



Summer Private Party Menus

AVAILABLE THROUGH SEPTEMBER 2018

White Dog Cafe



379 LANCASTER AVE, HAVERFORD, PA 19041 | 610.896.4556 | WHITEDOG.COM

Thank you for your interest in hosting a private party at White Dog Cafe Haverford. White Dog Cafe has been a long time favorite in Philadelphia for over thirty five years, and a popular dining destination on the Main Line since 2010. Known for our commitment to serving local, seasonal and sustainable foods, White Dog offers an unusual blend of award-winning Contemporary American cuisine, civic engagement and environmental sustainability. Our cuisine is prepared using only the best ingredients from local farms we trust; including pasture-fed animals, humanely treated livestock, and sustainable farming practices. Our wines are grown and produced from American vineyards, while our fish and seafood is harvested through sustainable suppliers.

We proudly offer a variety of private dining options accommodating groups ranging in size from 15 up to 65 guests in the charming decor of the Living Room. Our chefs have designed seasonal menus for brunch, lunch and dinner including a variety of menu items and selections inspired from our restaurant menus. Each event is personally planned and orchestrated by a dedicated concierge and our professional staff. White Dog Cafe will leave a lasting impression on you and your guests. We look forward to planning your special occasion!

Sincerely,

Christian Leo

Christian Leo, Private Event Concierge

Jake Wade

Jake Wade, Private Event Concierge

Liz Tretter

Liz Tretter, Assistant Private Event Concierge



Planning Your Party

MENUS

Prices do not include Pennsylvania sales tax or 22% staffing charge. All prices quoted herein are guaranteed through December 2018. Any event booked beyond this date is subject to price increases dependent on the cost of food and beverage. Our menu selections are subject to change according to seasonality and market availability.

Our Chefs are happy to customize a market menu, wine pairings or additional hors d'oeuvres and intermezzo courses to create a unique dining experience. Please inquire with your conceirage for the available options and pricing. A minimum of 24 guests is required to order from the packages.

We kindly request that a pre-count is provided at least 3 days prior to the event date for parties which offer more than three entrée choices, and the number of entrée choices does not exceed four choices. If more than three entrées are offered and pre-counts cannot be provided, a \$5.00 per guest charge will be added.

BEVERAGES

We offer a variety of beverage and cocktail options to accommodate the particular needs of your event including consumption and open bar.

GUARANTEES

A final guarantee of the number of guests is required 72 hours prior to your party. This is critical to ensure that we are able to meet your needs. Once received, this number will be considered a final guarantee and will not be subject to reduction.

AVAILABLE DINING ROOMS

The Living Room is our most intimate room and can seat between 15 and 65 guests with a variety of table and banquette seating.

DEPOSIT AND PAYMENT

To reserve and guarantee your date and room for your private event, a signed contract and a 25% deposit of the food and beverage minimum is required. Should a confirmed reservation be cancelled, the initial deposit will not be refunded but may be used for a future event at White Dog in Haverford. Final payment is due at the end of your event.

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

» *\$35 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

» *\$22 per guest with a \$100 Bar Set-Up Charge*

WINE SERVICE

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

There is a \$75 bartender fee for 15-34 guests, \$125 for 35 guests or more.

Tray Passed Hors D'oeuvres

COLD

Yellowfin Tuna Tartare <i>Avocado, Radish, Sesame Soy Emulsion, Micro Cilantro</i>	3.5
Chilled Pacific Jumbo Shrimp <i>Traditional Cocktail Sauce, Fresh Lemon</i>	4.
Green Meadow Filet Mignon Croustade <i>Black Pepper Whipped Boursin Cheese, Arugula</i>	3.5
Heirloom Tomato Bruschetta <i>Fresh Mozzarella, Basil Pesto, Balsamic Reduction</i>	3.
Red & Yellow Watermelon Skewers <i>Sun Gold Tomatoes, Mint Vinaigrette, Saba</i>	2.5
Stuffed Heirloom Cherry Tomatoes <i>Maryland Lump Crab and Corn</i>	4.
Smoked Salmon <i>Bagel Chip, Fresh Dill, Black Pepper Whipped Cream Cheese</i>	3.
Garlic Hummus <i>Olive Tapenade, Lavash, Extra Virgin Olive Oil</i>	3.
Mini Lobster Rolls <i>Bibb Lettuce, Tarragon Mayonnaise, Soft Brioche Roll</i>	5.
Sandy Ridge Farm Deviled Eggs <i>Assorted Fillings</i>	3.
Chicken Liver Mousse <i>Local Peaches, Sun Dried Cherry Chutney, Port Reduction</i>	3.

