



9001 Ashton Road, Philadelphia, Pa 19136
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
Lunch	\$25.95	\$23.95
Dinner	\$28.95	\$26.95

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
Sautéed 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
Sautéed Beans Almondine
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
Lunch	\$27.95	\$25.95
Dinner	\$29.95	\$28.95

PLUS TAX & GRATUITY

Served with 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)

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*
- TenderTips 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 Proscuitto & Mozzarella in a lemon white wine sauce
- Broiled Flounder with Lobster Cream sauce
- Stuffed Flounder
- Tiliapia 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
Lunch	\$29.95	\$27.95
Dinner	\$31.95	\$30.95

PLUS TAX & GRATUITY

ADDITIONAL OPTIONS

Top Shelf Open Bar:

3 Hours - \$20.00- per person

4 Hours - \$24.00- per person

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

Unlimited Bottled Beer and Wine:

3 Hours - \$15.00 -per person

4 Hours - \$19.00- per person

Wine by the Bottle - \$30.00 per bottle plus 10% liquor tax

Bottled Beer - \$4.00 (Domestic), \$5.00 (Imported)

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

Pitcher of Bellinis, Mimosas or Bloody Mary's - \$30.00 each + 10% liquor tax

Sheet Cake Pricing:

Layer Cake –

Half sheet - \$60.00

Full sheet - \$85.00

Pound Cake -

Half sheet - \$90

Full sheet - \$120

Butter Cream icing – additional \$10

Marble or Chocolate Chip – additional \$10

Cold Hors d'oeuvres - \$6.95 per person plus tax and gratuity

Hot Hors d'oeuvres - \$12.95 per person plus tax and gratuity

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

Decorative Chair Covers with sashes - \$7.50 each

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