



Spring Private Party Menus



AVAILABLE THROUGH JUNE 2024



- Beverages -

CONSUMPTION

Server will keep a running tab of all beverages consumed and add to the final bill. Options include Soft Drinks, Coffee, and Tea; Limited Bar; Full Bar or Wine Service

OPEN BAR

UNLIMITED HOUSE WINE, BEER & PREMIUM LIQUORS

» \$45 per guest for a Two and a Half Hour Event. + \$10 per guest for Top Liquor

» \$7 per guest for each additional half hour.

UNLIMITED BRUNCH COCKTAILS

MIMOSAS, BLOODY MARYS, GREYHOUNDS, SANGRIA

» \$24 per guest for up to Two Hours with a \$100 Bar Set-Up Charge

WINE SERVICE

See our wine list for wines to be served table side by the bottle

BARTENDER FEES

There is a \$150 bartender fee for up to 50 guests, \$300 for more than 50 guests.

- Stationary Hors d'oeuvres -

SEASONAL FRUIT Colorful Assortment of Fresh, Local & Seasonal Fruits and Farm Fresh Berries 11.

LOCAL ARTISANAL CHEESE Assorted Locally Crafted Cheeses with Special Accompaniments 15.

VEGETABLE CRUDITE Seasonal Market Vegetables and Assorted House Made Dips 11.

HUMMUS PLATTER Roasted Garlic Chickpea Hummus, Grilled Pita, Lavash, Market Vegetables 13.

ANTIPASTI Assortment of House Made Charcuterie, Local Artisan Cheeses and Pickled Vegetables 18.

RAW BAR Assortment of Sustainable Chilled Shellfish & Seafood 26.

*** PRICES ARE PER PERSON**



- Passed Hors d'oeuvres -

COLD

- YELLOWFIN TUNA TARTARE Avocado, Radish, Sesame Soy Emulsion, Micro Cilantro 4.5
- SHRIMP ROLL Pacific Shrimp, Lemon Herb Aioli, Bibb Lettuce, Brioche Split Top Roll, Old Bay Potato Chips 6
- CHILLED PACIFIC JUMBO SHRIMP Traditional Cocktail Sauce, Fresh Lemon 4.5
- GREEN MEADOW FILET MIGNON CROUSTADE Black Pepper Whipped Boursin Cheese, Arugula 5.
- STRAWBERRIES & PISTACHIO Macerated Strawberries, Pistachio Butter, Saba, Crostini 4.
- CRAB SALAD CUPS Maryland Lump Crab, Avocado Crema, Phyllo Cups 7.
- ROASTED GARLIC HUMMUS Spring Vegetables, Herb Oil, Phyllo Cup 3.
- SANDY RIDGE FARM DEVEILED EGGS Caviar, Truffle Filling, Fried Potato 4.
- BEET BRUSCHETTA Honey Whipped Goat Cheese, Fresh Horseradish 3.
- SMOKED SALMON Vegetable Cream Cheese, Cucumber 4.

HOT

- BEEF SLIDERS Bread & Butter Pickles, Special Sauce 6.
- ALL BEEF DOGGIES IN A BLANKET Cocktail Franks, Puff Pastry, Pommery Mustard Emulsion 3.5
- SHRIMP TEMPURA Scallions, Sesame Seeds, Spicy Mayo 5.
- CRISPY VEGETABLE POTSTICKERS Sweet Chili Duck Sauce 4.
- LOADED FINGERLING POTATO 'SKINS' Smoked Cheddar, Bacon, Parmesan, Chive 4.
- WILD SPINACH & ARTICHOKE CROQUETTES Cream Cheese, Parmesan, Lemon, Roasted Tomato Relish 4.
- APPLEWOOD SMOKED BACON WRAPPED SCALLOPS Old Bay Remoulade 7.
- WILD MUSHROOM TOAST Assorted Local Mushrooms, Grana Padano, Baby Arugula, Horseradish Crema, Balsamic, Baker Street Pumpnickel 4.
- SHORT RIB & POLENTA Red Wine Braised Short Rib, Polenta Crouton, Shellbark Hollow Goat Cheese 6.
- FALAFEL BITES Roasted Garlic Hummus, Herb Oil 4.

