

Ultimate Wedding Buffet Package

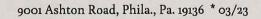




Thank You for considering the Village of Cottage Green for your Wedding Reception. The Village of Cottage Green has been providing Personal & Professional Service for over 40 years. We look forward to the opportunity of making memories that you and your family will remember! The Village of Cottage Green 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

E-mail: sales@villagecatering.com





* 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'ouvres 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

- CHIAVARI CHAIRS -





SALAD SELECTION PLATED CHOICE OF ONE

CAESAR SALAD

GARDEN SALAD

choice of dressing



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

with giblet gravy

CHICKEN STIR FRY

over Rice

GRILLED CHICKEN PESTO w/ Spinach & Tomatoes

CHICKEN PARMESAN

CHICKEN BRUSHETTA

CHICKEN CACCIATORE

CHICKEN MARSALA

CHICKEN FLORENTINE

w/ Spinach in a Pesto Cream Sauce

GRILLED LEMON HERB CHICKEN

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

BRAISED SHORT RIBS

BEEF STROGANOFF

over Egg Noodles

PEPPER STEAK OVER RICE

* PASTA -

STUFFED SHELLS

in tomato sauce

BAKED ZITI AL FORNO

CHEESE TORTELLINI

w/ Pesto Cream Sauce

LASAGNA BOLOGNESE

PENNE ALA VODKA

CHEESE RAVIOLI ALA VODKA

RIGATONI PRIMAVERA

~ roasted vegetables in a white or red sauce ~

MANICOTTI FLORENTINE

+ FISH +

STUFFED FLOUNDER

w/ crab imperial

BROILED TILAPIA

w/ Tomato Caper Butter Sauce

DEVILED CRAB CAKES

w/ roasted red pepper cream sauce

GRILLED SALMON TERIYAKI

FLOUNDER FRANCAISE

w/ Lemon Butter Sauce

GRILLED SWORD FISH

- VEAL -3-

VEAL PARMESAN

VEAL FRANCAISE

w/ Lemon Butter Sauce

VEAL MARSALA

w/ Wild Mushrooms

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 MASHED POTATOES

BOILED POTATOES

POTATO PANCAKES

with dill butter

w/ Sour Cream

ROASTED RED BLISS POTATOES

w/ Fresh Herbs

VEGETABLES CHOICE OF ONE

VEGETABLE MEDLEY

Broccoli, Cauliflower, Carrots, Zucchini and Squash

GREEN BEANS

w/ Toasted Almonds

BUTTERED CORN

BROCCOLI & CHEESE

ROASTED VEGETABLES

Broccoli, Cauilflower, Carrots, Zucchini, Yellow Squash and Onions

GLAZED BABY CARROTS

with cinnamon

- 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-6-11 P.M. -

FRIDAY EVENING - 105.00

100 plus people

FRIDAY EVENING-50 PLUS - 120.00

50-99 people

- SATURDAY AFTERNOON-12-5 P.M. -

SATURDAY AFTERNOON — 105.00

100 plus people

AFTERNOON-50 PLUS - 120.00

50 -99 people

* SATURDAY EVENING-6 TO 11 P.M. *

SATURDAY EVENING-100 PLUS - 125.00

100 plus people

SATURDAY EVENING-50 PLUS - 135.00

50-99 people

- SUNDAY -

SUNDAY - 105.00

100 plus people

SUNDAY-50 PLUS — 120.00

50-99 people

* ADDITIONAL OPTIONS AVAILABLE *

РНОТО ВООТН

PHOTOGRAPER

VIDEOGRAPHER

LIMO SERVICE

VALET SERVICE

ROOM CEREMONY



For More Information Please call-215-673-1000

or

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