

the
VILLAGE
green



catering menu



The Village
AT MORRISONS COVE

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PLATED

entree selections

All of our plated selections include a our chef's vegetable selection and baby baked potatoes, traditional salad selection (house or Caesar), assorted fresh rolls, and coffee service for your guests.

Chicken Dishes

Chicken Marsala

adorned with fresh wild mushrooms in a white wine reduction

Chicken Florentine

covered in garden spinach & a rich Italian cheese sauce

Summer Chicken

served with a tropical mango & pineapple chutney

Chicken Picatta

served with capers & covered in a vine-ripened tomato cream sauce

Chicken Americana

covered in your choice of American or Swiss cheese & bacon

19.50 Per Person

Herb Roasted Chicken

finished in an onion & pepper pan sauce

Pennsylvania Stuffed Chicken

stuffed with a cornbread stuffing & finished with a bordelaise sauce

Pesto Chicken

covered in garlic & basil & adorned with pine nuts

Black & Bleu Chicken

blackened & finished with a bleu cheese cream sauce

Chicken Cordon Bleu

stuffed with ham & Swiss cheese

Pork & Ham Dishes

Carolina Pulled Pork

topped with a sweet onion Carolina sauce

Bone-In Pork Chops

finished with a balsamic reduction

Stuffed Pork Chop

stuffed with your choice of country or traditional stuffing

Slow Roasted Pork Loin

accented with apple & walnut chutney

Marinated Pork Medallions

served with a blueberry demi glace

19.50 per person

Stuffed Pork Loin

served & stuffed with your choice of country or traditional style

Tasso Ham

rubbed in brown sugar & Cajun spices

Hawaiian Ham

slow cooked to perfection and finished with cherries & pineapple

Oven Roasted Pit Ham

slow roasted & basted for 6 hours

Smoked Ham

ham smoked for 12 hours

Select Beef Dishes

25.50 per person

Roast Beef

top round carved roast beef served with au jus

Sliced London Broil

thinly sliced and served with red pepper coulis

Flat Iron Steak

topped with a bleu cheese crema

Sirloin Steak

9 oz finished with an onion & mushroom au jus

Skirt Steak

9 oz thinly sliced and accompanied with roasted tri-bell peppers

Premium Beef Dishes

32.50 per person

Filet Mignon

9 oz pan-seared filet finished in a mushroom demi-glacé

New York Strip

10 oz seasoned perfectly & served with a horseradish cream sauce

Delmonico Steak

8 oz cajun or Italian rubbed

Beef Tenderloin

thinly sliced filet mignon with a carrot & onion pan sauce

Boneless Prime Rib

slow roasted and served with au jus

Seafood Dishes

Clams

steamed & served with drawn butter

Mussels

steamed in white wine and tomato concasse

Oysters

served either Florentine or Rockefeller style

Shrimp Scampi

tossed in a garlic, butter & parmesan sauce

Whole Live Maine Lobster

lobster tail served with drawn butter

Crab Legs

served with drawn butter

Market Prices on Seafood

Crab Cakes

accompanied by a red pepper remoulade

Salmon

accented with rosemary & dill cream sauce

Flounder

finished in a key lime butter sauce

Haddock

served blackened style

Grouper

topped with a spinach cream sauce

Tilapia

Stuffed with our house-made shrimp stuffing

Italian Dishes

Tortellini with a Pea & Prosciutto Cream Sauce

Manicotti Stuffed with Italian Cheeses & Red Sauce

Lasagna

Spaghetti Marinara

Fettuccine Alfredo

Penne in a Cheese & Tomato Cream Sauce

14.50 per person

Linguini Tossed in a Garlic Olive Oil Tomato Blend

Angel Hair in a Roasted Red Pepper & Tomato

Spaghetti alla Carbonara

Add sausage or chicken to any dish for 2.00

Add seafood to any dish for current market price

PLATED

packages

All of our plated selections include a our chef's vegetable selection and baby baked potatoes, traditional salad selection (house or Caesar), assorted fresh rolls, and coffee service for your guests.

The Cherry Blossom

36.50 per person

Your choice of a chicken selection and a premium beef selection and a seafood selection for your guests to choose from

The Cypress

30.50 per person

Your choice of a chicken selection and a premium beef selection for your guests to choose from

The Cedar

23.50 per person

Your choice of a chicken selection and a select beef selection for your guests to choose from

All of our plated selections and packages include a vegetarian option and a gluten-free option for your guests. Upgrades are available at an additional cost.



