





# 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

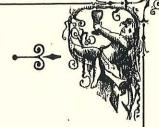
or

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

#### S 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 OHOICE OF ONE

GARDEN SALAD
w/ 2 Assorted Dressings

CAESAR SALAD



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BUFFET MENU TO INCLUDE: CHOICE OF FOUR ENTRÉES

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#### - 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 STIR FRY

over Rice

CHICKEN CACCIATORE w/ White Rice & Baby Carrots

**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 SALTIMBUCCA

Topped with Proscuitto. Wild Mushrooms and Marsala Wine Sauce CHICKEN OSCAR

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



#### \* BEEF -3-

#### 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

PENNE ALA VODKA

TORTELLINI ROSA MARIE

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

CHEESE RAVIOLI ALA VODKA

MANICOTTI FLORENTINE

BAKED ZITI AL FORNO

LASAGNA BOLOGNESE

+ FISH +

STUFFED FLOUNDER

w/ Crab Imperial

**GRILLED SALMON TERIYAKI** 

FLOUNDER FRANCAISE

w/ Lemon Butter Sauce

**BROILED TILAPIA** 

w/ Tomato Caper Butter Sauce

**DEVILED CRAB CAKES** 

w/ Roasted Red Pepper Cream Sauce

VEAL -

**VEAL PARMESAN** 

**VEAL MARSALA** 

w/ Wild Mushrooms

VEAL PICATTA

w/ Lemon, White Wine, Capers and Butter

VEAL FRANÇAISE

w/ Lemon Butter Sauce

Dietary Meals available upon request



### STARCHES CHOICE OF ONE

POTATO AU GRATIN

WILD RICE PILAF

ROASTED GARLIC MASHED POTATOES BOILED POTATOES

w/ Cheddar Cheese

w/ Dill & Butter

POTATO PANCAKES

ROASTED RED BLISS POTATOES w/Fresh Herbs

w/ Sour Cream

o VEGETABLES

OHOIOE OF ONE

VEGETABLE MEDLEY

Broccoli, Cauliflower, Carrots, Zucchini and Squash BROCCOLI W/ CHEESE

BUTTERED CORN

**GREEN BEANS** 

w/ Toasted Almonds

ITALIAN GREEN BEANS w/ Roasted Red Peppers

**GLAZED BABY CARROTS** 

ROASTED VEGETABLES

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

+ DESSERT -

#### **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









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

SATURDAY EVENING — \$99.00

SUNDAY - \$85.00

### ADDITIONAL OPTIONS AVAILABLE - #-

РНОТО ВООТН

**PHOTOGRAPER** 

VIDEOGRAPHER

LIMO SERVICE

VALET SERVICE

**ROOM CEREMONY** 



For More Information Please call-215-673-1000

E-mail: sales@villagecatering.com