

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/ One Dressing

CAESAR SALAD

ENTRÉE
CHOICE OF THREE

ROASTED CHICKEN
HOT ROAST BEEF & GRAVY
VIRGINIA BAKED HAM
w/ Pineapple Fruit Glaze
ROAST PORK ITALIANO
PULLED BBQ CHICKEN
CHEESE RAVIOLI ALA ROSA
HOMEMADE ITALIAN MEATBALLS

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, Chocolate Mousse and Brownies

BEVERAGE

ICED TEA & SODA

COFFEE & HOT TEA

PRICE
PER PERSON

RUBY LUNCH

25-49 people 28.95

RUBY LUNCH

50 plus people 26.95

RUBY DINNER-PER-PERSON

(25-49 people) 32.95

RUBY DINNER- PER-PERSON

50 plus people 30.95

Please add Tax & Gratuity



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COTTAGE GREEN
SAPPHIRE BUFFET PACKAGE

SALAD
CHOICE OF ONE

GARDEN SALAD
w/ One Dressing

CAESAR SALAD

ENTRÉE
CHOICE OF FOUR

ROASTED CHICKEN
HOT ROAST BEEF & GRAVY
VIRGINIA BAKED HAM
w/ Pineapple Fruit Glaze
ROAST PORK ITALIANO
HOMEMADE ITALIAN MEATBALLS
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 w/ Chips
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 31.95
SAPPHIRE LUNCH
50 plus people 29.95

SAPPHIRE DINNER
25-49 people 33.95
SAPPHIRE DINNER
50 plus people 32.95

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VILLAGE OF COTTAGE GREEN
EMERALD BUFFET PACKAGE

SALAD
CHOICE OF ONE

GARDEN SALAD
w/ One Dressing

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 34.95

EMERALD LUNCH
50 plus people 32.95

EMERALD DINNER-PER-PERSON
25-49 people 38.95

EMERALD DINNER-PER-PERSON
50 plus people 36.95

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 95.00
Pound / Layer

FULL SHEET CAKE 125.00
Pound / Layer

PUNCH BOWLS

PUNCH BOWL-W/ ALCOHOL 95.00

PUNCH BOWL- NON-ALCOHOL 75.00

MARGARITA PUNCH BOWL- W/ALCOHOL 95.00
Tequila, Lime Juice and Agave Nectar

MALIBU BREEZE-W/ALCOHOL 95.00

CHAMPAGNE FRUIT PUNCH- 95.00
w/alcohol

FUZZY NAVAL W/ ALCOHOL 95.00
Peach Snapps, Orange Juice & Peach Nectar

TOP SHELF OPEN BAR

OPEN BAR-3 HOURS 21.00

OPEN BAR-4 HOURS 25.00

UNLIMITED BEER & WINE

UNLIMITED BEER & WINE- 3 HOURS 16.00

UNLIMITED BEER & WINE- 4 HOURS 20.00

WINE

WINE BY THE BOTTLE 33.00
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 8.95
plus tax & gratuity

HOT HORS D OUVRES 18.95
plus tax & gratuity

