

Fall Private Party Menus

AVAILABLE THROUGH DECEMBER 2021

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,

Liz Tretter

Casey Kyler

Jake Wade

Liz Tretter, Private Event Concierge

Casey Kyler, Private Event Concierge

Jake Wade, Director of Sale



Planning Your Party

MENUS

Prices do not include Pennsylvania sales tax or 24% staffing charge. All prices quoted herein are guaranteed through March 2022. 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 three entree choices, and the number of entree choices does not exceed four choices. If more than three 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.

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

» *\$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

Avocado, Radish, Sesame Soy Emulsion, Micro Cilantro

3.5

Chilled Pacific Jumbo Shrimp

Traditional Cocktail Sauce, Fresh Lemon

4.

Green Meadow Filet Mignon Croustade

Black Pepper Whipped Boursin Cheese, Arugula

3.5

Shellbark Hollow Goat Cheese

Red Pepper Chutney, Brioche Croustade

3.

Oyster on the Half Shell

Champagne Mignonette

4.

Roasted Garlic Hummus

Feta, Lavash, Fennel Salad

3.

Sandy Ridge Farm Deviled Eggs

Cage Free Eggs, Smoked Trout Roe

3.

HOT

Panko Crusted Mini Chesapeake Bay Crab Cake

Lemon Caper Remoulade

4.

Shrimp Tempura

Scallions, Sesame Seeds, Sweet Chili Sauce, Spicy Mayo

4.

Local Fingerling Potato 'Skins'

Applewood Smoked Bacon, Sharp Cheddar Cheese

3.

Applewood Smoked Bacon Wrapped Scallops

Old Bay Remoulade

5.

Broccoli Rabe Crostini,

Garlic, Shaved Parmesan Reggiano

3.

Pumpkin Bisque

Cinnamon Mascarpone

3.

Braised Short Rib "Cheesesteak",

Brioche, Caramelized Onions, Goat Cheese

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 Hummus, Feta, Lavash, Pickled Vegetables 8.

Antipasti

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

Raw Bar

Assortment of Sustainable Chilled Shellfish & Seafood 20.

*** PRICES ARE PER PERSON**

Dinner Menu

Select up to two each based on your menu.

APPETIZERS

Spicy Lamb Bolognese

Basil Whipped Ricotta, Wilted Spinach, Rigatoni

Diver Scallop*

Curried Cauliflower, Golden Raisins, Capers, Browned Butter, Parsnip Puree

Spicy Yellowfin Tuna Tartare

Avocado, Sesame Soy Emulsion, True Leaf Micro Cilantro

SOUP

Kennett Square Mushroom Soup

Crème Fraiche, Snipped Chives, White Truffle Oil

Pumpkin Bisque

Cinnamon Mascarpone

Vegetable Chili

Roasted Chilis, Heirloom Tomato, Beans, Barley, Queso Fresco, Tortilla Strips

SALADS

Arugula & Beets

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

Baby Romaine Caesar Salad

Sourdough Croutons, Grape Tomatoes, Grana Padano, Lemon Anchovy Dressing

Blue Cheese & Bacon Salad

Baby Greens, Hot House Tomatoes, Blue Cheese Dressing, Crispy Shallot

Roasted Pear Salad

Roasted Bosc Pears, Crumbled Blue Cheese, Candied Pecans, Port Reduction, Baby Arugula

*** ADD \$5**

ENTREES

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

Spicy Lamb Bolognese

Basil Whipped Ricotta, Wilted Spinach, Rigatoni

Grilled Chicken Salad

Baby Romaine, Sourdough Croutons, Grape Tomatoes, Grana Padano, Lemon Anchovy Dressing

Sakura Pork Chop

Mashed Potatoes, Sauce Charcutière

Half Roasted Locust Point Farm Chicken

Roasted Garlic Mashed Potatoes, Cripsy Brussels Sprouts, Cabernet Demi

Rainbow Trout

Fingerling Potatoes, Roasted Broccoli, Caper Anchovy Brown Butter

Shrimp Noodle Salad

Jumbo Pacific Shrimp, Soba Noodles, Red Cabbage, Snow Peas, Sweet Chili Nuoc Cham

Falafel Sandwich

Hummus, Harissa Yogurt, Fennel & Cabbage, Pickled Onions

Pan Seared Halibut**

White Bean & Escarole Ragout, Heirloom Tomatoes, Fennel, Fresh Basil

Verlasso Salmon

Mustard Spaetzle, Red Cabbage, Brussel Sprout Leaves, Cabernet Demi

Diver Scallops**

Curried Cauliflower, Golden Raisins, Capers, Browned Butter, Parsnip Puree

Seven Hills Farm 14oz New York Strip***

Shallot Butter, Truffle Parmesan Fries, Red Chili Aioli

Vegetarian Options available from our seasonal Vegetarian Menu

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



DESSERTS

Select One

Pumpkin Cheesecake
Brown Sugar Caramel

Crème Brulee
Biscotti

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

Cream Puff

Mascarpone Mousse, Apple Compote 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

Spicy Lamb Bolognese

Basil Whipped Ricotta, Wilted Spinach, Rigatoni

Greek Yogurt Parfait

House Made Granola, Local Berries, Wildflower Honey

Spicy Yellowfin Tuna Tartare

Avocado, Sesame Soy Emulsion, True Leaf Micro Cilantro

SOUP

Kennett Square Mushroom Soup

Crème Fraiche, Snipped Chives, White Truffle Oil

Pumpkin Bisque

Cinnamon Mascarpone

Vegetable Chili

*Roasted Chilis, Heirloom Tomato, Beans, Barley, Queso Fresco,
Tortilla Strips*

SALADS

Arugula & Beets

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

Baby Romaine Caesar Salad

*Sourdough Croutons, Grape Tomatoes, Grana Padano,
Lemon Anchovy Dressing*

Blue Cheese & Bacon Salad

Baby Greens, Hot House Tomatoes, Blue Cheese Dressing, Crispy Shallot

Roasted Pear Salad

*Roasted Bosc Pears, Crumbled Blue Cheese, Candied Pecans, Port Reduction,
Baby Arugula*

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

Rainbow Trout

Fingerling Potatoes, Roasted Broccoli, Caper Anchovy Brown Butter

Grilled Chicken Sandwich

Sharp Cheddar, Lettuce, Tomato, Red Chili Aioli, Brioche Bun, Mixed Greens

Mushroom Omelet

Three Organic Eggs, Mushrooms, Smoked Cheddar, Home Fries, Mixed Greens

Brioche French Toast

Caramel Apples, Cinnamon Mascarpone, Candied Pecans, Pennsylvania Maple Syrup

Eggs Benedict

Sandy Ridge Farm Poached Eggs, Toasted English Muffins, Hollandaise

Vegetable Chili

Roasted Chilis, Heirloom Tomato, Beans, Barley, Queso Fresco, Tortilla Strips

Grilled Chicken Salad

Baby Romaine, Sourdough Croutons, Grape Tomatoes, Grana Padano, Lemon Anchovy Dressing

Falafel Sandwich

Hummus, Harissa Yogurt, Fennel & Cabbage, Pickled Onions

Vegetarian Options available from our seasonal Vegetarian Menu

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

DESSERTS

Select One

Pumpkin Cheesecake

Brown Sugar Caramel

Crème Brulee

Biscotti

Dark and White Chocolate Mousse Cake

Freshly Whipped Cream, Raspberry Sauce and Berries

Cream Puff

Mascarpone Mousse, Apple Compote

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

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*