*** PRICES ARE PER PIECE**



- Dinner Menu -

Select up to two each based on your menu.

APPETIZERS

WILD SPINACH & ARTICHOKE CROQUETTES Cream Cheese, Parmesan, Lemon, Roasted Tomato Relish

ROASTED BEET TOAST Whipped Goat Cheese, Dill, Fresh Horseradish, Toasted Artisan Bread

SPICY YELLOWFIN TUNA TARTARE Avocado, Sesame Soy Emulsion, Blue Moon Acre Micro Cilantro

DEVILED EGGS Caviar, Truffle Filling, Fried Potato

WILD MUSHROOM TOAST Assorted Local Mushrooms, Grana Padano, Baby Arugula, Horseradish Crema, Balsamic, Baker Street Pumpernickel

SOUP

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraiche, Snipped Chives

FIVE ONION BISQUE Spring Onions, Sourdough Croutons

ROASTED TOMATO BISQUE Basil, Toasted Parmesan, Crouton

SPRING MINESTRONE Chicken Stock, English Peas, Spring Onions, Carrots, Black Pepper, Lemon Oil

SALAD

ARUGULA & BEETS Herb Crème Fraiche, Shellbark Hollow Goat Cheese, Crisp Polenta 'Croutons'

YOUNG LETTUCE Market Greens, Tomato, Cucumber, Carrots, Balsamic Vinaigrette

ROMAINE CAESAR Sourdough Croutons, Shaved Grana Padano, Lemon Anchovy Dressing

BABY RED OAK Roasted Garlic Caper Vinaigrette, Lanchego Cheese, Radish

SPRING VEGETABLE Mill Creek Baby Gem, Shaved Carrot, Castelfranco, Radish, Peanut Vinaigrette



ENTREES

Select up to three entrees or up to four entrees with pre-counts.

GIANNONE FARM ROASTED HALF CHICKEN Wild Mushrooms, Spring Onions, Sunchokes, Sherry Jus

GREEN MEADOW FARM 8OZ FILET MIGNON Sautéed Spinach, Potato Puree, Birchrun Blue Cheese Butter, Port Wine Reduction***

BBQ GLAZED SHORT RIB German Potato Salad, Green Meadow Farm Bacon, Beer Battered Onion Ring**

14OZ 1855 ANGUS NY STRIP Cabernet Demi, Shallot Butter, Truffle Parmesan Fries, Petite****

SPICY LAMB BOLOGNESE Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta

VERLASSO SALMON Sautéed Asparagus, Cipollini Onions, Bearnaise Emulsion

PAN SEARED FLOUNDER Lemon Tahini Crème Fraiche, Crispy Artichoke, Shaved Asparagus and Radish Salad

IDAHO RAINBOW TROUT Fennel Salad, Spring Pea Puree, Rhubarb Gastrique

FALAFEL BURGER Falafel Patty, Feta Cheese, Green Goddess Dressing, Sprouts, Red Onion, Tomato, Mixed Greens

THAI STEAK NOODLE SALAD Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette

SHRIMP SCAMPI Pacific Shrimp, Garlic, White Wine, Butter, Fine Herbs, Broccoli Rabe, Linguine

GREEN MEADOW FARM BEEF MEATLOAF Boursin Country Style Mashed Potatoes, Haricot Vert, Crispy Onions, Mushroom Gravy

SPRING LAMB SHANK Eagle Road Farm Baby Carrots, Roasted Red Potatoes, Mint Chermoula Sauce**

