

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
w/ 2 Assorted Dressings

CAESAR SALAD

ENTRÉE
CHOICE OF THREE

SLOW ROASTED CHICKEN W/
FRESH HERBS

HOT ROAST BEEF & GRAVY

VIRGINIA BAKED HAM
w/ Pineapple Fruit Glaze

ROAST PORK ITALIANO

PULLED BBQ CHICKEN

CHEESE RAVIOLI ALA ROSA

ITALIAN MEATBALLS
Homemade

STUFFED CHICKEN SUPREME
OVEN ROASTED TURKEY BREAST
w/ Giblet Gravy

ROSEMARY CRUSTED PORK LOIN
w/ Roasted Garlic Au Jus

SWEET SAUSAGE, PEPPERS &
ONIONS
Philly Style

BAKED ZITI

PENNE ALA VODKA

STARCH
CHOICE OF ONE

ROASTED RED BLISS POTATOES
w/ Fresh Herbs

SPANISH RICE

BROWN RICE

MASHED POTATOES
BOILED POTATOES
w/ Dill & Butter

Includes Rolls & Butter



VEGETABLES
CHOICE OF ONE

SAUTÉED BEANS ALMONDINE
FRESH STEAMED MEDLEY
CHEF'S SPECIAL MEDLEY
Zucchini, Squash and Carrots

BABY CARROTS
Cinnamon Glazed
BUTTERED CORN
ROASTED VEGETABLE MEDLEY
Zucchini, Squash and Carrots

DESSERT

RUBY SWEET TABLE
Cookies, Mini Cupcakes, Chocolate Mousse and Brownies

BEVERAGE

ICED TEA & SODA

COFFEE & HOT TEA

PRICE
PER PERSON

RUBY LUNCH
25-49 people 26.95

RUBY LUNCH
50 plus people 24.95

PER-PERSON
(25-49 people) 30.95

PER-PERSON
50 plus people 28.95

Please add Tax & Gratuity



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COTTAGE GREEN
SAPPHIRE BUFFET PACKAGE

SALAD
CHOICE OF ONE

GARDEN SALAD
w/ 2 Assorted Dressings

CAESAR SALAD

ENTRÉE
CHOICE OF FOUR

SLOW ROASTED CHICKEN W/
FRESH HERBS

HOT ROAST BEEF & GRAVY

VIRGINIA BAKED HAM
w/ Pineapple Fruit Glaze

ROAST PORK ITALIANO

ITALIAN MEATBALLS
Homemade

PULLED BBQ CHICKEN

BAKED ZITI

GRILLED TERIYAKI FLANK STEAK

GRILLED LONDON BROIL
w/ Mushroom Cabernet Demi Glaze

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

VEGETABLE LASAGNA

STUFFED CHICKEN SUPREME
OVEN ROASTED TURKEY BREAST
w/ Giblet Gravy

ROSEMARY CRUSTED PORK LOIN
w/ Roasted Garlic Au Jus

SWEET SAUSAGE, PEPPERS &
ONIONS
Philly Style

PENNE ALA VODKA

GRILLED CHICKEN ITALIANO
Roasted Peppers & Provolone Cheese

CHEESE RAVIOLI ALA ROSA

SAUTÉED CHICKEN PICATTA

CHICKEN STIR FRY W/ RICE

LASAGNA BOLOGNESE

BROILED FLOUNDER W/ LOBSTER
CREAM SAUCE

Includes Rolls & Butter



**VEGETABLES
CHOICE OF ONE**

BROCCOLI W/ CHEESE
SAUTÉED BEANS ALMONDINE
ITALIAN GREEN BEANS
w/ Roasted Red Peppers
FRESH STEAMED MEDLEY
CHEF'S SPECIAL MEDLEY
Zucchini, Squash and Carrots

BABY CARROTS
Cinnamon Glazed
BUTTERED CORN
ROASTED VEGETABLE MEDLEY
Zucchini, Squash and Carrots
SNOW PEAS
w/ Mushrooms

**STARCH
CHOICE OF ONE**

ROASTED RED BLISS POTATOES
w/ Fresh Herbs
ROASTED SWEET POTATOES
BOILED POTATOES
w/ Dill & Butter
SPANISH RICE

