



9001 Ashton Road, Philadelphia, Pa 19136

215-673-1000

E-Mail: orders@villagecatering.com

Open Mondays – Always a Private Room

Funeral Luncheon Menu (Minimum of 25 Guests)

SIT DOWN - \$16.95 Per - Person

Choice of Soup or Fresh Garden Salad

Soup Choices: Cream of Chicken, Vegetable, Chicken Noodle, Turkey with Wild Rice, or Pasta Fagioli. Includes fresh baked bread and rolls with butter

Entrees (Choice of Any Two)

Poultry

Our Famous Stuffed Chicken Supreme, Chicken Parmesan, Sauteed Chicken Marsala with Wild Mushrooms, Chicken Piccata, Stuffed Turkey breast with giblet gravy

Beef

Grilled London Broil, Homemade Meat loaf with mushroom gravy, Delicious Pot roast of beef with tender vegetables, Slow cooked Brisket of Beef w/ Roast Garlic Demi Glace

Seafood

Broiled Flounder with Lemon Cream Sauce, Baked Tilapia w/ tomato caper butter

Our Delicious Deviled Crab Cake served with Cocktail or Remoulde Sauce

Stuffed Flounder with crab imperial

(Additional \$2 per person)

Pasta

Cheese Ravoli w/ Vodka Sauce, Baked Manicotti w/ Marinara Sauce, Stuffed Shells w/ Marinara

Vegetables (choose 2)

Roasted garlic mashed potatoes, Oven roasted red bliss potatoes with fresh herbs

Boiled red potatoes with parsley and butter, Garden rice pilaf

Beans almonidine, Chefs special medley, Glazed baby carrots

Dessert (choice of 1)

Homemade Chocolate Mousse, Jewish Apple Cake, Sliced Pound Cake, Vanilla Ice Cream w/

Chocolate Syrup, Jello w/ Whipped Cream, Mango or Raspberry Sorbet, Apple Pie

(Upgrade Ala Mode w/ Vanilla Ice Cream, additional \$1.00)

Includes: Coffee, Tea, Soda and Iced Tea, China, Linens, Silverware

If needed we can make arrangements for Bar Service, (RunTab or Cash Bar)

There is a 50.00 Charge for the Bartender

Service Fee of \$80.00 per server-(one Server needed for every 25 people)

Please add 8% Sales Tax



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BUFFET - \$18.95 Per- Person

Choice of Soup or Fresh Garden Salad

Soup Choices: Cream of Chicken, Vegetable, Chicken Noodle, Turkey with Wild Rice, or Pasta Fagioli. Includes fresh baked bread and rolls with butter

Entrees (Choice of Any Three)

Our Famous Stuffed Chicken Supreme
Roasted Chicken w/ Fresh Herbs
Broiled Flounder w/ Lemon Cream Sauce
Roast Pork w/ Gravy
Roasted Breast of Turkey w/ Giblet Gravy
Homemade Meatballs & Sausage
Roast Sirloin of Beef w/ Gravy
Virginia Baked Ham w/ Pineapple Fruit Glaze
Baked Ziti w/ Creamy Ricotta Cheese
Cheese Ravioli w/ Vodka Sauce
Penne ala Vodka
Deviled Crab Cakes*
Broiled Stuffed Flounder*

*These items are available for an additional charge

Vegetables (choose 2)

Roasted garlic mashed potatoes, Oven roasted red bliss potatoes with fresh herbs
Boiled red potatoes with parsley and butter, Garden rice pilaf
Beans almondine, Chefs special medley, Glazed baby carrots

Dessert (choice of 1)

Homemade Chocolate Mousse, Jewish Apple Cake, Sliced Pound Cake,
Vanilla Ice Cream w/ Chocolate Syrup, Jello w/ Whipped Cream, Homemade Rice
Pudding, Mango or Raspberry Sorbet, Apple Pie (Upgrade Ala Mode w/ Vanilla Ice Cream
Additional \$1)

Includes: Coffee, Tea, Soda and Iced Tea, China, Linens, Silverware
If needed we can make arrangements for Bar Service (Run Tab or Cash Bar)

There is a 50.00 Charge for the Bartender

Service Fee of \$80.00 per Server

Please add 8% Sales Tax

(1 Server needed for every 25 people)