



~ Summer Private Party Menus ~



AVAILABLE THROUGH SEPTEMBER 2024

- 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, 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 Fifer Farms Strawberries, Spiced Hazelnuts, 8 year Aged Balsamic, Grilled Sourdough 4.

ROASTED GARLIC HUMMUS Pickled Cucumber & Sweet Peppers, Pita Chip 4.

SANDY RIDGE FARM DEVEILED EGGS Assorted Fillings 3.

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

SMOKED SALMON Pumpnickel 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.

ASIAN BBQ PORK BELLY SLIDERS Cucumber & Watermelon Slaw, Sesame, Local Apple Kimchi 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

JERSEY TOMATO TOAST Lioni Buffalo Milk Mozzarella, Shallots, Basil, Balsamic, Olive Oil

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

SPINACH AND RICOTTA RAVIOLIS Cherry Tomatoes, Pesto, Blush Sauce, Parmesan

KUNG PAO CHICKEN WINGS Broccoli, Toasted Peanuts, Chilis, Soy-Ginger Glaze

SOUP

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Snipped Chives

YELLOW TOMATO GAZPACHO Oakridge Farm Watermelon, 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



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, Caramelized Onion Butter, House Made Steak Sauce****

MEADOW RUN FARM LAMB LOIN Creamy Polenta, Marinated Baby Tomatoes, Mint Salsa Verde**

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

VERLASSO SALMON Asparagus, Vidalia Onion Fritter, Bearnaise

FRIED OYSTER B.L.T. SALAD Heirloom Cherry Tomatoes, Black Pepper Bacon, Pickled Tinkerbell Peppers, Horseradish Remoulade 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, Garlicky Baby Spinach, Crispy Onions, Mushroom Gravy

ALSTEDE FARM EGGPLANT LASAGNA Eggplant Cutlets, Ricotta, Smoked Mozzarella, Spicy Marinara, Basil Pesto

PATTY MELT

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

LINE CAUGHT FLOUNDER FRANCAISE Caper Lemon Sauce, Charred Broccoli, Angel Hair Pasta

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 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

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, Almonds

SEASONAL BREAKFAST BREAD Salted Honey Butter

SOUP

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Snipped Chives

YELLOW TOMATO GAZPACHO Oakridge Farm Watermelon, 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**



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

PATTY MELT

Impossible Burger, Smoked Onion Jam, Creamy Pepper Sauce, Provolone, Vegan 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

FRIED OYSTER B.L.T. SALAD Heirloom Cherry Tomatoes, Black Pepper Bacon, Pickled Tinkerbell Peppers, Horseradish Remoulade Dressing

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

TUNA MELT SANDWICH Open Faced, Tomato, PA Noble Cheddar, Portuguese Muffin, Side of Mixed Greens

KOCH FARM TURKEY PRESS SANDWICH Smashed Avocado, Green Tomato, Turkey Bacon, Maple Dijonnaise, Swiss, Sourdough, Side of Mixed Greens

GIANNONE FARM CHICKEN CURRY SALAD WRAP Apples, Golden Raisins, Cashews, Lettuce, Spinach Wrap, Side of Mixed 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 -

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 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 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 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



~ 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.

DESSERT FEE

When a cake or dessert 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

