

*Potatoes Au Gratin*

*Twice Baked Potato*

*Rice Pilaf*

*Vegetable Medley*

*Fresh Asparagus Hollandaise*

*Steamed Broccoli w/ Cheese*

*Beans Almondine*

*Assorted Breads and Rolls, Freshly Brewed Coffee, Decaf and Tea will also be served.*

*\*Denotes additional charge*



*Pricing is as Follows*

*Friday Evening*

125 Guests - \$63.95

150 Guests - \$61.95

175 Guests - \$59.95

*Saturday Afternoon*

125 Guests - \$61.95

150 Guests - \$58.95

175 Guests - \$56.95

*Saturday Evening*

125 Guests - \$71.95

150 Guests - \$69.95

175 Guests - \$67.95

*Sunday*

125 Guests - \$61.95

150 Guests - \$58.95

175 Guests - \$56.95

*Plus Tax & Gratuity*