Vegetarian Options available from our seasonal Vegetarian Menu

*** ADD \$5 ** ADD \$10 *** ADD \$15 **** ADD \$20**



DESSERT

Select one

SEASONAL CHEESECAKE Graham Cracker, Seasonal Fruit

CRÈME BRULÉE Vanilla Shortbread, Fresh Berries

BLUEBERRY CAKE Amaretto, Vanilla Chantilly

LEMON TORTE Citrus Cake, Lemon Mousse

CHOCOLATE TIRAMISU Chocolate Espresso Sponge Cake, Chocolate Mascarpone Mousse

CHEF'S TRIO OF MINIATURE DESSERTS

MENU ONE \$65 PER GUEST: Three Courses including Soup or Salad, Entree and Dessert

MENU TWO \$70 PER GUEST: Four Courses including Appetizer, Soup or Salad, Entree and Dessert

MENU THREE \$80 PER GUEST: Five Courses including Appetizer, Soup, Salad, Entree and Dessert



- Lunch and Brunch Menu -

Select up to two each based on your menu.

APPETIZERS

ROASTED BEET TOAST Whipped Goat Cheese, Dill, Fresh Horseradish, Toasted Artisan Bread

SANDY RIDGE FARM DEVEILED EGGS Caviar, Truffle Filling, Fried Potato

SPICY YELLOWFIN TUNA TARTARE Avocado Salad, Sesame Soy Emulsion, True Leaf Micro Cilantro*

WILD MUSHROOM TOAST Assorted Local Mushrooms, Grana Padano, Baby Arugula, Horseradish Crema, Balsamic, Baker Street Pumpernickel

WARM DONUTS Cinnamon, Sugar, Crème Anglaise

SOUP

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraiche, Snipped Chives

FIVE ONION BISQUE Spring Onions, Sourdough Croutons

ROASTED TOMATO BISQUE Basil, Toasted Parmesan, Crouton

SPRING MINESTRONE Chicken Stock, English Peas, Spring Onions, Carrots, Black Pepper, Lemon Oil

SALAD

ARUGULA & BEETS Herb Crème Fraiche, Shellbark Hollow Goat Cheese, Crisp Polenta 'Croutons'

YOUNG LETTUCE Market Greens, Tomato, Cucumber, Carrots, Balsamic Vinaigrette

ROMAINE CAESAR Sourdough Croutons, Shaved Grana Padano, Lemon Anchovy Dressing

BABY RED OAK Roasted Garlic Caper Vinaigrette, Lanchego Cheese, Radish

SPRING VEGETABLE Mill Creek Baby Gem, Shaved Carrot, Castelfranco, Radish, Peanut Vinaigrette

*** ADD \$5**



ENTREES

Select up to three entrees or up to four entrees with pre-counts.

SPICY LAMB BOLOGNESE Severino Rigatoni, Whipped Basil Ricotta, Organic Baby Spinach

GIANNONE FARM ROASTED HALF CHICKEN Wild Mushrooms, Spring Onions, Sunchokes, Sherry Jus

FALAFEL BURGER Falafel Patty, Feta Cheese, Green Goddess Dressing, Sprouts, Red Onion, Tomato, Mixed Greens

WHITE DOG DOUBLE CHEDDAR BURGER Green Meadow Farm Bacon Mayo, Bibb Lettuce, Grilled Red Onions, Brioche, Truffle Parmesan Fries

KENNETT SQUARE OMELET Three Organic Eggs, Mushrooms, Caramelized Onions, PA Cheddar, Breakfast Potatoes

VERLASSO SALMON Sautéed Asparagus, Cipollini Onions, Bearnaise Emulsion*

CRISPY FRENCH TOAST Dulce De Leche Custard, Bananas, DiMeo Farm Blueberries, Toasted Hazelnuts, Whipped Cream, PA Maple

LANCASTER COUNTY CHICKEN CAESAR SALAD Hearts of Romaine, Red Endive, Sourdough Croutons, Parmesan Tuile, Lemon Anchovy Dressing

LANCASTER OMELET Smoked Bacon, Goat Cheese, Spinach, Oven Dried Tomatoes, Home Fries

SHRIMP SCAMPI Pacific Shrimp, Garlic, White Wine, Butter, Fine Herbs, Broccoli Rabe, Linguine*

