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

Village of Cottage Green

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, 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

RUBY DINNER-PER-PERSON
(25-49 people) 30.95

RUBY DINNER- PER-PERSON
50 plus people 28.95

Please add Tax & Gratuity

Village of Cottage Green

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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

Village of Cottage Green

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 27.95

SAPPHIRE DINNER
25-49 people 31.95

SAPPHIRE DINNER
50 plus people 30.95

Please Call-215-673-1000

Email: sales@villagecatering.com

PRICE
PER PERSON
ADD TAX & GRATUITY

EMERALD LUNCH
25-49 people 32.95

EMERALD LUNCH
50 plus people 30.95

EMERALD DINNER-PER-PERSON
25-49 people 35.95

EMERALD DINNER-PER-PERSON
50 plus people 33.95

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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Village of COTTAGE GREEN

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

Village of COTTAGE GREEN

9001 ASHTON ROAD * PHILADELPHIA, PA. 19136 * SALES@VILLAGECATERING.COM * PHONE-215-673-1000 * 07/2020

COTTAGE GREEN
BUFFET EXTRAS
CAKES

CAKE-½ SHEET 95.00
Pound / Layer

FULL SHEET CAKE 125.00
Pound / Layer

PUNCH BOWLS

PUNCH BOWL-W/ ALCOHOL 90.00

PUNCH BOWL- NON-ALCOHOL 70.00

MARGARITA PUNCH BOWL- W/ALCOHOL 90.00
Tequila, Lime Juice and Agave Nectar

MALIBU BREEZE-W/ALCOHOL 90.00

FUZZY NAVAL W/ ALCOHOL 90.00
Peach Snapps, Orange Juice & Peach Nectar

CHAMPAGNE FRUIT PUNCH- 90.00
w/alcohol

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

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