

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
VEGETABLE MEDLEY
broccoli, cauliflower and carrots
~ Steamed or Roasted ~

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 35.95

RUBY LUNCH
50 plus people 32.95

RUBY DINNER-PER-PERSON
(25-49 people) 39.95

RUBY DINNER- PER-PERSON
50 plus people 35.95

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)

VEGETABLE MEDLEY
broccoli, cauliflower and carrots

~ Steamed or Roasted ~

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 38.95

SAPPHIRE LUNCH

50 plus people 35.95

SAPPHIRE DINNER

25-49 people 40.95

SAPPHIRE DINNER

50 plus people 37.95

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 ~
VEGETABLE MEDLEY
broccoli, cauliflower and carrots
~ Steamed or Roasted ~

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 5.00
~ lump crabmeat with asparagus tips in hollandaise sauce ~
GRILLED SALMON TERIYAKI 5.00
SEAFOOD NEWBURG 5.00

LUMP CRAB CAKES 6.00
~ asparagus tips in hollandaise sauce ~
HAND CARVED PRIME RIB 6.00



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 41.95

EMERALD LUNCH

50 plus people 38.95

EMERALD DINNER

25-49 people 46.95

EMERALD DINNER

50 plus people 43.95

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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 **110.00**

NON-ALCOHOLIC PUNCH BOWL **\$85.00**

MARGARITA PUNCH BOWL **\$110.00**
Tequila, Lime Juice and Agave Nectar

MALIBU BREEZE BOWL **\$110.00**
a fruity tropical mixed drink

CHAMPAGNE FRUIT PUNCH BOWL **\$110.00**
served with fresh juices for a refreshing treat

FUZZY NAVAL **\$110.00**
Peach Schnapps, Fresh OJ & Peach Nectar

TOP SHELF OPEN BAR

OPEN BAR-3 HOURS **25.00**

OPEN BAR-4 HOURS **30.00**

UNLIMITED BEER & WINE

UNLIMITED BEER & WINE **20.00**
3 Hours

UNLIMITED BEER & WINE **24.00**
4 Hours

WINE

WINE BY THE BOTTLE **40.00**
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 **12.95**
plus tax & grauity

HOT HORS D OUVRES **24.95**
plus tax & grauity

