



Ultimate Wedding Buffet 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'oeuvres 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

HONEY GLAZED SMOKED HAM
w/ Bourbon Dijon Sauce

HERB CRUSTED LOIN OF PORK
w/Aus Jus

— POULTRY —

ROASTED TURKEY BREAST
w/ Giblet Gravy

CHICKEN CACCIATORE
w/ White Rice

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

GRILLED CHICKEN BRUSHETTA

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

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



— BEEF —

GRILLED LONDON BROIL
w/ Mushroom Cabernet Demi Glaze

BEEF STROGANOFF
over Egg Noodles

BRAISED SHORT RIBS

PEPPER STEAK W/ RICE

— PASTA —

STUFFED SHELLS
In Tomato Sauce

PENNE ALA VODKA

BAKED ZITI AL FORNO

CHEESE RAVIOLI ALA VODKA

CHEESE TORTELLINI
w/ Pesto Cream Sauce

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

LASAGNA BOLOGNESE

MANICOTTI FLORENTINE

— FISH —

STUFFED FLOUNDER
w/ Crab Imperial

GRILLED SALMON TERIYAKI

BROILED TILAPIA
w/ Tomato Caper Butter Sauce

FLOUNDER FRANCAISE
w/ Lemon Butter Sauce

DEVILED CRAB CAKES
w/ Roasted Red Pepper Cream Sauce

— VEAL —

VEAL PARMESAN

VEAL MARSALA
w/ Wild Mushrooms

VEAL FRANCAISE
w/ Lemon Butter Sauce

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

Dietary Meals available upon request



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

POTATO AU GRATIN

WILD RICE PILAF

**GARLIC CHEDDAR MASHED
POTATOES**

BOILED POTATOES
w/ Dill & Butter

POTATO PANCAKES
w/ Sour Cream

ROASTED RED BLISS POTATOES
w/ Fresh Herbs

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

VEGETABLE MEDLEY
Broccoli, Cauliflower, Carrots,
Zucchini and Squash

BROCCOLI W/ CHEESE

BUTTERED CORN

GREEN BEANS
w/ Toasted Almonds

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

GLAZED BABY CARROTS

← **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



**PRICING IS AS FOLLOWS
PER-PERSON
PLUS TAX & GRATUITY**

FRIDAY EVENING — \$95.00 SATURDAY AFTERNOON — \$95.00
SATURDAY EVENING — \$110.00 SUNDAY — \$95.00

— ADDITIONAL OPTIONS AVAILABLE —

PHOTO BOOTH

PHOTOGRAPER

VIDEOGRAPHER

LIMO SERVICE

VALET SERVICE

ROOM CEREMONY



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