HOT

Crispy Sweet Pea & Mozzarella Arancini <i>Roasted Red Pepper Emulsion</i>	3.5
Panko Crusted Mini Chesapeake Bay Crab Cake <i>Lemon Caper Remoulade</i>	4.
Shrimp Tempura <i>Scallions, Sesame Seeds, Spicy Mayo</i>	4.
Crispy Vegetable Spring Roll <i>Ginger Soy Glaze, Red Pepper Jam</i>	3.
Local Fingerling Potato 'Skins' <i>Applewood Smoked Bacon, Sharp Cheddar Cheese</i>	3.
Mini Double Cheddar Beef Sliders <i>Bread & Butter Pickles</i>	4.
Applewood Smoked Bacon Wrapped Scallops <i>Old Bay Remoulade</i>	4.
Truffled Mushroom Flatbread <i>Shellbark Goat Cheese, Roasted Shallots</i>	3.
Lump Crab Stuffed Kennett Square Stuffed Mushrooms	3.5
Broccoli Rabe Crostini <i>Garlic, Shaved Parmesan Reggiano</i>	3.
Braised Short Rib "Cheesesteak" <i>Brioche, Caramelized Onions, Goat Cheese</i>	3.

* PRICES ARE PER PIECE.



Stationary Hors D'oeuvres

Seasonal Fruit

Colorful Assortment of Fresh, Local & Seasonal Fruits and Farm Fresh Berries 8.

Local Artisanal Cheese

Assorted Locally Crafted Cheeses with Special Accompaniments 9.

Vegetable Crudite

Seasonal Market Vegetables and Assorted House Made Dips 7.

Hummus Platter

Roasted Garlic Chickpea Hummus, Grilled Pita, Lavash, Market Vegetables` 8.

Antipasti

Assortment of House Made Charcuterie, Local Artisan Cheeses, and Pickled Vegetables 10.

Raw Bar

Assortment of Sustainable Chilled Shellfish & Seafood 18.

*** PRICES ARE PER PERSON**

Dinner Menu

Select up to two each based on your menu.

APPETIZERS

Maryland Lump Crab Cake

Roasted Red Pepper-Corn Salad, Lemon Caper Remoulade, Micro Arugula, Crispy Potatoes

DiBruno Bros Burrata

Heirloom Tomatoes, Cracked Black Pepper, Saba, Grilled Crostini, Basil

Spicy Yellowfin Tuna Tartare

Avocado, Sesame Soy Emulsion, True Leaf Micro Cilantro

Pan Roasted Maine Dayboat Scallop

Curried Cauliflower, Parsnip Puree, Golden Raisins, Caper Brown Butter

Kennett Square Mushroom Ravioli

Tasso Ham, Shiitake Mushrooms, Porcini Mushroom Cream, Extra Virgin Olive Oil

Green Meadow Farm Steak Tartare

Traditional Garnishes, Lemon Infused Olive Oil, Purple Mustard, Micro Arugula

Handmade Orecchiette Pasta

House Made Sausage, Tomato Confit, Sautéed Rapini, Shellbark Goat Cheese

Grilled White Peaches

La Quercia Prosciutto, Ricotta, Blueberries, Mint Vinaigrette, Saba

SOUP

Kennett Square Mushroom Soup

Crème Fraiche, Snipped Chives, White Truffle Oil

Heirloom Tomato Gazpacho

*True Leaf Micro Basil, Avocado, Lobster Ceviche, Extra Virgin Olive Oil
Add Lump Crab 2.*

Seasonal Market Soup

Chef's Daily Creation Using the Freshest Ingredients Available

SALADS

Arugula & Beets

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

Summer Berry Salad

*Local Berries, Pickled Onion, Feta, Watercress, Lemon-Poppy Seed
Vinaigrette*

Baby Romaine Caesar Salad

Sourdough Croutons, Shaved Grana Padano, Lemon Anchovy Dressing

Heirloom Tomato Caprese

*Jersey Tomatoes, Fresh Mozzarella, Basil Pesto, Grilled Crostini,
Aged Balsamic*

