

Summer Private Party Menus

AVAILABLE THROUGH SEPTEMBER 2017



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,

Tamas Szene

Tamas Szene, General Manager

Zach Grainda

Zach Grainda, Executive Chef



Planning Your Party

MENUS

Prices do not include Pennsylvania sales tax or 22% staffing charge. All prices quoted herein are guaranteed through December 2017. 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 two 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, hosted and cash options.

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 deposit of \$15 per person are 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 for payment. Options include Soft Drinks, Coffee and Tea; Limited Bar; Full Bar or Wine Service.

CASH BAR

Guests purchase their own beverages.

OPEN BAR

Unlimited House Wine, Beer & Premium Liquors

» *\$25 per guest for a Two Hour Event. + \$10 per guest for Top Shelf Liquor*

» *\$35 per guest for a Three Hour Event. + \$15 per guest for Top Shelf Liquor*

UNLIMITED BRUNCH COCKTAILS

Mimosas, Bloody Marys, Screwdrivers, Sangria

» *\$20 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

Tray Passed Hors D'oeuvres

COLD

Yellowfin Tuna Tartare <i>Avocado, Sesame Soy Emulsion, Micro Cilantro</i>	3.5
Chilled 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.
Griggstown Duck Confit <i>Green Onions, Sesame Soy Vinaigrette, Wonton Crisp</i>	3.5
Stuffed Cherry Tomatoes <i>Maryland Lump Crab and Corn</i>	4.
Red & Yellow Watermelon Skewers <i>Sun Gold Tomatoes, Mint Vinaigrette, Saba</i>	2.5
Smoked Salmon <i>Everything Bagel Chip, Pickled Onion, Dill Cream Cheese, Caviar</i>	3.
Beet Hummus <i>Granny Smith Apple, 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

Cape May Sea Salt, Sun-Dried Cherry Chutney, Port Reduction 3.5

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.
Laughing Bird Shrimp Tempura <i>Scallions, Sesame Seeds, Spicy Mayo</i>	4.
Dijon Rosemary Crusted Spring Lamb Chops	4.
Asian 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.
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 Shortrib "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

APPETIZERS

Maryland Lump Crab Cake

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

Kennett Square Mushroom Ravioli

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

Spicy Yellowfin Tuna Tartare

Avocado Salad, Sesame Soy Emulsion, True Leaf Micro Cilantro

Pan Roasted Maine Dayboat Scallop

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

Handmade Orecchiette Pasta

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

Green Meadow Farm Steak Tartare

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

DiBruno Bros Burrata

Heirloom Tomatoes, Cracked Black Pepper, Grilled Crostini, Torn Basil Leaves

Grilled White Peaches

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

SOUP

Kennett Square Mushroom Soup

Crème Fraiche, Snipped Chives, White Truffle Oil

Heirloom Tomato Gazpacho** (\$2 Supplement w/Lobster)

True Leaf Micro Basil, Avocado, Lobster Ceviche, Extra Virgin Olive Oil

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 Melon Salad

Seasonal Melons, Pickled Onion, Cucumber, Avocado, Pea Shoots, Jalapeno Lime Dressing

Baby Romaine Caesar Salad

Sourdough Croutons, Shaved Grana Padano, Lemon Anchovy Dressing

Heirloom Tomato Caprese

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



ENTREES

Lancaster County Chicken Breast

Roasted Garlic Mashed Potatoes, Roasted Baby Vegetables, Natural Chicken Jus

Green Meadow Farm 8oz Filet Mignon**

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

Berkshire Pork Tenderloin

Drop Dumplings, Vegetable Stir Fry, Orange Segments, Teriyaki Glaze

Nature Source 12oz Dry Aged NY Strip**

Oven Roasted Potato, Market Vegetables, House Made Steak Sauce

Spicy Lamb Bolognese

Handmade Rigatoni, Wilted Spinach, Crushed Jersey Tomatoes, Basil Whipped Ricotta

Wild Alaskan Salmon

Balsamic Marinated Heirloom Tomato Salad, Sweet Corn Puree, Pea Tendrils

Prosciutto Wrapped Rainbow Trout

Maryland Lump Crab Stuffing, Oven Roasted Bell Peppers, Lemon Caper Remoulade

Maryland Striped Bass

English Peas, Truffled Gnocchi, Woodland Jewel Mushrooms, Porcini Emulsion

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

Roasted Rack of Lamb**

Herb Crust, Potato-Cauliflower Gratin, Caponata, Red Wine Lamb Jus

Grilled Green Meadow Farm 14oz Ribeye***

Roasted Garlic, Cabernet Demi Glaze, Cheddar Mac & 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

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

DESSERTS

Singing Bird Vanilla Infused Crème Brulee

Shortbread Cookie

Seasonal Brioche Bread Pudding

Cookie Crumble, Vanilla Ice Cream

Vanilla Cheesecake

Farm Fresh Fruit Compote, Fruitwood Orchard Honey

Fair Trade Chocolate Mousse Cake

Caramel Sauce, Chocolate Curls

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

SOUP

Kennett Square Wild Mushroom Soup

Crème Fraiche, Snipped Chives, White Truffle Oil

Heirloom Tomato Gazpacho** (\$2 Supplement w/Lobster)

True Leaf Micro Basil, Avocado, Lobster Ceviche, Extra Virgin Olive Oil

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 Melon Salad

Seasonal Melons, Pickled Onion, Cucumber, Avocado, Pea Shoots, Jalapeno Lime Dressing

Baby Romaine Caesar Salad

Sourdough Croutons, Shaved Grana Padano, Lemon Anchovy Dressing

Heirloom Tomato Caprese

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

APPETIZERS

Green Meadow Farm Steak Tartare

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

Chilled 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

House Cured Gravlax

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

*** ADD \$5**

LUNCH OR BRUNCH ENTREES

Spicy Lamb Bolognese

*Handmade Rigatoni, Whipped Basil Ricotta, Wilted Spinach,
Shaved Grana Padano*

Idaho Rainbow Brook Trout

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

Lancaster Free Range Chicken Breast

Roasted Garlic Mashed Potatoes, Baby Vegetables, Madeira 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*

Green Meadow Farm Thai Steak Salad

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

Cinnamon Sugar Brioche French Toast

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

Blackened Lancaster County Chicken

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

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

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

Koch Farm Turkey Burger

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

Blackened Green Meadow Farm 10oz NY Strip**

Kennett Square Mushrooms, Roasted Shallots, Bearnaise Aioli

Chilled Maine Lobster Salad**

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

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

DESSERTS

Singing Bird Vanilla Infused Crème Brulee

Shortbread Cookie

Seasonal Bread Pudding

Cookie Crumble, Vanilla Ice Cream

Vanilla Cheesecake

Farm Fresh Fruit Compote, Fruitwood Orchard Honey

Fair Trade Chocolate Mousse Cake

Caramel Sauce, Chocolate Curls

Chef's Trio of Miniature Desserts

Vegetarian Options available from our seasonal Vegetarian Menu

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

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