

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 extensive Buffet Packages
with you in mind.*

*Our experienced culinary experts can create
a custom package to make your event unique.*

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

COTTAGE GREEN

RUBY BUFFET PACKAGE

SALAD

GARDEN SALAD

choice of dressing

CAESAR SALAD

ENTRÉE
(CHOICE OF THREE)

ROASTED CHICKEN

HOT ROAST BEEF & GRAVY

VIRGINIA BAKED HAM

~ with pineapple fruit glaze ~

ROAST PORK ITALIANO

PULLED BBQ CHICKEN

CHEESE RAVIOLI ALA ROSA

HOMEMADE ITALIAN MEATBALLS

STUFFED CHICKEN SUPREME

OVEN ROASTED TURKEY BREAST

with giblet gravy

ROSEMARY CRUSTED PORK LOIN

~ with roasted garlic au jus ~

SWEET SAUSAGE, PEPPERS &
ONIONS

~ philly style ~

BAKED ZITI

PENNE ALA VODKA

STARCH
(CHOICE OF ONE)

ROASTED RED BLISS POTATOES

SPANISH RICE

BROWN RICE

MASHED POTATOES

BOILED POTATOES

with dill butter

VEGETABLES
(CHOICE OF ONE)

SAUTÉED BEANS ALMONDINE

STEAMED OR ROASTED VEGETABLE
MEDLEY

~ broccoli, cauliflower and carrots ~

BABY CARROTS

with cinnamon

BUTTERED CORN

Includes Rolls & Butter

BEVERAGES

SODA, ICED TEA, COFFEE & HOT TEA

DESSERT

RUBY SWEET TABLE

~ Cookies, Chocolate Mousse and Brownies

PRICE PER PERSON

RUBY LUNCH
25-49 people 30.95

RUBY LUNCH
50 plus people 28.95

RUBY DINNER-PER-PERSON
(25-49 people) 34.95

RUBY DINNER- PER-PERSON
50 plus people 32.95

Please add Tax & Gratuity



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COTTAGE GREEN

SAPPHIRE BUFFET PACKAGE

SALAD
(CHOICE OF ONE)

GARDEN SALAD
choice of dressing

CAESAR SALAD

ENTRÉE
(CHOICE OF FOUR)

ROASTED CHICKEN
HOT ROAST BEEF & GRAVY
VIRGINIA BAKED HAM

~ with 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
~ roasted vegetables in a white or red sauce ~

VEGETABLE LASAGNA
BROCCOLI & CHEESE

STUFFED CHICKEN SUPREME
OVEN ROASTED TURKEY BREAST
with giblet gravy

ROSEMARY CRUSTED PORK LOIN
~ with roasted garlic au jus ~

SWEET SAUSAGE, PEPPERS
& ONIONS
~ philly style ~

PENNE ALA VODKA
GRILLED CHICKEN ITALIANO
~ roasted red peppers and provolone cheese ~

CHEESE RAVIOLI ALA ROSA
SAUTÉED CHICKEN PICATTA

CHICKEN STIR FRY & RICE
LASAGNA BOLOGNESE
BROILED FLOUNDER
~ with lobster cream sauce ~

Includes Rolls & Butter



VEGETABLES
(CHOICE OF ONE)

STEAMED OR ROASTED
VEGETABLE MEDLEY

~ broccoli, cauliflower and carrots ~

BABY CARROTS

with cinnamon

BUTTERED CORN

ITALIAN GREEN BEANS

~ roasted red peppers ~

SAUTÉED BEANS ALMONDINE

SNOW PEAS

~ with mushrooms ~

STARCH
(CHOICE OF ONE)

ROASTED RED BLISS POTATOES

ROASTED SWEET POTATOES

BOILED POTATOES

with dill butter

SPANISH RICE

GARLIC MASHED POTATOES

MASHED SWEET POTATOES

AU GRATIN POTATOES

HERB GARDEN RICE PILAF

DESSERT

SAPPHIRE SWEET TABLE

assorted shooters, gourmet mini pastries, cookies and chocolate mousse

BEVERAGE

COFFEE, HOT TEA AND SODA & WATER



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PRICE
PER PERSON
ADD TAX & GRATUITY

SAPPHIRE LUNCH
25-49-people 33.95

SAPPHIRE LUNCH
50 plus people 31.95

SAPPHIRE DINNER
25-49 people 35.95

SAPPHIRE DINNER
50 plus people 34.95

Please add Tax & Gratuity



Please Call-215-698-1117
Email: sales@villagecatering.com

COTTAGE GREEN

EMERALD BUFFET PACKAGE

SALAD
CHOICE OF ONE

GARDEN SALAD
choice of dressing

CAESAR SALAD

CARVED ENTRÉE
(CHOOSE ONE MEAT HAND CARVED FROM OUR CHEF)