BUFFET

packages

All of our plated selections include fresh rolls with butter and coffee service for your guests.

The Juniper

39.50 per person

Salad Selections (choose 2)

House Salad
Caesar Salad
Seasonal Salad Selection

Entrée Selections (choose 3)

Chicken Florentine
Summer Chicken Roulade
Stuffed Pork Chop
Beef Tenderloin
Boneless Prime Rib
Crab Cakes
Tilapia

Any Entrée Selections from Previous Packages

Side Selections (choose 3)

Risotto
Baby Baked Potatoes
Rice Pilaf
Gorgonzola Mashed Potatoes
Jasmine Rice
Traditional Mashed Potatoes
Traditional or Country Stuffing
Potatoes Au Gratin
Parmesan Crusted Baked Potatoes
Butter Parmesan Egg Noodles

Corn with Pimentos
Fresh Seasonal Vegetable Blend
Sautéed or Steamed Broccoli
Sautéed or Steamed Cauliflower
Caramelized Carrots
Pureed Root Vegetables
Haricot Vert

The Birch

32.50 per person

Salad Selection (choose 1)

House Salad
Caesar Salad
Seasonal Salad Selection

Entrée Selections (choose 2)

Chicken Marsala
Black & Bleu Chicken
Stuffed Pork Loin
Salmon

Any Italian Entrée Selections

Any Entrée Selections from Previous Packages

Side Selections (choose 2)

Baby Baked Potatoes
Rice Pilaf
Gorgonzola Mashed Potatoes
Traditional Mashed Potatoes
Traditional or Country Stuffing
Parmesan Crusted Baked Potatoes
Butter Parmesan Egg Noodles

Corn with Pimentos
Fresh Seasonal Vegetable Blend
Sautéed or Steamed Broccoli
Sautéed or Steamed Cauliflower
Caramelized Carrots
Pureed Root Vegetables

The Elm

24.50 per person

Salad Selection (choose 1)

House Salad
Caesar Salad
Seasonal Salad Selection

Entrée Selections (choose 1)

Chicken Americana
Pennsylvania Stuffed Chicken Breast
Chicken Cordon Bleu
Slow Roasted Pork Loin
Hawaiian Ham
Oven Roasted Pit Ham
Smoked Ham
Roast Beef

Any Italian Entrée Selections

Side Selections (choose 2)

Baby Baked Potatoes
Rice Pilaf
Traditional Mashed Potatoes
Traditional or Country Stuffing
Butter Parmesan Egg Noodles
Corn with Pimentos
Fresh Seasonal Vegetable Blend
Sautéed or Steamed Broccoli
Sautéed or Steamed Cauliflower
Caramelized Carrots



SIDE

selections

Customize your menu by hand-selecting your sides for your plated or buffet dinner.

Traditional Starch Options

Baby Baked Potatoes
Traditional Mashed Potatoes
Potatoes O'Brien
Potatoes Au Gratin
Potatoes Lyonnais
Butter Parmesan Egg Noodles
Traditional or Country stuffing

Select Starch Options *add 1.00 per person

Rice Pilaf
Jasmine Rice
Fried Rice
Dirty Rice
Parmesan Crusted Baked Potatoes
Gorgonzola Mashed Potatoes
Twice Baked Potatoes

Premium Starch Option *add 2.00 per person

Risotto
Hand-made Gnocchi
Baked Sweet Potato
*be creative! add vegetables, chicken, beef or seafood to risotto for an additional charge

Traditional Vegetable Options

Corn with Pimentos
Fresh Seasonal Vegetable Blend
Fresh Green Beans
Sautéed or Steamed Broccoli
Sautéed or Steamed Cauliflower
Caramelized Carrots
Pureed Root Vegetables
Haricot Vert

Select Vegetable Options *add 1.00 per person

Asparagus*
Sugar Snap Peas

Have a favorite entrée or side that
you don't see listed?
Ask your hospitality liaison
about customizing a menu to fit
your event!

