



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'ouvres 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





— ❖ — **BUFFET MENU TO INCLUDE:** ❖ —

❖ — **SALAD-PLATED
CHOICE OF ONE** — ❖

CAESAR SALAD

GARDEN SALAD
w/ 2 Assorted Dressings

❖ — **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

HERB CRUSTED LOIN OF PORK
w/Aus Jus

HONEY GLAZED SMOKED HAM
w/ Bourbon Dijon Sauce

— ❖ — **POULTRY** — ❖

ROASTED HOLIDAY TURKEY BREAST
w/ Giblet Gravy

CHICKEN CACCIATORE W/ RICE

GRILLED CHICKEN PESTO
w/ Spinach & Tomatoes

CHICKEN MARSALA

CHICKEN FLORENTINE
w/ Spinach in a Pesto Cream Sauce

CHICKEN PARMESAN & BAKED ZITI
Garlic Bread

GRILLED LEMON HERB CHICKEN
w/ Cous Cous

GRILLED CHICKEN BRUSHETTA

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

**CHICKEN SALTIMBOCCA OVER
SPINACH**
Roasted red Bliss Potatoes

CHICKEN STIR FRY
over Rice

— ❖ — **BEEF** — ❖

GRILLED LONDON BROIL
w/ Mushroom Cabernet Demi Glaze

BEEF STROGANOFF

BRAISED SHORT RIBS

PEPPER STEAK W/ RICE
w/ Stir Fry Vegetables

❖ **VEAL** ❖

VEAL MARSALA
w/ Wild Mushrooms

CHICKEN PICATTA

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

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

CHEESE TORTELLINI
w/ Pesto Cream Sauce

CHICKEN & SAUSAGE SCALLOPINI

TORTELLINI ROSA MARIE

CHEESE RAVIOLI ALA VODKA

LASAGNA BOLOGNESE

Vegetarian Meals available upon request





←☉→ **STARCHES** ☉→
CHOICE OF ONE

POTATO AU GRATIN

ROASTED RED BLISS POTATOES
w/ Fresh Herbs

GARLIC MASHED POTATOES
w/ Cheddar Cheese

BOILED POTATOES
w/ Dill & Butter

POTATO PANCAKES
w/ Sour Cream

WILD RICE PILAF

←☉→ **VEGETABLES** ☉→
CHOICE OF ONE

BEANS ALMONDINE

BROCCOLI W/ CHEESE

BUTTERED CORN

GLAZED BABY CARROTS

ITALIAN GREEN BEANS
w/ Roasted Red Peppers

STEAMED VEGETABLE MEDLEY
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



9001 Ashton Road, Phila., Pa. 19136





PRICING
-PER PERSON
ADD TAX & GRAUITY

SATURDAY AFTERNOON

\$85.00

SUNDAY

\$85.00

SATURDAY EVENING

\$99.00

FRIDAY EVENING

\$85.00

→ ADDITIONAL OPTIONS →

DISC JOCKEY

UP LIGHTING

VALET SERVICE

PHOTOGRAPER

PHOTO BOOTH

LIMO SERVICE

For more information
Please call 215-673-1000

or

E-mail: sales@villagecatering.com



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