

The Village of Cottage Green welcomes the opportunity to create an exceptional event for you.

Our Culinary experts can also create a customized menu to make your event special.



For more information Please call; 215-673-1000 E-mail: sales@villagecatering.com









<u>APPETIZER</u> SELECT ONE

Fresh Fruit Cup

Homemade Soup

SALAD SELECT ONE

Garden Salad ... w/ 2 Assorted Dressings ...

Caesar Salad

<u>ENTRÉES</u> (CHOICE OF THREE SELECTIONS)

BEEF

Grilled London Broil w/ Cabernet Glazed Mushroom Sauce	23.00 / 26.00
Pot Roast Chef's Special	22.00 / 25.00
Teriyaki Steak Grilled	23.00 / 26.00
Bacon Wrapped Filet Mignon	36.00 / 42.00
Prime Rib 12 oz Oven Roasted	26.00 / 30.00
Tenderloin of Beef Roasted, Cooked Medium w/ Bernaise Sauce	34.00 / 40.00
Puff Pastry Stuff Filet Mignon Tips w/ Wild Mushrooms	
and Cabernet Sauce	26.00 / 31.00

Price is per -person plus tax & gratuity











POULTRY

Grilled Chicken Brushetta	22.00 / 25.00
Stuffed Chicken Supreme	22.00 / 25.00
Roasted Half Chicken w/ Honey & Thyme Glaze	22.00 / 25.00
Chicken Rollatini Stuffed w/ Spinach, Sun Dried Tomatoes, Mozzarella Cheese, topped w/ Madeira Wine sauce	22.00 / 25.00
Chicken Parmesan	22.00 / 25.00
Chicken Cordon Bleu	22.00 / 25.00
Chicken Marsala Sautéed	22.00 / 25.00
Chicken Florentine Grilled	22.00 / 25.00
Homemade Turkey Breast Roasted	22.00 / 25.00

VEAL

Veal Parmesan	26.00 / 30.00	
Veal Marsala Fresh Garlic, Shallots, Wild Mushrooms		
Sweet Marsala Demi Glaze finish w/ Butter	26.00 / 30.00	
Veal Francaise Lightly Battered, Sautéed and Finished w/ Lemon Butter Sauce	26.00 / 30.00	
Veal Rollantini Stuffed w/ Fresh Spinach, Sun Dried Tomatoes,		
Gorgonzola Cheese and Garlic Cream Sauce	26.00 / 30.00	
Veal Oscar Yopped w/ Jumbo Crabmeat, Tender Asparagus tips and Lemon Butter Sauce		
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SEAFOOD

Jumbo Lump Crab Cakes Served with Cocktail or Romoulade Sauce	24.00 / 28.00
Stuffed Flounder W/ Crab Imperial	24.00 / 28.00
Broiled Flounder with Lobster Cream Sauce	23.00 / 26.00
Grilled Salmon Brushed w/ Homemade Pesto and Extra Virgin Olive Oil	26.00 / 30.00
Poached Salmon Served on a bed of Creamy Tomato Risotto,	
Topped with a light Saffron Broth	26.00 / 30.00
Stuffed Shrimp Stuffed w/ Baked Crab Imperial	27.00 / 31.00

Please add Tax & Gratuity













Roast Stuffed Loin of Pork Stuffed w/ Fontina Cheese and Wild Mushrooms	
with a Sherry Demi Glaze	24.00 / 27.00
Roasted Loin of Pork with Homemade Gravy	23.00 / 26.00
Grilled Pork Tenderloin Teriyaki Served over a Bed of Polynesian Rice	23.00 / 26.00

VEGETARIAN

Grilled Vegetable Phylio Served with a Roasted Red pepper Coulis	22.00 / 25.00
Roasted Vegetable Lasagna	22.00 / 24.00
Stuffed Peppers With Risotto and Spinach	22.00 / 25.00
Wild Mushroom Risotto with Sun Dried Tomato Pesto	22.00 / 25.00

PASTA

Stuffed Shells with Homemade Meat Sauce	21.00 / 24.00
Cheese Ravioli with Rosa Sauce	21.00 / 24.00
Baked Manicotti Parmesan	21.00 / 24.00
Penne Marinara	19.00 / 22.00
Pasta Primavera	20.00 / 23.00

<u>KIDS MENU</u> AGES 12 & UNDER...\$14.95

Chicken Fingers & Fries Grilled Cheese & Fries Penne Pasta Marinara Cheese Burger & Fries



Includes Roll & Butter







Twice Baked Potato ... w/ Chives ...

Roasted Garlic Mashed Potatoes ... w/ Cheddar Cheese ...

Wild Rice Pilaf

Baked Potato ... w/ Butter & Sour Cream ...

Roasted Red Bliss Potato ... w/ Fresh Herbs ...

<u>VEGETABLE</u> <u>SELECT ONE</u>

Beans Almondine
Vegetable Medley
... Steamed or Roasted ...

Grilled Asparagus
... w/ Roasted Red Peppers ...
Cinnamon Glazed Baby Carrots

<u>DESSERT</u> SELECT ONE

Cheese Cake
Homemade Chocolate Mousse
Vanilla Ice Cream Sundae
Apple Cobbler
... Warm Apples, Brown Sugar, Caramel, Vanilla
Ice Cream ...

Jewish Apple Cake Apple Pie Ala Mode Sorbet

Brownie Sundae ... Warm Brownie, Vanilla Ice Cream, and Hot Fudge ...

BEVERAGES INCLUDED

Coffee Iced Tea Hot Tea Iced Tea