GARLIC CHEDDAR MASHED
POTATOES
MASHED SWEET POTATOES
GARDEN RICE PILAF
CREAMY POTATO AU GRATIN

DESSERT

SAPPHIRE SWEET TABLE
Assorted Shooters, Gourmet Mini Pastries, Cookies and Chocolate Mousse

BEVERAGE

ICED TEA & SODA

COFFEE & HOT TEA

**PRICE
PER PERSON
ADD TAX & GRATUITY**

SAPPHIRE LUNCH
25-49-people 29.95

SAPPHIRE LUNCH
50 plus people 26.95

SAPPHIRE DINNER
25-49 people 31.95

SAPPHIRE DINNER
50 plus people 30.95

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VILLAGE OF COTTAGE GREEN
EMERALD BUFFET PACKAGE

SALAD
CHOICE OF ONE

GARDEN SALAD
w/ 2 Assorted Dressings

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

CHICKEN MARSALA W/ MUSHROOMS
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 in a Red or White Sauce
CHEESE RAVIOLI ALA ROSA
STUFFED SHELLS
In Tomato Sauce
FETTICINI ALFREDO
LASAGNA BOLOGNESE
CHICKEN PESTO
w/ Spinach, Garlic and Roma Tomatoes
VEGETABLE LASAGNA
BAKED ZITI

OVEN ROASTED TURKEY BREAST
w/ Giblet Gravy
TENDER TIPS OF BEEF
w/ Sherry Mushroom Cream Sauce
GRILLED TERIYAKI FLANK STEAK
GRILLED LEMON HERB CHICKEN
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
VEAL SCALLOPINI
w/ Peppers, Onions and Mushrooms in Tomato Sauce

VEGETABLES
CHOICE OF ONE

BROCCOLI W/ CHEESE
SAUTÉED BEANS ALMONDINE
ITALIAN GREEN BEANS
w/ Roasted Red Peppers
FRESH STEAMED MEDLEY
STIR FRIED VEGETABLES

BABY CARROTS
Cinnamon Glazed
BUTTERED CORN
ROASTED VEGETABLE MEDLEY
Zucchini, Squash and Carrots
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

GARLIC CHEDDAR MASHED
POTATOES
MASHED SWEET POTATOES
GARDEN RICE PILAF
CREAMY POTATO AU GRATIN

DESSERT

EMERALD SWEET TABLE
Assorted Shooters, Gourmet Mini Pastries, Cookies and Chocolate Mousse

BEVERAGE

COFFEE & HOT TEA

ICED TEA & SODA

Includes Rolls & Butter



PRICE
PER PERSON
ADD TAX & GRATUITY

EMERALD LUNCH
25-49 people 31.95

EMERALD LUNCH
50 plus people 29.95

EMERALD DINNER-PER-PERSON
25-49 people 33.95

EMERALD DINNER-PER-PERSON
50 plus people 32.95

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**

CAKE-½ SHEET 60.00
Pound / Layer

FULL SHEET CAKE 85.00
Pound / Layer

PUNCH BOWLS

PUNCH BOWL-W/ ALCOHOL 90.00
MARGARITA PUNCH BOWL- W/ALCOHOL 90.00
Tequila, Lime Juice and Agave Nectar
CHAMPAGNE FRUIT PUNCH- 90.00
w/alcohol

PUNCH BOWL- NON-ALCOHOL 70.00
MALIBU BREEZE-W/ALCOHOL 90.00
FUZZY NAVAL W/ ALCOHOL 90.00
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- 3 HOURS 15.00

UNLIMITED BEER & WINE- 4 HOURS 19.00

WINE

WINE BY THE BOTTLE 30.00
Red or White

BEER

DOMESTIC BEER 4.00
per-bottle

IMPORTED BEER 5.00
per- bottle

HORS D'OURVES - PER-PERSON

COLD HOR D'OUVRES 6.95
plus tax & grauity

HOT HORS D OUVRES 12.95
plus tax & grauity

CHAIR COVERS

CHAIR COVERS W/ SASHES 7.50
per chair

CHAIR COVER SPANDE ONE PIECE 5.00
per-chair