DINNER

upgrades

Take your event to the next level by adding these upgrades to your plated or buffet dinner

Fresh Fruit & Cheese

add 2.50 per person

Fresh seasonal fruit displayed with an assortment of imported cheeses and dipping sauce

Bowl of Soup

add 4.00 per person

Choose from any of our house-made soups
*additional cost for seafood soups

Additional Sides

add 1.50 per person

Add an additional side to your dinner entrée; choose from a wide selection of starches and vegetables

Intermezzo

add 4.00 per person

Cleanse your palate with an intermezzo of fresh house-made fruit sorbet

Dessert

starting at 5.00 per person

Finish your dinner with any of our delicious dessert selections, from homemade fruit pies to decadent cheesecake

Unlimited Beverage

add 3.00 per person

Let your guests choose from any of our beverage selections! Includes Pepsi products, iced tea, lemonade, coffee & hot tea

SOUP

selections

*Warm up your dinner with one of our delicious home-made soups
4.00 per person*

French Onion Gratin
Creamy Broccoli & Cheddar
Sweet Potato Bisque
Minestrone
Italian Wedding Soup
Cajun Chicken Noodle
Potato Cheddar Soup
Smoked Tomato Bisque

Fresh Garden Vegetable
White Chili
Mexican Chili
Beef & Noodle Soup
Chicken & Rice Soup
Gazpacho
New England or Manhattan Clam Chowder
Shrimp or Lobster Bisque *5.00 per person

SALAD

selections

*All of our salad selections come with your choice of two dressing selections or a pre-dressed salad.
Add another dressing selection for \$.50 per person.*

Traditional Salads

3.50 per person

House Salad ~ mixed field greens with grape tomatoes, cucumber & red onion finished with a house dressing

Caesar Salad ~ romaine lettuce, oven-dried tomatoes & parmesan cheese tuile finished with Caesar dressing

Select Salads

4.50 per person *upgrade for 1.00 per person*

Chopped Salad ~ lettuce, ham, cheese, bacon, cucumber, grape tomatoes, red onion & chick peas in a dijon vinaigrette

Strawberry Spinach Salad ~ baby spinach, strawberries, sesame seeds & red onion finished with balsamic vinegar

Bibb Lettuce Salad ~ minced shallots, tarragon, fresh lemon juice, fresh chives & dill

Waldorf Salad ~ apples, grapes, celery, onion & chopped walnuts served with yogurt dressing

Greek Salad ~ chopped romaine, kalamata olives, feta cheese & red onion

Warm Mushroom Salad ~ sautéed mushrooms with a warm bacon vinaigrette on a bed of mixed field greens

Panzanella Salad ~ an Italian bread salad with soft croutons & your choice of dressing

Premium Salads

5.50 per person *upgrade for 2.50 per person*

Poached Pear Salad ~ cabernet poached pear, candied pecans & aged gorgonzola in a red wine vinaigrette reduction

Anti Pasta Salad ~ mixed greens completed with ham, salami, olives, pepperoni & provolone cheese

Tomato & Mozzarella Salad ~ hand-sliced heirloom tomatoes & red onion in a fresh basil & a balsamic reduction

Add grilled chicken to any salad & make it a entrée portion for 4.00

Add steak to any salad & make it a entrée portion for 5.00

Add seafood to any salad & make it a entrée portion for current market price

SANDWICH

selections

*All sandwich selections include chips or pretzels & a dill pickle spear
5.00 per person*

Meatball Sandwich

a six inch sandwich with meatballs in marinara sauce and mozzarella cheese

Sausage Sandwich

your choice of hot or sweet sausage with peppers and onions

Ruben Sandwich

sauerkraut, Swiss cheese, & thousand island on rye bread

Club Sandwich

ham, turkey, bacon, Swiss cheese on your choice of bread

Italian Sandwich

a variety of Italian meats on fresh Italian bread

Turkey Bacon Sandwich

smoked turkey and apple wood smoked bacon with Swiss cheese on your choice of bread

Classic Ham and Cheese Sandwich

black forest ham with your choice of cheese and bread

Roast Beef and Cheddar Sandwich

sliced roast beef and cheddar cheese on your choice of bread

Traditional Ox Roast Sandwich

a classic Pennsylvania Dutch recipe

Chicken Breast Sandwich

your choice of grilled or fried chicken breast served on your choice of bread

Pulled Pork Sandwich

slow-cooked pulled pork with house-made BBQ sauce *add 1.00

Chicken Salad Sandwich

our special chicken salad with almonds, grapes and cilantro *add 1.00

Beef Brisket Sandwich

beef brisket seasoned and slow cooked to perfection *add 1.00

Philly Cheesesteak

grilled onions & peppers on sliced steak strips finished with cheese *add 1.00

*Available breads: wheat, white, Texas toast, Kaiser rolls
Upgrade to croissants or pretzel rolls for 1.50 per person.
Change any sandwich to a wrap!*