HERB CRUSTED PORK LOIN
PORK TENDERLOIN
~ with apples & cranberries ~

COUNTRY GLAZED BAKED HAM
TOP ROUND ROAST
~ with beef au jus ~

ENTRÉE
(CHOICE OF THREE)

CHICKEN MARSALA
~ with mushrooms ~
BROILED FLOUNDER
~ with lobster cream sauce ~
STUFFED FLOUNDER
w/ crab imperial
CHICKEN STIR FRY & RICE
GRILLED LONDON BROIL
w/ mushroom cabernet demi glaze
RIGATONI PRIMAVERA
~ roasted vegetables in a white or red sauce ~
CHEESE RAVIOLI ALA ROSA
STUFFED SHELLS
~ in tomato sauce ~
FETTICINI ALFREDO
LASAGNA BOLOGNESE
CHICKEN PESTO
~ spinach, garlic and roma tomatoes ~
VEGETABLE LASAGNA
BAKED ZITI

OVEN ROASTED TURKEY BREAST
with giblet gravy
TENDER TIPS OF BEEF
~ sherry mushroom cream sauce ~
GRILLED TERIYAKI FLANK STEAK
GRILLED LEMON HERB CHICKEN
CHICKEN FRANCAISE
BROILED TILAPIA
~ lemon pepper sauce ~
CHICKEN & SAUSAGE SCALLOPINI
CRAB & PENNE ALFREDO
CHICKEN PARMESAN
CHICKEN SORRENTO
~ prosciutto & mozzarella
in a lemon white wine sauce ~
MANICOTTI FLORENTINE
CHEESE TORTELLINI
~ with a pesto cream sauce ~
VEAL SCALLOPINI
~ peppers, onions and mushrooms in tomato sauce ~



Includes Rolls & Butter



VEGETABLES
(CHOICE OF ONE)

BROCCOLI & CHEESE
SAUTÉED BEANS ALMONDINE
ITALIAN GREEN BEANS
~ roasted red peppers ~
FRESH STEAMED MEDLEY
STIR FRIED VEGETABLES

BABY CARROTS
with cinnamon
BUTTERED CORN
SNOW PEAS
~ with mushrooms ~
STEAMED OR ROASTED VEGETABLE
MEDLEY
~ broccoli, cauliflower and carrots ~

STARCH
(CHOICE OF ONE)

GARLIC MASHED POTATOES
MASHED SWEET POTATOES
HERB GARDEN RICE PILAF
SPANISH RICE

ROASTED SWEET POTATOES
ROASTED RED BLISS POTATOES
BOILED POTATOES
with dill butter
AU GRATIN POTATOES

UPGRADES
(PRICE PER PERSON)

CHICKEN OSCAR 3.00
~ lump crabmeat with asparagus tips in hollandaise sauce ~
GRILLED SALMON TERIYAKI 3.00
SEAFOOD NEWBURG 3.00

LUMP CRAB CAKES 5.00
~ asparagus tips in hollandaise sauce ~
HAND CARVED PRIME RIB 5.00



DESSERTS

EMERALD SWEET TABLE

~ assorted shooters, gourmet mini pastries, cookies and chocolate mousse ~

BEVERAGE

SODA, ICED TEA, COFFEE & HOT TEA

PRICE PER PERSON ADD TAX & GRATUITY

EMERALD LUNCH

25-49 people 36.95

EMERALD LUNCH

50 plus people 34.95

EMERALD DINNER

25-49 people 40.95

EMERALD DINNER

50 plus people 38.95

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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 **105.00**

NON-ALCOHOLIC PUNCH BOWL **\$80.00**

MARGARITA PUNCH BOWL **\$105.00**
Tequila, Lime Juice and Agave Nectar

MALIBU BREEZE BOWL **\$105.00**
a fruity tropical mixed drink

CHAMPAGNE FRUIT PUNCH BOWL **\$105.00**
served with fresh juices for a refreshing treat

FUZZY NAVAL **\$105.00**
Peach Schnapps, Fresh OJ & Peach Nectar

TOP SHELF OPEN BAR

OPEN BAR-3 HOURS **23.00**

OPEN BAR-4 HOURS **27.00**

UNLIMITED BEER & WINE

UNLIMITED BEER & WINE **18.00**
3 Hours

UNLIMITED BEER & WINE **22.00**
4 Hours

WINE

WINE BY THE BOTTLE **35.00**
Red or White

BEER

DOMESTIC BEER **5.00**
per-bottle

IMPORTED BEER **6.00**
per- bottle

HORS D'OURVES - PER-PERSON

COLD HOR D'OUVRES **10.95**
plus tax & grauity

HOT HORS D OUVRES **20.95**
plus tax & grauity

