



## *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*

*or*

*E-mail: [sales@villagecatering.com](mailto:sales@villagecatering.com)*



**ULTIMATE WEDDING BUFFET PACKAGE  
(MINIMUM 100 PEOPLE)  
INCLUDES...**



**— 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'oeuvres 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 —**

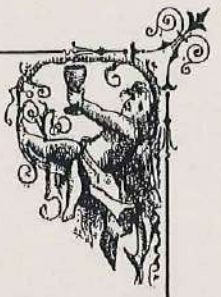
Our Disc Jockey services will provide entertainment throughout your event.

**— UP LIGHTING —**

Complimentary up lighting will be provided to enhance the elegance of your reception

**— CHIAVARI CHAIRS —**





← **SALAD SELECTION PLATED** →  
**CHOICE OF ONE**

**GARDEN SALAD**  
 w/ 2 Assorted Dressings

**CAESAR SALAD**

← **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**  
 w/ Giblet Gravy

**CHICKEN CACCIATORE**  
 w/ White Rice

**CHICKEN STIR FRY**  
 over Rice

**CHICKEN MARSALA**

**GRILLED CHICKEN PESTO**  
 w/ Spinach & Tomatoes

**CHICKEN FLORENTINE**  
 w/ Spinach in a Pesto Cream Sauce

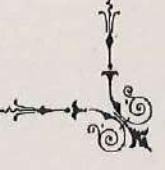
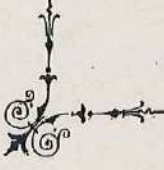
**CHICKEN PARMESAN**

**GRILLED LEMON HERB CHICKEN**

**GRILLED CHICKEN BRUSCHETTA,**

**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**  
w/ Roasted Vegetables in a Red or White 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 ✦

**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 CHEDDAR MASHED  
POTATOES

BOILED POTATOES  
w/ Dill & Butter

POTATO PANCAKES  
w/ Sour Cream

ROASTED RED BLISS POTATOES  
w/ Fresh Herbs

← **VEGETABLES** →  
← **CHOICE OF ONE** →

VEGETABLE MEDLEY  
Broccoli, Cauliflower, Carrots,  
Zucchini and Squash

BROCCOLI W/ CHEESE

BUTTERED CORN

GREEN BEANS  
w/ Toasted Almonds

ROASTED VEGETABLES  
Broccoli, Cauliflower, Carrots,  
Zucchini, Yellow Squash and Onions

GLAZED BABY CARROTS

← **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 — \$99.00**  
100 plus people

**FRIDAY EVENING-50 PLUS — 110.00**  
50-99 people

**⚡ SATURDAY AFTERNOON-12-5 P.M. ⚡**

**SATURDAY AFTERNOON — \$99.00**  
100 plus people

**AFTERNOON-50 PLUS — 110.00**  
50-99 people

**⚡ SATURDAY EVENING-6 TO 11 P.M. ⚡**

**SATURDAY EVENING-100 PLUS — 115.00**  
100 plus people

**SATURDAY EVENING-50 PLUS — 125.00**  
50-99 people

**⚡ SUNDAY ⚡**

**SUNDAY — \$99.00**  
100 plus people

**SUNDAY-50 PLUS — 110.00**  
50-99 people

**⚡ ADDITIONAL OPTIONS AVAILABLE ⚡**

**PHOTO BOOTH**  
**LIMO SERVICE**

**PHOTOGRAPER**  
**VALET SERVICE**

**VIDEOGRAPHER**  
**ROOM CEREMONY**



*For More Information  
Please call-215-673-1000*

*or*

*E-mail: sales@villagecatering.com*

9001 Ashton Road, Phila., Pa. 19136 \* 06/21

