

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: orders@villagecatering.com*

Cottage Green Ruby Buffet Package

Salad (Choice of One)

Garden Salad

Caesar Salad

Entrée (Choice of Three)

Roasted Chicken
on the bone

Hot Roast Beef
w/ gravy

Virginia Baked Ham
with pineapple fruit glaze

Pulled BBQ Chicken

Roast Pork Italiano

Cheese Ravioli Ala Rosa

Italian Meatballs
homemade

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)

Red Bliss Potatoes
roasted

Boiled Potatoes
with dill butter

Mashed Potatoes
Brown Rice

Spanish Rice

Includes Rolls & Butter



**Vegetables
(Choice of One)**

Sautéed Beans Almondine

Vegetable Medley

broccoli, cauliflower and carrots
~ steamed or roasted ~

Baby Carrots

with cinnamon

Buttered Corn

Beverages

Coffee & Tea

Sweetened Iced Tea & Lemonade

**Price
Per Person**

Ruby Lunch

25-49 people 35.95

Ruby Lunch

50 plus people 32.95

Ruby Dinner-Per-Person

(25-49 people) 40.95

Ruby Dinner- Per-Person

50 plus people 36.95

Please add 8% Sales Tax & 20% Service Fee



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Cottage Green Sapphire Buffet Package

Salad (Choice of One)

Garden Salad

Caesar Salad

Entrée (Choice of Four)

Roasted Chicken
on the bone

Oven Roasted Turkey Breast
with giblet gravy

Roast Pork Italiano

Penne Ala Vodka

Baked Ziti

Chicken Picatta

Rigatoni Primavera
roasted vegetables in a
white or red sauce

Broiled Flounder
with lemon cream sauce

Stuffed Chicken Supreme

Virginia Baked Ham
with pineapple fruit glaze

Sweet Sausage, Peppers & Onions
(Philly style)

Pulled BBQ Chicken

Cheese Ravioli Ala Rosa

Grilled London Broil
w/ mushroom cabernet
demi glaze

Lasagna Bolognese

Hot Roast Beef
w/ gravy

Rosemary Crusted Pork Loin
with roasted garlic au jus

Italian Meatballs
homemade

Grilled Chicken Italiano
~ roasted red peppers and
provolone cheese ~

Grilled Teriyaki Flank Steak

Chicken Stir Fry
w/ rice

Vegetable Lasagna

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
with roasted red peppers
Sautéed Beans Almondine

**Starch
(Choice of One)**

Red Bliss Potatoes
roasted
Roasted Sweet Potatoes
Boiled Potatoes
with dill butter
Spanish Rice

Garlic Mashed Potatoes
Mashed Sweet Potatoes
Au Gratin Potatoes
Herb Garden Rice Pilaf

Beverage

Coffee & Tea

Sweetened Iced Tea & Lemonade

**Price
Per Person**

Add 8 % Sales Tax & 20 % Service Fee

Sapphire Lunch
25-49-people 39.95
Sapphire Lunch
50 plus people 36.95

Sapphire Dinner
25-49 people 41.95
Sapphire Dinner
50 plus people 38.95

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Cottage Green Emerald Buffet Package

Salad (Choice of One)

Garden Salad

Caesar Salad

Carved Entrée (Choose one meat Hand Carved from our Chef)

Pork Loin
herb crusted

Roasted Turkey Breast
with giblet gravy

Country Glazed Baked Ham

Top Round Roast
with beef au jus

Entrée (Choice of Three)

Chicken Marsala
with mushrooms

Tender Tips of Beef
sherry mushroom cream sauce

Chicken Stir Fry
w/ rice

Chicken Francaise

Cheese Ravioli Ala Rosa

Crab & Penne Alfredo

Lasagna Bolognese

Cheese Tortellini
w/ pesto cream sauce

Baked Ziti

Oven Roasted Turkey
Breast
with giblet gravy

Stuffed Flounder
w/ crab stuffing

Lemon Herb Chicken
grilled

Rigatoni Primavera
roasted vegetables in a white or
red sauce

Chicken & Sausage
Scallopini

Fetticini Alfredo

Chicken Sorrento
prosciutto & mozzarella
in a lemon white wine sauce

Vegetable Lasagna

Broiled Flounder
with lemon cream sauce

Grilled Teriyaki Flank
Steak

Grilled London Broil
w/ mushroom cabernet demi
glaze

Broiled Tilapia
lemon pepper sauce

Stuffed Shells
in tomato sauce

Chicken Parmesan

Chicken Pesto
spinach and garlic

Veal Scallopini
peppers, onions and mushrooms
in tomato sauce

Includes Rolls & Butter

**Vegetables
(Choice of One)**

Broccoli & Cheese
Buttered Corn
Stir Fry Vegetables

Baby Carrots
with cinnamon
Italian Green Beans
with roasted red peppers

Sautéed Beans
Almondine
Vegetable Medley
broccoli, cauliflower and carrots
~ steamed or roasted ~

**Starch
(Choice of One)**

Garlic Mashed Potatoes
Red Bliss Potatoes
roasted
Spanish Rice

Roasted Sweet Potatoes
Herb Garden Rice Pilaf
Au Gratin Potatoes

Mashed Sweet Potatoes
Boiled Potatoes
with dill butter

**Upgrades
(Price per-Person)**

Chicken Oscar 5.00
lump crabmeat with asparagus
tips in hollandaise sauce
Hand Carved Prime Rib 6.00

Lump Crab Cakes 6.00
asparagus tips in hollandaise
sauce
Seafood Newburg 5.00

Grilled Salmon Teriyaki
5.00

Beverage

Coffee & Tea

Sweetened Iced Tea & Lemonade

**Price
Per Person**

Add 8% Tax & 20% Service Fee

Emerald Lunch
25-49 people 42.95
Emerald Lunch
50 plus people 39.95

Emerald Dinner
25-49 people 47.95
Emerald Dinner
50 plus people 43.95

