

VILLAGE OF COTTAGE GREEN

SIT DOWN MENU

LUNCH & DINNER

The Village of Cottage Green welcomes the opportunity to create an exceptional event for you.

Our Culinary experts can also create a customized menu to make your event special.



**For more information  
Please call; 215-673-1000  
E-mail: [sales@villagecatering.com](mailto:sales@villagecatering.com)**

APPETIZER  
SELECT ONE

Fresh Fruit Cup

Homemade Soup

SALAD  
SELECT ONE

Garden Salad  
... choice of dressing ...

Caesar Salad

ENTRÉES  
(CHOICE OF THREE SELECTIONS)

BEEF

Grilled London Broil ... w/ Cabernet Glazed Mushroom Sauce	44.00 / 51.00
Pot Roast ... Chef's Special	44.00 / 51.00
Teriyaki Steak ... Grilled	44.00 / 51.00
Bacon Wrapped Filet Mignon	64.00 / 74.00
Tenderloin of Beef ... Roasted, Cooked Medium w/ Bernaise Sauce	59.00 / 69.00
Puff Pastry Stuff Filet Mignon Tips ... w/ Wild Mushrooms and Cabernet Sauce	52.00 / 62.00

**Price is per-person  
plus tax & gratuity**



## POULTRY

Grilled Chicken Brushetta	38.00 / 44.00
Stuffed Chicken Supreme	38.00 / 44.00
Roasted Half Chicken ... w/ Honey & Thyme Glaze	38.00 / 44.00
Chicken Rollatini ... Stuffed w/ Spinach, Sun Dried Tomatoes, Mozzarella Cheese, topped w/ Madeira Wine sauce	38.00 / 44.00
Chicken Parmesan	38.00 / 44.00
Chicken Cordon Bleu	38.00 / 44.00
Chicken Florentine ... Grilled	38.00 / 44.00
Homemade Turkey Breast ... Roasted	38.00 / 44.00

## VEAL

Veal Parmesan	49.00 / 59.00
Veal Marsala ... Fresh Garlic, Shallots, Wild Mushrooms Sweet Marsala Demi Glaze finish w/ Butter	49.00 / 59.00
Veal Francaise ... Lightly Battered, Sautéed and Finished w/ Lemon Butter Sauce	49.00 / 59.00
Veal Rollantini ... Stuffed w/ Fresh Spinach, Sun Dried Tomatoes, Gorgonzola Cheese and Garlic Cream Sauce	49.00 / 59.00
Veal Oscar ... Topped w/ Jumbo Crab Meat, Tender Asparagus tips and Lemon Butter Sauce	55.00 / 65.00

## SEAFOOD

Jumbo Lump Crab Cakes ... Served with Cocktail or Romoulade Sauce	49.00 / 59.00
Stuffed Flounder ... W/ Crab Imperial	49.00 / 59.00
Broiled Flounder ... with Lobster Cream Sauce	41.00 / 52.00
Grilled Salmon ... Brushed w/ Homemade Pesto and Extra Virgin Olive Oil	46.00 / 56.00
Poached Salmon ... Served on a bed of Creamy Tomato Risotto, Topped with a light Saffron Broth	49.00 / 59.00
Stuffed Shrimp ... Stuffed w/ Baked Crab Imperial	51.00 / 61.00

## PORK

Roast Stuffed Loin of Pork ... Stuffed w/ Fontina Cheese and Wild Mushrooms with a Sherry Demi Glaze	39.00 / 45.00
Roasted Loin of Pork ... with Homemade Gravy	37.00 / 43.00
Grilled Pork Tenderloin Teriyaki ... Served over a Bed of Polynesian Rice	35.00 / 43.00

## VEGETARIAN

Grilled Vegetable Phyllo ... Served with a Roasted Red pepper Coulis	37.00 / 41.00
Roasted Vegetable Lasagna	37.00 / 41.00
Stuffed Peppers ... With Risotto and Spinach	37.00 / 41.00
Wild Mushroom Risotto ... with Sun Dried Tomato Pesto	37.00 / 41.00

## PASTA

Stuffed Shells ... with Homemade Meat Sauce	38.00 / 41.00
Cheese Ravioli ... with Rosa Sauce	38.00 / 41.00
Baked Manicotti Parmesan	38.00 / 41.00
Penne Marinara	34.00 / 39.00
Pasta Primavera	34.00 / 39.00

**Includes Roll & Butter**



STARCH  
SELECT ONE

Garlic Mashed Potatoes  
Roasted Red Bliss Potato  
... w/ Fresh Herbs ...

Baked Potato  
... w/ Butter & Sour Cream ...  
Wild Rice Pilaf

VEGETABLE  
SELECT ONE

Green Beans Almondine  
... toasted sliced almonds ...

Vegetable Medley  
... Steamed or Roasted ...

Grilled Asparagus  
... w/ Roasted Red Peppers ...

Baby Carrots  
... with cinnamon ...

DESSERT  
SELECT ONE

Cheese Cake  
Homemade Chocolate Mousse  
Vanilla Ice Cream Sundae  
Apple Cobbler  
... Warm Apples, Brown Sugar,  
Caramel, Vanilla Ice Cream ...

Jewish Apple Cake  
Apple Pie Ala Mode  
Raspberry Sorbet

BEVERAGES  
INCLUDED

Coffee  
Iced Tea

Hot Tea  
Soda

