

Spring Private Party Menus

AVAILABLE THROUGH JUNE 2019



White Dog Cafe



3420 SANSOM ST, PHILADELPHIA, PA 19104 | 215.386.9224 | WHITEDOG.COM

Thank you for your interest in hosting a private party at White Dog Cafe University City. Located in four Victorian brownstones, White Dog Cafe is a long time favorite gathering destination in Philadelphia since 1983. 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 from 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 as few as 10 guests in the Oak Room, Tea Room or Study, and 24 up to 60 guests in the charming decor of the Wine Cellar, Porch and Living Room. The new expanded brownstone offers two distinct spaces including the Parlor for up to 26 seats space with private 12 seat bar. Downstairs the Solarium seats up to 44 in a whimsical intimate setting. Combine both floors for an event up to 70 seated guests. 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 event concierges and professional staff. White Dog Cafe will leave a lasting impression on you and your guests for a memorable event. Contact us directly at 484.451.7414 or by e-mail universitycity@whitedog.com. We look forward to planning your special occasion!

Sincerely,

Christian Leo

Christian Leo, Private Event Concierge

Jake Wade

Jake Wade, Private Event Concierge

Liz Tretter

Liz Tretter, Assistant Private Event Concierge



Planning Your Party

MENUS

Prices do not include Pennsylvania or Philadelphia sales tax or 22% staffing charge. All prices quoted herein are guaranteed through September 2019. 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. 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 Wine Cellar located downstairs in an enclosed space seats between 20 to 30 guests. The Living Room can seat between up to 35 guests. The largest room available for private parties is the Porch, with the capacity to hold between 40 and 60 guests including the Study. The Oak Room seats 10 - 15 guests. The Parlor seats 26 with private bar. Downstairs the Solarium seats up to 44 or combine both floors for up to 70 guests. Our smaller rooms may be reserved for private parties ordering from the regular menus.

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 University City. 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

» *\$22 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
- Chilled Pacific Jumbo Shrimp
Traditional Cocktail Sauce, Fresh Lemon
- Green Meadow Filet Mignon Croustade
Black Pepper Whipped Boursin Cheese, Arugula
- Heirloom Tomato Bruschetta
Fresh Mozzarella, Basil Pesto, Balsamic Reduction
- Poached Pear
Birchrun Hill Farm Blue Cheese, Black Pepper Bacon, Port Wine
- Stuffed Heirloom Cherry Tomatoes
Maryland Lump Crab Salad
- Smoked Salmon
Bagel Chip, Fresh Dill, Black Pepper Whipped Cream Cheese
- Garlic Hummus
Olive Tapenade, Lavash, Extra Virgin Olive Oil
- Mini Lobster Rolls
Bibb Lettuce, Tarragon Mayonnaise, Soft Brioche Roll
- Sandy Ridge Farm Deviled Eggs
Assorted Fillings
- Grilled Locust Point Chicken Satay
Soy Peanut Dipping Sauce

HOT

- 3.5 Crispy Sweet Pea & Mozzarella Arancini
Roasted Red Pepper Emulsion 3.5
- 4. Panko Crusted Mini Chesapeake Bay Crab Cake
Lemon Caper Remoulade 4.
- 3.5 Shrimp Tempura
Scallions, Sesame Seeds, Spicy Mayo 4.
- 3. Crispy Vegetable Spring Roll
Ginger Soy Glaze, Red Pepper Jam 3.
- 3.5 Local Fingerling Potato 'Skins'
Applewood Smoked Bacon, Sharp Cheddar Cheese 3.
- 4. Mini Double Cheddar Beef Sliders
Bread & Butter Pickles 4.
- 3. Applewood Smoked Bacon Wrapped Scallops
Old Bay Remoulade 4.
- 3. Truffled Mushroom Flatbread
Shellbark Goat Cheese, Roasted Shallots 3.
- 5. Spicy Italian Sausage Kennett Square Stuffed Mushrooms 3.5
- 3. Broccoli Rabe Crostini
Garlic, Shaved Parmesan Reggiano 3.
- 3. Braised Short Rib "Cheesesteak"
Brioche, Caramelized Onions, Goat Cheese 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

*Roasted Garlic Chickpea Hummus, 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

