



Ultimate Wedding 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

or

E-mail: sales@villagecatering.com



**ULTIMATE WEDDING BUFFET PACKAGE
(MINIMUM 125 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, Chocolate Covered Strawberries, 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 as well as your choice of colored napkin.

— CENTERPIECES —

Your choice of Floral Centerpieces or Set of Crystal Candles on each Table

— DJ SERVICES —

Our Disc Jockey services will provide entertainment throughout your event.

— UP LIGHTING —

Complimentary up lighting will be provided to enhance the elegance of your reception

— CHAIR COVERS —

One Piece Spandex Chair Cover Ivory or White



← SALAD SELECTION PLATED
CHOICE OF ONE →

GARDEN SALAD
w/ 2 Assorted Dressings

CAESAR SALAD

← **BUFFET MENU TO INCLUDE:
CHOICE OF FOUR ENTRÉES** →

← **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/ White Rice & Baby Carrots

CHICKEN STIR FRY
over Rice

CHICKEN MARSALA

GRILLED CHICKEN PESTO
w/ Spinach & Tomatoes

CHICKEN FLORENTINE
w/ Spinach in a Pesto Cream Sauce

CHICKEN PARMESAN

GRILLED LEMON HERB CHICKEN
w/ Cous Cous

GRILLED CHICKEN BRUSHETTA

CHICKEN OSCAR

CHICKEN SALTIMBUCCA
Topped with Proscuitto, Wild Mushrooms and
Marsala Wine Sauce

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



-&- **BEEF** -&-

GRILLED LONDON BROIL
w/ Mushroom Cabernet Demi Glaze

BRAISED SHORT RIBS

BEEF STROGANOFF

PEPPER STEAK W/ RICE
w/ Stir Fry Vegetables

-&- **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

-&- **FISH** -&-

STUFFED FLOUNDER
w/ Crab Imperial

BROILED TILAPIA
w/ Tomato Caper Butter Sauce

DEVILED CRAB CAKES
w/ Roasted Red Pepper Cream Sauce

GRILLED SALMON TERIYAKI

FLOUNDER FRANCAISE
w/ Lemon Butter Sauce

-&- **VEAL** -&-

VEAL PARMESAN

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

VEAL MARSALA
w/ Wild Mushrooms

VEAL FRANCAISE
w/ Lemon Butter Sauce

Dietary Meals available upon request



← 6 → **STARCHES** ← 6 →
CHOICE OF ONE

POTATO AU GRATIN

WILD RICE PILAF

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

BOILED POTATOES
w/ Dill & Butter

POTATO PANCAKES
w/ Sour Cream

ROASTED RED BLISS POTATOES
w/ Fresh Herbs

← 6 → **VEGETABLES** ← 6 →
CHOICE OF ONE

VEGETABLE MEDLEY
Broccoli, Cauliflower, Carrots,
Zucchini and Squash

BROCCOLI W/ CHEESE

GREEN BEANS
w/ Toasted Almonds

BUTTERED CORN

ITALIAN GREEN BEANS
w/ Roasted Red Peppers

GLAZED BABY CARROTS

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

← 3 → **DESSERT** → 3

GOURMET SWEET TABLE



Lavish Viennese Table-to include;
Sliced Fruit, Assorted Cakes & Pastries, Chocolate Covered Strawberries,
Mini Cannolis, Creme Puffs, Sorbet and Chocolate Mousse

Includes:

Assorted Breads & Rolls

Fresh Brewed Coffee, Decaf and Tea

Soda & Iced Tea



PRICING IS AS FOLLOWS
PER-PERSON
PLUS TAX & GRATUITY

FRIDAY EVENING — \$85.00 SATURDAY AFTERNOON — \$85.00
SATURDAY EVENING — \$99.00 SUNDAY — \$85.00

➤ ADDITIONAL OPTIONS AVAILABLE ➤

PHOTO BOOTH

PHOTOGRAPER

VIDEOGRAPHER

LIMO SERVICE

VALET SERVICE

ROOM CEREMONY



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