



Thank You, for considering the Cottage Green for your Wedding Reception. The Cottage Green has been providing Personal and Professional Service for over thirty five 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

(minimum 125 people)

Maitre D' Service

Your Maitre D' will provide the Bride and Groom with "Royal" service throughout 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 addition 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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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.



Ultimate 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*

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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

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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

\$80.00 per person

Saturday Afternoon

\$80.00 per person

Saturday Evening

\$95.00 per person

Sunday

\$80.00 per person

Plus Tax & Gratuity