

# Fall Private Party Menus

AVAILABLE THROUGH DECEMBER 2018



White Dog Cafe



200 W LANCASTER AVE, WAYNE, PA 19087 | 610.225.3700 | WHITEDOG.COM

Thank you for your interest in hosting a private party at White Dog Cafe Wayne. White Dog Wayne has become a popular dining destination on the Main Line since 2010, and a long time favorite in Philadelphia for over thirty years. 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 parties ranging in size from 22 up to 55 guests in the charming decor of the Kitchen, Library and Garden Rooms. 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 our dedicated coordinators and professional staff. White Dog Cafe will leave a lasting impression on you and your guests for a memorable event. 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 March 2019. 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 coordinator for the available options and pricing.

We kindly request that a pre-count is provided at least 3 days prior to the event date for parties which offer more than t entree choices, and the number of entree choices does not exceed four choices. If more than two entrees 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 Garden Room is our most intimate and smallest room that can seat between 22 and 26 guests. The Library Room can seat between 27 and 36 guests. The largest room available for private parties is the Kitchen Room, with the capacity to hold between 40 and 55 guests. Unfortunately, we are unable to accommodate private parties on Friday and Saturday evenings.

## **DEPOSIT AND PAYMENT**

To reserve and guarantee the 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 Wayne. 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 &amp; 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>	4.5

# 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

Grilled Spanish Octopus

*Chickpea Salad, Roasted Garlic Aioli, Chili Oil*

Green Meadow Farm Beef Sliders

*Cooper Sharp American Cheese, Bread & Butter Pickles,  
Mini Brioche Rolls*

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*

Crispy Curried Cauliflower

*House Made Yellow Curry, Seven Stars Yogurt, Crispy Chick Peas*

## SOUP

Kennett Square Mushroom Soup

*Crème Fraiche, Snipped Chives, White Truffle Oil*

Red Kabocha Squash Soup

*Hazelnuts, Brown Butter, 8 Year Balsamic, Fresh Sage*

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'*

Bartlett Pear Salad

*Birchrun Blue Cheese, Tuscan Kale, Port Wine Poached Pears, Curried  
Walnuts, Cranberry Orange Vinaigrette*

Baby Romaine Caesar Salad

*Sourdough Croutons, Shaved Grana Padano, Lemon Anchovy Dressing*

Lyonnais Salad

*Frisee & Shaved Fennel, Crispy Potato, Bacon Lardons, Soft Boiled Egg*

## ENTREES

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

### Lancaster County Chicken Breast

*Garlic Potato Puree, Sautéed Greens, Herb Madeira Jus*

### Green Meadow Farm 8oz Filet Mignon\*\*

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

### Berkshire Pork Tenderloin

*Herb Spatzle, Housemade Apple Butter, Smoked Pork Soffrito,  
Fennel Salad*

### Nature Source 10oz Dry Aged NY Strip\*\*

*Roasted Shallot Butter, Truffle Parmesan French Fries, Spicy Aioli*

### Grilled Lamb Loin\*\*

*Tuscan Kale, Soft Polenta, Roasted Shallot-Red Wine Lamb Jus*

### Verlasso Salmon

*Parsnip Puree, Roasted Root Vegetables, Beurre Rouge, Fresh Chervil*

### Idaho Rainbow Trout

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

### Maryland Striped Bass

*Melted Leeks, Kennett Square Mushrooms, Truffle Gnocchi, Piccata Sauce*

### Sesame Crusted Yellowfin Tuna\*\*

*Baby Bok Choy, Jasmine Rice, Shiitake Mushrooms, Ginger Soy Reduction*

### Maine Dayboat Scallops\*\*

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

### Grilled Green Meadow Farm 12oz Ribeye\*\*\*

*Garlic Spinach, Potato-Parsnip Croquettes, Cabernet Demi-Glace*

### 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**

**\*\* ADD \$10 \*\*\* ADD \$15**





## 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

**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*

### Red Kabocha Squash Soup

*Hazelnuts, Brown Butter, 8 Year Balsamic, Fresh Sage*

### 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'*

### Bartlett Pear Salad

*Birchrun Blue Cheese, Tuscan Kale, Port Wine Poached Pears, Curried Walnuts, Cranberry Orange Vinaigrette*

### Baby Romaine Caesar Salad

*Sourdough Croutons, Shaved Grana Padano, Lemon Anchovy Dressing*

### Lyonnaise Salad

*Frisee & Shaved Fennel, Crispy Potato, Bacon Lardons, Soft Boiled Egg*

\* ADD \$5

## 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

*Roasted Cauliflower, Smoked Bacon, Brussels Sprouts, Cauliflower Puree*

### Lancaster Free Range Chicken Breast

*Garlic Potato Puree, Sautéed Greens, Herb Madeira 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*

### Sesame Crusted Yellowfin Tuna\*\*

*Baby Bok Choy, Jasmine Rice, Shiitake Mushrooms, Ginger Soy Reduction*

### Cinnamon Sugar Brioche French Toast

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

### Blackened Lancaster County Chicken Caesar Salad

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

### Green Meadow Farm Steak Salad

*Fingerling Potatoes, Baby Arugula, Shaved Pecorino, Tomato Confit, Aged Balsamic*

### 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 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*