*~
Substitute French fries or sweet potato fries
for chips or pretzels for 2.00 per person*

LUNCH BUFFET

packages

All of our lunch buffet packages include endless beverages

The Sycamore

28.00 per person

Includes:

House salad with 2 dressing selections
Your choice of a soup or pasta salad *additional cost for seafood soups
Your choice of 2 hot entrees *from chicken, select beef or Italian
Assorted lite-bites

The Hickory

18.00 per person

Includes:

House salad with 2 dressing selections
An assortment of sandwiches and wraps with accoutrements
Fresh Fruit Salad
Potato chips
Assorted cookies and brownies

The Redwood

22.00 per person

Includes:

House salad and Caesar Salad with 2 dressing selections
Your choice of a soup or pasta salad *additional cost for seafood soups
An assortment of sandwiches and wraps with accoutrements
Fresh Fruit Salad
Potato chips
Assorted lite-bites



HORS D'OEUVRE

selections

*Begin your event with appetizers to remember! Choose from our list of suggestions or create your own!
All hors d'oeuvres are priced based on number of guests and seasonal availability.*

Passed

HOT

Stuffed Mushrooms
Prosciutto Wrapped Scallops
Mini Grilled Cheese & Smoked Tomato Bisque
Mini French Fry Dippers
Zucchini Roulade
Pumpkin Ravioli in a Cranberry Sage Butter Sauce
Miniature Crab Cakes
Miniature Sirloin & Asparagus

starting at 1.50 per person

COLD

Bruchetta on Toast Points
Tomato, Mozzarella, Basil Skewers
Stuffed Cucumber with Citrus Dill Cream Cheese
Beef Carpaccio
Smoked Salmon atop a Crostini
Poached Pears finished with Gorgonzola Cheese
Shrimp Cocktail
Roasted Red Pepper Hummus on Toast Points

Chef Attended Stations

starting at 2.00 per person

Nacho Bar

warm tortilla chips with an assortment of salsas, cheese sauce, and more

Ice Cream Sundae Bar

local Ritchey's Dairy ice cream with all of your favorites; hand-dipped right there in front of your guests

Hand-Rolled Pasta

pasta hand-rolled and cooked with guests choice of house-made marinara, alfredo or pesto sauce

Grilled Vegetables

fresh seasonal vegetables grilled to perfection with olive oil and seasoning

Stationed

market price

Fresh Seasonal Fruit Display

a display of fresh berries and other fruits with a cream cheese dipping sauce

Traditional Cheese & Cracker Display

Swiss, cheddar, and pepper jack cheeses cubes and served with Dijon mustard and a cracker assortment

Premium Cheese Display

imported cheeses displayed with a cracker assortment

Vegetable Crudité

fresh vegetables displayed with a ranch dipping sauce

Salsa & Tortilla Chips

warm tortilla chips served with a fresh, made salsa
**add hummus for 1.00 per person*

Shrimp Cocktail

jumbo shrimp served chilled with a house-made cocktail sauce

Warm Dips & Toast Points

choose from spinach artichoke dip, buffalo chicken dip or upgrade to a seafood dip for 1.00 more per person; served with warm toast points

Wings

choose from our buffalo sauce, Asian, Caribbean jerk, garlic parmesan, chipotle honey BBQ, or sweet chili glaze
**add bleu cheese & celery for \$.50 per person*

Fondue Fountain

decadent chocolate fondue served up in a fountain with marshmallows, pretzels, strawberries, and graham crackers.
**rental cost for fountain separate*



DESSERT

selections

*The grand finale! Finish your meal with something sweet.
Choose from our menu or let us create a custom confectionary just for your event.*

Magnolia

6.00 per person

White Chocolate Cheesecake

a decadent cheesecake made with fine white chocolate

Brownie Bottom Cheesecake

our house cheesecake with a brownie crust and drizzled with chocolate

Crème Brulee

crème brulee with caramelized sugar and finished with fresh berries
**ask about flavored crème brulee*

