

VILLAGE OF COTTAGE GREEN  
BUFFET PACKAGES

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*The Cottage Green Welcomes the opportunity to  
create an exceptional day for you and your guests.  
We have designed an extensive Buffet Packages  
with you in mind.*

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

*Please call-215-673-1000  
Email: [sales@villagecatering.com](mailto:sales@villagecatering.com)*

COTTAGE GREEN  
RUBY  
BUFFET PACKAGE

SALAD

GARDEN SALAD

CAESAR SALAD

ENTRÉE  
CHOICE OF THREE

SLOW ROASTED CHICKEN

*w/ Fresh Herbs*

HOT ROAST BEEF & GRAVY

*Sliced Thin*

VIRGINIA BAKED HAM

*w/ Champagne Fruit Glaze*

ROAST PORK ITALIANO

*Roasted Pork, w/ Roasted Peppers  
and Provolone Cheese*

PULLED BBQ CHICKEN

BAKED ZITI

*w/ Ricotta Cheese & Mozzarella Cheese*

CHEESE RAVIOLI ALA ROSA

ITALIAN MEATBALLS &  
SWEET SAUSAGE

STUFFED CHICKEN SUPREME

ROASTED TURKEY

*w/ Giblet Gravy*

ROSEMARY CRUSTED PORK LOIN

*w/ Roasted Garlic Au Jus*

SWEET SAUSAGE, PEPPERS &

ONIONS

*Philly Style*

SMOKED BBQ BEEF BRISKET

POLISH KIELBASI & KRAUT

PENNE ALA VODKA

STARCH  
CHOICE OF ONE

ROASTED RED BLISS POTATOES

*w/ Fresh Herbs*

ROASTED SWEET POTATOES

BOILED POTATOES

*w/ Dill & Butter*

SPANISH RICE

ROASTED GARLIC MASHED  
POTATOES

*w/ Cheddar Cheese*

MASHED SWEET POTATOES

GARDEN RICE PILAF

*Includes Rolls & Butter*



VEGETABLES  
CHOICE OF ONE

SAUTÉED BEANS ALMONDINE

ITALIAN GREEN BEANS

*w/ Roasted Red Peppers*

FRESH STEAMED MEDLEY

CHEF'S SPECIAL MEDLEY

*Zucchini, Squash and Carrots*

CINNAMON GLAZED BABY CARROTS

BUTTERED CORN

ROASTED VEGETABLE MEDLEY

DESSERT

RUBY SWEET TABLE

*Gourmet Brownies, Italian Cream Puffs, Eclairs,  
Cookies, Mini Cheese Cakes and Mini Pastries*

BEVERAGE

FRESH BREWED COFFEE

ICED TEA

HOT TEA

SODA

PRICE  
PER PERSON

RUBY LUNCH

*25-49 people 25.95*

RUBY LUNCH

*50 plus people 23.95*

RUBY DINNER

*25-49 people 28.95*

RUBY DINNER

*50 plus people 26.95*

*Please add Tax & Gratuity*



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COTTAGE GREEN  
EMERALD  
BUFFET PACKAGE