Maryland Lump Crab Cake

Red Pepper Slaw, Lemon Caper Remoulade, Crispy Potatoes

Wild Mushroom Gnocchi

Kennett Square Mushroom Ragout, Baby Spinach, Truffle, Butter

Spicy Yellowfin Tuna Tartare

Avocado, Sesame Soy Emulsion, True Leaf Micro Cilantro

Pan Roasted Maine Dayboat Scallop

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

English Pea Ravioli

Cherry Tomato, Lemon, Shaved Lanchego, Tarragon Pesto

Green Meadow Farm Steak Tartare

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

Handmade Cavatelli Pasta

House Made Sausage, Tomato Confit, Sautéed Rapini, Shellbark Goat Cheese

Crispy Kung Pao Cauliflower

Scallions, Chilis, Toasted Peanuts, Soy-Ginger Glaze

SOUP

Kennett Square Mushroom Soup

Crème Fraiche, Snipped Chives, White Truffle Oil

Spring Vegetable Thai Curry Soup

Market Vegetables, Crisp Rice Noodles

Black Bean Soup

True Green Micro Cilantro, Lime Crema

SALADS

Arugula & Beets

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

Citrus Salad

Grapefruit, Orange, Radicchio, Red Onion, Charred Baby Carrot, Honey Balsamic

Romaine Caesar Salad

Sourdough Croutons, Shaved Grana Padano, Lemon Anchovy Dressing

Thai Noodle Salad

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

ENTREES

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

Lancaster County Chicken Breast

Fork Crushed Potatoes, Sauteed Baby Vegetables. Natural Chicken Jus

Green Meadow Farm 8oz Filet Mignon**

*Haricots Verts, Potato Puree, Birchrun Blue Cheese Butter,
Port Wine Reduction*

Berkshire Pork Milanese

*Oven Roasted Tomatoes, Baby Arugula, Burrata, Basil Pesto, Balsamic
Reduction*

Nature Source 10oz Dry Aged NY Strip**

Roasted Shallot Butter, Truffle Parmesan French Fries, Spicy Aioli

Grilled Lamb Loin**

Tuscan Kale, Soft Polenta, Roasted Shallot-Red Wine Lamb Jus

Verlasso Salmon

*Red Beet & Potato Pancake, Shaved Fennel, Blood Orange Horseradish
Crema*

Idaho Rainbow Trout

*Peas, Pioppini Mushrooms, Pickled Red Onion, Cavatelli,
Smoked Ham Jus*

Maryland Striped Bass

*Caramelized Tinkerbell Peppers, Petite Herb Salad, Rice,
Rock Shrimp Etouffee*

Sesame Crusted Yellowfin Tuna**

Baby Bok Choy, Pickled Chilis, Rice Vermicelli, Herb Pho Broth

Maine Dayboat Scallops**

Crisp Pork Belly, Fennel, Baby Potato, "Seafood Chowder" Nage

Grilled Green Meadow Farm 12oz Ribeye***

Garlic Spinach, Potato-Parsnip Croquettes, Cabernet Demi-Glace

Maine Lobster***

English Pea Risotto, Morels, Baby Leeks, Saffron Lobster Fumet

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

Yukon Mashed Potatoes, Crispy Onions, Roasted Garlic Thyme Jus

Vegetarian Options available from our seasonal Vegetarian Menu

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



DESSERTS

Select one each

Vanilla Cheesecake
Seasonal Berries & Sauce

Creme Brulee
Biscotti

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

Fresh Fruit Tart
Orange Crème Anglaise

Warm Apple Galette
Vanilla Bean Ice Cream

Lemon Meringue Tart
Strawberry Sauce and Berries

Classic Chocolate Layer Cake
Vanilla Anglaise

Chef's Trio of Miniature Desserts

MENU ONE \$60 PER GUEST: Three Courses including Soup or Salad, Entree and Dessert

MENU TWO \$65 PER GUEST: Four Courses including Appetizer, Soup or Salad, Entree and Dessert

MENU THREE \$75 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*

Pacific 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

Kennett Square Mushroom Gnocchi

Mushroom Ragout, Baby Spinach, White Truffle Butter

Smoked Salmon Gravlax

*Everything Bagel Chips, Dill Cream Cheese, Pickled Onions, Capers,
Salmon Caviar*

SOUP

Kennett Square Mushroom Soup

Crème Fraiche, Snipped Chives, White Truffle Oil

Spring Vegetable Thai Curry Soup

Market Vegetables, Crisp Rice Noodles

Black Bean Soup

True Green Micro Cilantro, Lime Crema

SALADS

Arugula & Beets

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

Citrus Salad

*Grapefruit, Orange, Radicchio, Red Onion, Charred Baby Carrot,
Honey Balsamic*

Romaine Caesar Salad

Sourdough Croutons, Shaved Grana Padano, Lemon Anchovy Dressing

Thai Noodle Salad

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

Idaho Rainbow Trout

Peas, Pioppini Mushrooms, Pickled Red Onion, Cavatelli, Smoked Ham Jus

Lancaster Free Range Chicken Breast

Fork Crushed Potatoes, Baby Vegetables, Natural Chicken Jus

Maine Dayboat Scallops*

Crispy Cauliflower Bao Buns – Scallions, Cilantro, Pickled Chilis, Soy-Ginger Glaze

Southwest Turkey Cobb Salad

Black Bean, Avocado, Tomato, Monterey Jack Cheese, Crispy Tortillas, Chipotle Ranch

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

Sesame Crusted Yellowfin Tuna**

Baby Bok Choy, Pickled Chilis, Rice Vermicelli, Herb Pho Broth

Cinnamon Sugar Brioche French Toast

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

Lancaster County Chicken Caesar Salad

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

Steak & Noodle Salad

Wasabi Marinated Filet Tips, Cucumber, Daikon, Edamame, Watercress, Sesame-Miso Vinaigrette

Churro Waffles

Cinnamon Sugar, Bananas, Toasted Hazelnuts, Nutella Mascarpone, Pennsylvania Maple Syrup

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

Southern Fried Chicken Sandwich

Spicy Epic Pickles, Sweet Pepper Chow-Chow, Honey Butter, Toasted Brioche

Green Meadow Farm 10oz NY Strip**

Kennett Square Mushrooms, Roasted Shallots, Béarnaise Aioli

Blackened Catfish Tacos

Corn Tortilla, Pico De Gallo, Avocado, Cabbage

Vegetarian Options available from our seasonal Vegetarian Menu

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



DESSERTS

Select one each

Vanilla Cheesecake
Seasonal Berries & Sauce

Creme Brulee
Biscotti

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

Fresh Fruit Tart
Orange Crème Anglaise

Warm Apple Galette
Vanilla Bean Ice Cream

Lemon Meringue Tart
Strawberry Sauce and Berries

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*