

Summer Private Party Menus

AVAILABLE THROUGH SEPTEMBER 2021



White Dog Cafe



981 BALTIMORE PIKE, GLEN MILLS, PA 19342 | 610.822.2100 | WHITEDOG.COM

Thank you for your interest in hosting a private party at White Dog Cafe Glen Mills. 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 12 up to ## guests in one of our unique dining 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 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,

Liz Tretter

Liz Tretter, Private Event Concierge

Casey Kyler

Casey Kyler, Private Event Concierge

Jake Wade

Jake Wade, Director of Events



Planning Your Party

MENUS

Prices do not include Pennsylvania sales tax or 22% staffing charge.

All prices quoted herein are guaranteed through December 2020. 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 concierge 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 largest space and can seat between 15 for semi-private or up to 60 guests with a variety of table and banquette seating and a working fireplace. The Library is our most intimate and can seat up to 20 guests. The Chadds Ford Room is a private room for up to 12 guests at single table. The Garden Room is divided with booth and large round tables for semiprivate or one large group up to 55 guests. Our outdoor patio is weather permitting with an outdoor bar perfect for cocktail receptions.

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 Glen Mills. 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, Red or White Sangria

» *\$24 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
Broccoli Rabe Crostini <i>Garlic, Shaved Parmesan Reggiano</i>	2.5
Fresh Mozzarella & Roasted Tomato Bruschetta <i>Aged Balsamic, Basil Pesto</i>	3.
Smoked Salmon Bagel Chip <i>Fresh Dill, Black Pepper Whipped Cream Cheese</i>	3.
Roasted Garlic Hummus <i>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.
Duck Confit <i>Green Onions, Sesame Soy Vinaigrette, Wonton Crisp</i>	3.5
Curried Chicken Salad <i>Granny Smith Apple, Golden Raisins, Candied Walnuts</i>	3.

HOT

Crispy Sweet Pea & Mozzarella Aracini <i>Roasted Red Pepper Emulsion</i>	3.5
Panko Crusted Mini Chesapeake Bay Crab Cake <i>Lemon Caper Remoulade</i>	4.
Shrimp Tempura Fritters <i>Scallions, Sesame Seeds, Sweet Chili Sauce, 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
Beef Sliders <i>Bread & Butter Pickles, House Made Steak Sauce, Cheddar, Mini Brioche Rolls</i>	3.5
Braised Short Rib "Cheesesteak" <i>Brioche, Caramelized Onions, Goat Cheese</i>	4.5

* 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

Cucumber – Tomato Salad, 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

Pan Seared Maryland Lump Crab Cake
Jersey Corn & Tomato Salad, Basil Vinaigrette

Kennett Square Mushroom Ravioli
*Shiitake Mushrooms, Green Onions, Tasso Ham, Light Porcini Cream,
Extra Virgin Olive Oil*

Spicy Yellowfin Tuna Tartare
Avocado, Sesame Soy Emulsion, True Leaf Micro Cilantro

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*

Burrata Mozzarella
Heirloom Tomatoes, Basil Pesto, Prosciutto, Herb Crostini

SOUP

Kennett Square Mushroom Soup
Crème Fraiche, Snipped Chives, White Truffle Oil

Heirloom Tomato Gazpacho
Marinated Cucumbers, Micro Basil

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'

Baby Romaine Caesar Salad
*Herb Oil, Garlic Croustade, Shaved Grana Padano, Lemon Parmesan
Dressing*

BLT Salad
*Romaine, Black Peppercorn Bacon, Cherry Tomatoes, Pickled Red Onions,
Avocado, Hardboiled Egg, Butter Milk Ranch*

Mixed Berry Salad
*Baby Arugula, Frisee, Whipped Ricotta, Summer Berries, Toasted Almonds,
Balsamic Vinaigrette*

ENTREES

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

Lancaster County Chicken Breast

*Whipped Goat Cheese Potatoes, Baby Spinach, Roasted Tomatoes,
Madeira Chicken Jus*