SALAD  
CHOICE OF ONE

GARDEN SALAD

CAESAR SALAD

ENTRÉE  
CHOICE OF FOUR

SLOW ROASTED CHICKEN  
*w/ Fresh Herbs*

HOT ROAST BEEF & GRAVY  
*Sliced Thin*

VIRGINIA BAKED HAM  
*w/ Champagne Fruit Glaze*

ROAST PORK ITALIANO  
*Roasted Pork, w/ Roasted Peppers  
and Provolone Cheese*

ITALIAN MEATBALLS &  
SWEET SAUSAGE

PULLED BBQ CHICKEN  
BAKED ZITI

*w/ Ricotta Cheese & Mozzarella Cheese*

CHEESE RAVIOLI ALA ROSA

SAUTÉED CHICKEN PICATTA

CHICKEN STIR FRY W/ RICE

GRILLED LONDON BROIL  
*w/ Mushroom Cabernet Demi Glaze*

RIGATONI PRIMAVERA  
*w/ Roasted Vegetables*

VEGETABLE LASAGNA

STUFFED CHICKEN SUPREME

ROASTED TURKEY  
*w/ Giblet Gravy*

ROSEMARY CRUSTED PORK LOIN  
*w/ Roasted Garlic Au Jus*

SWEET SAUSAGE, PEPPERS &  
ONIONS  
*Philly Style*

SMOKED BBQ BEEF BRISKET

POLISH KIELBASI & KRAUT

PENNE ALA VODKA

GRILLED CHICKEN ITALIANO  
*w/ Roasted Peppers & Provolone Cheese*

GRILLED TERIYAKI FLANK STEAK

VEAL SCALLOPPINI  
*w/ Peppers, Onions, and Mushrooms in Tomato Sauce*

LASAGNA BOLOGNESE

BROILED FLOUNDER  
*w/ Lobster Cream Sauce*

CHEESE RAVIOLI  
*in Vodka Sauce*

*Includes Rolls & Butter*





VEGETABLES  
CHOICE OF ONE

BROCCOLI W/ CHEESE  
SAUTÉED BEANS ALMONDINE  
ITALIAN GREEN BEANS  
*w/ Roasted Red Peppers*  
FRESH STEAMED MEDLEY

CINNAMON GLAZED BABY CARROTS  
BUTTERED CORN  
ROASTED VEGETABLE MEDLEY  
SNOW PEAS  
*w/ Mushrooms*

STARCH  
CHOICE OF ONE

ROASTED RED BLISS POTATOES  
*w/ Fresh Herbs*  
ROASTED SWEET POTATOES  
BOILED POTATOES  
*w/ Dill & Butter*  
CHEF'S SPECIAL MEDLEY  
*Zucchini, Squash and Carrots*  
SPANISH RICE

ROASTED GARLIC MASHED  
POTATOES  
*w/ Cheddar Cheese*  
MASHED SWEET POTATOES  
GARDEN RICE PILAF  
CREAMY POTATO AU GRATIN

DESSERT

EMERALD SWEET TABLE  
*Gourmet Pastries, Assorted Gourmet Brownies, Assorted Cakes and Tarts*

BEVERAGE

FRESH BREWED COFFEE  
ICED TEA

HOT TEA  
SODA

PRICE  
PER PERSON  
ADD TAX & GRATUITY

EMERALD LUNCH  
*25-49-people 27.95*  
EMERALD LUNCH  
*50 plus people 25.95*

EMERALD DINNER  
*25-49 people 29.95*  
EMERALD DINNER  
*50 plus people 28.95*

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COTTAGE GREEN  
SAPPHIRE  
BUFFET PACKAGE

SALAD  
CHOICE OF ONE

GARDEN SALAD

CAESAR SALAD

ENTRÉE  
CHOICE OF FOUR  
(CHOOSE ONE MEAT HAND CARVED FROM OUR CHEF)

HERB CRUSTED PORK LOIN  
PORK TENDERLOIN  
*w/ Apples & Cranberries*

ROAST TOP ROUND OF BEEF AU JUS  
COUNTRY GLAZED BAKED HAM

ENTRÉE

GRILLED CHICKEN MARSALA  
*w/ Wild Mushrooms & Sun Dried Tomatoes*

BROILED FLOUNDER  
*w/ Lobster Cream Sauce*

STUFFED FLOUNDER  
*w/ Crab Imperial*

CHICKEN STIR FRY W/ RICE

GRILLED LONDON BROIL  
*w/ Mushroom Cabernet Demi Glaze*

RIGATONI PRIMAVERA  
*w/ Roasted Vegetables*

CHEESE RAVIOLI ALA VODKA

STUFFED SHELLS  
*in Tomato sauce*

FETTICINI ALFREDO

LASAGNA BOLOGNESE

CHICKEN PESTO  
*w/ Spinach, Garlic and Roma Tomatoes*

VEGETABLE LASAGNA

BAKED ZITI  
*w/ Ricotta Cheese & Mozzarella Cheese*

OVEN ROASTED TURKEY BREAST  
*w/ Giblet Gravy*

TENDER TIPS OF BEEF  
*w/ Sherry Mushroom Cream Sauce*

GRILLED TERIYAKI FLANK STEAK

GRILLED LEMON HERB CHICKEN  
*w/ Cous Cous*

CHICKEN FRANCAISE

TILAPIA  
*w/ Lemon Pepper Sauce*

CHICKEN & SAUSAGE SCALLOPINI

CRAB & PENNE ALFREDO

CHICKEN PARMESAN

CHICKEN SORRENTO  
*w/ Proscuitto & Mozzarella  
in a Lemon White Wine sauce*

MANICOTTI FLORENTINE

CHEESE TORTELLINI  
*w/ Pesto cream Sauce*

VEGETABLES  
CHOICE OF ONE

BROCCOLI W/ CHEESE  
SAUTÉED BEANS ALMONDINE  
ITALIAN GREEN BEANS  
*w/ Roasted Red Peppers*  
FRESH STEAMED MEDLEY  
STIR FRIED VEGETABLES

