



*- Fall Private Party Menus -*



AVAILABLE THROUGH DECEMBER 2024



[WHITEDOG.COM/CHESTERSPRINGS](http://WHITEDOG.COM/CHESTERSPRINGS)

## *- 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.

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## *- 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, Green Tomato Chermoula, 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 Local Roasted Pears, Grapes, Balsamic, Spiced Hazelnuts, Grilled Sourdough 4.

ROASTED GARLIC HUMMUS Heirloom Carrot Chermoula, Crispy Lavash Chip 4.

SANDY RIDGE FARM DEVEILED EGGS Assorted Fillings 3.

THAI STEAK LETTUCE CUP Shiitake, Carrot, Basil, Peanut, Chili-Lime Vinaigrette 5.

SMOKED SALMON Baby Pickle, Tomato, Dill, Crème Fraiche 4.

### **HOT**

LOCUST POINT CHICKEN SATAY Scallion, Ginger-Peanut Glaze 4.

DOGGIES IN A BLANKET Cocktail Franks, Puff Pastry, Pommery Mustard Emulsion 4

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.

GREEN MEADOW FARM BURGER SLIDERS Cooper Sharp American, B&B Pickle, Lettuce, Tomato, Garlic Mayo 5.

APPLEWOOD SMOKED BACON WRAPPED SCALLOPS Old Bay Remoulade 6,

TRUFFLED MUSHROOM FLATBREAD Shellbark Goat Cheese, Roasted Shallots, Saba 4.

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 Pickled Shallots, Maplebrook Farm Stracciatella, Grilled Sourdough

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

BUTTERNUT SQUASH RAVIOLI Brown Butter, Sage, Brussels Sprouts, Lemon

CAROLINA BBQ PULLED PORK SLIDERS Apple Cabbage Slaw, Brioche Bun

KUNG PAO CAULIFLOWER Toasted Peanuts, Chilis, Soy-Ginger Glaze

### **SOUP**

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Snipped Chives

AUTUMN SQUASH BISQUE Roasted Pumpkin Seeds, Chili Oil

SEASONAL MARKET SOUP Chef's Daily Creation

### **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 \*\* ADD \$10 \*\*\* ADD \$15 \*\*\*\* ADD \$20**



## ENTREES

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

LANCASTER COUNTY CHICKEN BREAST Smashed Baby Potatoes, Seasonal Vegetables, Natural Chicken Jus

GREEN MEADOW FARM 8OZ FILET MIGNON Baby Spinach, Potato Puree, Blue Cheese Butter, House Made Steak Sauce\*\*\*\*

MEADOW RUN FARM LAMB LOIN Honey Nut Squash, Tomato, Olives, Soft Parmesan Polenta\*\*

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

VERLASSO SALMON Pecan Crusted, Maple Bourbon Glaze, Roasted Yams, Apples, Eagle Road Farm Lacinato Kale

IVY CITY SMOKED SALMON CHOPPED SALAD Local Greens, Pickled Tinkerbell Peppers, Everything Bagel Spice, Pumpernickel Croutons, Creamy Horseradish Dressing

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

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

GREEN MEADOW FARM MEATLOAF Country Style Mashed Potatoes, Swiss Chard, Crispy Onions, Mushroom Gravy

ROTISSERIE ROASTED CAULIFLOWER Curry Aioli, Raisins, Capers, Almonds, Salsa Verde, Saffron Rice

PATTY MELT Impossible Burger, Smoked Onion Jam, Creamy Pepper Sauce, Provolone, Vegan Sourdough, French Fries

LINE CAUGHT FLOUNDER PICCATA Caper Lemon Sauce, Charred Broccoli, Orzo

PORK MILANESE Baby Arugula, Oven Roasted Tomatoes, Shaved Parmesan, Aged Balsamic

**Vegetarian Options available from our seasonal Vegetarian Menu**

**\*\* ADD \$10   \*\*\* ADD \$15   \*\*\*\* ADD \$20**



## DESSERT

*Select one*

SEASONAL CHEESECAKE Brown Sugar Caramel

CRÈME BRULÉE Vanilla Shortbread

SPICED APPLE CAKE Whipped Cream, Caramel Sauce

LEMON TORTE Citrus Cake, Lemon Mascarpone Mousse, Lemon Curd

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**

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 Capers, Onion, Tomato, Everything Bagel Spiced Cream Cheese, Artisanal Bread

