

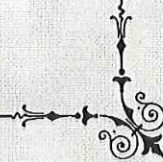
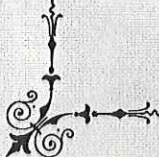


## *Wedding Ruby Package*

*Thank You for considering the Village of Cottage Green for your Wedding Reception. The Village of Cottage Green has been providing Personal & Professional Service for over 35 years. We look forward to the opportunity of making memories that you and your family will remember! The Village of 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.*

*For more information*

*Please call: 215-673-1000*







**RUBY WEDDING BUFFET PACKAGE  
(MINIMUM 50 PEOPLE)  
INCLUDES...**



**— MAITRE D' —**

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.

**— COCKTAIL HOUR —**

Stationed Cold Hors d'oeuvres and an assortment of delicious butlered Hot Hors d'oeuvres served to your guests as they await the arrival of the Bride and Groom

**— TOP SHELF OPEN BAR —**

Enjoy five hours Top Shelf Open Bar including premium liquors, cordials, wines and mixed drinks and domestic and imported Beer.

**— WEDDING CAKE —**

Enjoy your Wedding cake provided from one of our specialty bakeries.  
Choose from our Cake Gallery

**— GOURMET SWEET TABLE —**

Lavish Viennese Table-to include:  
Sliced Fruit with yogurt dip, Assorted Cakes / Pastries  
Mini Cannolis, Creme Puffs, Sorbet and Chocolate Mousse

**— TABLE LINENS —**



All Tables are set with China and fine Silverware.  
White or Ivory Table Cloths will dress your table  
Your choice of colored napkin.

**— CHAIR COVERS —**

Spandex One Piece Chair Cover with your choice of white or ivory



9001 Ashton Road, Phila., Pa. 19136







✦ **BUFFET MENU TO INCLUDE:** ✦

✦ **SALAD-PLATED  
CHOICE OF ONE** ✦

CAESAR SALAD

GARDEN SALAD

✦ **ENTRÉE-  
CHOICE OF FOUR** ✦

✦ **HAND CARVED BY OUR CHEF** ✦

**TOP ROUND OF BEEF**

w/ Green Peppercorn Sauce

**GRILLED FLANK STEAK**

w/ Wild Mushroom Demi Glaze

**ROASTED TURKEY BREAST**

w/ Homemade Cornbread Stuffing

**HERB CRUSTED LOIN OF PORK**

w/Aus Jus

**HONEY GLAZED SMOKED HAM**

w/ Bourbon Dijon Sauce

✦ **POULTRY** ✦

**STUFFED CHICKEN SUPREME**

**CHICKEN CACCIATORE**

w/ Rice

**GRILLED CHICKEN PESTO**

w/ Spinach & Tomatoes

**CHICKEN MARSALA**

**CHICKEN PARMESAN**

**CHICKEN FLORENTINE**

w/ Spinach in a Pesto Cream Sauce

**GRILLED CHICKEN BRUSHETTA**

**GRILLED LEMON HERB CHICKEN**

w/ Cous Cous

**CHICKEN SALTIMBUCCA**

Topped with Proscuitto, Wild Mushrooms  
and Marsala Wine Sauce

**CHICKEN OSCAR**

w/ Grilled Asparagus, and Jumbo Crab Meat,  
topped w/ creamy Hollandaise Sauce

**CHICKEN STIR FRY**

over Rice

✦ **BEEF** ✦

**GRILLED LONDON BROIL**

w/ Mushroom Cabernet Demi Glaze

**BEEF STROGANOFF**

w/ Grilled Zucchini & Squash

**BRAISED SHORT RIBS**

**PEPPER STEAK**

w/ Rice





❖ **VEAL** ❖

**VEAL MARSALA**  
w/ Wild Mushrooms

**VEAL PICATTA**  
w/ Lemon, White Wine,  
Capers and Butter

**VEAL FRANCAISE**  
w/ Lemon Butter Sauce

**VEAL PARMESAN**

❖ **FISH** ❖

**STUFFED FLOUNDER**  
w/ Crab Imperial

**BROILED TILAPIA**  
w/ Tomato Caper Butter Sauce

**DEVEILED CRAB CAKES**  
w/ Roasted Red Pepper Cream Sauce

**GRILLED SALMON TERIYAKI**  
Served on a bed of Teriyaki Fried Rice

**FLOUNDER FRANCAISE**  
w/ Lemon Butter Sauce

❖ **PASTA** ❖

**STUFFED SHELLS**  
in Tomato sauce

**RIGATONI PRIMAVERA**  
w/ Roasted Vegetables in a Red or White  
Sauce

**BAKED ZITI AL FORNO**

**LASAGNA BOLOGNESE**

**PENNE ALA VODKA**

**TORTELLINI ROSA MARIE**

**CHEESE RAVIOLI ALA VODKA**

**MANICOTTI FLORENTINE**

❖ **STARCHES**  
**CHOICE OF ONE** ❖

**POTATO AU GRATIN**

**GRILLED GARLIC MASHED POTATOES**  
w/ Cheddar Cheese

**POTATO PANCAKES**  
w/ Sour Cream

**ROASTED RED BLISS POTATOES**  
w/ Fresh Herbs

**BOILED POTATOES**  
w/ Dill & Butter

**WILD RICE PILAF**

*Vegetarian Meals available upon request*





—❦— **VEGETABLES** —❦—  
**CHOICE OF ONE**

**BEANS ALMONDINE**

**BROCCOLI W/ CHEESE**

**BUTTERED CORN**

**GLAZED BABY CARROTS**

**ITALIAN GREEN BEANS**

**STEAMED VEGETABLE MEDLEY**

w/ Roasted Red Peppers

Broccoli, Cauliflower, Carrots,  
Zucchini and Yellow Squash

**ROASTED VEGETABLES**

Broccoli, Cauliflower, Carrots,  
Zucchini, Yellow Squash and Onions

—❦— **DESSERT** —❦—

Lavish Viennese Table-to include:

Sliced Fruit with yogurt dip, Assorted Cakes / Pastries  
Mini Cannolis, Creme Puffs, Sorbet and Chocolate Mousse

*Buffet also Includes:*

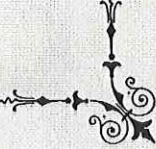

*Assorted Breads & Rolls*

*Fresh Brewed Coffee, Decaf and Tea*

*Soda & Iced Tea*



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**PRICING**  
**- PER PERSON**  
**ADD TAX & GRAUITY**

**SATURDAY AFTERNOON**

\$80.00-pp

**SATURDAY EVENING**

\$95.00 pp

**SUNDAY**

\$80.00

**FRIDAY EVENING**

\$80.00 pp

**→ ADDITIONAL OPTIONS ←**

**DISC JOCKEY**

**UP LIGHTING**

**VALET SERVICE**

**PHOTOGRAPER**

**PHOTO BOOTH**

**LIMO SERVICE**

**FLORAL  
CENTERPIECES**

*For more information  
Please call 215-673-1000*

*or*

*E-mail: [sales@villagecatering.com](mailto:sales@villagecatering.com)*



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