CINNAMON GLAZED BABY CARROTS  
BUTTERED CORN  
ROASTED VEGETABLE MEDLEY  
SNOW PEAS  
*w/ Mushrooms*  
CHEF'S SPECIAL MEDLEY  
*Zucchini, Squash and Carrots*

STARCH  
CHOICE OF ONE

ROASTED RED BLISS POTATOES  
*w/ Fresh Herbs*  
ROASTED SWEET POTATOES  
BOILED POTATOES  
*w/ Dill & Butter*  
SPANISH RICE

ROASTED GARLIC MASHED  
POTATOES  
*w/ Cheddar Cheese*  
MASHED SWEET POTATOES  
GARDEN RICE PILAF  
CREAMY POTATO AU GRATIN

DESSERT

SAPPHIRE SWEET TABLE  
*Assorted Gourmet Pastries, Brownies, Cookies, Cakes,  
Fruit Tray, Chocolate Mousse, Sorbets, Vanilla Ice Cream*

BEVERAGE

FRESH BREWED COFFEE  
ICED TEA

HOT TEA  
SODA

*Includes Rolls & Butter*



PRICE  
PER PERSON  
ADD TAX & GRATUITY

SAPPHIRE LUNCH  
25-49 people 29.95

SAPPHIRE DINNER  
25-49 people 31.95

SAPPHIRE LUNCH  
50 plus people 27.95

SAPPHIRE DINNER  
50 plus people 30.95

UPGRADES  
(PRICE PER-PERSON)

HAND CARVED PRIME RIB 5.00  
GRILLED SALMON TERIYAKI 3.00  
SEAFOOD NEWBURG 3.00

CHICKEN OSCAR W/ LUMP CRABMEAT 3.00  
*Asparagus tips in Hollandaise Sauce*  
LUMP CRAB CAKES 5.00  
*w/ Roasted Red Pepper Cream Sauce*

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**COTTAGE GREEN  
BUFFET EXTRAS  
CAKES**

LAYER-½ SHEET 60.00

LAYER-FULL SHEET CAKE 85.00

POUND CAKE-½ SHEET 90.00

POUND CAKE-FULL SHEET 120.00

**PUNCH BOWLS**

PUNCH BOWL-W/ ALCOHOL 90.00

PUNCH BOWL 70.00  
non-alcohol

MARGARITA PUNCH BOWL 90.00  
w/alcohol  
Tequila, Lime Juice and Agave Nectar

MALIBU BREEZE- 90.00  
w/alcohol

CHAMPAGNE FRUIT PUNCH- 90.00  
w/alcohol

FUZZY NAVAL 90.00  
w/ alcohol  
Peach Snapps, Orange Juice & Peach Nectar

**TOP SHELF OPEN BAR**

OPEN BAR-3 HOURS 20.00

OPEN BAR-4 HOURS 24.00

**UNLIMITED BEER & WINE**

UNLIMITED BEER & WINE 15.00  
3 Hours

UNLIMITED BEER & WINE 19.00  
4 Hours

**WINE**

WINE BY THE BOTTLE 30.00  
Red or White

**BEER**

DOMESTIC BEER 4.00

IMPORTED BEER 5.00

**HORS D'OURVES - PER-PERSON**

COLD HOR D'OUVRES 6.95  
plus tax & gratuity

HOT HORS D OUVRES 12.95  
plus tax & gratuity

**CHAIR COVERS**

CHAIR COVERS W/ SASHES 7.50  
per chair

CHAIR COVER SPANDE ONE PIECE 5.00  
per-chair



VILLAGE OF COTTAGE GREEN \* PHONE: 215-673-1000  
9001 ASHTON ROAD \* PHILADELPHIA, PA. 19136