ENTREES

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

Lancaster County Chicken Breast

Fork Crushed Potatoes, Sauteed Baby Vegetables, Natural Chicken Jus

Green Meadow Farm 8oz Filet Mignon**

Birchrun Blue Cheese Crust, Russet Potato Puree, Port Wine Reduction

Berkshire Pork Milanese

Oven Roasted Tomatoes, Baby Arugula, Burrata, Basil Pesto, Balsamic Reduction

Nature Source 12oz Dry Aged NY Strip**

Roasted Garlic, Kennett Square Mushrooms, Shallot Demi Glaze

Roasted Rack of Lamb**

Herb Crust, Crispy Potato Cake, Caponata, Red Wine Lamb Jus

Wild Alaskan Salmon

English Peas, Crushed Potatoes, Leeks, Lemongrass Curry Beurre Blanc

Idaho Rainbow Trout

Roasted Baby Beets, Hazelnuts, Petite Green Salad, Horseradish Creme Fraiche

Maryland Striped Bass

Summer Beans, Truffle Gnocchi, Cremini Mushrooms, Piccata Sauce

Yellowfin Tuna Nicoise**

Peppercorn Crusted Yellowfin Tuna, Mixed Greens, Green Beans, Olive Tapenade, Heirloom Tomatoes, Fingerling Potatoes, Hard Boiled Egg, White Balsamic Vinaigrette

Maine Dayboat Scallops**

Curried Cauliflower, Parsnip Puree, Golden Raisins, Caper Brown Butter

Grilled Green Meadow Farm 12oz Ribeye***

Roasted Garlic, Cabernet Demi Glaze, Mac and Cheese

Butter Poached Maine Lobster***

Meyer Lemon Risotto, Melted Leeks, Chanterelle Mushrooms, Saffron Lobster Reduction

Green Meadow Farm Filet Mignon & Maryland Crab Cake***

Yukon Mashed Potatoes, Crispy Onions, Roasted Garlic Thyme Jus

Vegetarian Options available from our seasonal Vegetarian Menu

DESSERTS

Select one each

Vanilla Cheesecake
Seasonal Fruit & Sauce

Creme Brulee
Fresh Berries

Dark and White Chocolate Mousse Cake
Freshly Whipped Cream

Fresh Fruit Tart
Orange Crème Anglaise

Tiramisu
Chocolate Sauce

Chef's Trio of Miniature Desserts

MENU ONE \$60 PER GUEST: Three Courses including Soup or Salad, Entree and Dessert

MENU TWO \$65 PER GUEST: Four Courses including Appetizer, Soup or Salad, Entree and Dessert

MENU THREE \$75 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

Green Meadow Farm Steak Tartare

*Traditional Garnishes, Lemon Infused Olive Oil, Purple Mustard,
Micro Arugula*

Pacific Shrimp Cocktail*

Traditional Cocktail Sauce, Fresh Lemon, True Leaf Micro Salad

Seven Stars Yogurt Parfait

*Vanilla Yogurt, House Made Granola, Poached Pears, Singing Dog Vanilla
Infused Honey*

Sandy Ridge Farm Deviled Eggs

*Chef's Seasonal Assortment of Locally Sourced Cage Free Eggs with
Seasonal Fillings*

Spicy Yellowfin Tuna Tartare*

Avocado Salad, Sesame Soy Emulsion, True Leaf Micro Cilantro

Kennett Square Mushroom Ravioli

*Shiitake Mushrooms, Green Onions, Tasso Ham, Light Porcini Cream,
Extra Virgin Olive Oil*

Smoked Salmon Gravlax

*Everything Bagel Chips, Dill Cream Cheese, Pickled Onions, Capers,
Salmon Caviar*

SOUP

Kennett Square Mushroom Soup

Crème Fraiche, Snipped Chives, White Truffle Oil

Heirloom Tomato Gazpacho

*True Leaf Micro Basil, Avocado, Lobster Ceviche, Extra Virgin Olive Oil
Add Lump Crab 2.*

Seasonal Market Soup

Chef's Daily Creation Using the Freshest Ingredients Available

SALADS

Arugula & Beets

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

Summer Berry Salad

*Local Berries, Pickled Onion, Feta, Watercress, Lemon-Poppy Seed
Vinaigrette*

Baby Romaine Caesar Salad

Sourdough Croutons, Shaved Grana Padano, Lemon Anchovy Dressing

Heirloom Tomato Caprese

*Jersey Tomatoes, Fresh Mozzarella, Basil Pesto, Grilled Crostini,
Aged Balsamic*

LUNCH OR BRUNCH 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

Idaho Rainbow Trout

Local Fingerling Potatoes, Wild Mushrooms, Fine Herbs, Lemon Caper Butter

Lancaster Free Range Chicken Breast

Fork Crushed Potatoes, Baby Vegetables, Natural Chicken Jus

Maine Dayboat Scallops*

Parsnip Puree, Curried Cauliflower, Golden Raisins, Caper Brown Butter

Green Meadow Farm Smoked Turkey Cobb Salad

Birchrun Blue Cheese, Smoked Bacon, Hard Boiled Egg, Avocado, Honey Mustard Dressing

