

VILLAGE OF COTTAGE GREEN
BUFFET PACKAGES



*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*

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-1/2 SHEET 60.00

LAYER-FULL SHEET CAKE 85.00

POUND CAKE-1/2 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