



- Spring Private Party Menus -



- 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

BAR SET UP FEE

There is a \$100 bar set up fee for all events

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.

ROASTED GARLIC HUMMUS Farm Fresh Crudite, Piment d'Espelette, Extra Virgin Olive Oil,
House Made Pita Bread 13.

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

RAW BAR Assortment of Sustainable Chilled Shellfish & Seafood MP.

*** PRICES ARE PER PERSON**



- Passed Hors d'oeuvres -

COLD

- YELLOWFIN TUNA TARTARE Avocado, Radish, Sesame Soy Emulsion, Micro Cilantro 4.5
- CHILLED PACIFIC JUMBO SHRIMP Traditional Cocktail Sauce, Fresh Lemon 4.5
- GREEN MEADOW FILET MIGNON CROUSTADE Black Pepper Whipped Boursin Cheese, Arugula 5.
- HEIRLOOM TOMATO BRUSCHETTA Shaved Grana Padano, Basil, Balsamic Reduction 3.
- GOAT CHEESE WHIPPED RICOTTA Crispy Smoked Pancetta, Spring Pea, Mint, Lemon, 8 year Aged Balsamic, Grilled Sourdough 4.
- ROASTED GARLIC HUMMUS Pickled Cucumber & Sweet Peppers, Toasted Flatbread 4.
- SANDY RIDGE FARM DEVEILED EGGS Assorted Fillings 3.
- THAI STEAK LETTUCE CUP Shiitake, Carrot, Basil, Peanut, Chili-Lime Vinaigrette 5.
- SMOKED SALMON Pumpernickel Toast, Grape Tomato, Dill, Everything Spiced Cream Cheese 4.

HOT

- LOCUST POINT CHICKEN SATAY Scallion, Ginger-Peanut Glaze 4.
- 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.
- KOREAN BBQ PORK BELLY SLIDERS Gochujang-Honey Glaze, Sesame, Local Apple Kimchi 5.
- APPLEWOOD SMOKED BACON WRAPPED SCALLOPS Old Bay Remoulade 6,
- TRUFFLED MUSHROOM FLATBREAD Shellbark Goat Cheese, Roasted Shallots 4.
- SPICY ITALIAN SAUSAGE STUFFED KENNETT SQUARE MUSHROOMS Herb Jus 4.5
- SPANAKOPITA Spinach & Feta Phyllo Purse 4.

*** PRICES ARE PER PIECE**



- Dinner Menu -

Select up to two each based on your menu.

APPETIZERS

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

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

BUCATINI PRIMAVERA Asparagus, Wild Mushrooms, Spring Peas, Fava, Roasted Tomato, Parmesan

LAMB KEFTA Grilled Mediterranean Lamb Kebabs, 7 Stars Herb Yogurt, Radish, Mint, Harissa

SOUP

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Snipped Chives

CARROT GINGER BISQUE Cashew Cream, Micro Cilantro, Chili Oil

ROASTED TOMATO BISQUE Basil, Toasted Parmesan, Crouton

SALAD

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

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

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



ENTREES

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

LANCASTER COUNTY CHICKEN BREAST Fork Crushed Potatoes, Sautéed Baby Vegetables, Natural Chicken Jus

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

SPRING LAMB SHANK Charred Tomato, Onion, Rosemary, Olive, Creamy Castle Valley Mills Polenta**

1855 BLACK ANGUS 14 OZ NY STRIP Truffle Fries, Red Wine Demi, Shallot Butter****

VERLASSO SALMON Asparagus, Vidalia Onion Fritter, Bearnaise

GIANNONE FARM ROASTED HALF CHICKEN Dilly New Potatoes, Haricots Verts, Lemon Pecan Butter Sauce

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

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

GREEN MEADOW FARM MEATLOAF Country-style Mash, Wild Mushroom, Caramelized Onion, Haricots Verts, Red Wine Jus

PORTOBELLO MILANESE Baby Arugula, Frisée, Local Radish, Pickled Peppers, Lanchego, Aged Balsamic

VEGAN CHEESEBURGER Impossible Patty, Epic! Spicy Pickle, Tomato, Onion, Lettuce, BBQ Aioli, Sweet Potato Bun, French Fries