Double Cheddar Green Meadow Farm Burger

Smoked Bacon Mayo, PA Noble Cave Aged Cheddar, Sharp Cheddar, Grilled Red Onion, Brioche Roll

Kennett Square Omelet

Three Organic Eggs, Mushrooms, Caramelized Onions, Smoked Cheddar

Yellowfin Tuna Nicoise**

Peppercorn Crusted Yellowfin Tuna, Mixed Greens, Green Beans, Olive Tapenade, Heirloom Tomatoes, Fingerling Potatoes, Hard Boiled Egg, White Balsamic Vinaigrette

Cinnamon Sugar Brioche French Toast

Oak View Farm Seasonal Jam, Creme Anglaise, Vanilla Infused Maple Syrup

Lancaster County Chicken Caesar Salad

Hearts of Romaine, Lemon Anchovy Dressing, Roasted Red Peppers, Garlic Croutons

Green Meadow Farm Thai Steak Salad

Ginger Marinated Steak, Shiitake Mushrooms, Carrots, Spicy Peanuts, Mixed Greens, Sesame Soy Dressing

Blueberry Buttermilk Pancakes

Vanilla Infused Maple Syrup, Cinnamon Streusel, PA Dutch Pure Maple Syrup

Maryland Crab Eggs Benedict*

Sandy Ridge Farm Poached Eggs, Toasted English Muffins, Old Bay Hollandaise

Lancaster Three Egg Omelet

Applewood Smoked Bacon, Shellbark Goat Cheese, Spinach, Oven Dried Tomatoes

Koch Farm Turkey Burger

Avocado, Crispy Onions, Havarti Cheese, Chipotle Ketchup, Brioche Roll

Green Meadow Farm 10 oz NY Strip**

Kennett Square Mushrooms, Roasted Shallots, Béarnaise Aioli

Chilled Maine Lobster Salad**

Avocado, Pickled Red Onions, Wakame, Rocket Greens, Mango Sriracha Dressing

Vegetarian Options available from our seasonal Vegetarian Menu

*** ADD \$5 ** ADD \$10**



DESSERTS

Select one each

Vanilla Cheesecake
Seasonal Fruit & Sauce

Crème Brûlée
Fresh Berries

Dark and White Chocolate Mousse Cake
Freshly Whipped Cream

Fresh Fruit Tart
Orange Crème Anglaise

Tiramisu
Chocolate Sauce

Chef's Trio of Miniature Desserts

\$25 PER GUEST (Available Monday - Friday for lunch only):

Two Courses including Soup or Salad and Entree

\$40 PER GUEST: Three Courses including Soup or Salad, Entree and Dessert

\$50 PER GUEST: Four Courses including Appetizer, Soup or Salad, Entree and Dessert

Dessert Additions

MINIATURE DESSERT DISPLAY

Opera Torte
Flourless Chocolate Torte
Carrot Cake
Red Velvet Cake
Chocolate Mousse Cake
Vanilla Raspberry Jam Cake
Seasonal Cheesecake
Triple Chocolate Mousse Cups
Tiramisu
Chocolate Flourless Cake
Creme Brulee Cream Puffs
Butterscotch Budino
Fruit Tart
Lemon Meringue Tart
Salted Caramel Tart

Coffee and Tea Service

SELECT THREE \$10 PER GUEST

SELECT FOUR \$12 PER GUEST

HOUSE BAKED CAKES

Cakes

Vanilla *Chocolate*
Chocolate Devil's Food *Carrot Cake*
Red Velvet

Fillings

Lemon Mousse *White Chocolate Mousse*
Raspberry Mousse *Milk Chocolate Hazelnut Mousse*
Chocolate Mousse *Raspberry Jam*
Bailey's Espresso Soak and Frangelico Mascarpone Mousse
Vanilla Mousseline and Fresh Strawberries
Vanilla Buttercream and Fresh Raspberries

Icing Flavors

Cream Cheese *Vanilla Buttercream*
Chocolate Buttercream *White Chocolate Buttercream*
Peanut Butter Buttercream *Grand Marnier Buttercream*
Coffee 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 \$3 PER GUEST

Multi-tiered Cakes, Rolled Fondant, Ganache, Sugar Flowers, and Intricate Decoration are Available at an Additional Cost

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.

CAKE CUTTING FEE

When a cake is brought in from an outside vendor, we will cut, plate and add a custom garnish. » *\$3 per guest*

AUDIO VISUAL EQUIPMENT

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

Screen » *\$75*

LCD Projector » *\$150*