OATMEAL Linvilla Orchard Caramelized Apples, Dried Cranberries, Walnuts

SEASONAL BREAKFAST BREAD Salted Honey Butter

### **SOUP**

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Snipped Chives

AUTUMN SQUASH BISQUE Roasted Pumpkin Seeds, Chili Oil

SEASONAL MARKET SOUP Chef's Daily Creation

### **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 \*\* ADD \$10 \*\*\* ADD \$15 \*\*\*\* ADD \$20**



## ENTREES

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

SPICY LAMB BOLOGNESE House Made, Whipped Basil Ricotta, Organic Baby Spinach

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

IMPOSSIBLE PATTY MELT Smoked Onion Jam, Creamy Pepper Sauce, Vegan Provolone, Sourdough, French 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 Cage-Free Eggs, Mushrooms, Caramelized Onions, PA Cheddar, Breakfast Potatoes

LANCASTER COUNTY OMELET Three Sandy Ridge Cage-Free Eggs, Smoked Bacon, Goat Cheese, Spinach, Oven Dried Tomatoes, Home Fries

FRENCH TOAST Pennsylvania Maple, Vanilla Anglaise, Oak View Acre Berry Jam

TOFU SCRAMBLE PLATE Baby Spinach, Peppers, Onions, Tomatoes, Curry Spices, Home Fries, Multigrain Toast

IVY CITY SMOKED SALMON CHOPPED SALAD Local Greens, Pickled Tinkerbell Peppers, Everything Bagel Spice, Pumpernickel Croutons, Creamy Horseradish Dressing

VERLASSO SALMON Pecan Crusted, Maple Bourbon Glaze, Roasted Yams, Apples, Eagle Road Farm Lacinato Kale

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

FRIED LOCUST POINT FARM CHICKEN SANDWICH Hot Honey, Cheese Spread, Pickles, Brioche Bun, House Made Potato Chips

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

OPEN FACED TUNA MELT SANDWICH Swiss, bacon, Pepperoncini, Portuguese Muffin, House Made Potato Chips

PULLED PORK SANDWICH Carolina BBQ Glaze, Caramelized Onions, Apple-Cabbage Slaw, Toasted Bun, House Made Potato Chips

GIANNONE FARM CHICKEN CURRY SANDWICH Apples, Golden Raisins, Cashews, Lettuce, Toasted Croissant, House Made Potato Chips

**Vegetarian Options available from our seasonal Vegetarian Menu**

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



**WHITEDOG.COM/CHESTERSPRINGS**



## DESSERTS

*Select one*

SEASONAL CHEESECAKE Brown Sugar Caramel

CRÈME BRULÉE Vanilla Shortbread

SPICED APPLE CAKE Whipped Cream, Caramel Sauce

LEMON TORTE Citrus Cake, Lemon Mascarpone Mousse, Lemon Curd

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 -*

### **HOUSE BAKED CAKES BY WHITE DOG**

#### **BAKERY**

##### CAKE FLAVORS

Vanilla Chocolate  
Lemon Marble  
Carrot Red Velvet  
Devil's Food Citrus  
Funfetti Pound

##### FILLINGS

Lemon Curd White Chocolate Mousse  
Chocolate Mousse Peanut Butter Mousse  
Raspberry Mousse Cream Cheese  
Mocha Buttercream Coffee Buttercream  
Funfetti Icing Chocolate Ganache  
Vanilla Buttercream with Raspberry Jam  
Vanilla Buttercream with Strawberry Jam

##### ICING FLAVORS

American Vanilla Buttercream  
American Chocolate Buttercream  
Swiss Vanilla Buttercream  
Swiss Chocolate Buttercream

**6" CAKE \$48** (serves 6 - 15)

**8" CAKE \$80** (serves 10 - 20)

**10" CAKE \$128** (serves 15-30)

**12" CAKE \$240** (serves 30-50)

#### **ADD ICE CREAM AND SAUCE, ADD \$4 PER GUEST**

Multi-tiered Cakes and Intricate Decoration are Available at an Additional Cost

### **HOUSE BAKED CUPCAKES**

##### CAKE FLAVORS

Vanilla Chocolate  
Lemon Red Velvet  
Citrus

##### FILLINGS

Lemon Curd White Chocolate Mousse  
Chocolate Mousse Peanut Butter Mousse  
Raspberry Mousse Cream Cheese  
Raspberry Jam

##### ICING FLAVORS

American Vanilla Buttercream  
American Chocolate Buttercream  
Swiss Vanilla Buttercream  
Swiss Chocolate Buttercream

**3.5 EACH, MINIMUM OF 12, ADD FILLING +1**

### **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

Coffee and Tea Service

**SELECT THREE \$10 PER GUEST**

**SELECT FOUR \$12 PER GUEST**