CROQUE MONSIEUR Green Meadow Farm Ham, Cooper Sharp American Cheese, Dijon, Toasted Sourdough, Mixed Greens

FRIED CHICKEN SANDWICH Buttermilk Ranch, Romaine, Sliced White Onion, Spicy Ep!C Pickles, Brioche Bun, Side Of Mixed Greens

14OZ 1855 ANGUS NY STRIP Cabernet Demi, Shallot Butter, Truffle Parmesan Fries, Petite*****

Vegetarian Options available from our seasonal Vegetarian Menu

*** ADD \$5 ** ADD \$10 *** ADD \$15 **** ADD \$20**



DESSERT

Select one

SEASONAL CHEESECAKE Graham Cracker, Seasonal Fruit

CRÈME BRULÉE Vanilla Shortbread, Fresh Berries

BLUEBERRY CAKE Amaretto, Vanilla Chantilly

LEMON TORTE Citrus Cake, Lemon Mousse

CHOCOLATE TIRAMISU Chocolate Espresso Sponge Cake, Chocolate Mascarpone Mousse

CHEF'S TRIO OF MINIATURE DESSERTS

\$45 PER GUEST: Three Courses including Soup or Salad, Entree and Dessert

\$55 PER GUEST: Four Courses including Appetizer, Soup or Salad, Entree and Dessert



~ Dessert Additions ~

HOUSE BAKED CAKES BY WHITE DOG

BAKERY

CAKE FLAVORS

Vanilla Chocolate

Lemon Marble

Carrot Red Velvet

Devil's Food Citrus

Funfetti Pound

FILLINGS

Lemon Curd White Chocolate Mousse

Chocolate Mousse Peanut Butter Mousse

Raspberry Mousse Cream Cheese

Mocha Buttercream Coffee Buttercream

Funfetti Icing Vanilla Buttercream with Raspberry Jam

Vanilla Buttercream with Strawberry Jam

ICING FLAVORS

American Vanilla Buttercream

American Chocolate Buttercream

Swiss Vanilla Buttercream

Swiss Chocolate Buttercream

6" CAKE \$48 (serves up to 6)

8" CAKE \$80 (serves up to 10)

10" CAKE \$128 (serves up to 16)

12" CAKE \$240 (serves up to 30)

ADD ICE CREAM AND SAUCE, ADD \$4 PER GUEST

Multi-tiered Cakes and Intricate Decoration are Available at an Additional Cost

HOUSE BAKED CUPCAKES

CAKE FLAVORS

Vanilla Chocolate

Lemon Red Velvet

Citrus

FILLINGS

Lemon Curd White Chocolate Mousse

Chocolate Mousse Peanut Butter Mousse

Raspberry Mousse Cream Cheese

Raspberry Jam

ICING FLAVORS

American Vanilla Buttercream

American Chocolate Buttercream

Swiss Vanilla Buttercream

Swiss Chocolate Buttercream

3.5 EACH, MINIMUM OF 12, ADD FILLING +1

MINIATURE DESSERT DISPLAY

CREAM PUFFS

MOCHA TORTE

FLOURLESS CHOCOLATE CAKE

CARROT CAKE

CHOCOLATE MOUSSE CAKE

VANILLA RASPBERRY JAM CAKE

SEASONAL CHEESECAKE

SEASONAL MOUSSE CUPS

CHOCOLATE BUDINO

TIRAMISU

LEMON MERINGUE TART

SALTED CARAMEL CHOCOLATE TART

Coffee and Tea Service

SELECT THREE \$10 PER GUEST

SELECT FOUR \$12 PER GUEST



~ Special Amenities ~

Please inform us if you have any special requests or questions regarding seating, special occasion cakes, Audio Visual equipment, gift tables, dietary restrictions, accommodating children, handicap access and so on.

DESSERT FEE

When a cake or dessert is brought in from an outside vendor, we will cut, plate and add a custom garnish.

» \$4 per guest

AUDIO VISUAL EQUIPMENT

White Dog is happy to provide the following equipment for your events.

Screen » \$75

LCD Projector » \$150

