



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

The Cottage Green welcomes the opportunity to create an exceptional day for you and has designed an extensive package with you in mind. Our experienced culinary experts can also create a custom package to make your wedding unique!

RUBY WEDDING PACKAGE

(50 person minimum)

WEDDING PACKAGE WILL INCLUDE:

Maitre D' Service

Our Maitre D' will direct your wedding from beginning to end.

Cocktail Hour

Your Wedding will include an assortment of delicious butlered hot hors d'oeuvres served to your guests as they await the arrival of the bride and groom.

Open Bar

Enjoy Five Hour top shelf open bar including premium liquors, cordials, wines and mixed drinks, in addition to your choice of three domestic bottled beers

Wedding Cake

*You may choose a beautifully decorated cake from our selection
Cake will be cut, wrapped and displayed for your guests*

Gourmet Sweet Table:

*Lavish Viennese Table – to include;
Sliced Fruit, Assorted Cakes/Pastries, Chocolate Covered Strawberries,
Mini Cannolis, Crème Puffs, Sorbet and Chocolate Mousse*

Linen Selection:

*All Tables are set with China and Fine Silverware.
All Linens will be provided, choice of tablecloth and napkin color*

Buffet is presented for Two hours, Head Table will be served sit down style

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Phone: 215-698-1117
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SALAD SELECTION:

Garden Salad (Plated)

Tossed Baby Greens, Tomatoes, Roasted Pepper,
Cucumber, Carrots served with your favorite dressing

Or

Caesar Salad (Plated)

Romaine Lettuce, Croutons, Shaved Parmesan Cheese
Caesar Dressing

Buffet Menu to include (Choice of 4 Entrees)

HAND CARVED BY OUR CHEF:

Top Round of Beef with green peppercorn sauce
Grilled Flank Steak with wild mushroom demi glaze
Roasted Turkey Breast with homemade Cornbread Stuffing
Herb crusted loin of pork with Au Jus
Honey Glazed Smoked Ham with Bourbon Dijon sauce

POULTRY:

Our Famous Stuffed Chicken Supreme
Chicken Parmesan
Chicken Marsala with wild mushrooms
Chicken Florentine served with spinach in a pesto cream sauce
Grilled Lemon Herb Chicken with Cous Cous
Chicken Cacciatore
Grilled Chicken Bruschetta
Chicken Saltimbucca topped with Proscuitto, wild mushrooms and marsala wine sauce
Chicken Oscar served with grilled asparagus and jumbo lump crabmeat topped with creamy
Hollandaise sauce



BEEF:

London Broil with cabernet mushroom sauce
Beef Stroganoff
Braised Short Ribs
Pepper Steak with rice

VEAL:

Veal Parmesan
Veal Marsala with wild mushrooms
Veal Picatta with lemon, white wine, capers and butter
Veal Francaise with lemon butter sauce

FISH:

Stuffed Flounder with Lump crabmeat
Broiled Tilapia with tomato caper butter sauce
Grilled Salmon Teriyaki served on a bed of Teriyaki Fried Rice
Flounder Francaise- lemon butter sauce
Deviled Crab Cakes with roasted red pepper sauce

PASTA:

Penne ala Vodka
Homemade Lasagna Bolognese
Manicotti Florentine
Stuffed Shells
Cheese Ravioli ala Vodka
Rigatoni Primavera (with Roasted Vegetables) in Red or White Sauce
Tortellini Rosa Maria
Baked Ziti al Forno



Vegetables and Sides:

Roasted red bliss potatoes w/ fresh herbs
Potatoes au gratin
Roasted Garlic & Cheddar Cheese Mashed Potatoes
Boiled Red Potatoes with parsley and butter
Potato Pancakes with Sour Cream
Wild Rice Pilaf
Green Beans with toasted almonds
Broccoli with Cheese
Buttered Corn
Glazed Baby Carrots
Italian Green Beans with Roasted Peppers
Steamed Vegetable Medley (broccoli, cauliflower, carrots, zucchini and yellow squash)
Roasted Vegetables – (broccoli, cauliflower, carrots, zucchini, yellow squash and onions)

Additional Options:

- **Chair Covers**
- **Floral Centerpieces**
- **DJ**
- **Up Lighting**
- **Valet Service**
- **Limo**
- **Printing Services**