



VILLAGE OF COTTAGE GREEN
FUNERAL LUNCHEON MENU-BUFFET
19.95 PER PERSON-PLUS TAX

\$80.00 PER SERVER-(25 PEOPLE PER SERVER)

* CHOICE OF SOUP OR FRESH GARDEN SALAD *

SOUPS-(CHOOSE ONE)

PASTA FAGIOLI	TURKEY W/ WILD RICE	CHICKEN NOODLE
CREAM OF CHICKEN	VEGETABLE	

ENTRÉES (CHOICE OF ANY THREE)

STUFFED CHICKEN SUPREME • Zucchini & Squash •	CHICKEN PARMESAN	ROASTED CHICKEN • w/ fresh Herbs •
SAUTÉED CHICKEN MARSALA	BROILED FLOUNDER • w/ Lemon Cream Sauce •	ROAST PORK W/ GRAVY
ROASTED BREAST OF TURKEY • w/ Giblet Gravy •	MEATBALLS & SAUSAGE • Homemade •	ROAST SIRLOIN OF BEEF • w/ Gravy •
VIRGINIA BAKED HAM • w/ Pineapple Fruit Glaze •	BAKED ZITI	CHEESE RAVIOLI • w/ Vodka Sauce •

ENTRÉE UPGRADE- \$5.00 PER-PERSON

DEVILED CRAB CAKES*	BROILED STUFFED FLOUNDER*
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STARCH (CHOOSE ONE)

GARLIC CHEDDAR MASHED POTATOES	OVEN ROASTED RED BLISS POTATOES • w/ Fresh Herbs •	BOILED RED BLISS POTATOES • w/ Parsley & Butter •
GARDEN RICE PILAF		

VEGETABLE-(CHOOSE ONE)

BEANS ALMONDINE	CHEF'S SPECIAL MEDLEY • Zucchini, Squash and Carrots •	GLAZED BABY CARROTS
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DESSERT (CHOICE OF 1)

HOMEMADE CHOCOLATE MOUSSE	JEWISH APPLE CAKE	SLICED POUND CAKE
VANILLA ICED CREAM W/ CHOCOLATE SAUCE	RASPBERRY SORBET	

Apple Pie Ala Mode ...add \$1.00 per-person

*Includes
Rolls & Butter*

*Please call: 215-673-1000
E-mail: sales@villagecatering.com*

*Includes
Hot & Cold Beverages*



VILLAGE OF COTTAGE GREEN
FUNERAL LUNCHEON MENU-*SIT DOWN
18.95 PER PERSON-PLUS TAX

\$80.00 PER SERVER-(25 PEOPLE PER SERVER)

* CHOICE OF SOUP OR FRESH GARDEN SALAD *

SOUPS-(CHOOSE ONE)

PASTA FAGIOLI	TURKEY W/ WILD RICE	CHICKEN NOODLE
CREAM OF CHICKEN	VEGETABLE	

ENTRÉES (CHOICE OF ANY TWO)

STUFFED CHICKEN SUPREME • Zucchini & Squash •	CHICKEN PARMESAN	ROASTED CHICKEN • w/ fresh Herbs •
SAUTÉED CHICKEN MARSALA	BROILED FLOUNDER • w/ Lemon Cream Sauce •	ROAST PORK W/ GRAVY
ROASTED BREAST OF TURKEY • w/ Giblet Gravy •	MEATBALLS & SAUSAGE • Homemade •	ROAST SIRLOIN OF BEEF • w/ Gravy •
VIRGINIA BAKED HAM • w/ Pineapple Fruit Glaze •	BAKED ZITI	CHEESE RAVIOLI • w/ Vodka Sauce •

ENTRÉE UPGRADE- \$5.00 PER-PERSON

DEVEILED CRAB CAKES*	BROILED STUFFED FLOUNDER*
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STARCH (CHOOSE ONE)

GARLIC CHEDDAR MASHED POTATOES	OVEN ROASTED RED BLISS POTATOES • w/ Fresh Herbs •	BOILED RED BLISS POTATOES • w/ Parsley & Butter •
GARDEN RICE PILAF		

VEGETABLE-(CHOOSE ONE)

BEANS ALMONDINE	CHEF'S SPECIAL MEDLEY • Zucchini, Squash and Carrots •	GLAZED BABY CARROTS
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DESSERT (CHOICE OF 1)

HOMEMADE CHOCOLATE MOUSSE	JEWISH APPLE CAKE	SLICED POUND CAKE
VANILLA ICED CREAM W/ CHOCOLATE SAUCE	RASPBERRY SORBET	

Apple Pie Ala Mode ...add \$1.00 per-person

*Includes
Hot & Cold Beverages*

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*Includes
Rolls & Butter*