Truffle Tray

an assortment of rich milk and dark chocolates finished in various toppings

Cassata Cake

our specialty, an Italian celebration cake filled with fresh strawberries and finished with a rich chocolate ganache and whipping cream

Azalea

4.00 per person

French Éclairs

a house favorite; fresh-made éclairs filled with your choice of chocolate or vanilla crème filling

NY Style Cheesecake

our house cheesecake finished with cherry or blueberry topping

Chocolate Cake with Peanut Butter Icing

a two-tiered chocolate cake made from scratch finished with our homemade peanut butter icing

Seasonal Cake

choose from pumpkin, spice, carrot, banana, or red velvet cake finished in cream cheese icing

Cookies

4.00 per dozen

Chocolate Chip

Peanut Butter

Sugar Cookies

Oatmeal Raisin

No Bake Cookies

Double Chocolate Chip

Brownie Bites

Pumpkin Cookies

Raisin Filled **add 1.00*

*We can custom create any type of cookie to fit
your special occasion!*

Cookie Display

1.50 per person

Let us create a custom cookie display for your special event.
Choose **4 types** of cookies from the list above and we will do the rest.
*Price may vary based on cookie selections and
level of creativity for cookie display*

Candy Display

market price

The trend in events is to provide a custom candy display for your guests to enjoy at your event or take home as a favor.
Let us create a custom display for your next event.
We can color coordinate or bring in an assortment of favorites.
Price is based on candy types and number of guests to serve.

Cookie or Candy Set-Up

25.00 fee

Want to bring in your own cookies or candy for your event? We understand that this is a wonderful event tradition. Let us display your cookies and provide serving utensils, napkins, and plates for you.
Price may vary based on level of creativity for cookie display & # of guests

Cake Cutting

25.00 fee

If you bring your own cake, we would be more than happy to cut, plate and serve your cake to your guests.
Price may vary based on number of guests

Pies

4.00 per person*

Coconut Crème

Banana Crème

Lemon Meringue

Apple

Peach

Pumpkin

Cherry

Blueberry

Raspberry

Peanut Butter

Serve any pie A La Mode

1.50 per person

**price may vary based on seasonal availability of pie ingredients*

Be Creative!

*From sorbets to mousse to tortes, this dessert menu is only a
small sampling of what our chefs can create!
Let us customize a dessert to fit your palate.
Set up a consultation with our chef & hospitality liaison.*

Wedding Cakes

price based on design

Let us create the cake for your special day! With a talented staff and a variety of delicious cakes and fillings to choose from, you can customize your cake to fit your personality.

Specialty Cakes

price based on design

Birthdays, showers, anniversaries and graduations are just some of the specialty cakes we can create for you.

Cupcakes

starting at 1.50 per person

These individual servings are popular for weddings and other events! Can be decorated to fit your event theme!

BEVERAGE

selections

Coffee Service

2.50 per person

includes regular & decaf gourmet coffee and an assortment teas with sugars & creamers

**ask about customizing your coffee service with seasonal flavored creamers for 1.00 per person*

Endless Soda

2.50 per person

includes unlimited fountain soda service for your event; The Village Green offers Pepsi products

Iced Tea

2.00 per person

our fresh brewed iced with sugars & fresh-cut lemons

Lemonade

2.00 per person

refreshing lemonade served with fresh-cut lemons

Fruit Punch

2.50 per person

includes your choice of clear sparkling or tropical fruit punch; refills for guests included

Bottled Water Service

1.50 per person

includes Roaring Spring Bottled Water for guests with glasses & fresh-cut lemons

Endless Beverage

3.00 per person

includes unlimited fountain soda, iced tea, coffee & hot tea for your guests (does not include punch, bottled beverage and specialty beverages)

Specialty Teas

market price

local custom blended teas from The Tea Merchant from classic black teas to blended green teas; ask to see our list of currently available teas

Apple Cider

market price

delicious apple cider served cold or warm to add some spice to your event (subject to seasonal availability)

Hot Cocoa

2.50 per person

warm hot cocoa served with marshmallows

Strawberry Lemonade

3.50 per person

fresh strawberries blended and combined with our refreshing lemonade

Sparkling Cider

market price

celebrate with a sparkling cider toast for your special event
**champagne glass rental is a separate charge*



the
VILLAGE
green

All proceeds from events at The Village Green go to the residents at The Village at Morrisons Cove without resources.



Catering menu items and pricing is subject to change without notice