Green Meadow Farm 8oz Filet Mignon**

*Birchrun Blue Cheese Crust, Baby Spinach, Potato Puree,
Port Wine Reduction*

Sakura Pork Tenderloin

Spice Rubbed, Charred Corn, Heirloom Tomatoes, Smoked Pork Jus

Seven Hill Farm 12oz Dry Aged NY Strip**

Truffle Fries, Arugula Salad, House Made Steak Sauce

Idaho Rainbow Trout

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

Verlasso Salmon

Herb Whipped Potato, Green Beans, Lemon Butter

Mahi Mahi

Herb Crust, Romesco Sauce, Vegetable Ragout, Almond Crumble

Main Dayboat Scallops**

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

Spicy Lamb Bolognese

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

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

Yukon Mashed Potatoes, Crispy Onions, Roasted Garlic Thyme Jus

Vegetarian Options available

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



DESSERTS

Select one each

Vanilla Cheesecake
Seasonal Berries

Creme Brulee
Biscotti

Dark and White Chocolate Mousse Cake
Freshly Whipped Cream, Raspberry Sauce and Berries

Cream Puff
Peaches, Mascarpone Mousse

Tiramisu
Chocolate Sauce

Classic Chocolate Layer Cake
Vanilla Anglaise

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

Green Meadow Farm Steak Tartare

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

Jumbo 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

Three Cheese Ravioli

Corn, Shiitake Mushrooms, Ham Broth, Shallot Butter

SOUP

Kennett Square Mushroom Soup

Crème Fraiche, Snipped Chives, White Truffle Oil

Heirloom Tomato Gazpacho

Marinated Cucumbers, Micro Basil

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'

Baby Romaine Caesar Salad

Herb Oil, Garlic Croustade, Shaved Grana Padano, Lemon Parmesan Dressing

BLT Salad

Romaine, Black Peppercorn Bacon, Cherry Tomatoes, Pickled Red Onions, Avocado, Hardboiled Egg, Butter Milk Ranch

Mixed Berry Salad

Baby Arugula, Frisee, Whipped Ricotta, Summer Berries, Toasted Almonds, Balsamic Vinaigrette

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

Verlasso Salmon

Herb Whipped Potato, Green Beans, Lemon Butter

Idaho Rainbow Trout

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

Lancaster County Chicken Breast

*Whipped Goat Cheese Potatoes, Baby Spinach, Roasted Tomatoes,
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

Cinnamon Sugar Waffles

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

Herb Grilled Lancaster County Chicken

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

Thai Noodle Salad

*Soba Noodles, Shiitake Mushroom, Baby Greens, Julienne Vegetables, Peanuts,
Chili Lime Vinaigrette*

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

Pan Seared Maryland Lump Crab Cake**

Fresh Orange Segments, Baby Arugula, Shaved Asparagus, Lemon Vinaigrette

Vegetarian Options available from our seasonal Vegetarian Menu



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

DESSERTS

Select one each

Vanilla Cheesecake
Seasonal Berries

Creme Brulee
Biscotti

Dark and White Chocolate Mousse Cake
Freshly Whipped Cream, Raspberry Sauce and Berries

Cream Puff
Peaches, Mascarpone Mousse

Tiramisu
Chocolate Sauce

Classic Chocolate Layer Cake
Vanilla Anglaise

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

Chocolate Éclair
Opera Torte
Flourless Chocolate Cake
Carrot Cake
Chocolate Mousse Cake
Vanilla Raspberry Jam Cake
Seasonal Cheesecake
Triple Chocolate Mousse Cup
Tiramisu
Butterscotch Budino
Fresh Fruit Tart
Lemon Meringue Tart
Salted Caramel Chocolate Tart

Coffee and Tea Service

SELECT THREE \$10 PER GUEST

SELECT FOUR \$12 PER GUEST

HOUSE BAKED CAKES

Cakes

<i>Vanilla</i>	<i>Chocolate</i>
<i>Red Velvet</i>	<i>Carrot Cake</i>

Fillings

<i>Lemon Curd</i>	<i>White Chocolate Mousse</i>
<i>Cream Cheese</i>	<i>Vanilla Buttercream</i>
<i>Chocolate Mousse</i>	<i>Chocolate Buttercream</i>
<i>Vanilla Mousseline with Fresh Strawberries</i>	
<i>Raspberry Jam, Vanilla Buttercream and Fresh Raspberries</i>	

Icing Flavors

<i>Cream Cheese</i>	<i>Vanilla Buttercream</i>
<i>Chocolate Buttercream</i>	<i>Coffee Buttercream</i>

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*