LOUISIANA BRONZED CATFISH Blue Moon Acres Rice Pilaf, Caramelized Tinkerbelle Peppers, Petite Herbs, Rock Shrimp Étouffée

Vegetarian Options available from our seasonal Vegetarian Menu

**** 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

LAVAZZA COFFEE AND HARNEY & SONS TEA SERVICE

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

LAMB KEFTA Grilled Mediterranean Lamb Kebabs, 7 Stars Herb Yogurt, Radish, Mint, Harissa

SANDY RIDGE FARM DEVEILED EGGS Chef's Seasonal Assortment of Locally Sourced Cage-Free Eggs with Seasonal Fillings

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

SMOKED SALMON TOAST Preserved Lemon, Crispy Capers, Onion, Tomato, Everything Bagel Spiced Cream Cheese, Pumpernickel Toast

QUINOA PORRIDGE Golden Raisins, Agave, Apple, Fresh Berries, Berry Coulis, Maple Almond Granola Crunch

SEASONAL BREAKFAST BREAD Salted Honey Butter

SOUP

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Snipped Chives

CARROT GINGER BISQUE Cashew Cream, Micro Cilantro, Chili Oil

ROASTED TOMATO BISQUE Basil, Toasted Parmesan, Crouton

SALAD

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

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

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

*** 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

LANCASTER FREE RANGE CHICKEN BREAST Fork Crushed Potatoes, Baby Vegetables, Natural Chicken Jus

VEGAN CHEESE BURGER Impossible Patty, Epic! Spicy Pickle, Tomato, Onion, Lettuce, BBQ Aioli, Sweet Potato Bun, Fries

WHITE DOG 'DOUBLE CHEDDAR' 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, PA Cheddar, Breakfast Potatoes

CANNOLI CHURROS WAFFLES Ricotta, Chocolate Chip, Pistachio, Lemon, PA Maple

VERLASSO SALMON Asparagus, Vidalia Onion Fritter, Bearnaise

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

NASHVILLE HOT CHICKEN & FRENCH TOAST Fried Tenders, Chili Spice, Dill Pickles, Thick Cut Bread, Pennsylvania Maple Syrup Drizzle

AVOCADO BLT Sandy Ridge Farm Fried Egg, Smoked Bacon, Guacamole, Spicy Aioli, Toasted Brioche, Home Fries

NASHVILLE HOT CHICKEN SANDWICH Herb Sour Cream Sauce, Pickles, Lettuce, Toasted Brioche Bun, House Made BBQ Potato Chips

BREAKFAST BURRITO Scrambled Egg, Peppers, Onions, Black Beans, Pico de Gallo, Queso Fresco, Salsa Verde

TURKEY CAESAR SALAD WRAP Green Goddess Turkey Salad, Romaine, Crispy Parmesan, Sun-Dried Tomato Wrap, Market Greens

Vegetarian Options available from our seasonal Vegetarian Menu

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



DESSERTS

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

LAVAZZA COFFEE AND HARNEY & SONS TEA SERVICE

\$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

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

LAVAZZA COFFEE AND HARNEY & SONS TEA SERVICE

SELECT THREE \$10 PER GUEST

SELECT FOUR \$12 PER GUEST

HOUSE BAKED CAKES BY WHITE DOG BAKERY

CAKES

Vanilla Chocolate Marble Lemon Red Velvet Carrot Cake Funfetti Pound Cake

FILLINGS

Lemon Curd White Chocolate Mousse Cream Cheese Vanilla Buttercream Chocolate Mousse
Chocolate Buttercream Peanut Butter Mousse Raspberry Mousse Chocolate Ganache Mocha Buttercream
Funfetti Icing Vanilla Mousseline with Fresh Strawberries Raspberry Jam Vanilla Buttercream and Fresh
Raspberries

ICING FLAVORS

Vanilla Buttercream Chocolate Buttercream Coffee Buttercream Ganache (not for wedding)
Funfetti (not for wedding)

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, 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. » \$4 per guest

AUDIO VISUAL EQUIPMENT

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

Screen » \$75

LCD Projector » \$150

