





# Ultimate Wedding Sit Down Menu

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



# ULTIMATE WEDDING PACKAGE (MINIMUM 125 PEOPLE) INCLUDES...



## - MAITRE D' -3-

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 -

A gourmet display of Hot Hors d'ouvres will be served butler style, in addition to a display of cold stationed appetizers for the first hour while your guest are awaiting the introduction of the Bridal Party.

## \* TOP SHELF OPEN BAR \*

Enjoy five hours Top Shelf Open Bar including premium liquors, cordials, wines and mixed drinks and domestic and imported Beer.

#### \* TABLE LINENS \*

White or Ivory Table Cloths will dress your table as well as your choice of colored napkin.

#### - WEDDING CAKE -

Enjoy your Wedding cake provided from one of our specialty bakeries.

Choose from our Cake Gallery

#### - CENTERPIECES -

#### - DJ SERVICES -

Our Dj services are provided by industry leaders and offers the best in DJ entertainment

#### \* UP LIGHTING \*

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

### & CHAIR COVERS &

One Piece Spandex White or Ivory





# ULTIMATE WEDDING SIT DOWN DINNER



APPETIZERS OHOICE OF ONE

FRESH FRUIT CUP

CHOICE OF SOUP

Minestrone \* Cream of Chicken \* Beef Barley
\* Wedding Soup \* Tomato Florentine

CHOICE OF ONE

HOUSE SALAD

CAESAR SALAD

ENTRÉE CHOICE OF TWO

LOBSTER TAIL

SURF & TURF

BROILED FLOUNDER W/ CRAB
STUFFING

GRILLED SALMON IN WHITE WINE SAUCE

STUFFED BREAST OF CAPON

PRIME RIB OF BEEF

VEAL MARSALA

BROILED FILET MIGNON

w/ Wild Mushrooms

**VEAL PICANTE** 

**VEAL FRANCAISE** 

**CHICKEN PARMESAN** 

w/ Lemon Butter Sauce

**CHICKEN FLORENTINE** 

w/ Spinach in a Pesto Cream Sauce

Includes Assorted Bread & Rolls

Vegetarian Meals available upon request



# VEGETABLE CHOICE OF ONE

FRESH ASPARAGUS HOLLANDAISE

**BEANS ALMONDINE** 

**VEGETABLE MEDLEY** 

Broccoli, Cauliflower, Carrots, Zucchini and Squash

STEAMED BROCCOLI

w/ cheese

STARCH CHOICE OF ONE

POTATO AU GRATIN

ROASTED RED BLISS POTATOES

w/ Fresh Herbs

TWICE BAKED POTATO

w/ Chives

WILD RICE PILAF

- DESSERT -

**GOURMET SWEET TABLE** 

Flambé Bananas Foster, Chocolate Covered Strawberries, Gourmet Pastries, Brownies, Cakes, Pies, Chocolate Mousse, Ice Cream, Fresh Baked Cookies, Fresh Sliced Fruit with Yogurt Dip

- BEVERAGES -

**COFFEE** 

COFFEE & HOT TEA

ICED TEA

SODA







# PRICE AS FOLLOWS PER-PERSON PLUS TAX & GRATUITY

FRIDAY EVENING — 85.00

SATURDAY EVENING — \$99.00

SATURDAY AFTERNOON — \$85.00

SUNDAY - \$85.00



Please call; 215-673-1000 Email; sales@villagecatering.com